



Jollof Pot- THE ALTERNATIVE WEDDING CATERING EXPERIENCE

We would like to introduce you to Jollof Pot, a young and dynamic company specialising in both traditional and fusion Ghanaian cuisine. We have become the caterers of choice for well-known venues such as **House of Lords, Glaziers Hall, Institute of Directors** and **Old Billingsgate** since our inception in 2005. We also featured in the first series of the **BBC Two** programme produced by BBC called "**The Restaurant**" and hosted by the renowned chef **Raymond Blanc**.

With London being a huge melting pot of cultures, more and more clients are seeking to provide a non-traditional catering experience for their special days. Jollof Pot is the caterer of choice as we provide an exciting alternative to typical catering solutions by offering the highest quality wedding catering from three course meals to Ghanaian inspired canapés and always adding a little spice to an event.

We are located minutes from the City and West-end and offer an efficient and reliable delivery service to companies such as **Amnesty International, Cadburys, Nike** and **Innocent Drinks**.

Our ingredients are hand picked by our specialist buyer's fresh, in seasonal and local wherever possible to support local farmers and businesses. We are also able to tailor make menus to suit specific dietary requirements no matter how quirky they are.

Please find enclosed a few of the different menus available, for your perusal. If you have any queries or wish to book a free tasting, our sales team will be happy to assist. We look forward to providing an excellent, memorable and alternative catering experience for you, your clients and your guests.

Yours sincerely,

Adwoa Hagan-Mensah
New Business Development
Jollof Pot

Weddings and parties

Canapés

Vegetarian

'Koshye' mini black-eyed beans, spring onions & spinach fritters
'Kele wele' ripe plantain seasoned with cloves and ginger
Mini Jollof rice balls coated in breadcrumbs and poppy seeds
Sweet potato, puna yam and spinach bites
Homemade sweet plantain chips & coconut crème fraiche dip
Lightly toasted Ghanaian bread topped with spicy soft cheese

Chicken

Suya seasoned chicken bites with fresh mango and red peppers
'Nkate Nkwan' a light peanut soup shot
Fried okra stuffed with minced chicken

Meat

Ghanaian roasted sweet potato baby spinach lamb meat pies
Chargrilled grilled aubergine 'Ntropu' with minced beef shallot filling
Ghanaian style crispy pork with spring onion and peanuts
served on little gem leaf

Fish

Tilapia and coco yam fishcakes
Tangy chilli prawns on wholemeal croutons
Fried ripe plantain with flaked grilled mackerel, shito and dill
Spiced crab and sweet corn cakes
Red mullet fillet with tangy orange garlic and coriander sauce

Sweet canapés

Chilli chocolate and Baileys truffles
Melon, strawberries and grapes
Spiced Pavlova with lemon and honeycomb filling
Brandy snap baskets with passion fruit and vanilla cream
Pan roasted spiced mango tartlets

3 canapés @ 6.50 per head

5 canapés @ 8.50 per head

7 canapés @10.00 per head

Guests will receive 2 pieces of each canapé

Weddings and parties

Banquet Menu – Main courses

Rice and Grains

'Jollof rice' traditional Ghanaian spicy rice
cooked with vegetables and fragrant herbs (v)
(chicken, beef and seafood Jollof also available)

'Waakye' combination of rice, black-eyed beans,
coconut and waakye sticks (v)

'Gari Foto' spiced grated cassava
with seasonal vegetables (v)

'Green Plantain Oto' mashed green plantain
in a light palm oil and red onion sauce (v)

Fish

Flaked tilapia with ginger and fine green beans
Fresh snapper with broccoli Fresh lobster dressing
Flaked fillet tilapia fillet with caramelised glazed sweet peppers
and red onions

Whole dressed Salmon

Meat

Beef, mixed peppers and tomato
Goat, yam and carrot
Succulent lamb and coco yam stew

Chicken and Game

'Ntroba Fro' fragrant blend of aubergine,
chicken and rosemary

'Nkate Nkwan' creamy peanut and chicken

'Akonfem' Guinea fowl with courgette
and parsley

'Asasoa' rabbit, red onion and cauliflower

Vegetarian

'Spinach & Agushi' combination of spinach,
crushed melon seeds & mushrooms (v)

'Red Red' black-eyed bean stew with tomatoes,
bay leaf and Ghanaian spices (v)

Lentil and pea stew (v)

Side Dishes

'Kele wele' deep fried plantain seasoned with cloves, ginger
and chilli (v)

Sweet potato and puna yam chips (v)

Honey and Suya chicken

Shallow fried, peppered fillet Tilapia

Salads and Vegetables

Fresh green salad (v)

'Rich Ghanaian Salad' egg, flaked tuna, gungo beans, red
onion and mayonnaise Fresh mixed leaf salad

Red onion, spring onion and carrot salad (v)

Stir-fried broccoli with garlic ginger and fresh chilly (v)

Desserts

Assorted fruit tartlets

Sticky banana and coconut sponge pudding with vanilla chantilly

Carrot cake

Orange and chocolate cheesecake

Cherry and apple pie

Assorted 'Bofrots' Ghanaian sweet doughnuts with fruit dips

Choose a selection of the following:

Please choose
2 Rice and grain section
2 Fish, meat, chicken and game section
1 Vegetarian section
1 Side section

@ £18.95 per head

Please choose
2 Rice and grain section
4 Fish, meat, chicken and game section
1 Vegetarian section
2 Side section
1 Dessert section

@ £21.50 per head

Please choose
3 Rice and grain section
4 Fish, meat, chicken and game section
3 Vegetarian section
3 Side section
2 Dessert section

@ £26.50 per head

Please choose
3 Rice and grain section
5 Fish, meat, chicken and game section
2 Vegetarian section
4 Side section
3 Dessert section

@ £31.95 per head

Weddings and parties Sample Caribbean Menu

Caribbean Inspired Canapés

Fried ripe plantain with flaked grilled
mackerel, scotch bonnet and dill
Mini dumpling topped with akee and salt fish

Mains

'Jollof' rice, Traditional Ghanaian spicy rice cooked with
vegetables and fragrant herbs and roasted peppers **v**
'Rice and peas' rice interesting blend of rice, black eye beans,
coconut, thyme and spices **v**

Stews

Beef, mixed peppers and tomato stew
Brown stew chicken
Escovitch snapper
Tender mutton curry

Sides

Spicy BBQ chicken
Fried plantain
Plain mini Roti
Jerk chicken salad

Weddings and parties Sample Nigerian Menu

Caribbean Inspired Canapés

Miniature prawn and crab moi moi
Char grilled lamb suya dusted with crunchy peanut

Mains

'Jollof' rice, Traditional Nigerian spicy rice cooked
with vegetables and fragrant herbs (v)
Special fried rice with king prawns spicy diced
chicken and mixed vegetables
Vegetable noodles with sweet corn and green peas (v)

Stews

Efo Egusi an interesting combination of spinach,
crushed melon seeds and mushrooms and crayfish
Mixed meats – goat, beef, lamb
Chicken stew

Side Dishes

Suya Kebabs
Moin Moin spicy steamed bean cake (v)
Fried plantain (v)

Salads

Home - made spring onion, carrot and
cabbage coleslaw with free range mayonnaise (v)
Mixed green salad (v)

Weddings and parties

Fine Dining – A little bit of Ghanaian tradition from £30.00 per head

Starters

Deep fried Puna yam served with a spicy tomato sauce (v)

Turkey 'Nkate Nkwan' peanut soup accompanied with lightly toasted Ghanaian bread

'Kele wele' plantain seasoned with ginger, cloves and chilli with a mixed bean salad (v)

Roasted bell pepper stuffed with 'Gari foto' grated cassava (v)

Mains

'The Jollof Combo' combination of Jollof rice and succulent lamb

Chichinga skewered kebabs and 'Kele wele'

Whole Tilapia served with Ntroba Fro and sweet potato mash

Jollof rice accompanied by Ghanaian stewed chicken and Shito sauce

Desserts

Warm homemade Bofrots stuffed with mango and ginger compote

Oven roasted banana served with Nkate cake and vanilla cream

Fresh Tropical fruit platter of mango, watermelon, passion fruit and guava

Sweet poached pear with a white and dark chocolate sauce

Weddings and parties

Fine Dining – Afro-fusion from £32.50 per head

Starter

Peri Peri tiger prawns marinated in coconut, garlic, lime and poppy sesame seed oil

Vegetable gari foto with char-grilled aubergine, mango and okra salad (v)

Prawn cakes served with a crisp spinach and cocoyam salad

Whole paprika pods stuffed with vegetable couscous and caramelised red onion (v)

Main course

Ashanti chicken, served with saffron, cumin spiced rice with cloves and gingered ripe plantain

Crisp puna yam, sweet potato strips served with spinach, crushed melon seeds & mushrooms

(v)

Coriander curried chicken served with gungo bean wild rice and deep fried cayenne plantain

Grilled green chilli fillet of snapper served with seafood jollof rice and seasonal vegetables

Desserts

Spiked tropical fruit platter with star anise and mint syrup

Miniature white chocolate truffle brownies

Baked rich chocolate tart

Delivery and Collection charge

Not always applicable to every contract. If so the balance will be when event venue is confirmed.

Chefs and Kitchen staff working for 6 hours

1 x chef supervising and food prep on-site @ £150.00
2 x kitchen / assistants on-site @ £100.00

Waiting staff working for 6 hours

@ £75.00 per member of staff

For 100 guests

1 x event manager
7 x waiting staff

For 150 guests

1 x event manager
8 x waiting staff

For 200 guests

1 x event manager
9 x waiting staff

Equipment hire

All food quotes are inclusive of cutlery, crockery and wine glasses
Additional cutlery @ 0.40p per item
Additional crockery @ 0.40p per item
Round tables sits 10 people @ 15.0.0 per table
Round tablecloth @ 15.00 per table clothe
White linen table clothes @ 1.00
White chair covers @ 4.50

Please note that additional hiring items can be hired on request
All prices are exclusive of VAT @ 20%



General Jollof Pot Company Information

Company Name:	Jollof Pot Ltd
Address:	Unit 5H Standard Industrial Estate Henley Road London E16 2ES
Company Registration Number:	5443203
VAT registration number:	920 4360 58
Accounts payable contact:	Lloyd Mensah
Telephone number:	0207 473 5666
Email address:	info@jollofpot.co.uk

Weddings and parties

Option 1

@ £8.50 per person

Includes all glassware

2 glasses of white/red house wine per person

1 glass of water per person

1 glass of fruit juice per person

Casa de Piedra Chardonnay - White

Juicy fresh, smooth and well balanced

Petit Papillion Grenache Rouge - Red

An easy drinking red wine with low tannin, good levels of fruit and a smooth finish

Fruit Juice (choice of orange, pineapple, cranberry, and apple)

Strathmore's Still/Sparkling water

Weddings and parties

Option 2

@ £10.00 per person

Includes all glassware

1 glass sparkling wine per person
2 glasses of white/red house wine
1 glass of water per person
1 glass of fruit juice per person

Alamos Extra Brut Pinot Noir Chardonnay-Sparkling wine

A fun, fresh and crisp fizzy with good acidity and a soft mousse

Petit Papillon Grenache Blanc-White wine

A fresh, crisp white with excellent balance and real charm

Branch Creek Shiraz-Red wine

A smooth, medium bodied red with real depth of flavour

Fruit Juice (choice of orange, pineapple, cranberry, and apple)
Strathmore's Still/Sparkling water