



BUFFET MENU

Favour Catering & Events
Specialists in African & Caribbean cuisine.

- Passion for great food. Unique venues. Bespoke service -

Please inform us of any food allergies or particular dietary requirements.
We are happy to design a bespoke menu either from our listings or at your suggestion.

For more information please contact us on:

Tel: 020 8200 3004 | Email: favour@favour-events.com | www.favour-events.com

Mains

(Served with accompaniments)

Sweet and Spicy Jerk Chicken
Fricassees Chicken
Chicken Tagine with Tomatoes
Supreme of Chicken in Red Wine Sauce
Thai Green Chicken Curry
Assorted Stewed & Garnished Meat
Roast Rib of Beef
Designer Stew (Mama Put)
Egusi Soup
Lamb Braised with Herbs
Moroccan Spicy Lamb Tagine in
Honey & Tomato Sauce
Bajan Brown Stew
Stir fried Beef Topside with Exotic
Spice & Herbs
Jerk Pork
Pork Chops Creole Style

Rack of Lamb with Herbs Crust
Beef or king Prawns in Black Bean Sauce
Steamed Fillet of wild Salmon topped with rich Red Curry Sauce
Fried Fish garnished with
Red Peppers and Onions
Poached Fillet of Salmon
Salmon in Ginger & Mango Sauce
Red Snapper in Creole Sauce
Traditional Caribbean Curry Lamb/
Chicken or Vegetable
Escovitch Fish
King Prawn Curry
Spicy Baked Fish (whole)
Whole dressed Salmon
Ackee & Salt Fish
Peppered Snapper (fillets)
Caribbean Jerk Vegetable

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Accompaniments

Jollof Rice

Rice & Peas

Pilau Rice

Fried Rice

Kelewele

Steamed Jasmine Rice

Moin Moin

Yam Pottage

Fragrant Coconut Rice

Couscous

Pounded Yam

Ewa Aganyin with Shito or Stew

Green Bananas

Boiled Yam

Spiced Pumpkin

Sweet Potato Mash

Roast Baby Potatoes

Chow mein

Caribbean Lentils Beans

Selection of Vegetable Stir-Fry

Macaroni Cheese

Fried Plantain

Aromatic Chickpea Tagine

Waakye (Rice & Black Eyed Beans)

Steamed Mixed Vegetables with Herbs Butter

Penne Pasta with Tomato Sauce

Roasted Shallots & Red Peppers

Roti Skin (Traditional Flat Bread)

Our Chefs have compiled a collection of menus for you to consider when planning your special occasion. If you require any assistance with the planning of your menu, we would be delighted to help.

If any member of your party has a food allergy or a particular dietary requirement, details must be given in writing prior to the event.

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Salads

Homemade Coleslaw

Cabbage, Carrots, Onions and Mayonnaise

Mango Salad

Mango, Cucumbers, Cherry Tomatoes, Red Onions, Sweet Chili and Vinaigrette Dressing

Classic Potato Salad with Eggs

Potatoes, Onions, Black Peppers, optional Eggs with Mayonnaise Dressing

Mediterranean Salad

Cucumbers, Red Onions, Black Olives, Tomatoes, Feta Cheese with Honey and Mustard Dressing

Mixed Green Salad

Lettuce, Cabbage, Carrot, Red Peppers, Tomato, Cucumbers and Salad Cream

Avocado & Leaf Salad

Avocado, Rocket, Spinach, Cherry Tomatoes with Vinaigrette Dressing

Caribbean Chicken Salad

Chicken Breast, Mixed Leaves, Pineapple, Tomatoes, Cilantro with a Spicy Dressing

Tuna and Pasta Salad

Pasta, Tuna, Sweet Corn, Spring Onions or Parsley with Ranch Dressing

We are happy for you to suggest your own salad or dressing

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Desserts

Spring & Summer selection

Various Cheesecakes with a Coulis dressing
Banana or Coconut slice with Cream
Berry Salad in Brandy Snap Baskets
Profiteroles with Chocolate Sauce
Pineapple upside down
Fruit Kebabs with Yogurt
Exotic Fruit Salad
Coconut Tart with Ice Cream
Selection of Ice Cream
Vanilla, Chocolate, Rum & Raisin, Chocolate & Mint
Selection of Sorbet
Mango, Lemon, Pineapple, Fruity Raspberry

Trio of desserts

Strawberry Cheese Cake, Chocolate Brownie, Vanilla Ice Cream
Chocolate Fountain with your choice of Dippers
Strawberries, Mini Doughnuts, Marshmallows & much more

Apple & Pineapple Crumble with Custard
Summer Crumble with Ice Cream
Hot Choc Melt in the Middle
Warm Sticky Toffee Pudding Served with Caramel Sauce
Chocolate Brownie with Vanilla Ice Cream
Rum & Raisin Brulée
Mango Brulée

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