



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.



© 2015 Fidelity Bank

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

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 Niçoise
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)