

Catering Menu

Starters:

- Mixed Green Salad with Balsamic Vinaigrette
- Bruschetta with Tomato and Basil

Main Course:

- Grilled Chicken with Lemon Herb Sauce
- Roasted Vegetables
- Garlic Mashed Potatoes
- Jollof Rice with Fried Plantains
- Moi Moi (Steamed Bean Pudding)
- Fried Fish with Pepper Sauce
- Beef Stew with Rice
- Coconut Rice
- Spicy Fried Chicken
- Fried Plantains
- Vegetable Stir-Fry

Nigerian Dishes:

- Egusi Soup with Fufu
- Pounded Yam with Egusi Soup
- Suya (Grilled Spicy Skewered Meat)
- Akara (Fried Bean Cakes)
- Okra Soup with Eba
- Bitterleaf Soup with Semolina
- Amala with Ewedu and Gbegiri
- Ofada Rice with Ayamase Stew
- Efo Riro (Vegetable Stew) with Pounded Yam

Dessert:

- Wedding Cake: Vanilla with Buttercream Frosting
- Mini Cheesecakes
- Fruit Platter
- Chin Chin (Sweet Fried Snack)
- Puff Puff (Fried Dough Balls)

Beverages:

- Soft Drinks (Assorted)
- Fruit Punch
- Chapman (Nigerian Cocktail)
- Zobo (Hibiscus Drink)
- Water Station