

Angeluscious Authentic Dishes

Phone : (954) 489-8257
P.O. Box 267601
Weston, FL 33326
Info@Angeluscious.com



Feel free to contact me on Facebook at [Facebook.com/AngelusciousAuthenticDishes](https://www.facebook.com/AngelusciousAuthenticDishes)

Angeluscious Authentic Dishes Catering Menu



Follow me on Twitter @Angeluscious77

All entrées are served with your choice of white rice or rice and beans (red kidney beans, black beans or pigeon peas)
All entrées are also served with a Salad of your choice: strawberry summer salad, potato salad, coleslaw, a gourmet medley of broccoli, zucchini and carrots, steamed cabbage (red and/or white) or succotash.

Angeluscious Authentic Dishes

Specializing in authentic Caribbean cuisine, prepared with an abundance of love and the highest quality products available.



Curry Chicken

Chicken cut up into chunks, marinated, highly seasoned with natural herbs and spices, and slow cooked in a ginger curry sauce.



Curry Goat/Mutton

Highly seasoned with a blend of natural herbs and spices, and simmered in a curry sauce with diced Yukon Gold Potatoes and vegetables.



Jerk Barbecue Ribs

Slow roasted slab of ribs, highly seasoned with natural herbs, spices and jerk seasoning and barbecue sauce. So tender, it falls right off the bone and into your mouth.



Brown Stewed Chicken

Seasoned to perfection and stewed in a tangy, sweet sauce with an array of vegetables. This is so much better than finger licking good. It is sweet sweet Jamaica good!



Authentic Jamaican Jerk Pork

Pork Shoulder, diced or sliced, marinated in a blend of authentic spices, including but not limited to Jamaican scotch bonnet peppers, and slow roasted to an ever-so-loving tenderness that can only be achieved through passion. The taste and flavors far supersedes anything that you have ever tasted before.



Braised Oxtails with Lima Beans

Slow simmered succulent oxtails, braised in a delicious sauce with healthy, buttery tasting lima beans. Cooked with the same perfection and adoration as my grandma.



All entrées are served with your choice of white rice or rice and beans (red kidney beans, black beans or pigeon peas)
All entrées are also served with a Salad of your choice: strawberry summer salad, potato salad, coleslaw, a gourmet medley of broccoli, zucchini and carrots, steamed cabbage (red and/or white) or succotash.

Authentic Caribbean Island Cuisine

Specializing in authentic Caribbean cuisine, prepared with an abundance of love and the highest quality products available.



Salmon and Shrimp in a Coconut Curry Sauce

Wild Caught Salmon and shrimp cooked in a creamy tasty coconut curry sauce.



Escovitch Snappers

Wild Caught Snappers, lightly seasoned with kosher salt and pepper, deep fried, and drizzled with a spicy pickle of gourmet vegetables. Snappers are caught fresh daily.



Peppered Shrimp

Whole shrimp sautéed in a spicy sauce and a blend of natural spices that will have you weak in the knees and begging for more.

Curry Shrimp with Oriental Vegetables

This is where Jamaican meets Asian cuisine. Our Jamaican culture has been greatly influenced by the Asians population, hence the inspiration behind this dish. Shrimp is lightly seasoned, and stir fried in a curry ginger sauce, accompanied by fresh crisp vegetables.

Authentic Dishes

- 001 Authentic Jamaican Jerk Chicken
- 002 Jerk Barbecue Chicken (whole or leg quarters)
- 003 Curry Chicken
- 004 Brown Stewed Chicken
- 005 Jerk Barbecue Ribs (Pork and Beef)
- 006 Authentic Jamaican Jerk Pork
- 007 Curry Goat/Mutton
- 008 Braised Oxtails with Lima Beans
- 009 Curry Shrimp with Oriental Vegetables
- 010 Salmon and Shrimp in a Coconut Curry Sauce
- 011 Escovitch Snappers
- 012 Peppered Shrimp

SALADS: ALL ENTRÉES ARE SERVED WITH A SALAD OF YOUR CHOICE:

STRAWBERRY SUMMER SALAD, POTATO SALAD, COLESLAW, GOURMET MEDLEY OF BROCCOLI, ZUCCHINI AND CARROTS, STEAMED CABBAGE (PURPLE AND/OR WHITE), OR SUCCOTASH.

Culinary Creations & Expertise

Appetizers

- 013 Codfish Fritters
- 014 Banana Fritters
- 015 Festival

Desserts

- 017 Jamaican Rum Cake
- 018 Banana Walnut Cake
- 019 Jamaican Sweet Potato Pudding
- 020 Cornmeal Pudding
- 021 Berry Bread Pudding
- 022 Carrot and Zucchini Cake

Beverages

- 023 Carrot Ginger Lime Juice
- 024 Beet Root Carrot Juice
- 025 Cucumber Ginger Strawberry Juice

Festival

Light and sweet is this cornmeal dough mixture, which is fried to a beautiful golden brown jewel, in extra virgin olive oil.

Jamaican Rum Cake

This super moist cake is laced with Jamaican white rum, wine and dried fruits and has a tendency to invoke and tantalize your senses.

Banana Walnut Cake

Ripe bananas and walnuts are transformed into this decadent treat, even the kids will love it.

Jamaican Sweet Potato Pudding

Hand grated Jamaican sweet potatoes crafted with other tubers, gourmet raisins and cranberries.

Cornmeal Pudding

Creamy yet firm, savory, delightful blend of cornmeal and shredded coconut, pure vanilla and other authentic spices.

Berry Bread Pudding

Challah Bread baked in a rich creamy custard, and fully loaded with a variety of fruits and berries.

Carrot & Zucchini Cake

Shredded carrots and zucchini are combined to create this awesome love affair. The taste is priceless!

Codfish Fritters

Codfish prepared in a batter with herbs, vegetables and natural spices, fried in extra virgin olive oil, transformed into golden blobs of love.

Banana Fritters

A sweet, savory treat made from ripe banana engulfed in a highly seasoned batter of natural spices, fried in extra virgin olive oil.

All entrées are served with your choice of white rice or rice and beans (red kidney beans, black beans or pigeon peas)
All entrées are also served with a Salad of your choice: strawberry summer salad, potato salad, coleslaw, a gourmet medley of broccoli, zucchini and carrots, steamed cabbage (red and/or white) or succotash.

Angeluscious Authentic Dishes

Specializing in authentic Caribbean cuisine, prepared with an abundance of love and the highest quality products available.



Salted Cod with Lima/Butter Beans

Salted boneless Cod, sautéed in olive oil with tomatoes, vidalia onions, bell peppers, and scotch bonnet pepper with Lima/Butter Beans.



Brown Stewed Snapper

Yellow Tail Snapper stewed in tomato sauce with sweet onions, bell peppers, diced tomatoes, garden herbs and authentic spices.



Strawberry Summer Salad

Oak, Tango and Gem lettuce (red and green), tomatoes, strawberries and dried cranberries, lightly drizzled with the salad dressing of your choice.



Oven Roasted Fish with Roasted Vegetables

Whole fish with Roasted vegetables, which includes, but is not limited to: cabbage, carrots, okras, chayote (cho-cho), and sweet onions with whole fish seasoned with garden herbs and authentic spices in a buttery sauce.



Oven Baked Cod with Okras

Fresh codfish baked in a buttery sauce with okras, tomatoes, onions, bell peppers, scotch bonnet peppers, garden herbs and spices.



Potato and Green Bean Salad

Yukon gold potatoes, purple potatoes with green beans tossed in a Vidalia onion vinaigrette.



Macaroni and Cheese

Elbow macaroni baked in a creamy sauce of extra sharp cheddar, pepper jack cheese, seasoned with a blend of natural herbs and spices.



All entrées are served with your choice of white rice or rice and beans (red kidney beans, black beans or pigeon peas)
All entrées are also served with a Salad of your choice: strawberry summer salad, potato salad, coleslaw, a gourmet medley of broccoli, zucchini and carrots, steamed cabbage (red and/or white) or succotash.

Angeluscious Authentic Dishes

Specializing in authentic Caribbean cuisine, prepared with an abundance of love and the highest quality products available.



Oven Roasted Barbecue Chicken

Chicken oven roasted to perfection and highly seasoned, slathered in a sweet and tangy d'luscious barbecue sauce.



Ackee and Salted Cod (Jamaica's National Dish)

Ackee and salted cod cooked in medley of tomatoes, sweet onions and scotch bonnet peppers.



Rice and Beans

Rice and beans (red kidney beans, black beans or pigeon peas) steamed in coconut milk with natural herbs and spices.

Callaloo with Bacon

Callaloo (Jamaican spinach) steamed in a buttery sauce with bacon, tomatoes and sweet onions is the ideal hearty healthy breakfast.

More Authentic Dishes...

026 Oven Roasted Fish with Roasted Vegetables

027 Oven Roasted Vegetables

028 Salted Cod with Lima/Butter Beans

029 Oven Baked Cod with Okras

030 Brown Stewed Snapper

031 Potato and Green Bean Salad

032 Strawberry Summer Salad

033 Macaroni and Cheese

034 Rice and Beans

035 Oven Roasted Barbecue Chicken

036 Callaloo with Bacon

037 Ackee and Salted Cod (Jamaica's National Dish)

SALADS: ALL ENTRÉES ARE SERVED WITH A SALAD OF YOUR CHOICE:

STRAWBERRY SUMMER SALAD, POTATO SALAD, COLESLAW, GOURMET

MEDLEY OF BROCCOLI, ZUCCHINI AND CARROTS, STEAMED CABBAGE (PURPLE AND/OR WHITE), OR SUCCOTASH.

All entrées are served with your choice of white rice or rice and beans (red kidney beans, black beans or pigeon peas)

All entrées are also served with a Salad of your choice: strawberry summer salad, potato salad, coleslaw, a gourmet medley of broccoli, zucchini and carrots, steamed cabbage (red and/or white) or succotash.

Angeluscious Authentic Dishes

Specializing in authentic Caribbean cuisine, prepared with an abundance of love and the highest quality products available.



Ackee and Salted Cod with Bacon

Ackee and codfish cooked with a medley of tomatoes, sweet onions, hot peppers and okras, topped with crumbled bacon.



Curry Cow/Beef Foot

This fall of the bone tender cow foot, is slow simmered to perfection in a highly seasoned curry sauce

Lemon Garlic Chicken with Broccoli

Oven roasted chicken and broccoli infused with lemon, garlic, and natural herbs and spices.



Stew Peas

An eclectic infusion of stew, meat and vegetables: salted pigtail, oxtails, red kidney beans, green and yellow zucchini slow simmered with natural herbs and spices.



Cole Slaw

Purple and white cabbage, lightly tossed in a sweet and tangy vinaigrette.



Callaloo with Purple Cabbage

Callaloo (Jamaican spinach) and cabbage steamed in a buttery sauce with tomatoes, sweet onions, and hot peppers .

Seasoned Rice with Ackee

Steamed rice in coconut milk, with salted pigtails, shrimp, ackee and salted cod.



Ackee and Smoked Pork

Tender smoked pork with ackee in a medley of tomatoes, sweet onions and hot peppers.



All entrées are served with your choice of white rice or rice and beans (red kidney beans, black beans or pigeon peas)
All entrées are also served with a Salad of your choice: strawberry summer salad, potato salad, coleslaw, a gourmet medley of broccoli, zucchini and carrots, steamed cabbage (red and/or white) or succotash.

Angeluscious Authentic Dishes

Specializing in authentic Caribbean cuisine, prepared with an abundance of love and the highest quality products available.

More Authentic Dishes...

038 Ackee and Salted Cod with Bacon



039 Curry Cow/Beef Foot



040 Lemon Garlic Chicken with Broccoli



041 Stew Peas



042 Cole Slaw



043 Callaloo with Purple Cabbage



044 Seasoned Rice with Ackee



045 Ackee and Smoked Pork with Okras



046 Liver and Okras



047 Braised Steak



048 Honey Dijon Chicken



049 Stir Fry Supreme



SALADS: ALL ENTRÉES ARE SERVED WITH A SALAD OF YOUR CHOICE:



STRAWBERRY SUMMER SALAD, POTATO SALAD, COLESLAW, GOURMET



MEDLEY OF BROCCOLI, ZUCCHINI AND CARROTS, STEAMED CABBAGE



(PURPLE AND/OR WHITE), OR SUCCOTASH.



Liver and Okras

Beef liver and sautéed sweet onion, tomatoes, hot peppers and okras.



Braised Steak

Marinated steak, slow cooked and simmered in a tangy wine sauce infused with gourmet fruits.



Honey Dijon Pork

Succulent baked pork, highly seasoned with natural herbs and spices, smothered in a tangy, Honey Dijon sauce.



Stir Fry Supreme

Stir fry Shrimp, Kielbasa, and Chicken Breast in a Teriyaki sauce, tossed with farfalle.

www.angeluscious.com
Copyright © 2012