

Brunch with Chef Winslow Taylor



YOUR ULTIMATE DRIVE IN CULINARY EXPERIENCE.

SUNDAY SEPTEMBER 26TH

LOCATION - AJAX GO STATION

TIME: 10:00^{AM}



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TICKETS AVAILABLE AT EVENTBRITE
AND WWW.CARIFESTIVAL.COM



Chef Winslow Taylor

Jamaican born and Canadian raised, Chef Winslow never strayed far from his roots in rural Jamaica. Starting as a home cook, his culinary career took off after winning the entree round of CBC's Recipe to Riches in 2013 with his Jammin Jamaican Lobster Bisque.

Chef Winslow has since established a name for himself in the Toronto, Canada area as a top private chef and caterer bringing unique elevated Caribbean cuisine to social events across the city.



Hors D'oeuvres

Smoked Salmon Canape

Smoked salmon, thinly sliced choyote squash, and herb crema, layered a top fresh baguette.

Jerk Jackfruit Canape

Jerk spiced ripe jackfruit and avocado crema layered a top fried plantain.

Appetizer

Spicy Corn Fritter with Creole Shrimp

A crispy fritter of sweet corn and cheddar cheese, seasoned with scallions and scotch bonnet peppers; served with Creole spiced shrimp and cherry tomatoes.

Main

Maple Scotch Bonnet Chicken and Waffles

Crispy fried boneless chicken thighs a top thyme infused buttermilk waffles, glazed with maple scotch bonnet syrup, served with signature coleslaw.

Dessert

Rum Caramel Cheesecake Parfait

A parfait of smooth cheesecake, rum infused caramel, and cinnamon spiced graham cracker crumbs.

PURCHASE TICKETS!