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CATERING SPECIALTIES ON RESERVATION

Lambi or Lobster in sauce

\$35

A delicious Haitian specialty prepared with conch or lobster, slowly simmered in a sauce seasoned with Creole spices. A dish rich in the flavors of the sea, tender and fragrant.

Beef or goat Tasso

\$30

Marinated meat fried for a long time, crispy on the outside, juicy on the inside. Often served at large celebrations and weddings, tasso is a staple of Haitian cuisine. haitienne.

Light stew of meat, root vegetables, and plantain, rolled in flour

\$25

A comforting dish inspired by Haitian rural traditions, combining slow-cooked meats, local root vegetables, plantains, and flour rolls.

Ground corn paste and fish in sauce

\$25

A classic Haitian dish, this meal combines "ground corn paste" (polenta) with fish in a spicy sauce.

Ground corn with beans or white rice and bean sauce of your choice, served with fish in a spicy sauce

\$25

Between land and sea, this dish combines corn or rice with Creole beans and spicy fish. Originating from everyday meals, it reflects the fusion of African and Caribbean influences in Creole cuisine..

Fried turkey or turkey in sauce

\$25

Turkey, often featured in Haitian celebrations, is served here fried or simmered in sauce. It is an integral part of Christmas and Independence Day meals, in memory of post-revolutionary feasts.

Shrimp in spicy pink sauce

\$25

A refined dish that combines the sweetness of a pink sauce with the liveliness of Haitian spices. This dish recalls the cultural exchanges between Haiti and the Creole cuisines of the French West Indies..

Hard-boiled chicken with spicy lakay sauce

\$25

A classic Haitian dish featuring "poul di," free-range chicken boiled for a long time and topped with homemade sauce. .

Lalo and white rice and pea purée

\$25

Slow-cooked jute leaves served with rice and pea purée. A staple dish in Artibonite, embodying the deep connection between the land, local identity, and food traditions.

Lakay vegetables served with white rice and mashed peas, sticky rice with beans

\$25

A stew of vegetables (carrots, squash, spinach, cabbage, green papaya, eggplant) and slow-cooked meat, served with rice or sticky rice, which embodies the spirit of Haitian family meals.

Catering Service

Price per person.

Order 24 hours in advance for 1-4 people / 7 days in advance for groups of 5 or more people

Side dish options: Plantains, sweet potatoes with maple syrup, white rice, djondjon rice, sticky rice with beans, French fries, Haitian Russian salad (beets, carrots, peas), cassava or taro acra, marinades (savory fritters), macaroni salad.

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