

Catering and Private Dining

by

Ashs

Plek

The authentic flavour of Jamaica

About Ashs Plek

Ashs Plek, founded by British Jamaican Chef Ash, started life as a pop-up restaurant in Amsterdam serving authentic Jamaican food in a dinner party style with a side of laughter, great conversations and new connections.

Ashs Plek's weekly dinner parties at secret locations around Amsterdam are well followed by locals and tourists alike and maintain a perfect 5 star rating on [Google Reviews](#), [Trip Advisor](#) and [AirBnb Experiences](#).

Chef Ash now offers a range of catering services serving the same delicious Jamaican food in a range of formats for private and corporate clients. This brochure showcases the range of options you can choose from for your special occasion.

Past clients include Just Eat Takeaway and Epitaph Records, so your event catering is in safe hands with Chef Ash and his team.

If you don't find what you are looking for in this brochure, get in contact with us to make a bespoke request. We are very flexible

We can't wait to share the flavour of Jamaica with you soon.



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Private Dining

Private Dining

Private dining with Chef Ash is a cool, cosy and camera worthy experience for you and your guests.

Chef Ash and his team work to create a warm but exclusive dining environment with a nice table setting and authentic Jamaican dishes.

Jamaican food is new to most people in the Netherlands so Chef Ash will talk your guests through the menu to add to the experience and answer all questions.

You have the option to choose a range of courses, dining styles and menu options. Just ask if there is an option you want that isn't on the list.

We can cater for almost all dietary requirements in consultation and will help you to collect the dietary requirements of all your guests digitally to make it easier for you.

Private dining can be hosted in your own space or one of the cool spaces we work with regularly to suit your needs.

Don't hesitate to [contact us](#) if you have questions.

privatedining@ashs-plek.nl



There are a range of dishes that we have crafted to share authentic Jamaican flavours with you. Choose from these options to curate a menu for your private dining experience. Not sure? Ask Chef Ash to make a recommendation based on the flavours you enjoy.

Starters

- Ashs Plek Jerk chicken wings (smoked and grilled on the BBQ)
- Ashs Plek Jerk pork skewers (smoked and grilled on the BBQ)
- Jamaican codfish and bammy (homemade cassava flatbread)
- Jamaican codfish and plantain
- Ackee and codfish with plantain
- Ackee and codfish with bammy (homemade cassava flatbread)
- Jamaican peppered prawns with salad
- Jamaican 'fish tea' soup (pumpkin and salmon)
- Jamaican codfish fritters with salad
- Jamaican veg fritters with salad
- Ashs Plek Jerk aubergine strips (smoked and grilled on the BBQ)
- Jackfruit and bammy (homemade cassava flatbread) (vegan friendly)
- Jackfruit and plantain (vegan friendly)
- Jamaican peppered jackfruit with salad (vegan friendly)
- Jamaican pumpkin soup (vegan friendly)
- Jamaican red pea soup (vegan friendly)



Mains

- Ashs Plek Jerk chicken (smoked and grilled on the BBQ)
- Ashs Plek Jerk pork (smoked and grilled on the BBQ)
- Ashs Plek Jerk snapper fish (whole) (smoked and grilled on the BBQ)
- Jamaican curry chicken
- Jamaican curry goat
- Jamaican oxtail stew
- Jamaican curry prawns
- Steamed fish fillets in a pumpkin and coconut sauce
- Ackee and codfish with paprika and tomato
- Whole snapper fish steamed in a pumpkin and coconut sauce
- Whole snapper fish grilled with onions and paprika
- Jamaican curry prawns
- Jerk eggplant (smoked and grilled on the BBQ) (vegan friendly)
- Jerk courgette (smoked and grilled on the BBQ) (vegan friendly)
- Jamaican style red lentil and callaloo (vegan friendly)
- 'Ital' red bean stew (vegan friendly)
- Jamaican sweet potato and red bean curry (vegan friendly)

Sides

- Jamaican rice and peas
- Plain white rice
- Mac 'n' cheese

Salads

- Jamaican coleslaw
- Mango salad
- Red bean salad

Small sides

- Fried Plantain
- Crispy cassava
- Sweet potato discs

Desserts

- Banana cake with homemade rum cream (vegan friendly option available)
- Plantain cake with a homemade rum cream (vegan friendly option available)
- Mango and pineapple crumble with a vanilla custard
- Mango sorbet with fresh mango and a sweet chilli glaze (vegan friendly)
- Banana fritter with homemade ice cream (vegan friendly option available)
- Sweet plantain fritter with homemade ice cream (vegan friendly option available)
- Pineapple fritter with homemade ice cream (vegan friendly option available)

Menu Selection

For a 3-course private dining experience, we recommend choosing two options for starters (typically one meat/fish and one vegetarian/vegan), up to three main course options (at least one vegetarian/vegan) and one dessert for everyone. We can adjust this to your needs in consultation.

Pricing

The price per person depends on the number of guests, the location of the meal, the number of courses, the dining style and menu options. We can make a quote for you within 2 hours (usually much quicker) with prices starting from €45 per person.

[Get a quote \(via Whatsapp\)](#)

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Buffet Catering

Buffet Catering Menu Options

Buffet catering by Ashs Plek is a great option for events because your guests can fill their plate with their choice from a range of our delicious Jamaican dishes. This option is best suited to occasions when guests can sit down to eat.

Our buffet packages start from €23.50 per person excl for a minimum of 25 guests.

Standard Options

Meat

- Ashs Plek Jerk chicken (leg and thigh) (smoked and grilled on the BBQ)
- Jamaican sweet BBQ chicken (leg and thigh)
- Ashs Plek Jerk chicken wings (smoked and grilled on the BBQ)
- Jamaican sweet BBQ chicken wings
- Jamaican curry chicken

Fish

- Steamed fish fillets in a pumpkin and coconut sauce
- Callaloo and codfish
- Jamaican codfish fritters

Vegan friendly

- Jerk eggplant (smoked and grilled on the BBQ)
- Jamaican vegetable fritters
- Jamaican style red lentil and callaloo curry
- Ital red bean stew
- Jamaican sweet potato and red bean curry

Soups

- Jamaican 'fish tea' soup (pumpkin and salmon)
- Jamaican pumpkin soup (vegan friendly)
- Jamaican red pea soup (vegan friendly)

Standard Side Options

- Jamaican rice and peas
- Plain white rice
- Jamaican style coleslaw salad
- Mixed green salad
- Spicy pumpkin and red bean salad

Premium Options

Meat

- Ashs Plek Jerk pork (smoked and grilled on the BBQ)
- Jamaican curry goat
- Jamaican oxtail stew

Fish and Seafood

- Jamaican Ackee and codfish
- Steamed whole snapper fish in a pumpkin and coconut sauce
- Snapper fish fillets in a pumpkin and coconut sauce
- Whole snapper fish grilled with onions and paprika.
- Snapper fish fillets grilled with onions and paprika
- Ashs Plek Jerk snapper fish (whole) (smoked and grilled on the BBQ)
- Ashs Plek Jerk snapper fish fillets (smoked and grilled on the BBQ)
- Jamaican curry prawns
- Jamaican peppered prawns

Vegan friendly

- Jackfruit and paprika
- Jamaican peppered jackfruit

Soups

- Jamaican 'fish tea' soup (with prawns)
- Jamaican red pea and lamb soup

Premium Side Options

- Macaroni cheese
- Plantain discs
- Crispy cassava
- Jamaican fried dumplings
- Jamaican bammy (homemade cassava flatbread)

[Get a quote \(via Whatsapp\)](#)

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Small Plates Catering

Small plates catering by Ashs Plek is perfect for events where you want to treat your guests to a premium culinary experience when a sit down meal isn't possible. Our small plates are mini meals served in eco friendly, disposable wooden plates with great care taken on both the presentation and the flavour of the meal. Each plate is served ready-to-eat with cutlery.

From €16.95 per person for a minimum of 25 guests.

Standard Small Plates

- Ashs Plek Jerk chicken wings (smoked and grilled on the BBQ) with Jerk sauce
- Sweet BBQ flavoured chicken wings
- Jamaican curry chicken with white rice
- Jamaican codfish fritters with a mango dipping sauce
- Codfish and callaloo with white rice
- Ashs Plek Jerk aubergine bites (smoked and grilled on the BBQ)
- Jamaican vegetable fritters with a mango dipping sauce
- Jamaican style red lentil and callaloo curry with white rice (vegan friendly)
- Jamaican sweet potato and red bean curry (vegan friendly) with white rice



Premium Small Plates

- Ashs Plek Jerk chicken with rice and peas
- Jamaican curry goat with white rice (on the bone)
- Jamaican oxtail stew with white rice (on the bone)
- Jerk pork (smoked and grilled on the BBQ) with rice and peas
- Jerk chicken with coleslaw mini sandwiches
- Jerk pork with coleslaw mini sandwiches
- Jamaican curry chicken (boneless) with pickled salad mini sandwiches
- Jamaican curry goat (boneless) and plantain mini sandwiches
- Ackee and codfish with plantain
- Ackee and codfish with bammy (homemade cassava flatbread)
- Jerk snapper fish (smoked and grilled on the BBQ) with plantain
- Jerk snapper fish (smoked and grilled on the BBQ) with bammy
- Jerk snapper fish (smoked and grilled on the BBQ) with salad
- Jerk snapper fish (smoked and grilled on the BBQ) with white rice
- Jamaican peppered prawns with a mango salad
- Peppered jackfruit with a mango salad
- Mixed Jerk vegetable skewers (smoked and grilled on the BBQ)

[Get a quote \(via Whatsapp\).](#)



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Grazing Buffet



Grazing Buffet Menu Options

A grazing buffet by Ashs Plek is perfect for events where guests will help themselves to snack sized finger food. The food options can be served hot or cold and come in containers ready to serve.

From €15 per person excl for a minimum of 25 guests.

Standard grazing options

- Jerk chicken wings (smoked and grilled on the BBQ)
- Jamaican sweet BBQ chicken wings
- Jamaican codfish fritters
- Jerk aubergine bites (smoked and grilled on the BBQ)
- Jamaican vegetable fritters

Premium grazing options

- Jerk chicken and coleslaw mini sandwiches
- Jerk pork and coleslaw mini sandwiches
- Jamaican curry chicken with lightly pickled lettuce mini sandwiches
- Jamaican curry goat and plantain mini sandwiches
- Snapper fish fillets grilled with onions and paprika
- Jerk snapper fish fillets (smoked and grilled on the BBQ)
- Jamaican peppered king prawns
- Mixed Jerk vegetables (smoked and grilled on the BBQ) with avocado mini sandwiches
- Jerk eggplant with grilled onions and paprika mini sandwiches
- Mixed Jerk vegetable skewers (smoked and grilled on the BBQ)

[Get a quote \(via Whatsapp\)](#)

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