## D'Vine Grace Vineyard Low Country Quisine

African Catering Menu

## SMALL CHOPS

Beef Samosas.	\$2.5/ea
Puff Puff <b>(feeds 40)</b>	\$70/pan
Veggie Spring Rolls	\$2/ea
Beef Suya	\$2.5/ea
Chicken Suya	\$1.9ea
Chin Chin <b>(feeds 40)</b>	\$70/pan
Mini Meat Pies	\$2/ea
Sausage Rolls	\$2/ea
Scotch Eggs	\$2.5/ea

## SALADS

### *Nigerian Salad (feeds 60) \$180/bowl*

Shredded Lettuce, Cabbage, Carrots, Boiled Eggs, Cucumbers, Corn, Diced Tomatoes. Served w/ Salad Cream

### Garden Salad (feeds 60) \$150/bowl Mixed Green, Tomato, Cucumber. Served with Citrus Vinaigrette



#### Priced Per Pan. Each Pan feeds 40

Egusi Soup	\$205
(w/ assorted meats)	<b>4470</b>
Stew	\$170
(w/ assorted meats) Okra Soup	\$180
(add shrimp additional cost)	<b>\$</b> 100
Efo Riro	\$180
(w/assorted meats)	

### PROTEINS

#### Priced Per Pan. Each Pan feeds 40

Grilled Chicken	\$140	
Stew Assorted Meats	\$170	
Stew Chicken	\$160	
Stew Goat	\$280	
Stew Beef	\$290	
Stew Fish (no heads)	\$200	
Turkey	\$180	

#### SIDE DISHES Priced Per Pan. Each Pan feeds 40

Pounded Yam Wraps	\$2/ea
Moin Moin	<b>\$1.5/ea</b>
Dodo	\$95
Fried Rice	\$150
Jollof Rice	\$130

Georgia Peach Tea or Regular Tea Included along with Fruit Infused Water



Each event requires the following staff from Low Country Quisine: (Up to 6 hours of service. \$35/hour per staff after 6 hours).

Chef (1/event)	\$300
Sous Chef (1/75 guests)	\$200 ea
Event Manager (1/event)	\$375

# MISCELLANIEOUS

**Sales Tax** of \$8.25% will be applied to Food & Beverage Only

Delivery & Set Up- starting at \$300

## ADDITIONAL INFORMATION

Low Country Quisine's culinary team will arrive on-site a minimum of 2 hours prior to ceremony time to finish preparing food onsite. It is our standard to prepare the highest quality meal with fresh ingredients. Our Executive Chef and culinary team have trained extensively in traditional West African cuisine with West African culinary professionals.

If you do not see a dish that you're looking for on our menu, please do not hesitate to ask. Our menus are fully customizable as we understand how important and personal food is for all family celebrations.

It is our honor to serve you on your special day and we look forward to working with you.

Chet Tolie



# CONTACT US

### info@lowcountryquisine.com 972-386-4555 www.lowcountryquisine.com

\*MENU PRICING SUBJECT TO INCREASE BASED ON RISING FOOD COSTS