



KADINA CATERING

# Catering Menu





# About

Kadina Catering Services (KCS) is a leading professional catering company based in Accra, Ghana. Established in 1999, KCS has over two decades of experience delivering high-quality contract catering solutions to clients across diverse sectors nationwide.

Headquartered in Kokomlemle, Accra—with a fully equipped central kitchen hub—KCS is known for its consistent excellence in creative cuisine, food quality, hygiene, and safety standards, as well as its efficient and reliable service delivery.

Our sourcing strategy is built on long-term partnerships with trusted local and international suppliers. We prioritize fresh, high-grade ingredients and enforce strict quality control at every stage of our production process.

KCS has earned a strong reputation for dependability, flexibility, and customer-centric service. We work closely with our clients to tailor catering solutions that meet their exact needs—on time and to the highest standards.





# Our Values

## **Our Vision**

To be the number one preferred catering services partner in Ghana, across Africa, and beyond.

## **Our Mission**

To deliver world-class catering services that offer our clients and their guests an exceptional culinary and customer experience for all events and occasions.

We are driven by a passion for excellence and committed to achieving complete customer satisfaction, continuously striving for national and international recognition through the consistent application of our core values.

## **Our Core Values**

### **Authenticity**

We take pride in the originality of our recipes and services. Our cuisine carries a unique signature that consistently delights the palates of our customers.

### **Dedication**

Each dish prepared in our kitchen hub meets international quality standards, ensuring our clients receive only the best.

### **Integrity**


We uphold transparency and honesty in all our dealings. We do not compromise on quality or on meeting our clients' expectations.

### **Attention to Detail**

Our offerings are executed with precision and finesse, where every detail—from presentation to flavor—is carefully considered.

### **Innovation**

We continuously evolve to meet changing market trends, ensuring our menus and service models are both creative and relevant to modern catering demands.





# Our Business

KCS has developed an excellent reputation for delivering quality foods and outstanding service. We offer continental, local, and other African variety dishes for large to banquets, social events, buffets, tableware, décor, and servers.

## **FOOD**

At KCS, our food reflects our commitment to exceptional quality. Our menus are carefully and specifically designed to suit each event. The choices of food that make up the kitchen menu is put together with consideration of both local and international palates. A breakdown of our menu choices has been outlined in Appendix A of this document.

## **CAPACITY**

KCS is set up to handle large scale events. We currently have equipment to cater for a maximum number of Five thousand people (5,000) in a day. The average minimum number of individuals we cater for per contract is one hundred (100). A full inspection of our facility can be arranged on request.

## **PRIVATE SERVICES**


KCS offers catering services to private individuals and organizations. From weddings to birthday celebrations, anniversary to private dinners, ethnic celebrations to funeral and homegoing activities, KCS has a unique service offering for each event.

The services extend to;

- Contemporary and Traditional Buffet Services
- Packed Meal Options
- Onsite Preparations
- Platter Services
- Kid's Meal

## **CORPORATE SERVICES**

KCS partners with corporate organizations to assist in achieving corporate objectives. Our corporate services include but not limited to;

- Event Launches
  - Executive Board Meetings
  - Corporate Conferences and Seminars Conventions
  - Corporate Training Events
  - School Oriented Functions
  - Corporate Cafeterias and Canteens
- 

# Our Business

## CLIENTELE

Our clients span diverse industries including financial services, educational institutions, international organizations, private, and government corporations. Specific corporate clients include Jubilee House, Ministry of Local Government, Ministry of Finance, USAGM, CFAO Motors, Petroleum Commission, University of Professional Studies, GHIPPS, Zenith Bank, Ecobank, Republic Bank, Ideal Finance and SSNIT. We have had long standing relationships with The Judicial Service of Ghana, University of Professional Studies, International Central Gospel Church, Royalhouse Chapel International, National Insurance Commission, Central University, Ashesi University, MTN Ghana just to mention a few.





# Our People

At KCS, we believe in development and training of staff hence we provide innovative opportunities for all our employees. This has resulted in a motivated and professional employee base of twenty (20) full time, forty (40) temporary staff. We also offer apprenticeship and internship opportunities. Our fully trained staff have recognized qualifications in health and hygiene. All employees do receive periodic training in Food Safety and Customer Service, which are integral to our line of work to maintain quality, safety, and health standards. The company is led by a management team of four (03) who's profiles are outlined as follows;

## **Nadia Khadi (Mrs.) – Founder & Chief Executive Officer (CEO)**

Nadia Khadi is the Founder and CEO of Kadina Catering Services. She is responsible for the strategic direction and leadership of the company, which she founded in 1992 as Conquering King Catering Services and later Kadina Catering Services in 1996. Her entrepreneurial passion has seen the company grow from a three-team small enterprise to a successful mid-sized business with over 40 staff members today. Nadia started her career at Continental Hotel (Accra) in 1983, with subsequent training and rich work experiences at the Bank of Ghana, 37 Military Hospital, Ambassador Hotel, and Novotel Hotel. She has leveraged her passion for the trade to train and mentor chefs through practical work-study and internship programs. Nadia graduated from Accra Polytechnic with a Diploma in Institutional Management (IM) in catering in 1989.



*Nadia Khadi*

Nadia Khadi, founder & CEO

# Our People

## **Jamil Khadi – Managing Director**

Jamil Khadi joined the company in 2010. He leads Finance and Business Development for KCS. He is responsible for driving the company's strategic plans, finance and accounting practices, marketing, operations and client relationship management.

Jamil holds a Bachelor's degree in Information Studies from the University of Ghana, Legon and a Master's degree in Business Management from the University of Salford in Manchester.



## **Yasmine Khadi - Business & Procurement Manager**

Yasmine joined the company in 2018 as the Director in charge of finance, procurement, events and staffing. She is responsible for coordinating all events from proposals to execution for all procurement needs of the company in conformity to quality standards and value for money. Prior to joining the company, Yasmine worked with Broll Ghana Limited as a Property Manager. Yasmine holds a BSC in Land Economy from the Kwame Nkrumah University of Science and Technology and an MSC in International Business Management from the University of Kent, Canterbury, United Kingdom. Yasmine is passionate about management and currently oversees our staff as well as leading our team development programs.



# Menu

## PACKED FINGER FOODS

### SECTION 1

Bread rolls Sandwiches  
Clip Sandwiches (Toasted)  
Pitta Roll Sandwiches  
Pinwheel Sandwiches  
Hot dogs  
Beef/Chicken Burgers  
Cheeseburgers  
Minipizza

### SECTION 2

Cupcakes  
Croissants (Plain)  
Croissants (Chicken & Cheese)  
Cornish Pasties  
Sausage twist  
Beef Rolls  
Beef Puffs  
Beef Pockets  
Beef Turnover  
Fish Puffs  
Fish Turnover  
Chicken/Beef/Fish/Vegetable Pies  
Chicken Turnover  
Fish & Vegetable Quiche  
Spinach & Mushroom Quiche  
Chicken & Vegetable Quiche  
Profiteroles  
Savoury Eclairs  
Samosas

### SECTION 3

Fried Chicken Pieces  
Grilled Chicken Pieces  
Chicken Skewers  
Chicken Cutlets  
Chicken Croquettes  
Chicken wings  
Beef Skewers  
Beef Croquettes  
Fish Fingers

### NB:

Please choose items from each section

A minimum of five (05) items may be chosen.

Prices start from GHC 70.00 per pack

Prices quoted are for a minimum of 100 packs



# Menu

## PACKED MEAL OPTIONS

### **SALADS**

Chicken Salad  
Tuna Salad  
Oriental Salad  
French Salad  
Braised Seasonal Vegetables

### **MAIN MEALS**

Grilled Chicken  
Fish Chunks in Tomato Concasse  
Chargrilled Tilapia  
Lamb Casserole  
Beef Casserole  
Palava Sauce

### **ACCOMPANIMENTS**

Jollof  
Vegetable Rice  
Banku  
Kenkey  
Yam/Apem  
Yam Balls  
Kelewele  
Pepper Sauces

### **SAMPLE MENUS**

Chicken Salad  
Grilled Chicken  
Jollof  
Yam Ball or Kelewele  
Pepper Sauces

### **SAMPLE MENUS**

Braised Seasonal Vegetables  
Grilled Chicken  
Lamb Casserole  
Vegetable Rice  
Yam Ball or Kelewele  
Pepper Sauces

Braised Seasonal Vegetables  
Chargrilled Tilapia  
Banku  
Pepper Sauces

# Menu

## BREAKFAST

### English/American Breakfast

Eggs (Omelette, Scrambled, Boiled)  
Breakfast Sausages  
Bacon  
Stirfry Mushrooms  
Pancakes  
Waffles  
Baked Beans  
Potato & Ham Mix  
Hash Browns  
Breadrolls  
Brown & White Toast

### Pastries

Assorted Sandwiches  
Spinach & Mushroom Quiche  
Fish & Vegetable Quiche  
Profiteroles  
Savoury Eclairs  
Ham & Cheese Puffs  
Sausage Twist  
Beef Rolls  
Assorted Croissants  
Muffins  
Pain au Chocolat  
Pain au raisin  
Scones

### Beverages

Assorted Tea  
Coffee  
Chocolate Beverage  
Horlicks  
Fresh Juices

### Salads/Fruits

Oriental Salad  
Braised Vegetables  
Tuna Salad  
Chicken Salad  
Fruit Salad  
Fruit Platter

### Local Breakfast

Oatmeal  
Hausa Koko  
Koose  
Oblayoo  
Corn Grits (Ekuegbemi)  
Rice Water

### Local Food

Waakye  
Gari fotor/ Spaghetti  
Oxtail Sauce  
Fried Fish  
Spicy Pork Chunks - Domedo  
Kenkey  
Fish, Shrimps & Octopus Medley  
Plain/ Vegetable Rice  
Pig feet Stew  
Pepper Sauces

# Menu

## COCKTAIL FINGER FOODS OPTIONS

### **CHICKEN**

Chicken Cutlets  
Chicken Croquettes  
Chicken Fingers  
Chicken Satays (Kebabs)  
Chicken Pieces  
B'Q Chicken Wings

### **BEEF/LAMB/PORK**

Beef Khebabs Beef Croquettes  
Lamb Suya  
Grilled Lamb Kofta  
Spicy Spareribs  
Teriyaki Pork Chops  
Meat Balls

### **SEAFOOD**

Fish & Corn Fritters  
Fish 'n' batter  
Fish Fingers  
Fish balls  
Golden Fried Shrimps  
Squid Fingers  
Calamari curls  
Prawn Balls  
B'Q Prawns  
Prawn Cutlets

### **PASTRIES/ SAVORIES**

Assorted Sandwiches  
(Tuna, Chicken & Cheese, Ham & Cheese  
etc)  
Open Faced Sandwiches  
Pitta Rolls  
Spring Rolls  
Sambouseks  
Spinach & Mushroom Quiche  
Fish & Vegetable Quiche  
Profiteroles  
Cream Horns  
Mini Pizzas  
Bean Cakes (koose)  
Sausage Twist  
Cucumber rolls  
Cheese and Olive platter



# Menu

## BUFFET OPTIONS - CONTINENTAL

### STARTERS

Cream of Courgette Soup  
Creamy Mushroom Soup  
Sweet Corn Soup  
Pumpkin Soup  
Fish Light Soup  
Chicken Light Soup  
Chicken Cutlets  
Fish Fingers  
Fish Balls  
Fish n Corn Fritters  
Beef Croquettes  
Sambouseks  
Spring Rolls  
Bread Rolls served with Butter Garlic  
Hummus/Pita Bread  
Beef skewers  
Barbecued Chicken Wings

### SALADS

Green  
Garden  
Smoked Salmon  
Seafood  
Potato  
Creamy Pasta  
Salade Nicoise  
Oriental  
Tuna  
French  
Braised Vegetables  
Beetroot and Feta Cheese  
Avocado, Tomato and Cucumber  
Avocado & Prawn  
Fruity Avocado

### Main Meal - Chicken

Barbecued Grilled Chicken  
Spicy grilled chicken medley  
Spicy Grilled Chicken Satays  
Spicy Mongolian Chicken  
Barbecued chicken lollipops  
Jerk grilled chicken  
Shredded Chicken in mushroom Sauce  
Diced chicken in tomato sauce  
Thai Chicken Curry

### Fish/Seafood

Fillet of Grouper in white wine sauce  
Fish and vegetable medley  
Pan-seared Salmon in White Sauce  
Pan Seared Salmon in Tomato Concasse  
Seafood Medley  
Diced grouper fillet in tomato and basil sauce  
Baked whole fish

### Lamb/Chevon

Roast Lamb in brown mint sauce  
Lamb Casserole  
Thai Lamb curry  
Barbecued whole lamb  
Goat stew

### Beef

Diced Beef bourguignon  
Beef tenderloins  
Shredded beef in mushroom sauce  
Beef and Broccoli stir-fry

# Menu

## BUFFET OPTIONS - CONTINENTAL

### **Pork**

Jerk grilled pork chops  
Spicy Spareribs  
Barbecued whole Piglet

### **ACCOMPANIMENT**

Aromatic Rice  
Coconut Rice  
Oriental Rice  
Mushroom Rice  
Braised Rice with peas & Carrots  
Jollof Rice  
Fried Rice  
Rice Pillaf  
French Onion Rice  
Savoury Rice  
Potato Lyonnaise  
Sautéed Potatoes  
Garlic Potatoes with Mushrooms  
Potato au Gratin  
Cheesy Potatoes  
Lasagne  
Pasta penne  
Pasta Kadina  
Stir fried egg noodles  
Yam croquettes/balls  
Kelewele  
Fried Plantain  
Black Pepper Sauce  
Green Pepper sauce  
Red Pepper Sauce  
Tomato Concasse Sauce

# Menu

## BUFFET OPTIONS - LOCAL

### Main Meal

Goat Pepper Soup  
United Nations Soup  
Groundnut Soup  
Palmnut Soup  
Ebunu Ebunu  
Okro Soup  
Ayoyo Soup  
Tilapia Soup  
Okro Stew  
Oxtail Sauce  
Palava Sauce  
Garden Eggs Stew  
Pig Feet Stew  
Fante Fante  
Beanstew  
Bambara Beans (Aboboi)  
Fried Fish, Shrimps & Octopus Medley  
Chargrilled Tilapia  
Spicy pork chunks (Domedo)

### ACCOMPANIMENT

Jollof Rice  
Waakye + Gari Fortor + Spaghetti  
Gari Fortor  
Banku  
Kenkey  
Fante Kenkey  
Fufu  
Rice Balls (omotuo)  
Konkonte  
Boiled Yam / Plantain  
Apapransa  
Aboloo/Yakeyake  
Tuo Zaafi  
Kaakro  
Fried Plantain





# Menu

## DESSERT OPTIONS

Assorted Fruits/ Fruit Platter

Tigernut Pudding

Bread Pudding with Ice Cream

Apple Pie

Apple Tart

Fruit Crumble with Custard Sauce

Warm Brownies with Ice Cream

Cheesecake (Vanilla, Strawberry, Lemon, Blueberry)