



ROBERT GAYLE

Executive Chef and owner of Chef Rob's Café & Bar, combine their Caribbean background with culinary sophistication to gather flavors from around the world for a refined menu of island comfort fare.

Chef Rob's history is as distinctive as his food. After spending his childhood in Jamaica West Indies, Chef Rob relocated to Brooklyn, New York. At age 13, good food began to make a lasting impression on him as his culinary love developed while working as a steward on Fire Island, New York. After obtaining his degree from the Culinary Institute of America in 1993, Chef Rob's skills and prestige steadily increased, allowing him to assist with the openings of Sean 'P.Diddy' Combs' New York and Atlanta venture, Justin's Restaurant, from 1997 – 2001.

Recent accomplishments include recognition from Mayor Kasim Reed for the opening of his upscale lounge, voted 'fan favorite' at the Atlanta Chef's Expo, featured as Atlanta Chef for the "Discover Artful Infusions" series by Uptown Magazine, Atlanta Home Show, Hype Magazine, Who's Who of Black Atlanta, Jonetta Patton's Culinary Incubator, winner of the Second Annual "Food that Rocks", while also receiving a glowing review by Atlanta Eats. His charities include the Drake House and host of the annual Caribbean Thanksgiving Dinner for families in need at the Mary Hull Freedom House.

After more than 18 successful years as a restaurateur, Chef Rob's brand has expanded to include a Caribbean food truck, specialty sauces, intimate cooking classes and event catering options.

**BOOK YOUR
CORPORATE EVENTS - RECEPTIONS
PRIVATE EVENTS - BIRTHDAYS
GRADUATIONS - BRIDAL PARTIES**

Order Online TODAY!

www.CHEFROBSCAFE.COM

CALL 404-401-4492

FOR RESERVATIONS

HOURS OF OPERATION

Monday	CLOSED
Tuesday	12:00 to 10:00 pm
Wednesday	12:00 to 10:00 pm
Thursday	12:00 to 10:00 pm
Friday	12:00 to until
Saturday	12:00 to until
Sunday	12:00 to 9:00 pm

WE ARE LOCATED AT:

5920 Roswell Road | Suite A-117

Atlanta, Georgia 30328

Stay Connected!



@ChefRobsCafe



www.CHEFROBSCAFE.COM

CATERING MENU



*For an Authentic Taste of the Caribbean
At Your Next Event*



www.CHEFROBSCAFE.COM



Revised
1/24

DELICIOUS EXTRAS



HOMEMADE SAUCES

12oz Container \$10 | 32oz Container \$18

Mango Marmalade | Cilantro Lime | Piña Colada

Chef Rob's Homemade BBQ Sauce

Escoveitch Hot Pepper Sauce (for fried fish)

Jerk Sauce

½ Pan

Feeds 8 to 10 People

Full Pan

Feeds 15 to 20 People

BREADS

	½ Pan	Full Pan
Warm Coco Bread	\$30	\$50
Garlic Bread	\$35	\$50

Beverages (by the gallon only)

Flavored Lemonades (Lemonade, Raspberry, Mango, Peach, Strawberry)	\$20
Jamaican Fruit Punch	\$38
Sorrel	\$38
Sweetened Tea (Flavored)	\$16
Unsweetened Tea (Flavored)	\$14

SIDE DISHES

	½ Pan	Full Pan
Coconut Rice	\$50	\$60
Collard Greens (Smoked Turkey)	\$65	\$80
Jasmine Rice	\$50	\$65
Macaroni & Cheese	\$75	\$90
Rice & Peas	\$65	\$80
Stir-Fry Vegetables	\$50	\$65
Sweet Plantains	\$60	\$75

APPETIZERS

	½ Pan	Full Pan
Caribbean Jerk Wings	\$80	\$95
Fried Wings	\$75	\$90
Lemon Pepper Wings	\$75	\$90
BBQ Wings	\$75	\$90
Hawaiian Braised Wings	\$75	\$90
Hot Wings	\$75	\$90
Shrimp Skewers	\$80	\$95
Cocktail Patties (Beef, Chicken)	\$65	\$85

COLD PLATTERS

	12" Round	20"
Grilled Vegetables Platter	\$50	\$65
Jerk Chicken Caesar Salad	\$60	\$65
Mixed Greens Salad (With Chicken & Shrimp)	\$50	\$65

HOT PLATTERS

	½ Pan	Full Pan
Braised Beef Oxtails	N/A	\$140
Curried Chicken	\$70	\$80
Curried Goat	\$75	\$90
Caribbean Jerk Chicken	\$70	\$85
Cuban Lime Chicken	\$65	\$80
Curried Shrimp Run Down	\$65	\$85
Fried Chicken	\$60	\$75
Jerk Pork	N/A	\$80
Salmon (Grilled, BBQ, Blackened)	\$80	\$100
Blackened Mango Chicken	\$75	\$95
Rasta Pasta	\$55	\$75
Whole Red Snapper (cut in half) (Fried or Brown Stewed)	MARKET PRICE	
Jerk Chicken & Shrimp Pasta	\$70	\$90
Cajun Seafood Pasta	\$70	\$90

DESSERTS

Red Velvet Cake (Serves 10-15 people)	\$75
Sweet Potato Cake (Serves 10-15 people)	\$75
Gourmet Rum Cake (Serves 10-15 people)	\$75

*Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK. For more information, please speak with a manager.

ORDER CHECKLIST

Budget, party size,
time and location and date
of your event.

ALL CATERING ORDERS MUST BE PLACED ONLINE

www.chefrobscafe.com

- Please allow a minimum of 48 hours for Catering Orders.
- Order attempts within 48 hr time frame will not submit in the system.
- Cancellations within 24hrs of event time are subject to 20% cancellation fee.
- Additional charges may be included for setup requests (Water Pans, Racks, Serving Utensils)
- Linens and place settings (plates, napkins, drink ware, etc.) available upon request for additional charge.
- Servers & Bartenders are available upon request. Fees included.
- Delivery service is currently limited to case-by-case basis. Delivery & Setup fee is minimum of \$90 and only available on orders greater than \$750 before tax and fees. Contact 404.401.4492 for availability and accommodation options.

Contact Us!

TEXT
404.401.4492

Order Online
www.ChefRobscAfe.com

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