AFRICAN AROMA
ESTD 2023

Event Catering

+44 7733 763683
Manchester, United Kingdom
info@africanaroma.co.uk

BOOK EVENT CATERING

@africanaroma.uk

Canapés/Starter Menu

We offer (2)two service style for this section and they include :

1. **Grazing Table:** A Food set up where guest help themselves during cocktail hour.

2. **Canapés Reception:** A service style where canapés moves with your guest while mingling or seated

Standard

Puffpuff (plain/ Oreo: pistachio/biscoff)
Vegetable spring roll
Chicken/beef spring rolls
Samosa
Nacho cups
Chicken wings (salt and pepper wings or honey glazed)
Kelewele (spiced plantain)
Cream cheese tartlets

Premium

Mini tacos
Beans & plantain cups
Salmon & cream blinis
Tempura prawn
Mini burger
Mini Meatpie
Prawn vol au vent
Macarons
Banana bread with cream cheese
Mini pizza
Chicken & waffles
Chicken skewer

Executive

Asun
Beef suya
Peppered snail



Main Menu

We offer (3) three service style for this section

1. **Assisted Buffet :** for this option the meals are spread out buffet style and guests lineup get the meals with our service staff dishing out the meals them.

2. **Plated Dinner Service :** for this option the guests are provided with menu cards and served while seated

3. **Family Style Service:** for this option shared platters of Food are placed on each table for guests to serve themselves

Mains

Jollof rice
Fried rice
Waakye(rice & beans)
Rice & peas
Chinese fried rice
White rice
Ofada rice
Yam porridge
Mac & cheese
Creamy mashed potatoes

Noodles/pasta

Singapore noodles
Stir fry noodles (chicken or prawn or beef or vegetable)
Creamy pasta

Proteins

Stewed beef
Peppered fish
Peppered chicken
Peppered turkey
Grilled chicken
Pan-seared sea bass
Grilled tilapia (whole or cuts)
Lamb chops

Soups/sauces

Red ofada sauce or Ayamase
Egusi soup
Efo riro
Red stew(any protein of choice)
Waakye stew
Edikaikong
Curry goat or chicken
Brown stew chicken



Sides/salads

Plantain
Gizdodo (gizzard & plantain in stew base)
Moimoi (beans pudding)
Creamy salad
Potato salad
Pasta salad





Dessert Menu

Cheesecake (different flavours)
Fruit cups
Apple crumble with custard
Waffles with ice cream
Celebration cake served with ice cream and fresh berries



After Party Meals

Chips & wings
Fried yam, plantain with sauce
Assorted peppersoup with bread rolls
Sauced turkey midwings, yam fries, plantain and sauce
Asun
Fish and chips

p.s : After party meals can also be selected from the canapés menu.

Available On Request/ Special Menus

This meals are charged separately by head (discounts may apply for events exceeding hundred guests)

1.	Abula on spot Amala, gbegiri, ewedu, Buka stew	£15 (minimum of 30)
2.	Chinese sizzling hot plate (Chinese fried rice, Singapore noodles, stir-fried beef/chicken sauce, corn on the cob, Prawns	£20
3.	Cocktails /Mocktails	£5
4.	Cultural chops - Garri or tapioca with milk, fish, prawn and crabs	£12
5.	Palm wine & local snacks station - Palm wine, plantain chips, coconut candy, chinchin, Kulikuli , Sisi pelebe (peanut candy)	£15 (minimum of 30)
6.	Live grilling: request for price as this depends on the menu you want.	(minimum of 50 guest)

Important Terms & Conditions

10% non-refundable deposit is required to book your date. Balance is payable 2-3weeks to your event.

1

Service Charge: A 10% service charge will be added to the total food cost.
This covers administrative fees, tax, Setting up, take down and clean up (food area only)

2

Additional Costs:
These apply to chafing dishes, cutlery, plates, and logistics.

3

Servers /Buffet attendant Fee:
Depending on the type of service you opt for, an additional charge will be added for them.

4

Tasting Sessions:
We offer pre-event tasting sessions based on your menu options.
Please note that tastings are available at an additional cost , only after booking has been made

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Once booking is made, a contract will be sent to you which will require your signature.

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