



CATERING MENU

call/text: 615-625-4553

Small pan size: 12.7X10.8X2 inch (32.3X26.8X6.5 cm)

Large pans size: 20.75X12.8X5inch (52.7X32.5X1.27cm)

Catering Services Cost:

- Customer pick up Free
- Food delivery \$30 fee (all Nashville & Middle Tennessee area)
- Drop - off and Set up \$80 (customer bring back equipments)
- Drop off/Set up/pickup \$150 (includes food warmers, tables, table cloth, chaffing dishes, and clean up.)

VEGGIE PANS

JOLLOF RICE

Rice, Fresh Bay leaves, Fresh Thyme, Fresh Rosemary, Fresh tomatoes/ can tomatoes, Bell peppers, Habanero spice, Garlic cloves, purple onion, chicken Maggie cubes

(S) Serves 6 - 10 ----- \$ 59.99

(L) Serves 20 - 25 ----- 109.99

PLAINTAINS (Fried)

(S) Serves 6 - 10 ----- \$ 39.99

(L) Serves 20 - 25 ----- \$ 79.99

PLAINTAINS (Steamed)

(S) Serves 6 - 10 ----- \$ 29.99

(L) Serves 20 - 25 ----- \$ 59.99

RICE

Jasmine Rice with a pinch of sea salt

(S) Serves 6 - 10 ----- \$ 19.99

(L) Serves 20 - 25 ----- \$ 39.99

IBICHIMBO CHOUX

A delicious creamy mixture of beans and cabbage made with Knorr seasoning, cilantro, garlic, and

(S) Serves 6 - 10 ----- \$ 49.99

(L) Serves 20 - 25 ----- \$ 89.99

SOMBE (Pondu)

Cassava Leaves drizzled in palm oil with freshly chopped onion, garlic, egg plant, pepper, ground peanuts and Maggi.

(S) Serves 6 - 10 ----- \$ 129.99

(L) Serves 20 - 25 ----- \$ 229.99

LENGA-LENGA (biteku-Teku)

Chopped lenga-lenga made with savory vegetables like bell peppers, onions and ginger and infused with other natural spices

(S) Serves 6 - 10 ----- \$ 69.99

(L) Serves 20 - 25 ----- \$ 119.99

MEAT PANS

BROCHETTE (Beef)

Beef kabobs marinated with in-house sauce.

(S) Serves 6 - 10 ----- \$ 129.99

(L) Serves 20 - 25 ----- \$ 239.99

BROCHETTE (Chicken)

a chicken kabobs marinated with in-house sauce.

(S) Serves 6 - 10 ----- \$ 89.99

(L) Serves 20 - 25 ----- \$ 159.99

GOAT STEW

Grilled goat cubes marinated in a creamy, peppery tomatoes sauce with freshly chopped cilantro, onions, garlic and bell & banana peppers and a cup of heavy cream.

(S) Serves 6 - 10 ----- \$159.99

(L) Serves 20 - 25 ----- \$299.99

SAMAKE (fish)

Grilled whole or Fillets tilapia fish, seasoned with an in house sauce.

(S) Serves 6 - 10 ----- \$139.99

(L) Serves 20 - 25 ----- \$259.99

BLACKENED SALMON

cooked with exciting Cajun spices as well as blackened seasoning, giving it that friery state and a hint of garlic and onion powder.

(S) Serves 6 - 10 ----- \$139.99

(L) Serves 20 - 25 ----- \$259.99

APPETIZER PANS

SAMBUSA (Veggie)

A Crispy, deep fried, triangular pasty with a filling of Potatoes, peas, carrots, peas and mix of savory ingredients: onion, garlic, fresh cilantro and Knorr seasoning (*Optional: Hot Chili habanero pepper*)

(S) Serves 6 - 10 ----- \$ 79.99

(L) Serves 20 - 25 ----- \$ 149.99

SAMBUSA (beef)

A Crispy, deep fried, triangular pasty with a filling of ground beef and mix of savory ingredients: onion, garlic, fresh

(S) Serves 6 - 10 ----- \$ 79.99

(L) Serves 20 - 25 ----- \$ 149.99

SAMBUSA (chicken)

A Crispy, deep fried, triangular pasty with a filling of ground chicken and mix of savory ingredients: onion, garlic, fresh cilantro and Knorr seasoning. (*Optional: spicy*)

(S) Serves 6 - 10 ----- \$ 59.99

(L) Serves 20 - 25 ----- \$ 149.99

DESSERT PANS

BEIGNET (Puff-Puff, Mikate)

White Flour, Sugar, Yeast, and Madagascar Vanilla fried in Veggie oil.

(S) Serves 6 - 10 ----- \$ 29.99

(L) Serves 20 - 25 ----- \$ 49.99

MANDAZI

made with sugar, flour, water, yeast, and milk

(S) Serves 6 - 10 ----- \$ 29.99

(L) Serves 20 - 25 ----- \$ 49.99