



## Services

### 1. Corporate Catering

- Special & Themed Events
- Employee Appreciation
- Company Picnics
- Conventions
- Holiday Parties
- Customer Appreciation
- Office Parties & Celebrations
- Grand Openings
- Open Houses
- Ground Breaking
- Product Launches
- Luncheons
- Cocktail Parties

### 2. Residential Catering

- Special & Themed Events
- Family Reunions
- Birthday & Anniversary Parties
- Weddings & Engagements
- Holiday Parties
- Picnics
- Tailgate & Block Parties
- Beach & Pool Parties

### 3. Non-Profit Catering

- Donor & Volunteer Appreciation
- Charity Events & Fundraisers
- Church Picnics

### 4. Food Concessions

- Office & Industrial Parking Lots
- Sporting & Special Events
- Fairs, Festivals & Carnivals



## Testimonials

*"Everything was great. It was a big hit. Not a single piece was left. It was a very special treat."*

*"Your food is fabulous."*

*"This was the best Food I ever tasted!!!"*

*"Man there is no question that your jerk is the best there is. You are the jerk guru."*

*"Jerk Pork is melt in your mouth tender."*

*"That meat was unbelievable!! It was so tender and the spices were just right."*

*"The food was amazing. We'll definitely use your services again."*

*"The food was FABULOUS!!!!"*

**Eat jerk. Be happy, mon!™**



**Caribbean Kitchen, LLC.**

**d.b.a. CK Jerk Shack**

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License and insurance available upon request.



**Eat jerk. Be happy, mon!™**

## Island BBQ Caterer & Mobile Restaurant

*Specializing in Award-Winning  
Jamaican Jerk Cuisine*

**(407) 301-1363**

**www.CKJerkShack.com**

**Meat • Seafood • Vegetarian  
On-site & Off-site Cooking**



## About Us

CK Jerk® Shack is a fully licensed and insured Island BBQ caterer offering irie tropical excursion through sights, sounds, smells, and most importantly, through the flavors of the Caribbean. CK Jerk Shack's specialty is award-winning Jamaican Jerk BBQ - one of the World's true culinary delights.

Flavor is the goal, not an afterthought at CK Jerk Shack. A custom-blend jerk rub is used to season meats overnight. Meats are then wood-smoked in a high-end rotisserie jerk pit to produce a spicy-sweet smoked flavor and a tender, melt-in-your-mouth texture that is out of this world.

Really? Well, CK Jerk Shack's gourmet cuisine consistently elicits a "this is the best food I've ever tasted" response from clients and recently placed second in the 2006 Jamaican Jerk Festival Cook-off.

With its mobile commercial kitchen, CK Jerk Shack can bring the entire restaurant to you for a complete culinary experience, set up an exquisite buffet, or just deliver.

Mark Robinson, CK Jerk Shack's founder and jerk pit master has been experimenting with the jerk method of seasoning and barbecuing for over 18 years. What he loves most about the barbecue method of cooking vs. other methods is that it produces the same excellent quality whether you're cooking for 1 or 1,000 guests.

[www.CKJerkShack.com](http://www.CKJerkShack.com)

## Sample Menu

### Appetizers/Hors D'oeuvres

#### Cold

- Grilled Shrimp
- Jerk Shrimp Devilled Eggs
- Island Salad (with mango vinaigrette dressing)
- Trays: Meat & Cheese; Veggie; & Fruit

#### Hot

- Curry-Coconut Chicken Skewers
- Chicken Wings
- Pork Morsels
- Calamari Rings (very spicy)
- Grilled Sea Scallops
- Lobster Tails
- Grilled Mushrooms

### Jerk & Tings

- Chicken
- Chicken Wings
- Pork
- Baby Back Ribs
- Beef
- Beef Short Ribs
- Lamb
- Shrimp
- Lobster Tails
- Smoked Beef Hot Dogs

#### Vegetarian

- Whole Snapper
- Salmon Filets
- Jerk Mushrooms
- Jerk or Curry-Coconut Tofu
- Jerk or Curry-Coconut Veggies

### Island Sides

- Coconut Rice & Peas
- Cuban Black Beans & Rice
- White Rice
- Grilled Veggies
- Grilled Mushrooms
- Callaloo Greens
- Jerk Potato Wedges
- Plantains
- Irie Potato Salad
- Island Slaw
- Island Salad (with mango vinaigrette dressing)
- Jamaican Hard Dough Bread
- CK Guava BBQ Sauce

### Island Desserts

- Coconut Rum Bread Pudding served warm with pina-colada ice cream

### Island Beverages

- Jamaican Ginger Beer, Ting, Jamaican Rum Punch Mix, Sorrelade, Passionade, Tropical Punch

*All of our meats are 100% cooked on a wood grill or rotisserie smoker and are available in a variety of BBQ styles: Jamaican Jerk (regular, mild or hot), American, Cuban Mojo Criollo, Hawaiian or Asian.*

Please visit our web site for additional information, including a complete menu, package prices, photos and additional customer reviews.

[www.CKJerkShack.com](http://www.CKJerkShack.com)

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