



Private Events Brochure

Your Occasion, Your Style

Making memories that will last a lifetime with JEZ.



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About Us

Established in 2023, JEZ Guyanese Cuisine emerged from a profound passion for delivering an unparalleled culinary experience through innovative techniques and expertise. Our mission centers on offering authentic, freshly prepared Caribbean dishes that are rich in flavour and delight the palate. At JEZ Guyanese Cuisine, we believe in the unifying power of food to bridge cultures and foster connections. Whether for intimate gatherings or large celebrations, we approach each event with professionalism, careful planning, and a personal touch.

Maleka's culinary skills, combined with her compassionate background as a healthcare professional and educator, ensure a dining experience that is both heart-warming and delectable. Our dedication to quality is evident in every dish, promising a unique dining experience. As we expand into the events sector, we strive to present innovative and fresh culinary offerings, making our cuisine accessible in mainstream venues. Reflecting Guyana's multicultural heritage, our dishes blend influences from its five diverse races, providing a rich tapestry of freshly prepared food. From weddings to corporate functions, our team is committed to delivering exceptional service that surpasses expectations. Experience the ultimate hospitality of JEZ Guyanese Cuisine, where every bite is a delight, every service is executed with five-star care, and every dish is crafted with love and warmth.



Canapés

Our canapés are a real crowd-pleaser, perfect for serving before a meal or at drink receptions and networking events.

Seafood

Beer battered fish bites and sweet potato chips cones
Tuna tapenade on cucumber
Tuna & Potato Fritters
Saltfish Fritters
Salmon & Olive Bites
Peppered King Prawns
Prawns Cocktails
Shrimp & Mango Brochettes
Creamed Salmon Crostinis
Saltfish & Calaloo Tartlet

Meat

Devil Eggs
Mini Beef Burgers
Mini Jerk/fried Chicken burgers
Grilled Meat Skewers (beef,lamb,chicken)
Sticky BBQ Wings
Sweet Chilli Wings
Fiery Hot Buffalo Wings
Honey Glazed Jerk Wings
Beef/Chicken Patties
Coconut milk beef Skewers

Vegetarian

Tricolore Canapés or Pineapple,Basil & Mozzarella Skewers
Vegetable Stuffed Cherry Tomatoes
Mushroom with Rye Bread Stuffing
Mini Vegetarian Patties
Watermelon canapés with feta and walnuts
Bang Bang brocolli
Jalapeno poppers
Coriander &Crushed Tomato Crostinis
Sweet Potato fries
Mini Mac n Cheese pots



Brunch /Breakfast

Presented as a buffet style
Homemade Pancakes
French Toast
Scrambled Eggs
Tropical Fruit Platter
Yogurt & Granola fruit cups
Sausages
Tossed Potatoes with herbs
Toasted Ham & Cheese
(croissant or bread rolls)
Smashed avocado, bacon and
Scrambled Eggs on a sour dough



Boxed Lunches

Jerk Chicken & Roti wrap

Jerk Chicken with rice and beans, jollof rice, fried plantains

Curry chicken with roti or dhal puri wrap

Curry Goat with rice/rice and beans with fried ripe plantains

Pepperpot with rice or Rice and Beans, garden salad

Stew Vegetables with Rice. Choose from either cabbage, pumpkin, ochre or aubergines. Subject to seasonal availability.

Saltfish, Ric and Dhal



Bowl Food

Jerk Chicken Salad

Jerk Chicken with jollof rice/fried rice and plantain

Goat Curry with Basmati rice or Rice and Beans

Pepperpot (beef & oxtail) with Basmatti Rice

Chicken Gizzard or liver with wiri wiri peppers, onions, red bell peppers

Chowmein (mixed meat or vegetarian)

Chickpea and Aloo Curry (V,gf)

Honey Glazed Salmon with mashed potatoes



Mains

Meat

BBQ Chicken
Jerk Chicken
Grilled Lamb
Grilled Beef
Roast Pork

Fish

Fried Fish
Fish in cheese sauce
Grilled Fish (seabass
or red snapper or
sea bream)

Rice Dishes

Plain Rice (v)
Vegetable Fried Rice (v,gf)
Spanish Rice (v,gf)
Jollof Rice(v,gf)
Rice & Beans (v,gf)
Blackeye Peas Cookup (v,gf)
Egg Fried Rice
Mixed Meat (eggs,
prawns,chicken) fried Rice
Chicken & Pineapple Fried
Rice
Coconut Rice(v,gf)

Noodles

Vegetable Chowmein
Mixed Meat Lowmein
Chicken Chowmein
Beef Chowmein

Stew/Sauces /Soups

Beef Stew
Pepperpot
Chicken Stew
Stew Fish
Chicken Curry
Goat Curry
Mutton Curry
Vegan Chickpeas & Aloo Curry
Guyanese 7 Curry (Vegan)
Vegetable Soup
Mixed Meat Soup (beef/Chicken
foot/chicken,/Cowheel)



Sides/Salads

Coleslaw
Fried Ripe plantains
Sweet Potato fries
Potato Salad
Macaroni Salad
Garden Salad
Cucumber, Pineapple and
tomato Salad
Creamy Mashed Potatoes
You may opt for bowl option

Desserts

Cheesecakes pots
(mango or passion fruit)
Sticky toffee pudding pots
Summer Fruit Tartlets
Custard Tarts
Mini Carrot Cakes
Coconut cookies
Mini Black Cake aka Rum
Cake
Fruit Salad

Drinks

Tea/Coffee
Still/Sparkling Water
Orange/Apple/Tropical Juice
Fizzy/carbonated drinks
(KA, Coca-Cola etc.)





Packages Guide

For Plated Service

Choose 4 canapés, 1x meat, 1x rice/Noodles and 1 x dessert

Family Style/Bowl Service

Option 1-2 canapés

Option 2-3 canapés

Option 3- 4 canapés

Option 4- 5 canapés

Buffet Service

Option 1-2 canapés

Option 2-3 canapés

Option 3- 4 canapés

Option 4- 5 canapés

Mix n match from Rice, Noodles, Stews, Fish, Meat, Salad and Dessert options.

What else can we offer on our per head fees?

Please note that your estimate will clearly specify what you are paying for.

Please request

Canapés only reception services

Crockery, cutlery and glass ware

Staffing

Table Linens & Napkins

Table Decor Services

We work with reliable local business to provide the following Services.

1. Wedding Cakes
2. Sweet tables
3. Tables, Chairs, Marquee, Chair, Sashes
4. Room Decor Services: number signs, Mr & Mrs Sign, backdrops, Easel Welcoming signs, balloon decor



Taster Session



At JEZ Guyanese Cuisine, we believe that outstanding food is essential for creating unforgettable events. We want you to feel assured that you've selected the perfect caterer for your occasion. Our tasting sessions are available starting at £75 per person, accommodating up to three guests.

When you book your catering with us, the tasting for up to three people is complimentary. This is an excellent chance not only to savour our dishes but also to engage with our team and learn how we carefully orchestrate your special day. Experience a captivating culinary adventure that will transport you through the vibrant flavours and spices of the Caribbean.



Testimonials

Was a bit hesitant as was a bit more than I wanted to spend on lunch.. so glad I did, decent portion and loads of goatreally really tasty !!!

James Langley ★★★★★

The food is always fresh and tasty. Very well prepared and presented. Very delicious and satisfy. Also very affordable, It is worth every penny.

Dania Beckles-Reis ★★★★★

Have ordered in the jerk chicken and also tried the goat curry and plantain chips at a local event. Absolutely perfect - meat falling off the bones and so full of flavour. Will definitely have again.

Charlotte Hadfield ★★★★★

We had our baby's christening catered by Jez Guyanese cuisine and the entire experience was phenomenal; the food was delicious and great value for money. Our guests absolutely loved the food & the set up. 100% recommend! Thanks

Malika Williams ★★★★★

Had a takeaway, jerk chicken main with rice and peas, salad and fried plantain. It was delicious, good amount of spice too. Very satisfied, would definitely get food from there again, and if I'm ever in the St Neots area I'd like to visit their establishment. Give them a try.

Charlotte Hadfield ★★★★★



Sustainability at JEZ Guyanese Cuisine

At Jez Guyanese Cuisine, we are dedicated to crafting unforgettable experiences through sustainable practices that minimize our carbon footprint and enhance social responsibility. We prioritize locally sourced ingredients from farmers, ensuring the highest quality for your event while fostering community growth.

Local Produce

Our menus are designed to reflect the seasons, allowing us to utilize fresh, readily available ingredients. This approach not only enhances flavor and nutrition but also supports the local economy and reduces the environmental impact associated with out-of-season produce.

Reducing Waste

We are committed to minimizing food waste, meticulously planning our events to prevent excess. In cases where surplus food remains, we collaborate with Too Good to Go to provide it at a reduced cost, ensuring that good food does not go to waste.

Eco-Friendly Packages

Our packaging solutions prioritize sustainability. We have eliminated single-use plastic containers and cutlery, opting instead for biodegradable alternatives that are gentler on the planet, all while ensuring that our food remains delightful to your palate.

We have saved 51 meals. This action in return:

Reduce emissions: Avoid harmful CO2e emissions

Save water: Avoid unnecessary water use

Save land: Avoid unnecessary land use

Prevent waste: Keep food out of landfills and incinerators



jez_guyanese cuisine
www.jezguyanese cuisine.co.uk