

# *Buffet* MENU 1

**GH¢ 160** (USD \$40.00)

Tropical prawn & avocado salad with lime & coriander  
Potato & corn salad with mustard vinaigrette  
Tandoori chicken strips salad with cauliflower, carrots & roasted red peppers  
Cucumber & dill salad in a mustard dressing

## **ENTRÈES**

Grilled mahi-mahi with pineapple sambal  
Oven roasted beef fillet with chimichurri sauce  
Grilled chicken pail lards topped with lemon garlic & oregano sauce

## **VEG**

Baked sweet potatoes with scallions & cilantro  
Roasted carrots with thyme & garlic  
Egg fried rice with mixed peppers & green peas

## **DESSERTS**

French apple custard pie  
Vival apricot mocha mini gateau  
Fruit salad with Bacardi rum sauce  
Chocolate éclair's  
Assorted bread rolls & butter

# Buffet MENU 2

**GH¢ 180** (USD \$45.00)

Chef David's Lime & Mint Slaw  
German Potato Salad  
Grilled Steak Salad with Pickle Vegetable In Mustard Vinaigrette  
Mixed Green Salad with Avocado, Cucumber, Tomato & Corn on the Cob Dressed In Basil  
Vinaigrette

## ENTRÈES

Chicken Roulade in a Light Orange & Mustard Sauce  
Beef Lasagne  
Oven Baked Kingklip Topped With Lemon Garlic Sauce  
Braised Lamb Tagine with Dried Fruits & Vegetables

## VEG

Green Beans & Carrot with Toasted Almonds  
Jollof Rice  
Roasted Cajun Potatoes  
Steamed Jasmine Rice

## DESSERTS

Banana & Lemon Walnut Pudding  
Apple Pie with Vanilla Custard Sauce  
Cream Caramel with Crème Chantilly  
Fruits Salad with Rum Syrup  
Assorted Bread Rolls & Butter

# Buffet MENU 3

**GH¢ 180** (USD \$45.00)

Mixed seafood with green goddess dressing  
Ghanaian mixed salad with baked beans sardines, eggs, carrots,  
cucumber, onion & tomatoes  
Caribbean coleslaw with red cabbage carrots, green peas & pineapple  
Tuna & macaroni salad

## ENTRÈES

Thai green chicken curry  
Beef bourguignon  
Grilled red snapper topped with pawpaw & spring onion relish  
Roasted leg of lamb with rosemary gravy

## VEG

Lemon grass rice  
Yam balls  
Saffron rice  
Honey glaze carrots

## DESSERTS

Cremyvit coconut tart  
Chocolate & pistachio crème parfait  
Semolina pudding  
Fruit medley  
Assorted bread rolls & butter

# Buffet MENU 4

**GH¢ 192 (USD \$48.00)**

La palm's chopped salad with radicchio romaine lettuce, roasted chicken,  
dried cranberries, apples walnut & goat cheese  
Oriental chicken salad with cucumber, carrots,  
mixed pepper, cabbage, onion in soy dressing  
Squid salad with olive & tomato dressed in red wine vinaigrette  
Greek salad with feta cheese, tomatoes, cucumber, onion & lemon vinaigrette

## ENTRÈES

Beef Wellington topped with port wine demiglaz  
Mixed seafood paella  
Sichuan chicken  
Baked macaroni & cheese with tuna  
Chicken Zurich

## VEG

Roasted potatoes with Cajun spice & fresh herbs  
Creole fried rice with peas  
Buttered broccoli & cauliflower  
Vegetable biryani rice

## DESSERTS

Hot trifle pudding  
Chocolate fondant cake  
Dry fruit baklava  
Maracuja & cream mousse tart  
Assorted bread rolls & butter

# Buffet MENU 5

**GH¢ 200** (USD \$50.00)

Groupers & Squid Salad In Mary Rose Dressing  
South Western Grilled Steak Salad with Corn,  
Mixed Peppers & Onion In A Chipotle Dressing  
Chinese cabbage Salad with Roasted Nuts, Onion & Cucumber Dressing  
In Soy Vinaigrette  
Roasted Chicken, Bell Pepper, & Onion Salad

## ENTRÈES

Grilled Line Fish in Lemon Grass Sauce  
Malay Chicken Curry in Coconut Milk with Root Vegetables  
Braised Leg of Lamb in a Red Wine Demi Glaze  
Baked Pasta with Shitake Mushroom, Broccoli, Green Pea in Tomatoes Cream Sauce  
Battered Fish with Light Tomato Sauce  
Braised Rabbit in a Red Wine Demi Glaze with Root Vegetables

## VEG

Curry Rice  
Sautéed Yasai Vegetables  
Roasted Cajun Potatoes  
Kelewele Jollof

## DESSERTS

Chocolate Mousse in Individual Glasses  
Semolina Puddings with Vanilla Sauce  
Fruits Salad  
Highly Lemon Tart in Short Crust with Cherry Glaze  
Assorted Bread Rolls & Butter

# Buffet MENU 6

**GH¢ 240 (USD \$60.00)**

Raj Rice Salad with Split Peas, Sultanas, Raisins in Pumpkin Seed Oil & Honey Dressing  
Chef David's Cob Salad with Avocado, Egg, Bacon, Tomatoes,  
Blue Cheese & Lemon Vinaigrette  
Tomatoes, Feta & Black Olives Salad with Basil & Olive Oil  
Mediterranean Pasta Salad  
Grilled Squid Salad with Papaya, Green Onions & Peanuts

## ENTRÈES

Peri Peri Chicken  
Baked Chicken in Spicy Tomatoes Sauce  
Beef Stroganoff  
Braised Beef With Mushroom, Carrots, Sankin In A White Wine Cream Sauce  
Grilled Grouper Fillet in a Lemon Butter Sauce  
Linguine with Zucchini & Mint

## VEG

Steamed Jasmine Rice  
Vegetable Tourli  
Roasted Eggplant, Onion & Tomatoes  
Potato Gratin  
Mexican Green Rice

## DESSERTS

Tegral Satin Chocolate Tart  
Gateau Mille-Feuille  
Apple Cobbler Pudding  
Sliced Fruits Platter  
Assorted Bread Rolls & Butter