

BUFFET DINNER SERVICE

The Buffet Dinner Menu

LITE — SIGNATURE — GRAND

Verdure
KITCHEN AND COCKTAILS



Lite Buffet

A graceful introduction — one appetizer, salad, entrée and two accompaniments, finished with dessert.

APPETIZER

Select up to 1

Crispy Brussels Sprouts
with balsamic glaze

Roasted Egusi Hummus

Shrimp & Avocado Plantain Bite

SALAD

Select up to 1

Verdure Caesar Salad

Spinach & Sprout à l'Orange

Grilled Corn Salad
with African farro grain

ENTRÉE

Select up to 1

Grilled Piri-Piri Chicken

Red Garden Pasta

ACCOMPANIMENT

Select up to 2

Fried Plantains

Creamy Yellow Corn

Garlic Sautéed Spinach

Mashed Potatoes

DESSERT

Select up to 1

Puff Puff & Dark Chocolate Ganache

Tigernut Crème Brûlée



ETHIOPIAN HONEY-GLAZED SEA BASS



Signature Buffet

Our most-requested tier — two courses across every category, built for a fuller evening of sharing.



KEDJENOU DE MOULES
GRILLED BREAD

APPETIZER

Select up to 2

- African Volcano Tiger Prawns
- Nigerian Spiced Crab Cake Beignets
- Roasted Egusi Hummus
  served with toasted pita bread
- Shrimp & Avocado Plantain Bites
- Crispy Brussels Sprouts
  with balsamic glaze

SALAD

Select up to 1

- Verdure Caesar Salad
- Spinach & Sprout à l'Orange
- Grilled Corn Salad
  with African farro grain

ENTRÉE

Select up to 2

- Grilled Piri-Piri Chicken
- Safari Strip Steak
- Ethiopian Honey-Glazed Salmon
- Red Garden Pasta
- Kedjenou de Moules
  mussels
- Red Snapper Fillet à l'Afrikaine

ACCOMPANIMENT

Select up to 2

- Herb-Infused Mac & Cheese
- Golden Raisin & Pecan Couscous
- Fried Plantains
- Sautéed Asparagus
- Garlic Sautéed Spinach
- Mashed Potatoes

DESSERT

Select up to 2

- Puff Puff & Dark Chocolate Ganache
- Tigernut Crème Brûlée
- Le Grand Baobab Cheesecake



ZANZIBAR ROASTED LAMB RIB CHOPS



Grand Buffet

The complete Verdure table — an expansive selection across every course for the grandest of gatherings.



SUMMER ROASTED ROOT BURRATA

APPETIZER

Select up to 2

- Crispy Brussels Sprouts
  with balsamic glaze
- Roasted Egusi Hummus
- African Volcano Tiger Prawns
- Nigerian Spiced Crab Cake Beignets
- Shrimp & Avocado Plantain Bites
- Zesty Pineapple-Glazed Gambas

SALAD

Select up to 1

- Verdure Caesar Salad
- Spinach & Sprout à l'Orange
- Summer Roasted Root Burrata
- Grilled Corn Salad
  with African farro grain

ENTRÉE

Select up to 2

- Suya Lamb Loin
- Red Snapper Fillet à l'Afrikaine
- Safari Strip Steak
- Ethiopian Honey-Glazed Salmon
- Grilled Piri-Piri Chicken
- Ethiopian Honey-Glazed Sea Bass Filet
- Red Garden Pasta
- Kedjenou de Moules
  mussels

ACCOMPANIMENT

Select up to 2

- Herb-Infused Mac & Cheese
- Fried Plantains
- Creamy Yellow Corn
- Garlic Sautéed Spinach
- Mashed Potatoes
- Golden Raisin & Pecan Couscous
- Red Rice

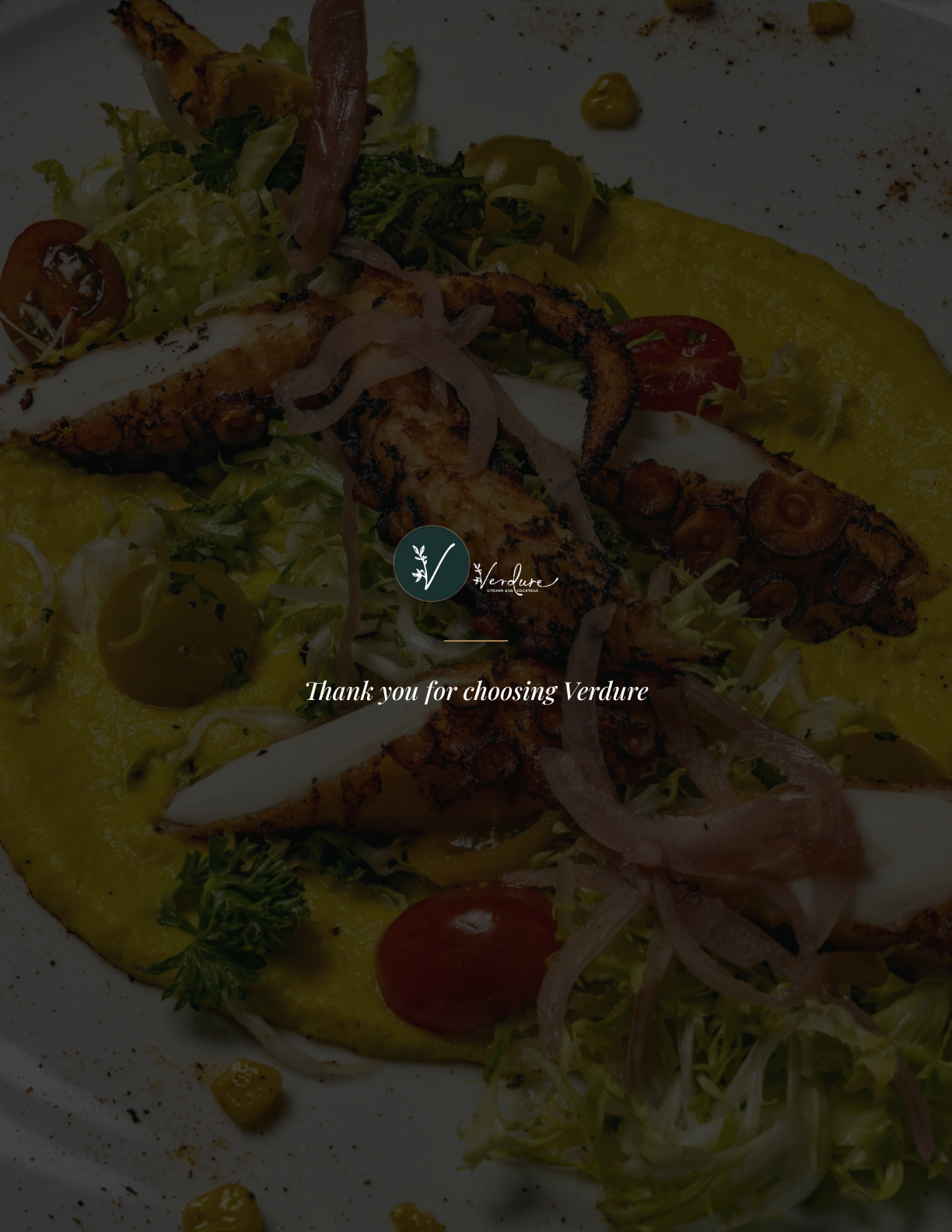
DESSERT

Select up to 2

- Apple & Dates Bread Pudding
- Puff Puff & Dark Chocolate Ganache
- Le Grand Baobab Cheesecake
- Tigernut Crème Brûlée
- Cho Kola Mousse Cake



PAN-SEARED LOUP DE MER



Thank you for choosing Verdure