

# International Flavors Ltd

We cater and serve Chinese, Indian, Thai and Vegetarian Foods for Cocktail Parties,  
Weddings, Birthday Parties, Special Occasions, Staff Parties

671-8709 / 672-2701

[interflavors@gmail.com](mailto:interflavors@gmail.com)

## A. (Appetizers)

Crab Cake  
Bruschetta  
Shrimp Cocktail

## (Main Course)

Carrot Vegetable Rice  
Roasted Vegetables Sprinkled with Parmesan Cheese  
Veggie Lasagna  
Parmesan Chicken Breast  
Poached Atlantic Salmon in Italian Sauce  
French Cut Lamb Rack  
Caesar Salad  
Tofu for Vegetarians

## (Assorted Dessert)—Choice of one (1) per person

Tiramisu/Crème Caramel/Black Forest Cake/Pineapple Upside Down Cake/Cheesecake

**Cost: \$200.00 per person**

## B. (Appetizers)

Vegetable Samosa  
Spicy Wings

## (Main Course)

Vegetable Fried Rice  
Potato Au Gratin  
Vegetables Sautéed in Olive Oil & Garlic  
Stew Peas  
Stuffed Chicken Breast with Spinach & Mushrooms  
Thai Chili Fish  
Fresh Salad

## (Assorted Dessert)—Choice of one (1) per person

Cheesecake/Crème Caramel/Black Forest Cake/Chocolate Strawberry Shortcake

**Cost: \$150.00 per person**

**C. (Appetizers)**

Chicken Wontons  
Vegetable Spring Rolls

**(Main Course)**

Fiesta Rice  
Chinese Vegetables  
Chicken in Black Mushroom  
Crusted Fish with tartar sauce  
Pepper Shrimp  
Fresh Salad

**(Assorted Dessert)—Choice of one (1) per person**

Cheesecake/Black Forest Cake/Crème Caramel/Strawberry Shortcake

**Cost: \$155.00 per person**

**D. (Appetizers)**

Fancy Wings  
Vegetable Spring Rolls

**(Main Course)**

Cashew Rice  
Roasted Potato with Cheese Sauce  
Glazed Vegetables in Garlic Sauce  
Teriyaki Chicken  
Hawaiian Sweet & Sour Fish  
Butter Garlic Shrimp  
Curry Goat  
Fresh Salad

**(Assorted Dessert)—Choice of one (1) per person**

Cheesecake/Black Forest Cake/Crème Caramel

**Cost: \$185.00 per person**

**E. (Appetizers)**

Vegetable Pakora  
Fish Cake

**(Main Course)**

Basmati Rice  
Chicken in Black Mushrooms  
Sweet & Sour Fish  
Chili Shrimp  
Lamb Vindaloo  
Fresh Salad

**(Assorted Dessert)—Choice of one (1) per person**

Black Forest Cake/Cheesecake/Crème Caramel

**Cost: \$180.00 per person**

**F. (Appetizers)**

Spicy Wings  
Shrimp Wontons  
Vegetable Spring Roll

**(Main Course)**

Fiesta Rice  
Potato Au Gratin  
Stewed Peas  
Chicken in Black Mushroom  
Butter Garlic shrimp  
Curry Duck  
Caesar Salad

**(Assorted Dessert)—Choice of one (1) per person**

Black Forest Cake/Cheesecake/Fruit Salad

**Cost: \$180.00 per person**

**G. (Appetizers)**

Teriyaki Drumstick  
Sholay

**(Main Course)**

Jasmine Rice  
Vegetables in Garlic Butter  
Baked Potatoes  
Grilled Fish  
Hawaiian Style Chicken or any other style  
Fresh Salad

**(Assorted Dessert)—Choice of one (1) per person**

Cheesecake/Black Forest Cake

**Cost: \$140.00 per person**

**H. (Appetizers)**

Mexican Roll (Choice of Chicken or Veggie)  
Fish Cake

**(Main Course)**

Mexican Rice  
Stir Fried Vegetables  
Green Fig Salad  
Chicken Cacciatore  
Baked Lamb Leg with Rosemary Brown Sauce  
Fish Thermidor  
Seasoned Greens

**(Assorted Dessert)—Choice of one (1) per person**

Cheesecake/Fruit Salad/Crème Caramel

**Cost: \$160.00 per person**

**I. (Appetizers)**

Mexican Roll  
Chicken Finger

**(Main Course)**

Thai Vegetable Rice  
Roasted Potatoes with onions  
Vegetables Melange  
Roasted Lamb Leg with Herbs & Garlic  
Oven Baked BBQ Chicken  
Poached White Fish Fillets with Parmesan Chili Crust  
Fresh Salad

**(Assorted Dessert)—Choice of one (1) per person**

Cheesecake/Crème Caramel/Black Forest Cake

**Cost: \$170.00 per person**

**J. (Appetizers)**

Stuffed Eggplant with Shrimp  
Vegetable Spring Roll

**(Main Course)**

Festive Rice  
Coconut Vegetable Medley  
Rosemary Baked Chicken  
Cruised Fish with tartar sauce  
Rosemary Potatoes  
Fresh Salad

**(Assorted Dessert)—Choice of one (1) per person**

Cheesecake/Crème Caramel

**Cost: \$145.00 per person**

**K. (Appetizers)**

Vegetable Samosa  
Spicy Wings  
Vegetable Spring Rolls

**(Main Course)**

Vegetable Fried Rice  
Chinese Vegetables  
Egg Noodles  
Baked Bar B Que Lamb  
Butter Garlic Shrimp  
Ginger Chicken  
Fresh Salad

**(Assorted Dessert)—Choice of one (1) per person**

Black Forest Cake/Cheesecake/Trifle

**Cost: \$160.00 per person**

**L. (Appetizers)**

Vegetable Samosa  
Fancy Wings with Lemon Sauce

**(Main Course)**

Carrot Vegetable Rice  
Potato Au Gratin  
Chinese Vegetables  
Parmesan Chicken Breast  
Crusted Fish with tartar sauce  
Fresh Salad  
Dinner Rolls & Butter

**(Assorted Dessert)—Choice of one (1) per person**

Cheesecake/Black Forest Cake/Crème Caramel

**Cost: \$150.00 per person**

**M. (Appetizers)**

Vegetable Samosa  
Spicy Wings

**(Main Course)**

Cashew Rice  
Potato Au Gratin  
Cinnamon Plantains  
Braised Chicken Breast seasoned in Teriyaki Sauce  
Sweet & Sour Fish  
Fresh Salad  
Dinner Rolls & Butter

**(Assorted Dessert)—Choice of one (1) per person**

Cheesecake/Black Forest Cake/Crème Caramel

**Cost: \$145.00 per person**

**N. (Appetizers)**

Cassava Fingers with Garlic Sauce  
Fish Cake

**(Main Course)**

Carrot & Herb Rice  
Stewed Peas  
Boiled & Fried Provision  
Stewed Fish  
Curry Stewed Chicken  
Green Salad

**(Assorted Dessert)—Choice of one (1) per person**

Cheesecake/Black Forest Cake/Crème Caramel

**Cost: \$155.00 per person**



**O. (Appetizers)**

Fish Cakes with tartar sauce

Vegetable Samosa

Salmon Tartlets

**(Main Course)**

Festive Cashew Rice

Roasted Vegetables

Stew Peas

Stuffed Parmesan Chicken Breast with Mushroom Sauce

Poached Atlantic Salmon with Creamy Saffron Sauce

Curry Goat

Thai Green Curry Shrimp

Caesar Salad

**(Assorted Dessert)—Choice of one (1) per person**

Chocolate Mousse/Truffle/Tiramisu/Chocolate Strawberry Shortcake

**Cost: \$195.00 per person**

**P. (Appetizers)**

Stuffed Seafood Mushrooms

Spicy Wings

**(Main Course)**

Festive Vegetable Rice

Candied Vegetables

Roasted Potatoes with Cheese Sauce

Caribbean Peas

Parmesan Chicken Breast

Pan Seared Salmon in Creamy Sauce

Four Season Shrimp

Stir Fried Tofu in Chili Bean Sauce

Fresh Salad

**(Assorted Dessert)—Choice of one (1) per person**

Chocolate Mousse/Truffle/Tiramisu/Chocolate Strawberry Shortcake

**Cost: \$185.00 per person**



**Q. (Appetizers)**

Cassava Finger with garlic sauce  
Fish Cake

**(Main Course)**

Carrot Vegetables Rice  
Provision  
Breadfruit Oil Down  
Black Eye Peas  
Creole Stew Fish  
Callaloo  
Coo Coo  
Oven baked BBQ Chicken  
Fresh Salad

**(Assorted Dessert)—Choice of one (1) per person**

Cheesecake/Crème Caramel/Tiramisu/Chocolate Strawberry Shortcake

**Cost: \$170.00 per person**

**R. (Appetizers)**

Spicy Wings  
Vegetable Samosas

**(Main Course)**

Basmati Saffron Rice  
Arabian Roasted Vegetable with Olive Oil & Garlic  
Arabian Roasted Potatoes with Basil & Rosemary  
Arabian Style Chicken  
Arabian Curry Fish  
Fresh Salad  
Pepper Tofu for Vegetarians

**(Assorted Dessert)—Choice of one (1) per person**

Cheesecake/Crème Caramel/Tiramisu/Chocolate Strawberry Shortcake

**Cost \$150.00 per person**

**S. (Main Course)**

Paratha Roti  
Rice  
Dhal  
Channa & Aloo  
Mango  
Pumpkin  
Stewed Chicken  
Curried Goat  
Fresh Salad  
Mother-in-Law, Peppersauce

**Cost: \$105.00 per person**

**T. (Hor d' oeuvres)**

Fish Cakes  
Mini Pastelles  
Coo Coo & Callaloo Dip  
Cheese & Olives  
Fancy Wings with Lemon Sauce  
Tim Sam  
Vegetable Samosa with tamarind dip  
Shrimp Wontons  
Jumbo Shrimp with Cocktail Dip  
Vegetable Quiche

**(Assorted Dessert)—Choice of one (1) per person**

Mini Cheesecake  
Crème Caramel  
Fruit Cake Squares

**(Other)**

Pickles, Chow Chow, Cranberry Sauce, Peppersauce

**Cost: \$160.00 per person**

**Please note that the above prices are for catering for 50 person and above**

**All Catering services require a 50% Deposit upon confirmation and the balance to be paid in full at least 1 week before the event.**