

KWAKU'S KITCHEN

SINCE 2013

EVENT CATERING

M E N U & P R I C E G U I D E



COST GUIDE

BASED ON 150 GUESTS OR MORE

BUFFET SERVICE

OPTION 1

2 canapes, 6 mains & 1 salad
From £29pp

OPTION 2

3 canapes, 7 mains & 2 salads
From £31pp

OPTION 3

4 canapes, 8 mains & 2 salads
From £33pp

SHARING PLATTER SERVICE

OPTION 1

2 canapes, 6 mains & 1 salad &
1 condiment
From £40pp

OPTION 2

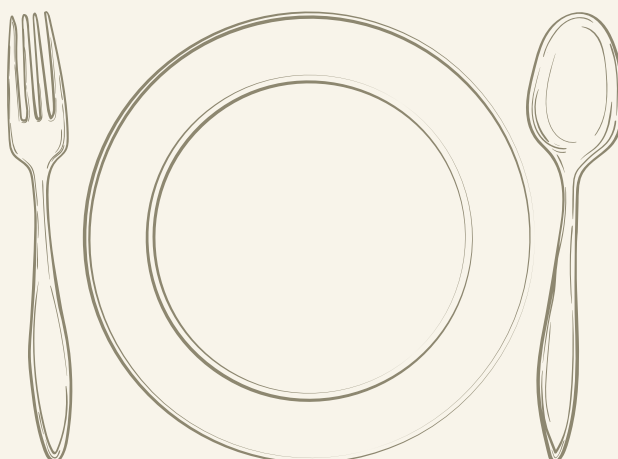
3 canapes, 7 mains & 1 salad &
1 condiment
From £45pp

OPTION 3

4 canapes, 8 mains & 1 salad &
1 condiment
From £50pp

PLATED SERVICE

4 canapes, 1 starter, 1 main meal (*choice of 3*) &
1 dessert
From £60pp



**WHAT IS INCLUDED
IN OUR COST PER PERSON?**

- ❖ Provision of uniformed & professional waiters/waitresses
- ❖ Provision of standard crockery and cutlery (if required). Glassware is charged as an additional
- ❖ Point of contact on the day
- ❖ Provision of kitchen staff & kitchen porter
- ❖ Provision of service equipment and serveware
- ❖ Clearing of tables of plates and food waste only
- ❖ Transportation/delivery within a 20km radius of Central London (*Zones 1 - 6*)

ADDITIONAL SERVICES

- ❖ Event Management & Consultation
- ❖ Bar Service
- ❖ Cocktail and Drinks Reception
- ❖ Logistics
- ❖ Provision of Soft Drinks & Alcoholic Beverages
- ❖ Venue Decoration
- ❖ DJs & MCs (our network)
- ❖ Photographer & Videographer (our network)
- ❖ Wedding Coordination (our network)
- ❖ Furniture Hire (our network)

ADDITIONAL INFORMATION

Menu

We can modify your menu selections and adjust guest numbers as needed, as long as these changes are communicated to us at least four weeks before your event date.

Vendors & Children

Vendor meals are priced at £22 per person. For children ages 5 -10, meals will be charged at half the adult price. Children under 5 eat free. Please inform us if children require different meal options than the adult main courses.

Payment terms

To secure your event date, a 25% non-refundable mobilization/confirmation deposit is required at the time of booking. Upon receipt of this deposit, we will issue a contract for your review. Please note that the remaining 75% balance must be paid in full no later than four weeks before your wedding date.

Venue

All costs and deposits required for the use of the venue's kitchen and equipment use/hire will be the responsibility of the client. The client will ensure there is adequate access to the premises to factor in loading, preparation & set-up. Costs for waste disposal will be borne by the client should the venue not provide sufficient bin space for general waste.

Staffing cost

Our quoted services include standard staffing costs. If you request additional staff members for supplementary services, these will be charged separately as an extra cost.

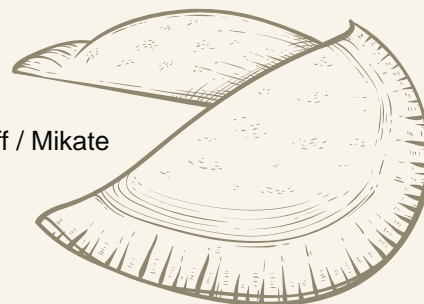
MAIN MENU

STARTERS / CANAPÉS

Vegetable Spring Rolls
Mini Prawn Tempura
Samosa (Meat or Vegetable)
Mini Patties (Lamb, Beef, Chicken, Salt Fish & Vegetables)
Lemon & Pepper Wings
Salt & Pepper Wings
Spicy Crispy Wings
BBQ Wings (Honey or Jerk)
Suya Pepper Wings
Garlic & Herb Prawn Skewers
Salt Fish Fritters

African

Meat Pie
Chin Chin
Kelewele
Boforot / Puff Puff / Mikate
Plantain Crisps
Filo Suya Basket
Yam Croquettes
Mini Beef Suya
Mini Gizzard Skewers
Mini Beef Kebab Skewers
Mini Chicken & Plantain Skewers

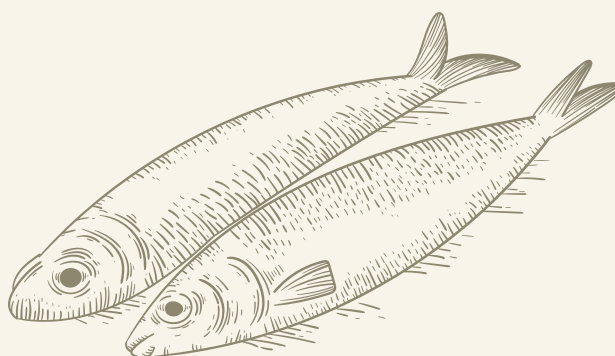


MEAT DISHES

Jerk Pork
Jerk Lamb
Jerk Chicken
Beef Suya (*Mild or Hot*)
Chef's Special Fried Chicken
Chef's Three Spiced Grilled/Roasted Chicken
Fried Assorted Meat
Tsofi/Choff (*Turkey Tail*)
Congolese Mutton/Ntaba (*Wooden Smoked*)

FISH DISHES

Ackee & Salt Fish
Escovitch Fish
Chef's Special Fried Fish (*Red Bream or Mackerel*)
Chef's Special 24hrs Marinated Grilled Tilapia
Salt Fish with Garlic/Lime with Chilli
Salt Fish with Mixed Peppers
Salt & Herbs Salmon Steak *on a bedding of greens*



MAIN MENU

STEW, SAUCES & SOUPS

African

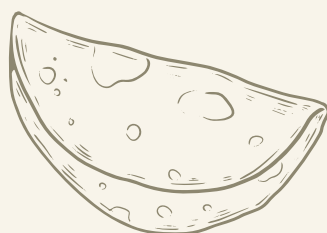
Gizzard-Dodo
Spinach Stew
Ghanaian Goat Meat Stew
Ghanaian Beef Meat Stew
Ghanaian Chicken Stew
Assorted Meat Stew
Nigerian Efo-Riro
Nigerian Egusi Stew
Nigerian Yam Porridge Nigerian
Ayamase (*Ofada*) Stew
Congolesse Ndole (*Bitter Leaves Stew*)
Ghanaian Chicken Light Soup
Peanut Butter Soup with Turkey
Ghanaian Peanut or Palmnut Soup

Caribbean

Pepperpot
Curry Chicken
Brown Stew Chicken
Stewed Oxtail (& *Butter Beans*)
Slow-cooked Curry Goat/Mutton

VEGAN / VEGETARIAN DISHES

Chickpea Curry
Fried Plantain
Fried Yam Chips
Ugandan Chapati
Ugandan/Indian Roti
Ugandan Fried Greens
Fried/Boiled Dumplings
Ugandan Matooke (*Boiled Green Plantain*)



ACCOMPANIMENTS

Jollof Rice
Fried Plantain
Mac n Cheese
Egg Fried Rice
Rice & Peas (*Red Kidney Beans*)
Waakye (*Black-Eyed Beans*)
Fried Rice (*Mixed Vegetables*)
Plain Rice/Coconut Rice/Curry Rice
Stir Fry Noodles (*Mixed Vegetables*)
Fried Rice (*with Prawns, Chicken or Beef*)
Stir Fry Noodles (*with Prawns, Chicken or Beef*)
Beef Stir Fry
Chinese Sweet & Sour Chicken Sauce



MEAT DISHES

Jerk Pork
Jerk Lamb
Jerk Chicken
Beef Suya (*Mild or Hot*)
Chef's Special Fried Chicken
Chef's Three Spiced Grilled/Roasted Chicken
Fried Assorted Meat
Tsof /Choff (*Turkey Tail*)
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MAIN MENU

SALAD & CONDIMENTS

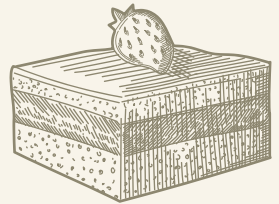
Classic Coleslaw
Potatoes Salad
Creamy Ghanaian Salad
Crispy Salad with Salad Dressing

Red Pepper Sauce
Shito (*Hot Black Shrimp Pepper Sauce*)
Kpakpo Pepper (*Green Spicy Sauce*)
Cameroonian Pepper Sauce



DESSERTS

Fruit Salad
Chocolate Slices
Red Velvet Brownies
Triple Chocolate Brownies
Apple Crumble with Custard
Chocolate Caramel Brownies
Chocolate Covered Strawberries
Ice Cream (*Choice between Chocolate, Strawberry & Vanilla*)
Cheesecake (*Salted Caramel, Cookies & Cream, Lotus Biscoff or Red Velvet*)
Mini Dessert Shooters (*Biscoff, Strawberry, Apple Crumble, Mango & Passionfruit or Raffaello Cheesecake*)



FAQs

DO YOU OFFER TASTING SESSIONS?

Yes, we provide taster sessions for a small fee. This will be deducted off your final costs if you decide to go ahead with us as your preferred caterer provider.

ARE YOU INSURED AND WHAT LEVEL OF COVER DO YOU HAVE?

Yes, our current level of Public Liability Insurance is £5m. Additional cover can be provided upon request.

HAVE YOU GOT FOOD SAFETY AND HYGIENE CERTIFICATIONS?

Yes, we are a 5* Hygiene Rated Business and have Food Safety & Hygiene Level & 3 and HACCP.