



ROBERT GAYLE

Robert Gayle, the Executive Chef of the family owned and operated, Chef Rob's Café & Bar, expertly merges his Caribbean heritage with culinary sophistication to craft a refined menu that showcases a harmonious blend of island comfort food and global flavors. His culinary approach reflects both his roots and his commitment to elevating traditional dishes with a

contemporary flair.

Chef Rob's journey is as remarkable as his cuisine. Raised in Jamaica, West Indies, he relocated to Brooklyn, New York, where his passion for food was ignited at the tender age of 13 while working as a steward on Fire Island. After earning his degree from the prestigious Culinary Institute of America in 1993, Chef Rob's Career flourished. He played an integral role in the opening of a renowned New York and Atlanta-based restaurant, Justin's, between 1997 and 2001, further cementing his reputation in the culinary world.

Chef Rob's accolades include recognition from former Atlanta Mayor Kasim Reed for the opening of his upscale lounge, being voted "Fan Favorite" at the Atlanta Chef's Expo, and being featured as Atlanta's Chef in the "Discover Artful Infusions" series by *Uptown Magazine*. He has also garnered attention in the *Atlanta Home Show*, *Hype Magazine*, and *Who's Who of Black Atlanta*, while earning a glowing review from *Atlanta Eats*. Additionally, Chef Rob was named a winner of the Second Annual "Food that Rocks" event.

A dedicated philanthropist, Chef Rob is actively involved in charitable work, including supporting the Drake House and hosting the annual Caribbean Thanksgiving Dinner for families in need at the Mary Hull Freedom House.

After nearly two decades of sustained success as a restaurateur, Chef Rob has broadened his brand to encompass a diverse array of ventures, including bespoke catering services, vibrant nightlife, a Caribbean food truck, specialty sauces, and intimate cooking classes. Today, Chef Rob's brand is poised for further expansion with the introduction of Jerks Caribbean Grill, a fast-casual restaurant that captures the signature flavors and culinary artistry synonymous with Chef Rob's Café. This new venture exemplifies his unwavering commitment to excellence and innovation. Chef Rob's entrepreneurial vision, coupled with his dedication to delivering exceptional products to the city, continues to solidify his legacy as both a pioneering force in the culinary world and a respected leader in the community.

**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
1/25**

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)

Chef Rob's Homemade Jerk Sauce

½ Pan

Feeds 8 to 10 People

Full Pan

Feeds 15 to 20 People

BREADS

	½ Pan	Full Pan
Warm Coco Bread	\$35	\$55
Garlic Bread	\$40	\$55

Beverages (by the gallon only)

Flavored Lemonades (Lemonade, Raspberry, Mango, Peach, Strawberry)	\$20
Jamaican Fruit Punch	\$35
Sorrel	\$35
Sweetened Tea (Flavored)	\$15
Unsweetened Tea (Flavored)	\$15

SIDE DISHES

	½ Pan	Full Pan
Coconut Rice	\$55	\$65
Collard Greens (Smoked Turkey)	\$70	\$85
Jasmine Rice	\$55	\$70
Macaroni & Cheese	\$80	\$95
Rice & Peas	\$70	\$85
Stir-Fry Vegetables	\$55	\$70
Sweet Plantains	\$65	\$80

APPETIZERS

	½ Pan	Full Pan
Caribbean Jerk Wings	\$80	\$95
Fried Wings	\$80	\$90
Lemon Pepper Wings	\$80	\$90
BBQ Wings	\$80	\$90
Hawaiian Braised Wings	\$80	\$90
Hot Wings	\$80	\$90
Shrimp Skewers	\$85	\$95
Cocktail Patties (Beef, Chicken)	\$70	\$85

COLD PLATTERS

	12" Round	20"
Grilled Vegetables Platter	\$55	\$65
Jerk Chicken Caesar Salad	\$65	\$65
Mixed Greens Salad (With Chicken & Shrimp)	\$55	\$65

HOT PLATTERS

	½ Pan	Full Pan
Braised Beef Oxtails	N/A	\$150
Curried Chicken	\$65	\$80
Curried Goat	\$75	\$90
Caribbean Jerk Chicken	\$70	\$85
Cuban Lime Chicken	\$65	\$80
Curried Shrimp Run Down	\$70	\$85
Fried Chicken	\$60	\$75
Jerk Pork	N/A	\$80
Salmon (Grilled, BBQ, Blackened)	\$85	\$100
Blackened Mango Chicken	\$80	\$95
Rasta Pasta	\$60	\$75
Whole Red Snapper (cut in half) (Fried or Brown Stewed)	MARKET PRICE	
Jerk Chicken & Shrimp Pasta	\$75	\$90
Cajun Seafood Pasta	\$75	\$90

DESSERTS

Red Velvet Cake (Serves 15-20 people)	\$80
Sweet Potato Cake (Serves 15-20 people)	\$80
Gourmet Rum Cake (Serves 15-20 people)	\$80

*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 \$95 and only available on orders greater than \$750 before tax and fees. Contact 404.401.4492 for availability and accommodation options.
- Catering Pickup orders Please backup in allotted two spaces directly in front of the restaurant. A crew member will assist in loading.

Contact Us!

TEXT
404.401.4492

Order Online
www.ChefRobscAfe.com

NOTES
