



MENU & PRICING

CLASSIC BUFFET



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!



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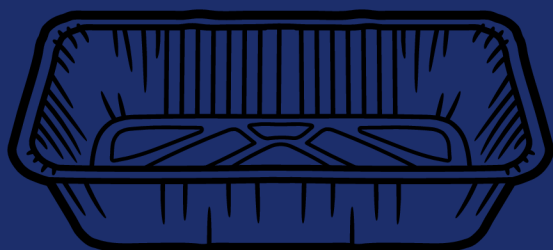
Serving Options

Our classic menu is available in half-pan and full-pan quantities, along with individual combos, ensuring perfectly portioned meals to suit every gathering and appetite.

Half Pan

12.7 in. x 10.3 in.

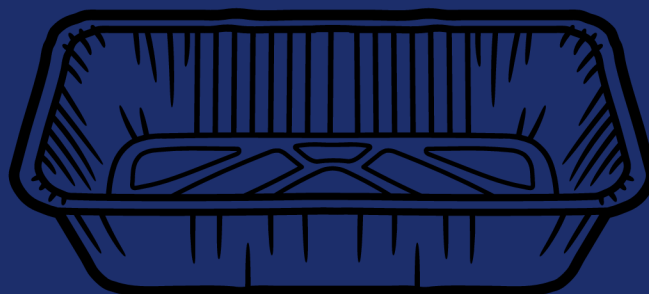
Serves approx. 10 -15



Full Pan

20.7 in x 12.8 in.

Serves approx. 25 - 30



LEGEND

V – Vegetarian

GF – Gluten-Free



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MENU DESCRIPTIONS

Appetizer Selections

- **Handcrafted Meat Pies** – Flaky, hand-treaded dough filled with a savoury blend of seasoned beef and mixed vegetables, baked to perfection.
- **Handcrafted Veggie Pies V** – A delicious meat-free alternative, featuring a flavourful filling of lentils and mixed vegetables wrapped in hand-treaded dough.
- **Crispy Veggie Spring Rolls with Sweet Chili Dip V** – Golden-fried and crispy, these vegetable-packed spring rolls are served with a tangy sweet chili dip.
- **Savoury Veggie Samosas V** – Crispy pastry pockets stuffed with a spiced vegetable filling, offering a perfect balance of crunch and flavour.
- **Puff-Puff V** – Soft, fluffy, and lightly fried donut ball, available with your choice of cinnamon sugar or powdered sugar

Salad Pairings

- **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 Dyrann Kitchen of any allergies, intolerances or desired modification (i.e. vegetarian, accomdations)

MENU DESCRIPTIONS

Starch Selections

- **Jollof Rice** *GF / V* – A flavourful West African dish with seasoned rice, tomatoes, and peppers, cooked to perfection.
- **Fried Rice** *GF* – Fragrant stir-fried rice tossed with a medley of vegetables and savoury seasonings.
- **White Rice** *GF / V* - Simple, fluffy, and perfectly steamed to complement any dish.
- **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.

Protein Selections

- **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
- **African Red Stew with Prime Beef or Chicken** – A rich, slow-simmered West African stew made with tomatoes, and aromatic spices, featuring your choice of tender prime beef or succulent chicken.

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MENU PRICING

Please note: prices may be subject to change depending on event and other specified demands
Delivery is not included within prices.

APPETIZERS	HALF STANDARD PAN	FULL STANDARD PAN
Meatpies	\$80 20 pieces	\$150 40 pieces
Veggie Pies	\$70 20 pieces	\$140 40 pieces
Veggie Spring Rolls	\$60 30 pieces	\$120 60 pieces
Veggie Samosas	\$90 30 pieces	\$180 60 pieces
Puff-Puff	\$50 60 pieces	\$100 120 pieces

SALAD PAIRINGS	HALF STANDARD PAN	FULL STANDARD PAN
Garden Salad	\$80	\$150
Caesar Salad	\$60	\$140
Greek Salad	\$80	\$150
Coleslaw	\$50	\$100

MENU PRICING

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STARCH DISHES	HALF STANDARD PAN	FULL STANDARD PAN
Jollof Rice	\$80	\$130
White Rice	\$50	\$80
Fried Rice	\$100	\$150
Mashed Potatoes	\$100	\$150
Baked Potatoes	\$80	\$130

PROTEIN DISHES	HALF STANDARD PAN	FULL STANDARD PAN
Sweet-Chili Chicken Drumsticks	\$80 25 pieces	\$150 50 pieces
Herb-Roasted Prime Beef	\$150 25 pieces	\$280 50 pieces
Lemon-Dill Salmon	\$180 25 pieces	\$320 50 pieces
African Stew	\$150	\$280

COMBO PRICING

The Dyronn Combos are a customer favorite, providing the perfect balance of flexibility for meal prep and variety with individually packed boxes.

Build Your Own Box

Please note: A minimum purchase of 5 individual boxes is required per order.

Step 1:
BASE

White Rice, Jollof Rice, Fried Rice **or** Baked Potatoes

Step 2:
OPT
ADD-ON

*Meatpie, Veggie-pie **or** Plantain (+\$4.00)*

Step 3:
PROTEIN

Sweet Chili
Chicken

Herb-
Roasted
Beef

African Red
Stew with Beef
or Chicken

Lemon-
Peppercorn
Salmon

Step 4:
HEAT

Plain

Mild

Medium

Hot

includes Mixed Vegetables

\$20
per box

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.



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IT IS OUR PLEASURE TO CATER FOR YOU

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



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