



island
naturals
CATERING



At Island Naturals, we believe eating well should feel easy.

Thoughtfully sourced ingredients, vibrant flavors, and balanced meals are at the heart of everything we make. Our kitchen focuses on food that feels good to eat and easy to enjoy, with options that suit a variety of tastes and dietary needs.

Our catering menu offers two simple ways to order.

You can choose individually packaged meals, perfect when everyone would like to select their own breakfast or lunch. Or you can opt for group-style platters and shared dishes — from breakfast pastries and morning bites to wraps, sandwiches, salads, bowls, mains, and sides — designed for the table and easy sharing.

Whether you're feeding a team, gathering friends, or celebrating something special, our goal is simple: fresh food, thoughtful ingredients, and easy planning for your group.

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Individual Meal Options - Breakfast

Price per dish

Smoothie Bowls & Oats

SNICKERS ACAI 🥜 Acai Base, Banana, Peanut Butter, Chocolate Chips, Caramel, Peanuts, Coconut Crunch	\$12.00	ALMOND DREAM OVERNIGHT OATS 🥜 Almond Butter, Chia Seeds, Coconut Crunch	\$8.00
TROPICAL ACAI Acai Base, Banana, Mango, Pineapple, Coconut Crunch	\$12.00	MATCHA BERRY OVERNIGHT OATS Matcha, Seasonal Berries, Strawberry Compote	\$8.00
		FRUITY OATMEAL Banana, Seasonal Berries, Agave, Coconut Crunch	\$8.00

Classic & Toasts

ISLAND FRENCH TOAST Choice Of Rum Caramel Or Berry Blast Gluten-Free Bread, Coconut Crunch, Cinnamon Sugar, Seasonal Berries, Powdered Sugar	\$15.00	PROTEIN CHARGE TOAST 🥑🌿 Smashed Avocado, Sautéed Spinach, Sun-Dried Tomato, Egg White, Turkey Bacon, Smoked Tomato Aioli, Cashew Romesco	\$16.00
OAT BUTTERMILK PANCAKES With Maple Syrup, Powdered Sugar, Berry Compote, Seasonal Berries Add Blueberries Or Chocolate Chips [+ \$2.00]	\$13.00	EGG BOMBA TOAST 🌿 Shredded Hard Boiled Egg, Sautéed Spinach, Sun-Dried Tomato, Spicy Bomba Sauce, Scallions	\$15.00
AVOCADO SMASH TOAST 🥑🌿 Cherry Tomato, Arugula, Sherry Vinegar, Pickled Onion, Everything Bagel Spice, Hummus, Scallion Cashew Cream Cheeze	\$15.00	in BENNY 🌿 2 Poached Eggs, Smashed Avocado, Garlic, Callaloo, Spinach, Onion, Hollandaise, Crispy Shallots, <i>in</i> Seasoning	\$17.00

Build Your Own

ORGANIC, FREE-RANGE 3 EGG OMELETTE 🌿 Served With Grilled Sourdough Bell Pepper Mushroom Onion Green Onion Spinach Sun-Dried Tomato Jalapeno Turkey Bacon Chicken Sausage Plant-Based Sausage Green Pesto Spiced Tomato Sauce	\$16.00	BREAKFAST PLATE 🌿 2 Eggs, Served With Grilled Sourdough Choice Of Two Sides Pancakes Sautéed Mushroom Fruit Bowl Breakfast Potatoes Tomato Salad Arugula Salad Sesame Avocado Plant-Based Sausage Turkey Bacon Chicken Sausage	\$16.00
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Individual Meal Options - Breakfast

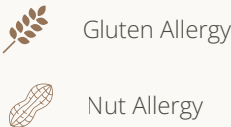
Price per dish

Original Plates

SKILLET SCRAMBLE 	\$15.00	POWER WRAP  	\$14.00	RISE'in WRAP  	\$13.00
2 Eggs, Any Style Smashed Fingerling, <i>in</i> Seasoning, Mushroom, Bell Pepper, Onion, Spinach, Cherry Tomato, Cashew Parmesan Cheeze		Whole Wheat Wrap, Egg White, Sun-Dried Tomato, Spinach, Mushroom, Quinoa, Smoked Tomato Aioli, Scallion Cashew Cream Cheeze, <i>in</i> Seasoning, Good Things Sauce		Whole Wheat Wrap, Scrambled Egg, Potato, Tomato, Onion, Spinach, Mushroom, Scallion Cashew Cream Cheeze	
BREAKFAST BOWL	\$15.00	HEARTY CHORIZO WRAP  	\$12.00	BREKKIE SANDWICH 	\$15.00
2 Eggs, Any Style Homemade Baked Beans, Mushroom, Tomato, Avocado, Sweet Potato, Pickled Onion, Chipotle Sriracha Sauce		Plant-Based Chorizo, Potato, Spinach, Tomato, Onion, Jalapeno, Cashew Cheeze		Toasted Sourdough, Fried Eggs, Sautéed Mushroom, Caramelized Onion, Tomato, Arugula, Pickle, Smoked Tomato Aioli, Good Things Sauce	

On The Side

Turkey Bacon	\$4.00	Chicken Sausage	\$5.00
Plant-Based Sausage	\$5.00	Side Fruit	\$6.00
Crispy Breakfast Potatoes w/ <i>in</i> Ketchup	\$7.00	Sourdough Or Gluten-Free Toast	\$2.00
Sautéed Mushrooms	\$5.00	Half Sesame Avocado	\$4.50
Egg, Any Style	\$2.00		



Additional adjustments can be made for allergies if required





Individual Meal Options – Lunch

Price per dish

Lighter

ADD ONS

Grilled Chicken Breast \$8.00, Blackened Chicken Thigh \$7.00, Jerk Chicken Thigh \$7.00
Blackened Mahi \$10.00, Soft or Hard Boiled Egg \$2.00

PAPAYA CRUNCH SALAD 🥥

Green Papaya, Carrot, Cabbage, Tomato, Cucumber, Crispy Sweet Potato, Crispy Shallots, Cilantro, Basil, Peanuts, Rice Noodles, Tamarind Lime Ponzu

\$15.00

SWEET & SPICY THAI SALAD 🥥

Mixed Greens, Candied Nuts, Bell Pepper, Carrot, Roasted Sweet Potato, Cabbage, Mango, Pineapple, Crispy Chickpea, Spicy Peanut Dressing

\$15.00

SESAME GINGER CRUNCH SALAD 🥥

Romaine, Cabbage, Carrot, Chickpea, Peanut, Edamame, Scallion, Cilantro, Ginger Sesame Dressing

\$15.00

HERB & HARVEST SALAD

Arugula, Pickled Onion, Roasted Broccoli & Cauliflower, Bell Pepper, Pumpkin, Sweet Potato, Crispy Chickpea, Basil & Dill Tahini Dressing

\$14.00

in COBB SALAD 🥥

Shredded Chicken, Turkey Bacon, Lettuce, Cherry Tomato, Cucumber, Avocado, Cashew Fresco, House Ranch, Served With A Soft Boiled Egg

\$20.00

AVOCADO SMASH TOAST 🥥🌿

Cherry Tomato, Arugula, Sherry Vinegar, Pickled Onion, Everything Bagel Spice, Hummus, Scallion Cashew Cream Cheeze

\$15.00

TROPICAL POPPY SALAD 🥥

Kale, Arugula, Blueberry, Mango, Pomegranate, Mixed Nuts, Poppyseed Dressing

\$15.00

Light Bites

ZUCCHINI CHIPS

Zucchini, Salt, Herb & Garlic Aioli

\$7.00

SESAME BROCCOLI

Sesame Seeds, Garlic, Scallion Oil, Sesame Ginger Dressing

\$7.00

ARUGULA SALAD 🥥

Spinach, Cashew Parmesan Cheeze, Toasted Almonds, House Vinaigrette

\$7.00

CRISPY BRUSSELS

Balsamic Glaze

\$7.00

CRISPY HERB POTATOES

Blackened Spice, Pickled Onion, Pickles, Capers, Garlic, Chimichurri, Dill

\$8.00

FRESH TOMATO SALAD

Pickled Onion, Sherry Vinegar, Cilantro

\$8.00

Individual Meal Options - Lunch

Price per dish

Sandwiches & Wraps

SOUTH CAROLINA BBQ CHICKEN 	\$16.00	CRISPY EGGPLANT 	\$15.00
Toasted Sourdough, Apple & Fennel Slaw, Pickle, Lettuce, Vegan Mayo, Mustard, South Carolina BBQ Sauce		Italian Roll, Eggplant, Arugula, Pesto Scallion Cashew Cream Cheeze, Balsamic Vinegar, Marinara	
BLACKENED CHICKEN THIGH 	\$16.00	FALAFEL WRAP 	\$12.00
Toasted Sourdough, Tomato, Pickle, Smoked Tomato Aioli, Slaw, Sriracha Aioli, Scallion Cashew Cream Cheeze		Whole Wheat Wrap, Chickpea Falafel, Mixed Greens, Tomato, Pickled Onion, Cucumber, Tahini Dressing	
CAYMAN CLUB WRAP 	\$16.00	BLACK BEAN AVOCADO WRAP 	\$12.00
Whole Wheat Wrap, Grilled Chicken Breast, Turkey Bacon, Smashed Avocado, Caribbean Slaw, Mango Pico De Gallo, <i>in</i> House Ranch		Whole Wheat Wrap, Bell Pepper, Tomato, Mushroom, Onion, Cashew Cheeze, Cilantro Lime Dressing	
BLACKENED MAHI WRAP 	\$18.00	<i>in</i> EGG SALAD 	\$10.00
Whole Wheat Wrap, Arugula, Smashed Avocado, Tomato, Pickle, Cilantro Lime Aioli		Multigrain Sourdough, Egg Salad, Sriracha, Vegan Mayo, Dill, Romaine, Tomato, Red Onion	
BANH MI 	\$16.00	BBQ BURRITO WRAP 	\$12.00
Italian Roll, Pulled Chicken, Carrot, Cucumber, Watermelon Radish, Cilantro, Garlic, Scallion Oil		Whole Wheat Wrap, Black Bean, Tomato, Mushroom, Sweet Potato, Avocado, Onion, Brown Rice, BBQ Chipotle Dressing	

Soups

8oz for \$6.00
12oz for \$8.00

- CARIBBEAN CHICKEN
- TOMATO & LENTIL

- CREAMY PUMPKIN
- ADD SLICE OF BREAD **\$2.00**
Choice of sourdough or gluten free





Individual Meal Options - Lunch

Price per dish

Bowls

CHARGRILLED CHICKEN SKEWER 🍢

Grilled Chicken Skewers, Red Onion, Bell Pepper, Zucchini, Mixed Greens, Cherry Tomato, Cashew Fresco, Fingerling Potato, Brown Rice, *in* House Balsamic Vinaigrette

\$18.00

JERK IT UP

Jerk Chicken Thigh, Caribbean Slaw, Roasted Corn, Mango Pico De Gallo, Cilantro, Rice 'N Beans, Lime

\$17.00

STEW CHICKEN

Chicken Thigh, Caribbean Stew Sauce, Coleslaw, Rice 'N Beans, Spiced Plantain Chips

\$18.00

TUNA POKE

Carrot, Cucumber, Mango, Wakame, Radish, Nori, Sesame Ginger Sauce, Sushi Rice, Sriracha Aioli, Sambal
Sub Watermelon Tuna [\$18.00]

\$22.00

PEAK PERFORMANCE

Grilled Chicken Breast, Avocado, Roasted Corn, Tomato Salad, *in* House Ranch, Brown Jasmine Rice

\$17.00

PAD THAI 🍜

Carrot, Bell Pepper, Onion, Chickpea, Peanut, Green Onion, Cilantro, Lime, Pad Thai Sauce, Rice Noodles

\$15.00

POLPETTE PESTO BOWL 🍷🌿

Pesto Chicken Meatballs, Kale, Orzo, Turkey Bacon, Cherry Tomato, Watermelon Radish, Pine Nuts, Crispy Chickpeas, Crispy Shallots, Parmesan Cashew Cheeze, *in* Caesar Dressing

\$21.00

FALAFEL BOWL

Chickpea Falafel, Avocado, Tomato, Pickled Onion, Cucumber, Cilantro, Black Bean, Tahini Dressing, Brown Rice

\$15.00

TIKKA MASALA

Choice of Cauliflower, Chicken Thigh or Mahi
Masala Sauce, Carrot Pickle, Raita, Brown Rice

\$16.00

GREEK BUDDHA BOWL

Hummus, Avocado, Tomato, Cucumber, Chickpea, Spinach, Quinoa, Parsley, Sesame Seeds, Greek Dressing, Brown Rice

\$15.00

GREEN COCONUT CURRY 🍛

Mushroom, Bell Pepper, Zucchini, Carrot, Red Cabbage, Onion, Mixed Nuts, Brown Rice

\$15.00

TACO BOWL 🌮

Walnut Taco Meat, Mexican Rice, Pico De Gallo, Roasted Corn, Smashed Avocado, Pickled Onion, Cilantro, BBQ Chipotle Tahini

\$15.00

Add Ons

GRILLED CHICKEN BREAST

\$8.00

BLACKENED MAHI

\$10.00

BLACKENED CHICKEN THIGH

\$7.00

TURKEY BACON

\$4.00

JERK CHICKEN THIGH

\$7.00

HALF SESAME AVOCADO

\$4.50

SOFT OR HARD BOILED EGG

\$2.00

Family Style - Canapes

10 pieces per order

CHIPOTLE CHICKEN SPRING ROLLS

\$25.00

Crispy golden spring rolls filled with smoky shredded chipotle chicken, served with a bright chimichurri dipping sauce

MINI CHICKEN JERK EMPANADAS

\$25.00

Flaky pastry pockets stuffed with jerk-spiced chicken, corn, and bell peppers, paired with a creamy cilantro lime aioli

CHICKEN MOMOS

\$30.00

Nepalese-style chicken dumplings steamed to tender perfection and served with a savory tomato chutney

SAMOSAS

\$25.00

Flaky pastry filled with seasoned potatoes and green peas, served with cilantro mint chutney and sweet tamarind dipping sauce

TUNA TOSTADAS

\$35.00

Sushi-grade tuna marinated in zesty lime ponzu, layered over creamy avocado on a crisp corn tostada

Sub Watermelon Tuna [\$30.00]

SPICY TUNA CRISPY BITES

\$50.00

Diced tuna tossed in sriracha mayo over crispy rice, finished with scallions and sesame seeds

Sub Watermelon Tuna [\$45.00]

BRUSCHETTA

\$25.00

Diced tomatoes and fresh basil tossed with garlic and cashew parmesan, finished with extra virgin olive oil on house-made crostini

AVOCADO CROSTINIS

\$25.00

Creamy smashed avocado layered with arugula, cashew cheeze, and pickled onions on house-made crostini

MUSHROOM CROSTINIS

\$25.00

Sautéed mushrooms with truffle oil and cashew scallion cream cheeze, topped with fresh parsley on toasted crostini

MINI QUICHES

\$45.00

Choice of Pesto or Mushroom

Bite-sized quiches baked with your choice of pesto or mushroom filling

MINI CHARGRILLED SKEWERS

\$30.00

Seasoned Chicken Breast or Vegetable

Served with red onion, bell peppers, and zucchini, chargrilled and served with your choice of dipping sauce:

Tzatziki or Asian

FRUIT PLATTER

\$42.00

VEGETABLE PLATTER

\$40.00

Served with selection of homemade dips - Classic Hummus, Beet Hummus and Ranch



Gluten Allergy



Nut Allergy

Additional adjustments can be made for allergies if required





Family Style - Sandy & Wraps

Sliders 10 pieces per order

VEGGIE SLIDERS

\$60.00

Our house-made mushroom, cashew, beet, and carrot patty grilled and topped with lettuce, tomato, onion, and secret house sauce on a soft sesame bun

CHICKEN SLIDERS

\$70.00

Crispy seasoned fried chicken layered with fresh lettuce, tomato, and house sauce on a soft sesame bun

Wraps 10 pieces per order

Freshly made and served on a platter, each order includes five sandwiches or wraps, cut in half for a total of ten portions — easy to share for any group.

CAYMAN CLUB

\$80.00

Grilled chicken and turkey bacon with smashed avocado, Caribbean slaw, mango pico, and house ranch in a whole wheat wrap.

JERK MUSHROOM

\$60.00

Jerk-seasoned mushrooms with kale, romaine, avocado, and cashew parmesan finished with jerk mayo, in a whole wheat wrap

CHICKEN SHAWARMA

\$80.00

Grilled chicken thigh with lettuce, tomato, cabbage, pickled red onion, and vegan mayo wrapped in a whole wheat

BBQ BURRITO

\$60.00

Black beans, roasted sweet potato, mushroom, brown rice, and avocado with BBQ chipotle dressing, in a whole wheat wrap

BLACKENED MAHI

\$90.00

Blackened mahi with arugula, avocado, tomato, and cilantro lime aioli in a whole wheat wrap

BLACK BEAN AVOCADO

\$60.00

Bell pepper, tomato, mushroom, onion, and cashew cheeze tossed in cilantro lime dressing, in a whole wheat wrap

FALAFEL

\$60.00

Crispy chickpea falafel with mixed greens, tomato, cucumber, pickled onion, and tahini dressing.



Gluten Allergy



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Family Style - Sandy & Wraps

Freshly made and served on a platter, each order includes five sandwiches or wraps, cut in half for a total of ten portions — easy to share for any group.

Sandwiches 10 pieces per order

SOUTH CAROLINA BBQ CHICKEN **\$80.00**

Grilled chicken layered with apple fennel slaw, pickles, and mustard BBQ sauce on toasted sourdough

BLACKENED CHICKEN THIGH **\$80.00**

Spice-rubbed chicken thigh with smoked tomato aioli, slaw, and scallion cashew cream cheeze on toasted sourdough

SWEET TING CHICKEN **\$80.00**

Shredded chicken breast with caramelized onion, vegan mayo, scallion cream cheeze, arugula and a mixed berry scotch bonnet compote on toasted sourdough

in **EGG SALAD** **\$50.00**

Egg salad with sriracha, vegan mayo, dill, romaine, tomato, red onion on toasted multigrain sourdough

in **JERK CHICKEN** **\$80.00**

Blackened chicken with a savoury jerk BBQ sauce, tomato, dill pickle, herb & garlic aioli and a Caribbean slaw on toasted sourdough

CRISPY EGGPLANT **\$75.00**

Golden eggplant with arugula, pesto cashew cream, marinara, and balsamic on an Italian roll

BANH MI **\$80.00**

Pulled chicken with carrot, cucumber, watermelon radish, cilantro, and scallion oil on a fresh Italian roll



Gluten Allergy



Nut Allergy

Additional adjustments can be made for allergies if required

Family Style - Salads

Serves 10

PAPAYA CRUNCH 	\$50.00	SWEET SPICY THAI 	\$50.00	TROPICAL POPPY 	\$45.00
Green papaya with fresh herbs, crisp vegetables, rice noodles, and tamarind lime ponzu, topped with crunchy sweet potato and shallots.		Mixed greens with roasted sweet potato, mango, pineapple, candied nuts, and spicy peanut dressing		Kale, Arugula, Blueberry, Mango, Pomegranate, Mixed Nuts, Poppyseed Dressing	
ARGULA 	\$45.00	KALE CAESAR 	\$40.00	CARIBBEAN COLESLAW	\$30.00
Spinach and arugula with toasted almonds, cashew parmesan, and <i>in</i> vinaigrette.		Tender kale tossed with cherry tomato, crispy chickpeas, cashew parmesan, and <i>in</i> caesar dressing.		Shredded cabbage and carrots in a creamy house-made vegan mayo dressing.	
HERB & HARVEST	\$50.00	GREEK 	\$45.00		
Arugula with roasted vegetables, crispy chickpeas, and basil dill tahini dressing		Mixed greens with cherry tomatoes, cashew fresco, and <i>in</i> balsamic vinaigrette			

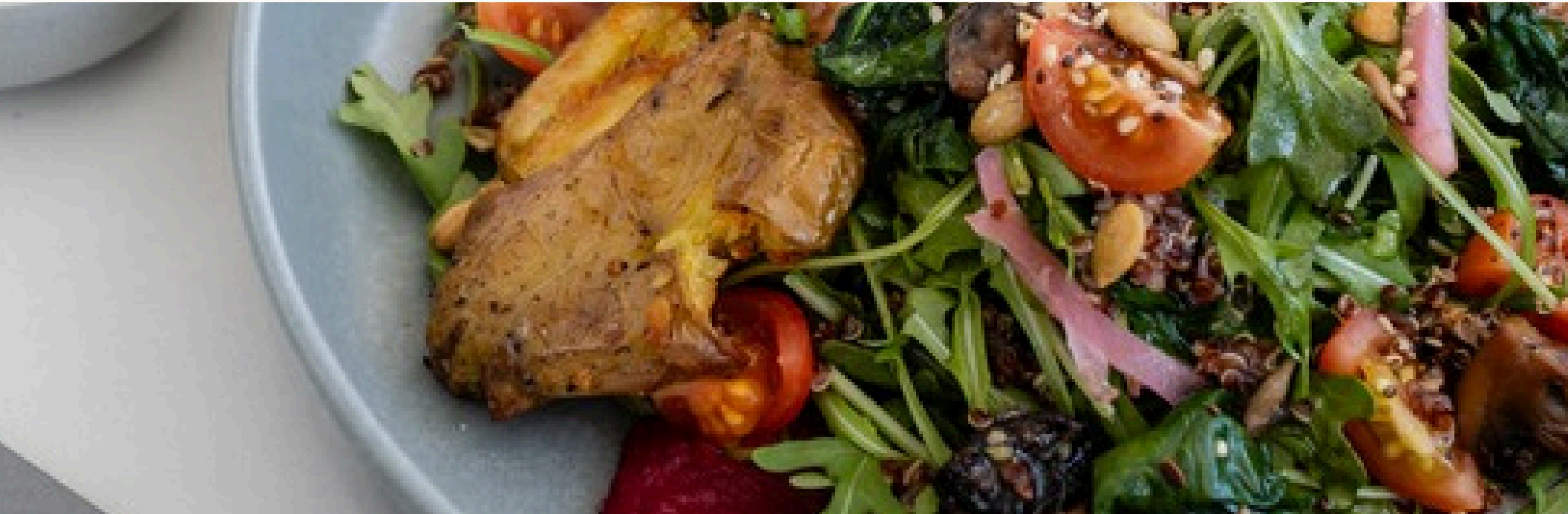


Gluten Allergy



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Family Style - Protein & Sides

Serves 10

Create a meal that works for all by choosing your preferred proteins and sides, served for easy sharing.

Proteins

GRILLED CHICKEN BREAST	\$45.00	PIRI PIRI CHICKEN	\$60.00
Juicy chicken breast simply seasoned and grilled to perfection		Grilled chicken thighs brushed with spicy, tangy Portuguese-style piri piri sauce	
BLACKENED CHICKEN THIGH	\$50.00	CHIMICHURRI CHICKEN	\$60.00
Marinated chicken thighs coated in bold blackened spices and grilled until smoky and tender		Grilled chicken breast finished with bright, herb-packed chimichurri	
JERK CHICKEN THIGH	\$50.00	SOUTH CAROLINA BBQ CHICKEN	\$60.00
Island-style marinated chicken thighs grilled and finished with house jerk sauce		Grilled chicken thighs coated in a sweet, smoky mustard-based BBQ sauce	
BLACKENED MAHI	\$75.00	PESTO CHICKEN MEATBALLS 🌿🌿	\$60.00
Fresh mahi fillets seasoned with blackened spices and grilled until flaky		Tender chicken meatballs infused with basil, garlic, and pine nuts	
JERK MAHI	\$75.00	TIKKA MASALA	\$65.00
Grilled mahi finished with a vibrant house jerk sauce.		<i>Choice of Chicken or Vegetarian</i>	\$60.00
		Slow-simmered in warm Indian spices and aromatics in a rich, flavorful sauce.	

Sides

MASHED POTATOES	\$30.00	RICE	\$35.00
Creamy vegan mashed potatoes with herbs and garlic		Choose from Brown, Rice & Beans, Garlic Rice	\$40.00
SWEET POTATO MASH	\$35.00	ROASTED VEGETABLES	\$45.00
Roasted sweet potatoes blended with garlic, thyme, and olive oil		Sweet potato, bell peppers, cauliflower, and broccoli roasted until caramelized	
PAD THAI	\$50.00	PANCIT	\$50.00
Rice noodles tossed with vegetables, chickpeas, peanuts, and pad thai sauce finished with lime and cilantro		Stir-fried noodles with oyster mushrooms, cabbage, bell peppers, snow peas, and sesame	





Bakery & Sweets

A little something sweet to round things out for the group.

Our baked goods are made fresh daily, with a rotating selection that keeps things interesting — from classic doughnuts and buttery croissants to muffins, cookies, and signature favourites.

Everything is plant based, with select gluten-free options available. Selections are offered in **minimums of six per item**, presented on trays, making it easy to build a spread for the whole group.

We also offer vegan, gluten-free cheesecakes, available whole or by the slice, in two flavours: seasonal berry or guava pomegranate.

We're always happy to help you choose the right mix for your group. Perfect for morning spreads, afternoon pick-me-ups, or a simple, sweet finish.

Sugar Doughnut 	\$3.00	Banana Chocolate Muffin	\$3.00
Chocolate Doughnut 	\$4.00	Blueberry Muffin	\$3.00
Jelly Filled Doughnut 	\$4.50	Caramelized Apple Muffin	\$3.00
Plain Croissant 	\$4.50	Raspberry Lemon Cookie	\$3.00
Chocolate Croissant 	\$5.75	Oatmeal Raisin Cookie	\$3.00
Almond Croissant 	\$5.75	Choc Crinkle Cookie	\$3.00
Cinnamon Twist 	\$3.50	Vanilla Cruffin 	\$5.25
Brownie 	\$4.00	Banana Bread 	\$3.00
Cheesecake - Slice 	\$8.00	Mini Muffins	\$1.50
Cheesecake - Whole 	\$69.00	Mini Cookies	\$1.50



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T & C's

Meal Times

Breakfast deliveries begin from 7:30am, with lunch deliveries available from 11:30am. Available time slots may vary depending on the size and requirements of your order. Deliveries are scheduled within a 15-minute delivery window to ensure a smooth and reliable service. Evening deliveries can be arranged upon request.

Ordering

To ensure availability, finalised catering orders require a minimum of 48 hours' notice. Please be aware that menu items may change based on seasonal availability of ingredients.

Orders are only confirmed once menu selections, quantities, and any relevant allergy information have been finalized with our team.

For larger orders exceeding \$500, a deposit may be required to secure the booking.

Any changes to confirmed orders must be made a minimum of 48 hours prior to the event.

Allergies & Dietary Requirements

Please advise us of any allergies or dietary requirements when placing your order. Nut and gluten allergens are indicated throughout this menu, but if there are other allergies we should be aware of, kindly let our team know in advance. We take care in preparing meals for different dietary needs and allergies. That said, our kitchen works with a range of ingredients, including common allergens. While we do our best to minimise cross-contact, we're unable to guarantee any item is completely free from allergens.

For individually packaged meals, we can make adjustments to accommodate specific allergies or dietary needs.

For sharing platters and group dishes, adjustments can only be made for the dish as a whole. If a group requires an allergen-free option, the entire platter must be prepared accordingly. If you have questions about ingredients or allergens, our team will be happy to help guide you through the best options for your group.

Delivery & Charges

Delivery is available for catering orders and within the following areas:

- Seven Mile Beach — \$6
- West Bay — \$8
- George Town — \$8
- South Sound (Hurley's area) — \$10

Delivery beyond South Sound will be reviewed on a case-by-case basis.

Cancellations

Orders cancelled five (5) days or more prior to the scheduled event will not incur a charge.

For orders cancelled within five days of the event, charges may apply depending on preparation already undertaken.

For events or orders exceeding \$500, any required deposit may be retained in the event of late cancellation.

Payment & Invoicing

Payment can be made by credit card or bank transfer only. If payment is made by bank transfer, please note the following requirements:

- Invoice number and company name is to be used as a reference
- proof of payment is required.

Please note we do not accept checks.

Invoices are issued following the event and payment is due within 30 days of the invoice date.

Gratuity

A 5% gratuity is applied to takeaway catering orders.