

AFRICAN SAFARI-INSPIRED MENU: 12 GUESTS

DRINKS AND NIBBLES WINE AND COCKTAILS PROVIDED BY HOST ZAMBIAN SHANDY GAFF

Pilsner and ginger beer served over ice

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AKARA (white bean fritters)

FRIED PLANTAINS WITH HOT SAUCE ROASTED SPICED PUMPKIN SEEDS MUSHROOM BRIK

FIRST COURSE

SERIES OF SMALL SALADS AND SOUPS, CHOOSE 3-4:
MINTED CUCUMBER SALAD

CARROT AND BEET SALAD with cilantro and ras-el-hanout **ALGERIAN EGGPLANT SALAD**, yogurt and mint

YAM AND PEPPER SALAD
CHICKEN PEANUT SOUP
NORTH AFRICAN ZUCCHINI SOUP

MAIN COURSE (CHOOSE 2)

SHRIMP PIRI-PIRI (Mozambiquan spicy marinade with habaneros, cilantro, and ginger)

CHICKEN SOSATIES (South African spiced skewered chicken, served with apricot chutney)

KENYAN MINCED LAMB KEBABS, broiled with spices and herbs

BEEF OR LAMB BOBOTIE (South African meat pie with curry and tamarind)

SIDES (CHOOSE 3)
YELLOW OR WHITE RICE

MASHED YAM HERBED COUSCOUS

FAROFA (spiced cassava flour)

BATTER-FRIED EGGPLANT

CURRIED CABBAGE

SAMP AND TOMATOES (hominy stewed with tomatoes and onions)

CAPE MALAY CALABAZA SQUASH (oven-roasted with citrus, apricot, and cinnamon)

COLLARD GREENS

SWEET AND SOUR OKRA

DESSERT (CHOOSE 2)

MANGO CREAM with toasted coconut and mint

PUMPKIN FRITTERS warm spices and buttermilk ice cream

SWEETENED COUSCOUS OR VANILLA MILK RICE vanilla, cinammon, ginger

COCONUT CREAM PUDDING chocolate shavings, chocolate tuile, and passion fruit sauce

MAKROUD

Date cookies with citrus, saffron, and cloves

TEA

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