



AFRICAN – CARIBBEAN FOOD MENU #BUKACHEFEXPERIENCE



Pricing ranges from £25 to £40 per person. The more options you choose, the higher the cost but we're here to work with your budget and vision.

STARTERS

(COST-EFFECTIVE CROWD PLEASERS)

Samosa

Crunchy rolls stuffed with seasoned vegetables

Puff Puff

Light, fluffy, and slightly sweet fried dough balls

Spring Rolls

Crunchy rolls stuffed with seasoned vegetables

BBQ Chicken / Suya Chicken

Grilled spiced chicken skewers, Nigerian-style

Prawns In Sweet Chili Sauce

Juicy prawns tossed in tangy sweet chili glaze

SOUPS

Egusi

Melon seed-based soup with leafy greens and assorted meats

Ayamase

(Ofada Sauce)

Spicy green pepper stew with assorted meats

Efo Riro

(vegetable soup)

Nigerian -style spinach and pepper mix.

Banga /

Groundnut Soup

Rich soup made from palm fruit or peanuts

Curry Sauce

Lightly spiced sauce with mixed vegetables and protein

Oha Soup

Eastern Nigerian soup made with oha leaves and meats

Light Soup

Spicy, watery Ghanaian soup served with meats or fish

Muriwo

Zimbabwean leafy vegetable stew

PROTEINS

Jerk Chicken

Jamaican-style grilled chicken with bold seasoning

Stewed Chicken

Fried or grilled chicken tossed in pepper sauce

Stewed Fish

Whole or fillet fish cooked in hot pepper sauce

Stewed Turkey

Soft turkey parts in delicious hot sauce

Curry Goat

Tender goat meat stewed in rich Caribbean-style curry sauce

Stewed Beef

Spiced beef chunks coated in rich pepper sauce

EXTRAS

Sizzling

Chinese Dish

Asian-style stir-fry with chickens and vegetables £15p/p

Mocktails

£5p/p

Abula On The Spot

Amala, Gbegiri, Ewedu & assorted meats£10p/p

After Party

Meals £6p/p

RICE MEALS

Jollof Rice

Classic West African party rice cooked in spicy tomato sauce

White Rice

Steamed plain rice, perfect with soup or sauce

Ofada Rice

Local Nigerian rice served with spicy green pepper sauce

Fried Rice

Stir-fried rice with mixed vegetables, and spices

Rice & Peas

Caribbean-style rice cooked with beans and coconut milk

Waakye

Ghanaian rice-and-beans dish cooked with millet leaves

SWALLOW OPTIONS

Eba

Made from cassava flakes, soft and stretchy when prepared

Poundo Yam

Soft, stretchy yam flour swallow

Semo

Smooth swallow made from semolina flour

Sadza / Fufu

Thick starchy side served with soups (Zimbabwe/Nigeria)

SIDES

Moimoi

Steamed bean pudding, wrapped in leaves or foil

Plantain

Sweet ripe plantains fried till golden

Salad

Fresh garden or creamy Nigerian-style salad

EXTRAS

Yam Pottage

Mashed yam cooked with palm oil, peppers, and spices

Ewa Agoyin with Sauce

Soft mashed beans served with spicy pepper sauce

AFTER PARTY TREATS

Fried Yam & Sauce

Golden fried yam cubes served with hot pepper sauce

Mini Shawarma

Small wraps filled with spiced meat, salad, and creamy sauce

Assorted Pepper Soup

Hot broth with beef, tripe, or goat, perfect for late nights

Gizdodo Cups

Gizzard and plantain stir-fry served in mini cups

IMPORTANT NOTICE & TERMS

At BUKACHEFCATERING, we operate with the highest standards of food safety, cleanliness, and professionalism. Below are the key documents that demonstrate our commitment to quality and legal compliance in the UK

1 Food Safety Management System (HACCP)
Our food handling, storage, and transportation practices follow a structured HACCP system to ensure food remains safe and fresh at all times

4 Public Liability Insurance
Comprehensive insurance that covers any unlikely incidents related to food service or equipment. Required by most venues

2 Food Hygiene Rating - Level 5 (Excellent)
We proudly hold a Level 5 hygiene rating, the highest awarded by the UK Food Standards Agency, following a local council inspection

5 Food Business Registration
Registered with our local council as an official food business, as required by UK law. Confirmation available upon request

3 Allergen Information Sheet
We provide detailed allergen information for every menu. Our service is fully compliant with UK allergen regulations and Natasha's Law.

Need a copy?
To request any of our documentation for venue approval or event planning, please contact us:
Email: thebukachef@yahoo.com
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