

COROPRATE CATERING



Island Edge Culinary has been delighting guests on St Thomas and St John since 2019.

Bring the taste of Island Edge to your workplace!

Our menus are crafted to impress—perfect for team lunches, client meetings, or workplace celebrations. Each menu offers variety and quality, with the option to customize to your group's needs. Our team can also accommodate most dietary restrictions with thoughtful alternatives.

Let us handle the details so you can focus on what matters—your team. Place your order today and elevate your next gathering!

Check out our Google reviews to see what guests are saying about our services



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Our menus are suggested offerings, and we love creating custom options.

An 18% administrative fee applies to all services and is not a gratuity. All food is prepared in our kitchen where common allergens are present – we cannot guarantee an allergen-free environment.
\$350 minimum for cold deliveries

DROP OFF BREAKFAST

Unless otherwise noted, items are priced per person with minimum of 6

Deep-Dish Quiche – \$65 whole quiche serves 8-10

Bacon, Onions, and Cheese/Spinach and Aged Parmesan (V)/Oven-Roasted Tomato,
Herbs, and Manchego (V)

Breakfast Burritos: Eggs, Chorizo, Black Beans & Cheese with Salsa Roja – \$7.25

Assorted Mini Fresh Baked Pastries (V) – \$6.25

Cinnamon Swirl French Toast Bake with Maple Glaze (V) – \$5.75

Bacon, Egg and Cheese on Brioche Slider Rolls (2 ea)- \$6.75

Fresh Fruit Platter (V, GF, DF) – \$9.25

Spinach & Feta Breakfast Bake with Brioche Bread (V) – \$8.50

Bagels (6ea) Plain, Veggie, and Cinnamon Honey Whipped Cream Cheese (V) \$8.75

Egg Bakes with Turkey Sausage, Cheese, and Pico De Gallo (GF) \$6.50

BOXED LUNCHES \$30 EACH

All boxed lunches come with choice of quinoa salad, pasta salad, or Dirty's potato chips
and served with fresh fruit cup and fresh baked cookie

Falafel Wrap with Hummus, Fresh Vegetables, and Feta-Olive Salsa (V)

Jerk Grilled Chicken Breast Wrap with Pineapple Pico de Gallo, Sweet and Spicy Mango Chili
Sauce, Lettuce, and Tomato (DF)

Truffle Chicken Salad on Fresh Sourdough, Pickles, Lettuce, and Tomato

Grilled Flank Steak Wrap with White Cheddar, Chipotle Aioli, Lettuce, Tomato, and Pickled
Onions

Marinated and Grilled Chicken Breast, Bacon, Provolone, Basil Aioli, Roasted Tomato, and
Lettuce on French Roll

Smoked Turkey Wrap with Brie Cheese, Apples, Fig Jam, Mixed Greens, and Tomato
Compressed Portobella Mushroom "Steak" with Blue Cheese, Lettuce, Tomato, and Pickled
Onion on Sourdough (V)

Roast Beef with White Cheddar, Horseradish, Lettuce, Tomato, and Onions on French Roll

Vegetarian (V), Gluten-Free (GF), Dairy Free (DF)

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GREENS AND GRAINS

Unless otherwise noted, items are priced per person with minimum of 6
Add Marinated and Grilled Joyce Farms Chicken Breast \$12, Lemon Poached Shrimp \$14, Marinated Grilled Flank Steak \$18, Crispy Falafel \$11

Caesar with Parmesan Crisps, Croutons, and our Killer Caesar Dressing (V)- \$18
Mixed Green Salad with Pomegranate Vinaigrette, Aged Cheddar, Dried Cranberries, and Toasted Pecans (V,GF)- \$20

Burrata Caprese Salad with Fresh Mozzarella, Tomato Confit, Balsamic, Basil, and Grilled Focaccia (V)- \$26

Soba Noodle Salad with Thai Peanut Dressing with Scallions, Carrots, Red Onion, Red Peppers, Mixed Greens, Basil, and Peanuts (V,DF) - \$28

Mexican Quinoa Bowl with Grilled Peppers, Black Bean and Corn Relish, Salsa Roja, Sour Cream and Pickled Onions (V,GF) - \$24

EXTRAS

Extras are priced by the each and serve 6-8 people

Roasted Garlic Hummus with Pita and Vegetable Crudités (V,GF,DF) - \$30

Dip Trio: House Queso, Grilled Poblano Salsa, Guacamole with Fresh Corn Tortilla Chips (V,GF)- \$55

Herbed Goat Cheese & Artichoke Dip with Toasted Pita (V)- \$40

Crab Rangoon Dip with Crispy Wontons - \$65

Mezze Platter with Hummus, Olives, Feta, Toasted Pita, and Vegetable Crudités (V)- \$65

Roasted Potato Salad (V,GF)- \$40

Cucumber & White Bean Pasta Salad with Vinaigrette (V)- \$35

Ginger-Lime Quinoa Salad with Pineapple and Peppers (V,GF,DF)- \$45

Drop off items do not include setup or breakdown. Disposable utensils, serving utensils, plates, bowls, and napkins can be purchased additionally

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THEMED HOT LUNCHESES

We have a minimum of 15 people for hot lunches and are priced by the person

TACO TUESDAY (OR ANY DAY!) - \$34

PROTEINS

Please Choose up to 3

Slow Roasted Pork Carnitas, Ground Beef Picadillo, Grilled Chicken Tinga, Chili Lime Shrimp, Chili Lime Tofu

SIDES (Included)

Black Beans, Cilantro Lime Rice, House made Tortilla Chips

TOPPINGS (Included)

Salsa Roja, Sour Cream, Pickled Onions, Pickled Jalapeños, Shredded Cheese, Shredded Lettuce, Pico De Gallo, and Flour or Corn Tortillas

BYO PASTA BAR - \$38

PROTEINS

Please Choose up to 2

Chicken Piccata, Killer Italian Meatballs, Lemon-Basil Shrimp, Short Rib Bolognese, Eggplant Parmesan

SAUCES

Please Choose up to 2

Alfredo, Marinara, Pesto Cream, Puttanesca, Cacio e Pepe, Amatriciana

PASTA

Please Choose 1

Penne, Bowtie, Fettuccini, Cavatappi

SIDES

Garden Salad with Basil Balsamic Vinaigrette, House-Made Focaccia, and Garlicky Roasted Broccolini

CARIBBEAN COOKOUT - \$36

PROTEINS

Please Choose up to 2

Jerk Chicken, Pulled Pork, Dry Rubbed Wings, Crispy Chicken Tenders, Chicken Fried Tofu

SAUCES

Please Choose up to 2

Guava BBQ, Tamarind BBQ, Hot Honey BBQ, Honey Dijon,

SIDES

Mac and Cheese, Sweet Roasted Plantains, Spce Roasted Brussels Sprouts, Mixed Green Salad with Ranch and Vinaigrette

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SWEET TREATS

Unless otherwise noted, items are priced per person with minimum of 6

Double Fudge Brownies (V)- \$5 per person

Assorted Fresh-Baked Cookies (1 dozen) (V) - \$30

Signature Brown Butter Sea Salt Chocolate Chip Cookies (1 dozen) (V)- \$45

Coconut Bars with Graham Crust, Caramelized White Chocolate, Dark Chocolate & Coconut (12 each)
(V) - \$35

Classic Tiramisu (V)- \$8.50 per person

Banana and White Chocolate Bread Pudding (V)- \$7.75 per person

Tres Leches Cake (V)- \$7.50 per person

Chocolate Molé Spiced Tart (feeds 8-10) (V)- \$55

White Chocolate Raspberry Cheesecake Bites (12 each) (V)- \$35

Need serviceware for your event? Plates, cups, napkins, serving utensils, chafing dishes, and on-site setup are available upon request for an additional fee.

INFORMATION AND POLICIES

Guest Information & Policies

At Island Edge Culinary, we strive to provide the highest level of service and quality. To help us serve you best, please review the following guidelines:

Booking & Payments

A deposit of \$50 or 10% (whichever is greater) is required to secure your date.

For chef on-site services, 50% is due 7 days before the event and the final balance is due on the day of service.

Administrative Fee

An 18% administrative fee is applied to all services. This fee is not a gratuity, but helps cover the behind-the-scenes costs that keep us running—and ensures our entire team can earn a fair living wage here on our beautiful, but expensive, island.

Cancellations

Deposits are non-refundable, but if we are able to rebook your date with another event of equal or greater value, your deposit may be credited toward a future event.

Cancellations within 7 days of the event forfeit all deposits.

Food & Allergies

All food is prepared in our professional kitchen where common allergens are present.

While we take care with every order, we cannot guarantee an allergen-free environment. Guests with severe allergies should use caution.

Additional Notes

Rush orders placed within 1 week of an event may incur an extra fee.

Delivery fees may apply depending on distance.

Standard bar packages do not include fine wines or premium liquors.

We ask for at least 72 hours' notice on all orders to ensure the best quality.

Force Majeure

In rare cases where events beyond our control (such as hurricanes, power outages, or supply disruptions) prevent us from fulfilling services, we will work with you to reschedule or apply deposits toward a future date.

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