

Ghanaian BUFFET MENU

GH¢ 180.00 (USD\$45)

(Minimum of 30 persons)

STARTERS

(Please Select 3 Items from Below-Additional Item @GHS 8)

- Ghanaian Mixed Vegetable Salad
- Pesto tuna Salad with roasted eggplant
- Curried coleslaw with raisins
- Tomatoes , cucumber, red onion topped with feta cheese and dressed in basil vinaigrette
- Corn, tomato and basil baked dressed with mustard vinaigrette
- Mixed Lettuce Salad
- Mayonnaise Vegetable Salad with Boiled Eggs
- Goat Light Soup
- Roasted potato salad with stringed beans and onions dressed in lemon vinaigrette

MAIN COURSES

(Please Select 3 Items From Below- Additional Item @ GHS15)

- Ghanaian Grilled chicken Khebab with hot powdered pepper
- Ghanaian Grilled beef Khebab with hot powdered pepper
- Ghanaian Grilled pork Khebab with hot powdered pepper
- Ghanaian Style Chicken Gravy
- Fish & Wele with Palava Sauce
- Grilled Snapper Fillet with Fresh Hot Pepper Sauce
- Smoked Salmon Bean Stew
- Bambara Beans
- Fante fante
- Green Sauce With Lamb Stew & Wele (for Tuo Zaafi)
- Kontomire Abom
- Ghanaian Lamb Stew with Carrots
- Okra Goat & Wele Stew
- Ghanaian Style Beef Curry
- Goat Peanut soup
- Ebunuebunu
- Palmnut Soup

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VEGETABLES AND SIDE DISHES

(Please Select 3 Items from Below-Additional Item @ GHS 10)

- Banku
- Ga Kenkey
- Omo Tuo
- Yam
- Fried Plantain
- Fried Yam
- Yellow Rice
- Waakye
- Boiled Rice
- Tuo Zaafi
- Yakeyake
- Kokonte
- Oven Baked Tilapia
- Mpotompoto
- Kakro
- Gari foto
- Kelewele Jollof Rice
- Apapransa
- Fufu

DESSERTS

(Please Select 3 Items from the Below- Additional Items @GHS 10)

- Tiger Nut Pudding
- Pineapple Fritters with Maple Syrup
- Ghanaian Pan Cake
- Chocolate Bread And Butter Pudding
- Sliced Exotic Fruit
- Coconut Tarte
- Nkatie Cake
- Kube Cake
- Rice pudding

