



# MENU & PRICING

CORPORATE & SPECIAL EVENTS  
BUFFET PACKAGES



Oge Morah



(780) 887-3657



dyronnkitchen@gmail.com



400 Diamond Avenue, Spruce Grove



## WHO ARE WE?

*Dyronn Kitchen* is a local Nigerian-owned catering company specializing in West African-inspired and Western cuisine, officially established in 2022. As a small yet, mighty business, our vision is deeply rooted in the passion for delivering an unforgettable culinary experience that brings people together through the universal language of food. We believe that food is more than nourishment—it is a bridge between cultures, a storyteller of traditions, and a celebration of heritage.

At Dyronn Kitchen, we are dedicated to sharing the rich, bold flavours of West Africa through a modern and contemporary Canadian lens, connecting continents through taste and time.

### **SERVICING SPRUCE GROVE, EDMONTON, AB & SURROUNDING AREAS**

Private Events, Corporate, Weddings, Special Occasions and more!



(780) 887-3657



dyronnkitchen@gmail.com



# Entree Options

*For our corporate lunch and dinner services, we offer two buffet packages designed to cater effectively to our clients' needs and diverse tastes. If you would like to learn more about our options, please don't hesitate to contact us.*

## DYRONN SILVER BUFFET

For parties of 10 or more, enjoy the following for **\$27.00/person**

For parties of 50 or more, enjoy the following for **\$25.00/person**

## DYRONN GOLD BUFFET

For parties of 10 or more, enjoy the following for **\$35.00/person**

For parties of 50 or more, enjoy the following for **\$32.50/person**

### LEGEND

*V – Vegetarian*

*GF – Gluten-Free*



(780) 887-3657



dyronnkitchen@gmail.com

# SILVER BUFFET

Ideal for intimate gatherings and business luncheons, offering delicious food while keeping productivity in focus.

**Package Includes:** *Dinner Rolls*

## Protein Selections

**(Choose 1)**

- **Chicken Cordon Bleu** – Tender chicken breast stuffed with ham and Swiss cheese, drizzled with a rich and creamy basil sauce.
- **Sweet Chili-Glazed Chicken Drumsticks** *GF* – Succulent chicken marinated and glazed in a tangy-sweet chili sauce.
- **Herb-Roasted Prime Beef** *GF* – Slow-roasted beef, seasoned with fresh thyme and served with au jus.
- **Lemon-Peppercorn Dill Salmon** *GF* – Salmon fillets seasoned with a zesty lemon-peppercorn rub and finished with a dill-infused ginger sauce.

## Starch Selections

**(Choose 1)**

- **Fragrant Rice Pilaf** *GF / V* – Aromatic rice blended with a delicate mix of herbs.
- **Whipped Garlic Mashed Potatoes with Savoury Gravy** *V* – Silky mashed potatoes infused with roasted garlic, topped with gravy.
- **Herb-Infused Baked Potatoes** *GF / V* – Crispy, golden-skinned baked potatoes seasoned with rosemary and thyme.
- **Jollof Rice** *GF / V* – A flavourful West African dish with seasoned rice, tomatoes, and peppers, cooked to perfection.

## Salad Pairings

**(Choose 2)**

- **Seasonal Garden Salad** *GF / V* – Fresh mixed greens topped with ripe seasonal vegetables, served with choice of dressings.
- **Classic Caesar Salad** *GF / V* – Crisp Romaine lettuce tossed with creamy Caesar dressing, Parmesan cheese, and croutons.
- **Mediterranean Greek Salad** *GF / V* – A refreshing mix of cucumbers, tomatoes, Kalamata olives, and feta cheese, drizzled with olive oil and oregano.
- **Tangy Coleslaw** *GF / V* – Crunchy cabbage slaw dressed with a zesty vinaigrette.

### PLEASE NOTE

Inform Dyronn Kitchen of any allergies, intolerances or desired modification (i.e. vegetarian, accomodations)

# GOLD BUFFET

Perfect for larger gatherings where an abundant selection of delicious dishes ensures everyone leaves satisfied.

**Package Includes:** *Dinner Rolls & Veggie Spring Rolls*

## Protein Selections

**(Choose 2)**

- **Chicken Cordon Bleu** – Tender chicken breast stuffed with ham and Swiss cheese, drizzled with a rich and creamy basil sauce.
- **Sweet Chili-Glazed Chicken Drumsticks** **GF** – Succulent chicken marinated and glazed in a tangy-sweet chili sauce.
- **Herb-Roasted Prime Beef** **GF** – Slow-roasted beef, seasoned with fresh thyme and served with au jus.
- **Lemon-Peppercorn Dill Salmon** **GF** – Salmon fillets seasoned with a zesty lemon-peppercorn rub and finished with a dill-infused ginger sauce.

## Starch Selections

**(Choose 2)**

- **Fragrant Rice Pilaf** **GF / V** – Aromatic rice blended with a delicate mix of herbs.
- **Whipped Garlic Mashed Potatoes with Savoury Gravy** **V** – Silky mashed potatoes infused with roasted garlic, topped with gravy.
- **Herb-Infused Baked Potatoes** **GF / V** – Crispy, golden-skinned baked potatoes seasoned with rosemary and thyme.
- **Jollof Rice** **GF / V** – A flavourful West African dish with seasoned rice, tomatoes, and peppers, cooked to perfection.

## Salad Pairings

**(Choose 3)**

- **Seasonal Garden Salad** **GF / V** – Fresh mixed greens topped with ripe seasonal vegetables, served with choice of dressings.
- **Classic Caesar Salad** **GF / V** – Crisp Romaine lettuce tossed with creamy Caesar dressing, Parmesan cheese, and croutons.
- **Mediterranean Greek Salad** **GF / V** – A refreshing mix of cucumbers, tomatoes, Kalamata olives, and feta cheese, drizzled with olive oil and oregano.
- **Tangy Coleslaw** **GF / V** – Crunchy cabbage slaw dressed with a zesty vinaigrette.

### PLEASE NOTE

Inform Dyronn Kitchen of any allergies, intolerances or desired modification (i.e. vegetarian, accomodations)

# DESSERTS

A sweet finale to any meal, our desserts add the perfect touch of indulgence to your gathering.

- **Puff-Puff V (\$1.50/person)** – Soft, fluffy, and lightly fried donut ball, available with your choice of cinnamon sugar or powdered sugar
- **Dyronn Cake Medley V (\$3.50/person)** – A delectable variety of rich and flavorful cakes, including: Carrot Cake, Nanaimo Bar, Fudge Brownie & Butter Tart Bar
- **The Berry Best Cheesecake GF (\$4.50/person)** – A creamy, gluten-free cheesecake topped with a vibrant medley of fresh berries for the perfect balance of sweetness and tartness.

# CHEF'S EXTRAS

Enhance your meal with our special additions, crafted to complement every bite.

- **Handcrafted Meat Pies (\$4.50/person)** – Flaky, hand-treaded dough filled with a savoury blend of seasoned beef and mixed vegetables, baked to perfection.
- **Handcrafted Veggie Pies V (\$3.50/person)** – A delicious meat-free alternative, featuring a flavorful filling of lentils and mixed vegetables wrapped in hand-treaded dough.
- **Crispy Veggie Spring Rolls with Sweet Chili Dip V (\$2/person)** – Golden-fried and crispy, these vegetable-packed spring rolls are served with a tangy sweet chili dip.
- **Savoury Veggie Samosas V (\$3/person)** – Crispy pastry pockets stuffed with a spiced vegetable filling, offering a perfect balance of crunch and flavour.

# DELIVERY FEES

## DELIVERING ACROSS SPRUCE GROVE, EDMONTON, AB & SURROUNDING AREAS

Dyronn Kitchen ensures all orders are delivered in certified heat-preserving Cambros, straight from our kitchen to your location, maintaining the highest quality.

A delivery fee of **\$0.50 per kilometer** applies from our catering kitchen to the chosen location.

Scheduled pick-ups are available from Tuesday - Friday.

# SERVICE FEES

Dyronn Kitchen offers a variety of rental items and services to enhance your event, including:

- Chafing dishes
- Coolers
- Plates & Bowls
- Utensils
- Serving spoons
- Alberta Food Safety-certified buffet servers

**If you're interested in renting any of these for your event, feel free to contact us for a quote.**



(780) 887-3657



dyronnkitchen@gmail.com





## IT IS OUR PLEASURE TO CATER FOR YOU

*If you are interested in our specialized West-African menu, kindly reach out to us using the information below.*



(780) 887-3657



dyronnkitchen@gmail.com