King Solomon's Catering

SHARED PLATTER/STARTER

fried sardine on cucumber and red onions salad
Spicy assorted prawns with coriander mayo
Mini yam, tuna and hard boiled yam salad
Sauté scallops with jalapeno peppers served with citrus vinaigrette and wild leaves
Flambé (brandy fried) chicken livers with cashew nuts
Assorted grilled meat platter (chicken buffalo wings, spicy belly of pork, filleted neck of lamb, leg of duck)
Lamb or chicken balls
Spicy fried meat with onions
Seared tuna on citrus vinaigrette
Mixed seafood tempura
Poach sardine with eggs (an individual salad)
Cauliflower fritters
Prawns croquette

Spicy broiled sardine and eggs
Grilled tuna with spicy tomato sauce and wild gem
Young herrings on round potatoes and boiled eggs salad
Grilled guinea fowl with yam cakes
Lamb balls with yam ravioli
Rabbit and cocoyam terrine
Stuffed squid
Fried mussel
Yam, spinach and tomato in filo parcel
Spicy prawns with beans stew
Goat light soup
Goat pepper soup

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MAIN DISH/PLATED SERVICE:

FISH DISHES

Pan fried sword fish with broiled garden eggs and aubergine
Escovitch fish
Seared tuna/king fish with chilli cilantro rice
Sea bass kung po king prawns fried rice
Filets of tilapia with tiger prawns and yam cakes with rich brandy lobster sauce
Spicy grilled sea bass with poach baby vegetable and spicy sweet potatoes
Spicy baked sea bass with coconut, aubergine and spring onions sweet potato and yam gateau
Red bream in rich tomato sauce with jollof rice and spring vegetables
Fried tilapia with thyme and lime sauce
Sea bass with crispy skin in a basil sauce

CHICKEN DISHES

Jerk chicken with rice and peas
Brandy fried chicken pieces
Chicken in black bean sauce with vegetable fried rice
Thai green chicken curry
Spicy balloting of chicken legs with whisky and wine sauce with savoury rice and cinnamon fried plantain
Chicken with wild mushroom sauce
Guinea fowl with yam, poach okra and spicy tomato sauce
Grilled chicken with jollof rice and spring vegetable
Chicken rendang with Malaysian fried noodles
Duck with lemon and honey sauce with gallette potatoes
Moroccan chicken Tagine

MEAT DISHES

Lamb/goat, beef and pork
Egusi soup/spinach stew
Braised lamb shank with sweet potatoes, cho-cho, okra in baileys demi glace sauce
Curry goat with rice and peas
Mixed meat stew
Irish stew

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Chicken waterzooi (chicken cooked in wine, nutmeg and cream) with potato cream
Rack of lamb with lavender herbs
Designer stew
Braised leg of lamb with thyme roast potatoes
Curried goat stew (Ghanaian style)
Roast beef infuse in horseradish sauce
Red roast pork
Jerk roast belly of pork

ACCOMPANIMENTS

Jollof rice
Waakye
Tiger prawns fried rice
Wild rice infuses in coconut and garlic butter
Rice and peas
Savoury rice
Citrus couscous
Pounded yam
Ewa agoyin
Chicken pilaf rice
Sweet potato mash
Herbed roast potatoes
Spicy fried noodles
Coconut and prawns rice
Thai fragrance rice
Macaroni cheese
Fried juicy plantain
Dhal
Boiled plantain and yam
Yam cakes
Spicy sweet potatoes
Kelewele

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BUFFET MENUS

Sea bass Kung po
Pan griddle sword fish with red chilli and coconut sauce
Escovitch fish
Seared tuna/king fish with cream watercress sauce
Sea bass Kung po
Filets of tilapia in rich tomato sauce
Spicy grilled sea bass
Spicy baked sea bass with coconut, aubergine and spring onion sauce
Red bream in rich tomato sauce
Fried tilapia with thyme and lime sauce
Sea bass with crispy skin in a basil sauce
Cascade of sea food platter (centrepiece)
Dressed salmon on banana leaves
Seafood platter

Jerk chicken /jerk lamb and pork
Brandy fried chicken pieces
Chicken in black bean sauce
Thai green chicken curry
Spicy balloting of chicken legs with whisky and wine sauce
Chicken with wild mushroom sauce
Grilled guinea fowl with ground spices
Chicken rendang with Malaysian fried noodles
Duck with lemon and honey sauce with gallette potatoes
Moroccan chicken Tagine
Queen Helena's chicken (stuffed chicken with liver, cheese and spring vegetables

Lamb/goat, beef and pork
Egusi soup/spinach stew
Braised lamb shank with sweet potatoes, cho-cho, okra in baileys demi glace sauce
Curry goat west Indian or Ghanaian style
Mixed meat stew
Irish stew
Chicken waterzooi (chicken cooked in wine, nutmeg and cream) with potato cream

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Rack of lamb with lavender herbs
Designer stew
Braised leg of lamb with thyme roast potatoes
Curried goat stew (Ghanaian style)
Roast beef infuse in horseradish sauce
Red roast pork
Jerk roast belly of pork

SALADS

Char coal grilled vegetables
Tomato, mozzarella and red onion salad
Avocado, red onion and tomato salsa
Green beans and sweet peppers salad
Apple coleslaw
Antipasto salad (cured wild mushroom, peppers, aubergine and mushrooms)
Green leaves salad with guava dressing
Potato salad with red, white, brown onions and spring onions salad
Mixed salad
Caesar salad
Greek salad