

Buffet



Rice, Grains, Noodles and Hard Foods

- “Jollof” - spiced rice cooked with vegetables and fragrant herbs (also prepared with a choice of Beef/Mutton/Chicken/Seafood)¹
- “Ga” and “Fante” Kenkey - a sour corn dumpling served on banana leaves
- Jewelled “Jollof” rice - waakye leaf catering’s take on the Persian “jewelled rice”
- Ghana style rice stir fried noodles (prepared with a choice of eggs/Chicken/Seafood)²
- “Waakye” - savoury rice cooked with black-eyed beans and “waakye leaves” (sun-dried rhubarbs)
- Ghana style fried rice (prepared with a choice of eggs/Chicken/Seafood)²
- “Oto” - seasoned and fluffy mashed yam mixed with onion and spice infused palm oil
- “Atieke” saffron and lemon infused Atieke or cous cous
- “Jollof rice” and vegetable stuffed peppers
- “Omo tuo” rice balls



Fish

- Fried fish pieces served with
- Spicy Fish cakes (a choice of smoked mackerel, salmon or Tilapia)
- “Ghana gravy” spicy chilli and tomato sauce
- Mixed fish and vegetable kebabs
- Mixed Fish stew with vegetables (filleted and deboned on request)³
- Baked seasoned Salmon fillets⁴
- Grilled seasoned Tilapia fish with peppers, onions and tomatoes
- Escovitsch style fried fish
- Salt fish fritters



Meat

- Meat stew with vegetables (a choice of Beef, mutton, oxtail)⁵
- “Chinchinga” - seasoned lamb/mutton/beef and vegetable pieces on skewers sprinkled with a special peanut coating⁵
- Seasoned and barbequed lamb or mutton chops with spicy roasted vegetables

¹ Price of dish will increase if lamb/mutton or seafood option is selected.

² Price of dish will increase if seafood option is selected.

³ Price of dish will increase if the de-boning option is selected.

⁴ Price of dish is subject to market price variations for salmon at the time of query.

⁵ Price of dish will increase if lamb/mutton option is selected.

Buffet



Poultry & Game

- *“Chinchinga” - seasoned chicken and vegetable pieces on skewers sprinkled with a special peanut coating*
- *Grilled “akonfem” guinea fowl with spicy roasted vegetables⁶*
- *Chicken pieces stewed in a herby tomato sauce with vegetables*
- *Spinach, peppers, onion and herb stuffed chicken thigh*
- *Ginger and herb marinated chicken pieces*
- *Spicy golden chicken wings*
- *Fried chicken pieces*



Vegetarian

- *Mushrooms stuffed with “Nkontomire” (spinach) and “agushi” crushed (melon seeds)*
- *Hot and spicy sweet potato, spinach and layered roasted vegetables stack with a parsley bread crumb topping*
- *“Ntroba froye” spicy egg plant stew prepared with a light palm oil, tomatoes, herbs and spices*
- *Curried vegetables stew*
- *“Red Red” black-eyed beans stew prepared with a light palm oil, tomatoes, herbs and spices*
- *“Nkontomire” and “agushi” stew prepared with spinach (or cocoyam leaves) and crushed melon seeds*
- *Okra stew prepared with a light palm oil, tomatoes and egg plants (smoked fish and seafood available on request)*



Soups⁷

- *“Light Soup” spicy vegetable soup prepared with chillies, tomatoes, eggplants and herbs*
- *“Nkate Nkwan” creamy soup cooked with peanut butter, chillies, onions, other vegetables and herbs*
- *“Abenkwan” palm nut soup cooked with the juice of palm fruits, tomatoes, chillies, other vegetables and herbs*

⁶ Price of dish is subject to market price variations for akonfem at the time of query and prior to the event.

⁷ The above soups come with a choice of fish, chicken and meat.

Buffet



Sides

- *“Gari foto” dry-fried grated cassava mixed with a spicy tomato sauce*
- *Couscous mixed with roasted peppers and herbs*
- *“Kelewele” spiced fried ripe plantains*
- *Fried yam chips*
- *Fried yam balls*
- *Fried sweet potatoes*
- *Boiled yams*
- *Boiled green plantains*
- *Plain boiled rice*



Sauces

- *“Shito” spicy pepper sauce with dried shrimps, ginger and chillies*
- *“Nzima style” salsa with fresh onions, tomatoes chillies, herbs and lime juice*
- *Freshly ground pepper sauce with fresh chillies, tomatoes and onions*
- *“Ghana gravy” mild tomato and chilli sauce*



Salads and Vegetables

- *Rich Ghana salad with lettuce, tomatoes, red onions, eggs and beans*
- *Hearty roasted sweet potato black-eyed bean, green bean, onion and cherry tomato salad*
- *Stir fried carrots, green beans, onions, sweet peppers and rosemary*
- *Char grilled peppers and herb salad*
- *Spicy Attieke and black eyed bean salad*
- *Creamed spinach with caramelised onions*
- *Crisp green salad with spicy plantain croutons*

Buffet Desserts



Fruit

- *Tropical fruit platter (a selection of pineapple, papaya, melons, guava, oranges, bananas and mangoes)*
- *Rum infused grilled pineapples served with a mango sorbet*
- *Caramelized pineapples and mangoes served with rum and raisin ice-cream*
- *Warm apple pie served with cream Double*
- *Tropical fruit salad sprinkled with mint sugar*
- *Skewered papaya served with a passion fruit coulis*
- *Grilled bananas served with ice cream*
- *Tropical fruit tartlets*



Cakes

- *Ghana sponge cake*
- *Moist chocolate sponge*
- *Chocolate cream gateau*
- *Lemon cheesecake*
- *Strawberry cheesecake*



Ice Creams

- *Coconut ice cream*
- *Chocolate ice cream*
- *Vanilla ice cream*
- *Mango and pineapple frozen yoghurt*
- *Duo of sorbets (lemon and mango sorbet)*
- *A trio of ice creams (mango, chocolate and rum and raisins)*



Other

- *Iced “kenkey” served with crushed peanuts*
- *Warm “Atadwe milk” tiger nut pudding*
- *Ghana style creamed rice pudding topped with mango coulis and desiccated coconut*
- *“Bofrot” sweet doughnuts served with a spiced guava, mango and papaya coulis*
- *“Nkate cake” and ginger snap cheesecake*
- *“Kube cake” coconut brittle*
- *“Nkate cake” peanut brittle*

Banquet

Please note that the prices below are just to guide you in your choices and may therefore vary when a final quote is drawn up. We pride ourselves in going above and beyond to ensure that our clients are not bound by set menus so we'll love to hear from you and perhaps work with you on an individual basis to create a menu which is unique to you and well within your budget.

Please choose from the following:



Option A

- 2 items from the Rice, Grains, Noodles and Hard Foods section
- 2 items from either the Meat, Poultry and Fish section
- 1 item from the Vegetarian section
- 1 item from the Sides section
- 1 item from the Dessert section

£17.00 per head



Option B

- 2 items from the Rice, Grains, Noodles and Hard Foods section
- 3 items from either the Meat, Poultry and Fish sections
- 1 item from the Vegetarian section
- 2 items from the Sides section
- 1 item from the Dessert section

£22.00 per head



Option C

- 3 items from the Rice, Grains, Noodles and Hard Foods section
- 3 items from the Meat, Poultry and Fish sections
- 2 items from the Vegetarian section
- 3 items from the Sides section
- 2 items from the Dessert section

£27.00 per head



Option D

- 4 items from the Rice, Grains, Noodles and Hard Foods section
- 4 items from the Meat, Poultry and Fish sections
- 2 items from the Vegetarian section
- 4 items from the Sides section
- 3 items from the Dessert section

£33.00 per head