

Soul Rebel Holiday Catering Menu
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Main Dishes

- Jerk Roasted Turkey - Juicy, whole turkey marinated in Soul Rebel's signature Mo' Fiya jerk marinade, slow-roasted to perfection. Serves 8-10 – \$95

- Jerk Turkey Legs - Boldly seasoned smoked fall-off-the-bone tender, perfect for a unique and flavorful Thanksgiving twist. \$10 per leg (minimum 4)

- Jerk Turkey Wings - Boldly seasoned slow-cooked jerk turkey wings. \$8 per wing (minimum 4)

- Pineapple-Mango Glaze Ham - A succulent, sweet-savory dish featuring tender ham coated in a tropical blend of pineapple and mango, creating a perfect balance of fruity tang and rich, caramelized flavors. Serves 8-10 - \$100.00

Sides (Each side serves 8-10)

- Haitian Mac and Cheese - A rich, creamy blend of cheeses and Caribbean spices, baked to golden perfection with a crispy, savory crust for an unforgettable twist on comfort food - \$40

- Rice & Peas - Classic island rice and red beans simmered in creamy coconut milk and seasoned with Caribbean spices. – \$40

- Sweet Plantains - Lightly fried and caramelized plantains, a perfect balance of sweet and savory. – \$50

- Green Beans with Garlic and Scotch Bonnet Butter – \$30
Fresh green beans sautéed with a spicy, buttery kick.

- Guyanese Bakes – \$18 (12 pieces)
Lightly sweetened, crispy-on-the-outside rolls

Desserts

- Rum Cake – \$45 (Serves 8-10)
Moist, spiced Caribbean rum cake soaked in a rich rum glaze.

Drinks

- Sorrel Punch – \$25 per gallon
Traditional festive drink brewed with hibiscus flowers, ginger, and spices.

- Blue Mountain Coffee – \$20 per gallon
Premium Jamaican coffee – smooth, rich, and perfect with dessert.