GLOBAL CATERING COLLECTION

Nigerian

Food selections

A flexible menu for weddings, corporate gatherings and private celebrations.

APPETIZERS

Puff-puff

Lightly sweet fried dough bites

Beef suya skewers

Grilled beef with peanut-spice seasoning

Akara

Black-eyed pea fritters

Mini meat pies

Beef and vegetable pastry

MAIN DISHES

Jollof rice with chicken

Tomato-pepper rice and grilled chicken

Beef stew

Beef in tomato-pepper sauce

Asun-style goat

Peppered roasted goat

Efo riro, vegetable version

Spinach and peppers without meat or fish

SIDES & ACCOMPANIMENTS

Nigerian fried rice

Curry-seasoned rice with vegetables

Dodo

Fried ripe plantains

Moi moi

Steamed bean pudding, plant-based version

Eba

Garri swallow portions

DESSERTS

Chin chin

Crunchy sweet dough bites

Coconut candy

Caramelized coconut clusters

Nigerian coconut cake

Coconut-scented sponge squares

Caramel custard cups

Celebration dessert option

CUSTOMIZE YOUR MENU

Choose dishes to suit your event. Spice levels and recipe adaptations can be discussed. Confirm ingredients and allergens before ordering; vegetarian dishes may require separate preparation. Regional recipes vary.

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Suggested DFW catering prices

PROPOSED FOOD-ONLY PACKAGES | 25-GUEST MINIMUM

Classic — $27 / guest

Jollof rice with chicken + Nigerian fried rice + Dodo

Signature — $39 / guest

Puff-puff + Jollof rice with chicken + Beef stew + Nigerian fried rice + Dodo + Chin chin

Celebration — $55 / guest

Beef suya skewers + Beef stew + Asun-style goat + Dodo + Moi moi + Coconut candy

FOOD SUBTOTALS

PACKAGE	25 GUESTS	50 GUESTS	100 GUESTS
Classic	$675	$1,350	$2,700
Signature	$975	$1,950	$3,900
Celebration	$1,375	$2,750	$5,500

OPTIONAL ADDITIONS

Any listed appetizer: +$6 per guest (2 small pieces or one 2-oz dip/salad portion). Any listed side: +$4 per guest (one 3-4 oz portion). Any listed dessert: +$5 per guest (one mini portion). Apply additions to the full guest count; main-dish substitutions require a revised quote.

WHAT THE PRICES COVER

Prepared food in disposable catering pans. Plan 6-7 oz combined cooked protein per guest, shared across included mains, plus sides; rice/noodle mains use an equivalent meal portion. Extras are portioned as stated above.

Delivery, setup, staff, live cooking, chafers, tableware, rentals, beverages, tax and gratuity are excluded. Totals are food subtotals only. Prices are proposed estimates, subject to ingredient costs, availability and final written confirmation.