



Corporate and Private Functions

Appetizers | Finger Foods | Snacks

English

Assorted Mini Sandwiches

Assorted Savoury Vol-au-Vents

Assorted hors-d'oeuvre

Roll & Butter

Petite French Bread & Butter

Shortbread

Afro-Caribbean

Puff-Puff lightly fried dough pastry

Chin Chin Fried Pastry Bits

Crispy Sweet Potato Wedges

Meat Pie

Kele wele ripe plantain seasoned with cloves and ginger

Suya Hot & Spicy Grilled Beef (Mild/Medium/Spicy)

Pepper Soup

Sweet potato, puna yam and spinach bites

Assorted Bofrots Ghanaian sweet doughnuts

3 appetizers @ 5.00 per head 5 appetizers @ 7.00 per head 7 appetizers @10.00 per head

Guests will receive 2 pieces of each appetizer



Corporate and Private Functions

Appetizers | Finger Foods | Snacks

Vegetarian

Vegetable Samosas

Vegetable Spring Roll

Arabian Castle

Vegetable Soup

Chicken

Hot Chicken Wings 

Garlic Bread with Butter

Meat

Sausage Roll

Stuffed Eggs

Lamb Samosas

Fish

Lobster Cheese Puffs

Battered Prawns

Crab Claw

3 appetizers @ 5.00 per head 5 appetizers @ 7.00 per head 7 appetizers @10.00 per head

Guests will receive 2 pieces of each appetizer



Corporate and Private Functions

English - Main Courses

Rice

Fried Rice (Veg or Mixed Meat)

Savoury Steamed White Rice

Rice and Noodle Dishes

Noodles (Veg or Chicken/Prawn)

Fish

Garnished Smoked Mackerel

Asian Prawn and Celery Salad

Lobster and Asparagus Quiche

Fried Snapper with chilli sauce

Fried Salt Fish Balls

Whole dressed Salmon

Baked Salmon or Whole Tilapia

Beef | Lamb | Pork

Scotch Roast Beef (Served with Salad)

Roast Beef stuffed with Sweet Peppers

Barbeque Spare Ribs

Cocktail Sausages

Mustard Gammon Slices

Roast Beef (in Sauce Picante)

*Roast Beef

*Smoked Honey Ham

* These dishes are all served on a silver platter, sliced and rolled on a bed of fresh lettuce



Corporate and Private Functions

English - Main Courses

Vegetables | Salad

Parsley Potatoes

Mashed Potato

Sweet Pepper Quiche

Marinated Mushroom Salad

Broccoli

Salad Nicoise

Coleslaw Salad

Mixed Salad

Tomato Salad

Vichy Carrots

Green boiled Bananas

Cucumber & Tomato Salad

Sweetcorn with sweet Peppers

Green Leaf Salad

Roast Potatoes

Oiled Potatoes

Herbed Potato Salad

Chicken

Turkey Galantine (served with salad)

Lemon Chicken

Barbeque Chicken

Fried Chicken

Roast Chicken in Veloute Sauce

Southern Fried Chicken

*Turkey Breasts

* These dishes are all served on a silver platter, sliced and rolled on a bed of fresh lettuce



Corporate and Private Functions

African-Caribbean Main Courses

Rice

Jollof Rice

Fried Rice (with Mixed Veg and Prawns)

Savoury Plain Rice

Rice & Peas

Coconut Rice

Rice and Noodles

Noodles (Veg or Chicken/Prawn)

Waakye - combination of rice, black-eyed beans, coconut and waakye sticks

Meat

Fried Beef (Fried or Peppered)

Goat Meat (Fried or Peppered)

BBQ or Seasoned Spare Ribs/Pork

Suya Roast Beef

Seasoned Snail garnished with spicy peppers

Curry Goat

Peppered-Gizzard (Mild/Medium/Spicy)

Fish

Fried Fish garnished with peppers

Whole dressed Salmon

Garnished Smoked Mackerel

Lobster and Asparagus Quiche

Fried Snapper with chilli sauce

Fried Salt Fish Balls

Baked Salmon or Whole Tilapia



Corporate and Private Functions

African-Caribbean Main Courses

Chicken

Drumstick/Chicken Legs (Fried, Grilled, Jerk, Hot & Spicy)

Southern Fried Chicken

BBQ Chicken Wings

Smoked Turkey

Curry Chicken

Chicken/Turkey Gizzard

Other Mains

'Ewa Aganyin' Black Eyed Beans + Sauce

'Adalu' Beans Pottage (Beans and Sweet Corn)

'Moi Moi' Steamed Beans Pudding

'Asaro' Yam Pottage

'Iyan' Pounded Yam

Eba

Amala

Fufu

Side Dishes

Sweet potato and puna yam chips (v)

Kelewele' deep fried plantain seasoned with cloves, ginger and chilli (v)

Dodo Fried Plantain (Spicy Fried optional)

Dodo Gizzard Stick Peppered Gizzard and Fried Plantain

Special Fried Noodles

Coleslaw

Salad – Choose from (Special Chicken salad, Hot Egg Salad, Vegetable salad, Mixed Salad)

Boiled Eggs in spicy sauce



Corporate and Private Functions

Sauces | Soups

Fried Peppered Stew

Ayamase (Green Stew)

Red Stew (Choice of Goat|Beef or Chicken or Fish)

Curry Goat | Chicken Curry

Hot Cowfoot & Oxtail Soup

Ila Asepo (Okro soup with/ assorted meats)

Ewedu

Gbegiri Stew

*Efo riro Tropical Spinach | Ugu

*Efo Elegusi Spinach and Melon Seeds

*(Choice of Meat|Chicken|Fish)

Ogbono Soup

(Choice of Meat|Chicken|Fish)

Edika Ikong

Sides

Assorted Bridge Rolls

Roll & Butter served with butter

French Bread & Butter

Mixed Sandwiches

Pasta & Vegetable Stir-Fry

Chicken & Vegetable Stir-Fry

Beef & Vegetable Stir-Fry

Shrimp & Vegetable Stir-Fry

Chow Mein



Corporate and Private Functions

Deserts

Cheese Cherry & Pineapple on Stick

Cheesecake (Any type)

Orange Fudge Cake

Banana Cake

Chocolate Cake

English Fruit Cake

Carrot Cake

Apple Pie

Choux buns

Black forest Gateaux

Fresh Fruit Tart

Strawberry Gateaux

Chocolate Donut

Smoothie (made from your choice of fruits)

Pepper Soup (Fresh Fish Pepper Soup / Goat Meat Pepper Soup / Cow Tail Pepper Soup)

Fresh Fruit Salad

Drinks

Fresh Fruit Juice

Mineral Water

After Dinner Mints

Coffee

Tea

Soft Drinks

Orange, Apple or Tropical Juice



For sales, enquiries or If there is any other preference that is not on the menu,
Please do not hesitate to contact Diddi on 020 8521 5172 or 0798 454 9669 or email
info@diddicatering.com and we will be happy to accommodate your requirements

Delivery and Collection charge

Not always applicable to every contract. If so the balance
will be when event venue is confirmed.

Chefs and Kitchen staff working for 6 hours

1 x chef supervising and food prep on-site @ £150.00

2 x kitchen / assistants on-site @ £100.00

Waiting staff working for 6 hours

@ £50.00 per member of staff

For 100 guests

1 x event manager

7 x waiting staff

For 150 guests

1 x event manager

8 x waiting staff

For 200 guests

1 x event manager

9 x waiting staff



Equipment Hire

All food quotes are inclusive of cutlery, crockery
and wine glasses

Additional cutlery @ 0.25p per item

Additional crockery @ 0.25p per item

Round tables sits 10 people @ 13.00 per table

Round tablecloth @ 13.00 per table cloth

White linen table clothes @ 1.00

White chair covers @ 4.00

Please note that additional hiring items can be hired on request

All prices are exclusive of VAT @ 20%

General Company Information

Company Name: Diddi Catering and Hiring Services

Address: 15 Downsfield Road Walthamstow London E17 8BY

Telephone number: 020 8521 5172

Email address: DiddiDipset@live.co.uk info@diddicatering.com