

FLAVORFUL CATERING MENU AFRO FUSION

APPETIZERS

Medium pans \$90 / Large pans: \$170

Medium pans feed up to 16 people / Large pans feed up to 40 people.

(Except Mini burgers: medium pans: feed 12 people / large pans: feed 24 people).

FATAYAS / PASTELS

(filled with veggies or ground beef)

Pastels (filled with fresh fish filets)

Small, deep-fried pastries made with our unique homemade dough and filled with ground beef, veggies, or fish. Comes with our signature onion tomato sauce, slowly cooked to perfection for a harmonious fusion of flavors.



SAMOSAS

(veggies or chicken-veggies)

Treat yourself to our tasty fried savory pastries, generously stuffed with a delicious medley of savory vegetables such as potatoes, peas, carrots, cheese and/or chicken for a delightful taste.



Spring Rolls

(veggies, beef, or chicken)

Savor the explosion of flavors with our delicious and crispy spring rolls. Each bite is filled with a flavorful blend of ground beef, chicken, or savory vegetables in a perfect fried pastry sheet.

Shrimp beignets

Flavorful exotic appetizers inspired by the unique flavors of Japan and Portugal. Our shrimp beignets are made with our savory pastry dough expertly seasoned with a blend of paprika, salt, and black pepper used to coat our succulent shrimps deep-fried to crispy perfection. Served with a tasty sweet and sour sauce that compliments the dish perfectly.



Mini Afro Burgers

Experience our signature burgers, meticulously crafted with freshly made ground beef or chicken patties that are grilled to perfection. Topped with lettuce, tomatoes, and fried plantains. Our burgers are made complete with our unique and delightful burger sauce. Treat your taste with every flavorful bite.

Aller-retour (round trip)

Homemade Ivorian savory donuts stuffed with a delicious blend of lightly spiced sardines and onions. True to its name, this dish takes your taste buds on a round trip of exquisite flavors.

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APPETIZERS

Medium pans: \$130 / Large pans: \$250

Medium pans feed up to 16 people / Large pans feed up to 40 people.

except Crab farci: Medium pans feed up to 12 people / large pans feed up to 30 people

Nems

Enjoy the delectable flavors of our crispy rolled rice paper pastries generously filled with a mouthwatering combination of noodles, mushrooms, bean sprouts and savory ground beef. Served with fresh lettuce and mint, it can be customized to your liking with a side of optional spicy fish sauce.

Akaras

Our bite- sized black-eyed peas fritters with homemade dough are seasoned perfectly with natural ingredients and a touch of spice, free from any artificial additives. Served with its spicy onion/tomato sauce, this dish is sure to pack a flavorful punch.

Yuca fritters

Our bite- sized yuca fritters with homemade dough are seasoned perfectly with natural ingredients and a touch of spice, free from any artificial additives. Served with its spicy onion/tomato sauce, this dish is a delight.

Jaune Jaune

A delectable Ivorian dish consisting of savory doughnuts made from scratch. Served with a side of crumbled salmon or tuna and vermicelli that has been seasoned to perfection. Perfect for any event or gathering, this dish is a crowd-pleaser that will leave your guests wanting more.

Crab farci (stuffed crab)

This Vietnamese dish is a delicious blend of crab meat, black mushrooms, rice vermicelli, shrimp, and carrots, all expertly seasoned and stuffed into the crab shell before being baked or fried to perfection. This culinary masterpiece promises to take your taste buds on an international journey with every bite.

Savory crêpes

Our Homemade French thin savory pancakes crafted with authentic French butter and featuring your choice of tender chicken, rich cheese, or veggies.



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SALADS

□ Medium pans feed up to 16 people / Large pans feed up to 40 people.

Plantain salad

(Medium pans \$80 / Large pans \$150)

Enjoy the flavors of our delightful, cooked version of salad made with plantains, vegetables (bell peppers and onions) and well-seasoned with Flavorful complete seasoning.



House Salad

(Medium pans \$40 / Large pans \$70)

Our house salad is made with fresh romaine topped with tomatoes, cucumbers and our delectable house vinaigrette seasoned with our signature blend of natural veggies.



Couscous tabouleh

(medium pans \$70/ large pans \$130)

Savor the taste of our couscous, perfectly seasoned and marinated with our house garden vinaigrette and mixed with a medley of fresh ingredients including cucumbers, tomatoes, cilantro, parsley, and mint. This dish is also a refreshing and flavorful addition to any meal.

Fonio tabouleh

(medium pans \$70/ large pans \$130)

Our unique twist on the classic Middle Eastern tabouleh using our ancient millet grain: fonio, rich in nutrients and flavor. It is well seasoned with our house garden vinaigrette and mixed in with a refreshing blend of cucumbers, tomatoes, fragrant cilantro, parsley, and mint. Enjoy a dish that's both healthy and delicious.

Salatu Niebe (Black eyed peas salad)

(Medium pans \$70 / Large pans \$130)

Treat your taste buds to our savory mix of black-eyed peas, tomatoes, cucumbers, onions with our house garden vinaigrette. For those who love a bit of heat, we can add a hint of African bird's eye peppers to make this dish delightfully spicy.

Flavorful Macedoine salad

(Medium pans \$70 / Large pans \$130)

A perfect blend of vegetables mix featuring green beans, carrots, peas, potatoes, and corn, all tossed in our house vinaigrette and homemade mayonnaise, crafted from scratch.

MAIN COURSES

□ Medium pans feed up to 16 people / Large pans feed up to 40 people. Except thieboudienne (fish) Medium pans feed up to 10 people / Large pans feed up to 20 people .

Thieb

(Medium pans: Fish or lamb \$280 / Chicken \$220
Large pans: Fish or Lamb \$540 / chicken \$420)

Treat yourself with the flavors of Senegal with our delectable Thieb (Jollof rice) served with a side of fresh vegetables. Prepared in a mouth-watering tomato-based broth, you have the option of savoring it with succulent red snapper, grouper, chicken, or lamb. Our thieb, vegetables, and meat are served in separate pans for your convenience.

**Maffe/ Peanut butter stew**

Medium pans: Chicken \$210 / Lamb \$250 / Veggies \$200
Large pans: Chicken \$400 / Lamb \$480 / Veggies \$380

Discover the richness of our Creamy Peanut Butter Sauce, slowly cooked to perfection, and perfectly seasoned with tender lamb or chicken, and /or fresh vegetables. Served with your choice of seasoned white rice or delicate fonio, this savory peanut butter delicacy will introduce you to a new world of flavors.

Skewers

Medium pans: Chicken \$150 / Lamb \$180 / Tofu \$120 / Veggies \$100
Large pans: Chicken \$280, Lamb \$350 / Tofu \$230 / Veggies \$190

Our well-seasoned skewers, infused with our signature Emerald seasoning, are a true treat for your taste buds. They are one of our most beloved dishes. Choose from succulent lamb, juicy chicken, flavorful veggies, or tofu, each expertly seasoned for hours and slowly barbecued to perfection, creating a perfect blend of flavors.

Chicken Yassa

Medium pans: Chicken \$200 / Lamb and fish \$240 / Veggies \$190
Large pans: Chicken \$380 / Lamb and fish \$460 / Veggies \$360

Discover the explosion of flavors in our Senegalese barbecued chicken, lamb, or fish well-seasoned, and slowly cooked. Served with our tasty, caramelized onions sauce, marinated with French mustard and lemon juice, and bursting with the freshness of savory olives. Our seasoned white rice completes this delicious meal, leaving your taste buds wanting more.

**Couscous au gras with veggies stew**

Medium pans: \$150 / Large pans: \$280
Option to add chicken skewers for an additional
\$30 in medium pans / \$50 in large pans

This mouth-watering dish is made with succulent couscous, seasoned to perfection with French butter and a blend of herbs and spices, ensuring an explosion of flavors in every bite. It is served with a well-seasoned and flavorful vegetable stew, that will leave you wanting more.

Poulet braise (barbecued chicken)

Medium pans: Chicken \$220 / Large pans: Chicken \$420

Our barbecued chicken is one of the African specialties and a perfect pairing with any sides. We marinate the whole chickens in a delicious blend of spices, herbs, and French mustard to infuse it with flavor, then slowly grill it to perfection over charcoal. The chicken is carefully cut into four juicy pieces or smaller portions for your convenience. Served with our Flavorful Kankan dry hot pepper, alongside fresh onions, tomatoes, and optional habanero peppers, to spice up your meal. *Side options:* Attieke (cassava couscous), Allocco (fried plantains), homemade French fries.

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MAIN COURSES

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Medium pans feed up to 10 people / Large pans feed up to 20 people Afro Tacos Mediums pans feed
up to 12 people / Large pans feed up to 24 people.
Poisson Braise (Barbecued fish) Mediums pans feed up to 6 people / Large pans feed up to 12 people

Dibi / Choukouya

Medium pans: Chicken \$220 Lamb \$250
Large pans: Chicken \$420 Lamb \$480

Explore the savory flavors of our charcoal barbecue-grilled chicken or lamb, topped with onions, and served with a delightful side of cassava couscous. To compliment this delicious dish, we offer a delicious onion/tomato vinaigrette, with the option of hot pepper sauce or tomato sauce.

Side options: Attieke (cassava couscous), Allocco (fried plantains), homemade French fries, fried yam.



Lafidi (Fonio or rice and small meatballs onion stew)

Medium pans: \$260 / large pans: \$510

Lafidi is a taste of West African tradition (from Guinea). Our Fonio (millet grains) or Rice is mixed with okra that has been grated and cooked to perfection. We serve it with a delicious Onion Stew filled with small meatballs, perfectly seasoned with garlic, parsley, and spices. The dish is topped with a special Soumbara Powder (Locust bean powder) - a traditional West African seasoning made with Nere seeds, dry shrimp, bird eyes pepper, and salt.

Poisson braise (Barbecued fish)

Medium pans: Perch: \$200/ Red snapper: \$250
Large pans: Perch: \$380 / Red snapper: \$480

A succulent whole perch or red snapper fish seasoned with our fish mix of garlic, shallot, habanero pepper, herbs, spices, and mustard to enhance its natural flavors. It is cooked to perfection over charcoal or in the oven, ensuring that every bite is infused with rich, smoky goodness. Served with our homemade onion and tomato vinaigrette sauce, which perfectly complements the dish. We offer hot pepper or tomato sauce to add some kick to your meal.

Side options: Attieke (cassava couscous), Allocco (fried plantain), homemade French fries, fried yam.



Tomatoes sauce (with fish, beef, lamb chicken or veggies)

Medium pan: Chicken \$210 / beef \$230 / Lamb \$250 / Veggies \$200
Large pan: Chicken \$400 / beef \$ 440 / Lamb \$480 / Veggies \$380

Our savory tomato stew is prepared using a medley of fresh vegetables such as onions, tomatoes, garlic, and aromatic herbs and spices to create a delectable flavor. It is then paired with your choice of fish, beef, or chicken and generously loaded with nutrient-rich vegetables like carrots, cabbage, potatoes, and eggplant. This hearty meal is served alongside fonio or rice, offering a wholesome and satisfying dining experience.

Side options: fonio or rice

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Placali (Fufu) with palm sauce

Medium pans: (smoked fish and beef) \$250 / (smoke fish and oxtail) \$270
Large pans: (smoked fish and beef) \$480 / (smoke fish and oxtail) \$520

This meal is another favorite of West African cuisine. Our Fufu is made from Cassava dough that is cooked in hot water until it is soft and fluffy. We serve it with a rich and flavorful Palm Sauce, made by simmering the pulp from palm nuts with your choice of oxtail, beef, fish, smoked chicken. Our Palm Sauce is seasoned with a delightful blend of dry shrimp, dry fish, and turmeric leaves, that add a unique depth of flavor to the dish.



Placali (cassava Fufu) with okra

Medium pans: (smoked fish and beef) \$250 / (smoke fish and oxtail) \$270
Large pans: (smoked fish and beef) \$480 / (smoke fish and oxtail) \$520

This meal is one of the staples of West African cuisine. Fufu consists of Cassava dough cooked in hot water. Our Fufu is made from Cassava dough that is cooked in hot water until it is soft and tender. We serve it with a delectable Okra stew, called Kope (kohey), that is slowly cooked with your choice of smoked fish, oxtail, or beef. Our Kope stew is seasoned with a delightful blend of dry shrimp, dry fish, mushroom, and turmeric dry leaves, that are sure to tantalize your taste buds.

Soupe Kandia

Medium pans :\$280 / Large pans: Lamb \$540

Our Flavorful Okra stew simmered to perfection with tender lamb and optional fresh fish filet bits all cooked with palm oil. Served with white rice, this dish is sure to leave you feeling satisfied and nourished.



Moroccan couscous

Medium pans: lamb \$280 / Chicken \$220
Large pans: Lamb \$540 / chicken \$420

Savory seasoned broth with chicken or lamb, herbs, chickpeas, and vegetables simmered in the broth (carrots, zucchini, turnip, cabbage, tomatoes). Served with seasoned couscous, this dish is a true feast for the senses.

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Hachis Parmentier (French shepherd's pie)

Medium pans: \$200 / large pans: \$380

Our classic and popular French shepherd's pie made with a layer of buttery and creamy mashed potatoes and perfectly seasoned ground beef topped with cheese. The savory layers are slowly cooked and meld together for a blend of flavors.

Afro tacos

Medium pans(feed up to 12 people): \$180
Large pans(feed up to 24 people):\$340.

Our soft-shell tacos filled with crisp lettuce, delicious alloco (fried plantains) juicy tomatoes, and cheese all topped with our homemade afro taco sauce for an explosion of flavor.

Filling options: seasoned chicken / beef / veggies / shrimp.

Afro wings

Medium pans: \$160 / large pans: \$300

Our Flavorful Afro wings are prepared with our unique two steps cooking technique to ensure maximum tenderness, crispness, and flavor. Seasoned with our homemade signature hot pepper rub featuring the bold and spicy flavors of Piri Piri, these wings are sure to satisfy any craving.

Vermicelli

Medium pans :lamb: \$260 / chicken :\$220
large pans: lamb \$500 / chicken: \$420

Seasoned and steamed vermicelli cooked to perfection with on the side, its delectable, caramelized onion sauce with olives. Choose from our tender lamb or juicy chicken options to complete your meal.

Extra sides

Available upon request at an additional charge:

Seasoned white rice

Fried rice

Fonio (millet grains)

Couscous au gras (seasoned couscous)

Alloco (Fried sweet plantains)

Homemade French fries

Gratin (French scalloped potatoes)

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DESSERTS

Medium pans feed up to 16 people / Large pans feed up to 40 people.

Sweet crepes

Medium pans:\$120 / large pans:\$230

The sweet version of the French thin pancakes. Made with French butter and laced with aromatic vanilla sugar, these crepes are simply irresistible. Filling options: Nutella or fruits



Puff puffs

Medium pans: \$80 / Large pans: \$150

Satisfy your sweet tooth with our delectable Afro Doughnut, a West Africa's favorite - a perfect blend of flour, sugar, and spices then fried to golden perfection. This delicious treat is delicately sweet, providing the perfect balance of flavors in every bite.



Afro cupcakes

\$60/dozen

Our soft and light cupcakes, filled with some of the most beloved African flavors. Indulge in the sweet, tangy taste of our Sorrel (Roselle/Hibiscus) jam or savor the delightful flavor of our Tamarind sweet and tangy pulp, or delight in the unique taste of our Baobab jam. Each cupcake is carefully crafted with these exquisite fillings. Try them all and discover your new favorite.

Quatre-quarts

Medium pans:\$100 / large pans:\$190

This is a classic pound cake from France that is sure to please your taste buds. Made with a simple yet indulgent combination of flour, sugar, butter, and eggs, our quatre-quarts cake is baked to perfection and flavored with vanilla for a deliciously fragrant aroma. The option is to add a touch of citrusy sweetness to your cake by flavoring it with lemon, orange, or pineapple. Each is a heavenly experience that will leave you craving for more.

Chouquettes

Medium pan: \$90 / Large pan: \$170

Treat yourself to a French classic. These bite-sized delights are made from small, round, hollow choux pastry, delicately covered with pearl sugar, offering the perfect blend of sweetness and texture. Delight in their delicate, airy texture, and savor the subtle sweetness that is sure to satisfy your cravings and be the perfect addition to any event or gathering.

Exoticfruit salad

Medium pans : \$100 / large pans: \$190

Delight in a refreshing fruit salad made with juicy cubes of mangoes, papaya, pineapple, cantaloupe, and oranges, dressed with a zesty lemon juice, and infused with the sweetness of vanilla sugar and mint.



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JUICES

Our juices can be enjoyed as a refreshing beverage or used as a base for your favorite cocktails.

Ginger juice \$27/gallon

Satisfy your thirst with our famous organic ginger juice, a refreshing blend of ginger, pineapple, lemon juice, and sugar, infused with mint. With every sip, enjoy the burst of flavor that comes from our expertly crafted, and refresh your senses.



Sorrel/hibiscus juice \$25/gallon

Experience the exotic taste of our Hibiscus Juice, expertly blended with sweet pineapple, refreshing mint, and just the right amount of sugar. The zesty taste of hibiscus flowers is beautifully complimented by the sweetness of pineapple and the refreshing aroma of mint, creating a delightful and refreshing drink.



Passion juice \$27/gallon

Taste the tropical taste of our Passion Fruit Pulp, expertly blended with just the right amount of sugar, creating a perfect balance of flavors. Our passion fruit pulp is sure to delight and refresh your taste buds with its sweet, tangy taste.



Flavorful Ditakh (Sweet Detar) \$30/gallon

Our unique and delicious juice made from the exotic Senegalese fruit, known for its exceptional nutritional value. Enjoy the unique blend of flavors in every refreshing sip.

This is not an exhaustive list of the dishes we are specialized in, so please reach out if you have any questions or inquiries about any other West African/ Afro fusion dishes .

Minimum order: \$500

*****Please note final prices may vary due to product season availability and inflation*****

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