



ISLAND TIME



CATERING CO.

KICK BACK, RELAX, & GET ON ISLAND TIME!

We're raising the bar on catering with a menu built around real food, clean ingredients, and a great time. No seed oils, no shortcuts.

From Taco Bars & BBQ buffets to box meals & party platters. When it's time to feed a crowd with fresh, fun, casual fare...we've got you covered!



Contact our catering team for guidance & suggestions, for the perfect menu and service for your event! or visit our website for easy online ordering.

ISLANDTIMECATERING.COM

LETSEAT@ISLANDTIMECATERING.COM | OFFICE: 401-430-5845





From small bites to get the party started to perfectly crafted packages to a-la-carte platters for custom buffets

A: Apps & Small Bites

B: Packages:

- Taco Bars
- Island Buffets
- Southern BBQ Buffets

C: Platters & A-La-Carte

D: Boxed Meals

E: Party Supplies & Services

ABOUT OUR FOOD

PROTEINS:

Our beef is grass fed & finished, sourced locally from Slate Hill Farm or Niman Ranch, both committed to sustainable, humane practices. All pork is organic and Certified Humane from Du Breton, and our poultry is organic & pasture-raised for the best flavor and integrity.

THE FLAVOR:

Our sauces, marinades, and rubs are made from scratch with clean ingredients and bold flavor.



We're here to raise the bar on casual catering - eliminating seed oils, enriched grains, corn syrup, and artificial junk. Every sauce, rub, and side is made from scratch using real ingredients and clean cooking fats like tallow, avocado, olive, and coconut oils. Food as it should be.

GRILLIN' WITH AVOCADO OIL | BAKIN' WITH COCONUT OIL | BLENDIN' WITH OLIVE OIL | FRYIN' WITH TALLOW



INTERESTED IN TRYING OUR FOOD?

Visit our restaurant, The Food Shack, in Middletown, RI for tacos, bbq, bowls, and street eats! Our full menu is made with the same clean ingredients and no-junk standards.

401FoodShack.com | @401FoodShack

A

APPETIZERS & SMALL BITES

Get the party started with these flavorful bites!

SMOKED HAWAIIAN MEATBALLS

\$ 26 / doz.

Hawaiian pineapple glazed smoked meatballs

SMOKED CHICKEN WINGS

\$ 27 / doz.

pineapple chili smoked chicken wings

BUILD YOUR OWN SLIDERS

\$ 60 / doz

slider rolls, bbq pulled pork, & grilled pineapple

STREET CORN NACHOS

(12-15 servings) \$ 45 Sm

tallow chips with street corn salad

(25-30 servings) \$ 70 Md

CHIPS WITH GUAC & PICO

(15-20 servings) \$ 75 Sm

tallow chips with
housemade guac and fresh pico

(25-30 servings) \$ 110 Md



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Please notify us of any allergies at the time of placing the order.

BUFFET PACKAGES

Meticulously crafted packages for epic feasts & all types of events.
Minimum party size of 15. check out our a-la-carte menu for options!

All packages include serving utensils and to-go boxes for your guests to take any leftovers home. (chaffing sets, plates, and flatware are not included)



TACO BARS



Includes everything you need to mix, match and create your own tacos, nachos, and taco salads!

All taco bars include: our house tortilla chips, flour tortillas, black beans, steamed rice, & house salad with ginger dressing.

**Corn tortilla chips are fried in beef tallow*

BASIC

\$ 19 /pp

Proteins:

Pick two

Fixin's & Toppings:

Pico de Gallo
Sour Cream
Cheddar Jack Cheese
Coleslaw

FIESTA FIX

\$ 23 /pp

Proteins:

Pick two

Fixin's & Toppings:

Pico de Gallo
Sour Cream
Cheddar Jack Cheese
Grilled Pineapple
Coleslaw
Street Corn Salad
Pickled red onion

CROWD PLEASER \$ 32 /pp

Proteins:

Choose three

Fixin's & Toppings:

Pico de Gallo
Sour Cream
Cheddar Jack Cheese
Grilled Pineapple
Coleslaw
Pickled Fruit Salsa
Pickled Red Onion
Street Corn Salad

THE WORKS

\$ 42 /pp

Proteins:

Choose four

Fixin's & Toppings:

Pico de Gallo
Sour Cream
Cheddar Jack Cheese
Coleslaw
Grilled Pineapple
Pickled Fruit Salsa
Pickled Red Onion
White Sauce
Fresh Homemade Guac
Street Corn Salad

Sweets:

Assorted fresh baked cookies

PROTEINS

Kalua Pulled Pork

Grass Fed Beef
Brisket + 4

Grilled Shrimp

Ginger Beef + 2.25

Grilled Tofu

Grilled Chicken

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ISLAND BUFFETS



Our Signature Island buffets have been a Rhode Island favorite for over a decade!
Additional proteins, sides, & desserts available a la carte.

BACKYARD BUFFET \$ 20 /pp

Proteins:

Pick 2

Sauce:

Pick 2

Sides:

House Salad
Ginger Dressing
Sticky White Rice

ISLAND BUFFET \$ 45 /pp

Apps:

Hawaiian Meatballs
Smoked Pineapple Chili Wings

Proteins:

Pick 4

Sauce:

All 3

Sides:

House Salad
Ginger Dressing
Sticky White Rice
Brown Rice
Street Corn Salad
Seasonal Grilled Veggies

Sweet Treats:

Fresh Baked Chocolate
Chip & Oatmeal Raisin Cookies

THE BEACH BUFFET \$ 28 /pp

Proteins:

Pick 3

Sauce:

Pick 2

Sides:

House Salad
Ginger Dressing
Sticky White Rice
Brown Rice
Street Corn Salad
Seasonal Grilled Veggies

PROTEINS

Kalua Pulled Pork

Grilled Shrimp

Grilled Tofu

Shoyu Chicken

Citrus Mesquite
Chicken Quarters

SAUCE



TERIYAKI

BARBECUE

SWEET CHILI

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SOUTHERN BBQ BUFFETS

Our BBQ packages are carefully crafted to provide you and your guests a simple way to order a variety of our smoked meats, homemade sauces, house sides and desserts.

COOKOUT KIT \$22 /PP

Meats: Citrus Mesquite Chicken
Kalua Pulled Pork

Sauces: Pick 1

Sides: coleslaw
pickle bar
cornbread
house honey butter
burnt end baked beans

PITMASTERS PICK \$58 /PP

Bites: Pineapple Chili Wings
or Smoked Hawaiian Meatballs

Meats: Citrus Mesquite Chicken
Kalua Pulled Pork
Grass Fed Beef Brisket
St. Louis Pork Ribs

Sauces: All 3

Sides: coleslaw
pickle bar
cornbread
burnt end baked beans
mac & cheese
house honey butter
slider rolls

Desserts: Freshly baked cookies

SMOKE STACK \$40 /PP

Meats: Citrus Mesquite Chicken
Kalua Pulled Pork
Grass Fed Beef Brisket

Sauces: Pick 2

Sides: coleslaw
pickle bar
cornbread
burnt end baked beans
mac & cheese
house honey butter
slider rolls

Desserts: Freshly baked cookies

PROTEINS

We're smoking exclusively top shelf meats from farms committed to regenerative, sustainable, and humane farming practices: grass fed & finished beef, organic pork, and pasture raised poultry!

The worlds best BBQ starts at the farms, and is smoked right here.

SAUCE

ORIGINAL BBQ
DIJON
CAROLINA



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A-LA-CARTE

Build your own custom buffet or add selections to any of our packages!

HOT SIDES

QUART (8-12 SERVINGS)

HALF TRAY (15-20 SERVINGS)

TRAY (35-40 SERVINGS)

WHITE OR BROWN RICE	\$8	\$25	\$45
SEASONED SAUTÉED VEGETABLES	\$18	\$65	\$85
FOOD SHACK BLACK BEANS	\$15	\$55	\$85
AWARD WINNING MAC & CHEESE	\$20	\$90	\$140
BURNT END BAKED BEANS	\$20	\$95	\$150
FRESH GRILLED PINEAPPLE	\$20 / dozen		

COLD SIDES

SMALL (36 OZ BOWL)

MEDIUM (50 OZ BOWL)

LARGE (80 OZ BOWL)

STREET CORN SALAD	\$25	\$35	\$55
COLESLAW	\$20	\$32	\$50
PICO DE GALLO	\$20	\$30	\$45
HOUSE GUACAMOLE	\$30	\$45	\$70
HOUSE SALAD W. GINGER DRESSING	--	\$50 / HALF TRAY	\$80 / tray
	PINT	QUART	1.5 QUART
HOUSE PICKLES	\$10	\$19	\$28
PICKLED RED ONION	\$12	\$21	\$30
PICKLED FRUIT SALSA	\$18	\$38	\$50

ADD-ONS & EXTRAS

TALLOW CHIPS	\$25 / 160 oz bowl	\$35 / 320 oz bowl
HOUSE HONEY BUTTER	\$13 / half pint	\$25 / pint
CAST IRON CORNBREAD	\$50 / dozen	
SLIDER ROLLS	\$8 / dozen	

DESSERT

HOMEMADE KEY LIME PIE	\$45 (8-10 servings)
CHOCOLATE "DIRT" PUDDING	\$25 (10 - 15 servings)
VANILLA "SAND" PUDDING	\$25 (10 - 15 servings)
FRESHLY BAKED COOKIES	\$3/each
CHOCOLATE CHIP OR OATMEAL RAISIN	

Proteins, sauce,
& beverage on
the next page!



A-LA-CARTE



PROTEINS

2 lb minimum

St. Louis Ribs	\$ 38 / rack
Kalua Pulled Pork	\$ 17 / pound
Grass Fed Beef Brisket Chopped or Sliced	\$ 36 / pound
Grilled Shrimp	\$ 19 / pound
Ginger Beef	\$ 22 / pound
Grilled Tofu	\$ 9 / pound
Citrus Mesquite Chicken Qtr	\$ 6 / each
Shoyu Chicken	\$ 13 / pound
Smoked Pineapple Chili Wings	\$ 27 / dozen
Smoked Hawaiian Meatballs	\$ 26 / dozen

We recommend about 1/3 lb per person for sandwiches or 1/2 lb per person for a meal.



SAUCE

- TERIYAKI
- SWEET CHILI
- ORIGINAL BBQ
- CAROLINA
- DIJON BBQ
- WHITE SAUCE
- AVOCADO AIOLI

½ PINT \$4.5
PINT \$8

We recommend
~1 pint per 8 - 10 people



BEVERAGE

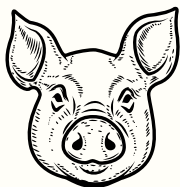
STOKE WATER	\$ 3/each
ASSORTED SPINDRIFT	\$ 3.65/each
ASSORTED GRANNY SQUIBB ICED TEA	\$ 5.50/each
ASSORTED DELS LEMONADE	\$ 5.50/each

CHECK OUT OUR BAR & BEVERAGE MENU FOR FULL SERVICE BARTENDING OPTIONS!



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BOXED MEALS



Pre-order boxed meals for the office, sports team outing, or for your crew! *(includes rolled cutlery)*
Minimum order 10 meals, please allow a minimum of 48 hours notice.
For orders smaller than 10, we recommend ordering directly from our restaurant, The Food Shack.

BURRITOS

Wrapped in a large flour tortilla and comes with tallow chips and white sauce.

BRISKET:	\$ 18
GRASS FED BEEF BRISKET, CHEDDAR JACK CHEESE, WHITE RICE, & FRIED PLANTAINS	
GRILLED CHICKEN:	\$ 16
GRILLED CHICKEN, WHITE RICE, BLACK BEANS, CHEDDAR JACK CHEESE, & AVOCADO AIOLI	
PULLED PORK:	\$ 16
KALUA PULLED PORK, CHEDDAR JACK CHEESE, BLACK BEANS, & WHITE RICE	
AVO BEAN:	\$ 12
BLACK BEANS, WHITE RICE, CHEDDAR JACK CHEESE, & GUAC.	

SALADS

Made with mixed greens and served with house made dressing.

KICKIN' SESAME CHICKEN:	\$ 17
GRILLED SWEET CHILI CHICKEN, CUCUMBER, TOMATO, CHIA & FLAX SEEDS, SESAME SLAW, SHREDDED CARROTS, AND GINGER DRESSING	
RHODY SALAD:	\$ 16
GRILLED CHICKEN, CUCUMBER, PICO DE GALLO, GRILLED PINEAPPLE, & GINGER DRESSING	



BBQ PLATES

Includes: cornbread, honey butter, burnt end beans, and BBQ sauce.

GRASS FED BEEF BRISKET	\$ 21
KALUA PULLED PORK	\$ 15
GRILLED MESQUITE CHICKEN	\$ 17

BOWLS

Includes white rice, protein, black beans, fried plantains, pickled onion, and sauce.

TERIYAKI CHICKEN	\$ 11
BBQ PULLED PORK	\$ 11
SWEET CHILI SHRIMP	\$ 12

Water: \$ 3 | Spindrift \$ 3.65 | Lemonade \$ 5.50 | Freshly Baked Cookie \$ 3

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SUPPLIES & SERVICES

Our goal is to deliver the best possible food for your event and provide an unsurpassed level of service for you and your guests, a 6% gratuity is included on all catering orders.
All orders are subject to a 3% finance fee.

BUFFET SUPPLIES



Chaffing sets include: chrome wire racks, steam pans, and warming fuel to keep your food hot.

COMPOSTABLE PLATES & FLATWARE	\$ 3 PER PERSON
CHAFFING SET	\$ 22 EACH
SERVING UTENSILS (INCLUDED IN PACKAGES)	\$ 30
TO-GO BOXES	COMPLIMENTARY UPON REQUEST

PICKUP & DROP OFF

\$400 minimum for drop off orders.
We utilize a 3rd party courier service for drop offs,
contact us for instructions to self-schedule your delivery.

PICKUP	FREE
DELIVERY	\$ 30
OFF AQUIDNECK ISLAND UP TO 10 MILES	+ \$ 15
11-20 MILES	+ \$ 45
21-30 MILES	+ \$ 70
CONTACT OUR TEAM FOR DELIVERIES BEYOND 30 MILES	
PROFESSIONAL SET UP W. DROP OFF	+ \$ 50

ON- SITE STAFF

Hire our team to maintain and manage your buffet.
Staffed events include set up & breakdown.
minimum 2 hour service.

STAFFED EVENT BASE RATE	\$125
+ STAFF RATE (PARTY CRASHER/BARTENDER)	
"PARTY CRASHER"	\$ 65 / HOUR
BARTENDER	\$ 65 / HOUR

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