



ADENA'S

CATERING LTD



MENU

Rooted in Culture. Elevated in Taste.

WEDDINGS • PRIVATE CELEBRATIONS • EVENTS





ROOTED IN CULTURE.
ELEVATED IN TASTE.

Adena's Catering Ltd offers a refined culinary experience, where African and Caribbean heritage is reinterpreted through a modern, luxury lens.

We curate and deliver exceptional dining for weddings, private celebrations, and distinguished events — defined by bold flavour, elegant presentation, and meticulous attention to detail.

Each menu is thoughtfully composed to create a seamless expression of culture, sophistication, and contemporary taste.

Rooted in Culture. Elevated in Taste.



SIGNATURE EXPERIENCES

*Select your preferred experience and allow us to curate your menu
with precision and care.*

The Classic Buffet Experience

3 Classic Canapés
7 Main Dishes
1 After-Party Dish

The Premium Buffet Experience

4 Canapés
9 Main Dishes
1 After-Party Dish

The Signature Buffet Experience

3 Classic Canapés & 2 Refined Canapés
11 Main Dishes
1 After-Party Dish

The Family Style Experience

4 Canapés
7 Main Dishes
1 After-Party Dish

The Grand Family Style Experience

3 Classic Canapés & 2 Refined Canapés
9 Main Dishes
1 After-Party Dish

The Luxury Plated Experience

4 Refined Canapés
7 Main Dishes
Individually Plated Service
1 After-Party Dish



CANAPÉS

A curated collection of traditional and contemporary bites

CLASSIC

Puff Puff	Chicken Wings
Peppered Gizzard	Spring Rolls (V)
Samosa (V)	Kelewele (VG)
Mini Patties (V)	Mini Meat Pies

SIGNATURE

Available as an optional upgrade at an additional cost

Asun	Suya (Beef or Chicken)
Salt & Pepper Chicken	Salt & Pepper Prawns
Chicken Skewers	Chicken Lollipops
Hot Honey Chicken Wings	Sweetcorn, Beans & Plantain Cups
Gizdodo Cups	Mini Classic Burgers

V — Vegetarian | VG — Vegan





REFINED CANAPÉS

Delicate, individually crafted bites for an elevated experience

SEAFOOD ELEGANCE

Prawn & Mango Tartlets

Smoked Salmon Crostini

Smoked Salmon Blinis

Tempura Prawns

Crispy Calamari Bites

Prawn & Mango Crostini

MEAT & POULTRY

Roast Beef Crostini

Mini Chicken Suya Lollipops





REFINED CANAPÉS

Vegetarian & plant-based selections

THE VEGETARIAN EDIT

Goat's Cheese & Caramelised Onion Tartlets (V)

Wild Mushroom Tartlets (V)

Caprese Skewers (V)

Cucumber & Whipped Herb Cream Cheese Bites (V)

THE PLANT-BASED EDIT

Avocado & Mango Cups (VG)

Yam Crisps with Avocado Cream (VG option)

Plantain Crisps with Avocado (VG option)

Akara Bites (VG option)

V — Vegetarian | VG — Vegan





MENU SELECTION GUIDE



Begin by selecting your preferred Signature Experience, then choose your dishes from the menu.

Your experience determines the number of Canapés and Main Dishes you may select.



Classic Canapés are included with all experiences.



Signature Canapés are available as an optional upgrade at an additional cost.



Refined Canapés are included with the Signature Buffet Experience, Grand Family Style Experience, and Luxury Plated Experience.

All dishes featured throughout the Main Dining section—including proteins, rice, soups, sides, and accompaniments—count towards your allocated Main Dish selections.

Refined Selections highlight our premium dishes, while Fusion Selections are curated recommendations for couples wishing to combine African, Caribbean, and contemporary flavours.

Should you require any assistance, our team will be delighted to help you create a menu tailored to your celebration.





MAIN DINING

RICE

Party Jollof Rice (V)



Fried Rice



White Rice (V)



Ofada Rice (V)



Rice & Peas (V)



Waakye



Coconut Rice



Pilau Rice

MAIN DINING

SIDES

Mac & Cheese (V)

•

Fried Plantain (Dodo)

•

Luxury Salad

•

Coleslaw

•

Moi Moi

•

Kelewele

•

Fried Yam

•

Sweet Potato Fries

•

Plantain Fritters

MAIN DINING

REFINED SIDES (PREMIUM SELECTION)

Creamy Buttered Mashed Potatoes

.

Garlic & Herb Roasted Potatoes

.

Truffle Infused Mashed Potatoes

.

Pasta (Creamy or Tomato Base)

.

Sautéed Seasonal Vegetables

.

Honey-Glazed Carrots & Green Beans

.

Creamed Spinach

.

Grilled Mediterranean Vegetables

.

Parmesan Truffle Fries

.

Singapore Noodles



TRADITIONAL

SOUPS & STEWS

Egusi Soup

•

Efo Riro

•

Ofada Sauce

•

Ayamase Sauce

•

Yam Porridge (V)

•

Ewa Agoyin (V)

•

Red Red

•

Peanut Butter Soup

•

Oxtail Stew



TRADITIONAL

Continued

SOUPS & STEWS

Curry Goat

•

Curry Chicken

•

Pondu (Cassava Leaves)

•

Moambe Chicken

•

Okra Soup

•

Bitterleaf Soup

•

Palm Nut Soup

•

Groundnut Soup

•

Light Soup

•

Oha Soup

•

Banga Soup



TRADITIONAL



SWALLOWS

Pounded Yam (V)



Eba (V)



Amala (V)



Semo (V)



Fufu



Banku



Sadza





PROTEINS

GRILLED OR FRIED

Jerk Chicken



Grilled Peppered Chicken



Suya Chicken



Grilled Turkey



Peppered Turkey



BBQ Chicken



Curry Chicken



PROTEINS

MEAT

Stewed Beef

•

Stewed Assorted Beef

•

Oxtail

•

Curry Goat

•

Peppered Goat Meat

•

Grilled Lamb Chops

•

Sweet & Sour Chicken

•

Oriental Shredded Beef (in Oyster Sauce)

PROTEINS

SEAFOOD

Peppered Hake

•

Sea Bass with Sautéed Vegetables

•

Grilled Tilapia

•

Red Snapper

•

Peppered Croaker

•

Escovitch Fish



FUSION SELECTIONS

CURATED FUSION

Creamy Garlic Parmesan Chicken

•

Honey Glazed Chicken

•

Sticky BBQ Chicken

•

Garlic Butter Prawns

•

Creamy Tuscan Chicken

•

Cajun Salmon

•

Jerk Salmon

•

Braised Beef in Red Wine Jus

•

Creamy Mushroom Chicken

•

Lemon Herb Chicken



SIGNATURE ADD-ONS

AVAILABLE AT AN ADDITIONAL COST

Abula

•

Peppered Prawns

•

Peppered Snails

•

Asun

•

Nkwobi

•

Isi Ewu

•

Catfish Pepper Soup

•

Whole Grilled Tilapia

•

Seafood Okra

•

Seafood Fried Rice





AFTER-PARTY DISHES

Loaded Fries

Jollof Spaghetti

Stir-Fry Noodles

Suya Wrap

Shawarma Wrap

Mini Burgers

Chicken & Chips

Fried Yam & Sauce

EVENING DINING OPTIONS

Available at an Additional Cost

Seafood Pasta

Singapore Noodles

Grilled Peppered Chicken

Stewed Turkey Cutlets in Rich Sauce

Sea Bass Fillet

Tiger Prawns

Creamy Prawn Pasta with Garlic Bread



MENU SUGGESTIONS

Nigerian Celebration (Premium Buffet Experience)

Signature Canapé upgrades are available at an additional cost.

CANAPÉS

Puff Puff

Spring Rolls (V)

Chicken Wings

Salt & Pepper Chicken

MAIN DISHES

Party Jollof Rice

Fried Rice

Egusi Soup

Efo Riro

Pounded Yam

Stewed Beef

Grilled Peppered Chicken

Fried Plantain (Dodo)

Moi Moi

AFTER-PARTY DISH

Jollof Spaghetti



MENU SUGGESTIONS

Nigerian & British Celebration (Premium Buffet Experience)

Signature Canapé upgrades are available at an additional cost.

CANAPÉS

Spring Rolls (V)

Puff Puff

Chicken Skewers

Mini Classic Burgers

MAIN DISHES

Party Jollof Rice

Creamy Buttered Mashed Potatoes

Creamy Tuscan Chicken

Sea Bass with Sautéed Vegetables

Stewed Beef

Efo Riro

Pounded Yam

Luxury Salad

Mac & Cheese

AFTER-PARTY DISH

Seafood Pasta



MENU SUGGESTIONS

Nigerian & Ghanaian Celebration (Premium Buffet Experience)

Signature Canapé upgrades are available at an additional cost.

CANAPÉS

Puff Puff

Kelewele

Chicken Wings

Salt & Pepper Prawns

MAIN DISHES

Party Jollof Rice

Waakye

Egusi Soup

Peanut Butter Soup

Grilled Tilapia

Banku

Moi Moi

Fried Plantain (Dodo)

Luxury Salad

AFTER-PARTY DISH

Suya Wrap



MENU SUGGESTIONS

Nigerian & Caribbean Celebration (Premium Buffet Experience)

Signature Canapé upgrades are available at an additional cost.

CANAPÉS

Puff Puff

Mini Patties (V)

Chicken Wings

Chicken Skewers

MAIN DISHES

Party Jollof Rice

Rice & Peas

Jerk Chicken

Curry Goat

Stewed Beef

Efo Riro

Pounded Yam

Mac & Cheese

Fried Plantain (Dodo)

AFTER-PARTY DISH

Suya Wrap



BEGIN YOUR EXPERIENCE

*Your celebration deserves a dining experience
created with intention.*

From your first enquiry to the final service,
our team will work with you to curate a menu
that reflects your celebration with precision,
care, and exceptional attention to detail.

ENQUIRIES & BOOKINGS

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www.adenascatering.com
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