



CATERING

Buffet or Family Style

Our Buffet Style catering option is ideal for networking events, happy hours, fundraisers, birthday celebrations, and more. We finish food on-site and provide staffing to guide guests through the buffet. African beer, wine, and specialty cocktails are available upon request. Please contact us at catering@itsteranga.com for more information.

For Events at Teranga Harlem:

- Up to 50 Seated guests
- Up to 150 Standing (The Africa Center has a larger event space that can be rented on request)

Staff (min. 5hrs):

- **Captain: \$50/hr** *required for all events*
- **Chef: \$50/hr** *at least 1 required for all events*
- **Server: \$45/hr** *1 per 20 guests*
- **Bartender: \$50/hr** *required for all events with bar*

Pricing:

Buffet Package 1 // \$30/PP

- Choose 3 Grains & Vegetables
- Choose 1 Meat or Fish
- Choose 1 Sauce
- Choose 2 Hot Sauce/Condiments

Buffet Package 2 // \$40/PP

- Choose 3 Grains & Vegetables
- Choose 2 Meat or Fish
- Choose 1 Sauce
- Choose 2 Hot Sauce/Condiments

Vegan Package // \$25/PP

- Choose 4 Grains & Vegetables
- Choose 1 Sauce
- Choose 2 Hot Sauce/Condiments



Add-ons

- 1 Meat (\$8/pp)
- 1 Fish (\$10/PP)
- 1 Grain & Vegetable (\$6/PP)
- 1 Sauce (\$3/PP)
- 1 Hot Sauce/Condiment (\$2/PP)
- 1 Dessert (\$7/PP)
- 1 Juice (\$6/PP)
- 1 Mocktail (\$8/PP)

Fees

- Non-refundable deposit for half of the total bill required to confirm event
- 20% Administrative Fee (nota gratuity)
- Staff estimate is based on 5 hours minimum (overtime rate if event extends past agreed upon hours)
- Event Management Charge for events requiring table design, custom rentals and on-site event support
- In-House or Custom Rentals
- Cleaning Fee (\$450) for events at Teranga
- Early Closing fee for events that conflict with Teranga Harlem operating hours (Saturday 12p-10p, Sunday 12p-8p)
- Option to host events of 40 people or less during Teranga Harlem operating hours



MENU

Inspired by traditional African home cooking, our menu tells the story of Africa's unique impact on food traditions around the world. Our story starts in West Africa and will take you across the continent. We offer ancient ingredients that are either sourced from or indigenous to Africa. All of our offerings are naturally gluten & dairy free, and our meat is halal.

GRAINS & VEGETABLES

Attieke vegan, gluten free
fermented cassava couscous

'Niebe' Black Eyed Peas Salad vegan, gluten free
cucumber, tomato, pepper, parsley, moringa-ginger vinaigrette

Casamance Salad vegan, gluten free
kale, fonio, mango, tomato, red onion, moringa-ginger vinaigrette

'Efo Riro' Kale Stew vegan, gluten free
kale, okra, fermented locust bean, organic red palm fruit oil stew

African Red Rice vegan, gluten free
hearty and healthy whole grain red rice from Liberia or Madagascar

Jollof Rice vegan, gluten free
jasmine rice cooked in tomato broth

'Kelewele' Roasted Sweet Plantains vegan, gluten free, mild spicy
roasted sweet plantains, ginger, Cayenne

'Ndambe' Black Eyed Pea Stew vegan, gluten free
sweet potato, black eyed pea, okra stew

Roasted Tamarind Carrots vegan, gluten free
Roasted carrots with mild spicy tamarind glaze

MEAT & FISH

Chicken Suya gluten free, mild spicy
grilled chicken skewers with suya seasoning

TERANGA

Steak Suya gluten free, mild spicy
grilled steak skewers with suya seasoning

Grilled Chicken gluten free
thyme, garlic, lime

Roasted Salmon with Moroccan Spices gluten free
cilantro, cumin, chili, paprika, parsley, lime

SAUCE

Mafe vegan, gluten free, peanuts
peanut sauce

Yassa vegan, gluten free
caramelized onions & lime confit

HOT SAUCE/CONDIMENTS:

Kani Gluten Free, Vegan, Very Hot
scotch bonnet pepper, garlic, onion

An African 'Pepper Jam' that is extremely hot and delicious!

Moyo Gluten Free, Vegan, Mild Hot
onion, tomato, scotch bonnet pepper

A West African condiment that will remind you of pico de gallo.

Rof Gluten Free, Vegan, Mild Hot
parsley, garlic, olive oil

A Senegalese green sauce that has a garlicky kick.

DESSERT/SNACKS

Sombi vegan, gluten free
coconut rice pudding & honey roasted mango



DRINKS

JUICE:

Bissap \$6/PP
hibiscus, mint

Bouye \$6/PP
baobab fruit, coconut milk

Ginger \$6/PP
ginger, mint

Moringa Limeade \$6/PP
moringa, lime juice

COCKTAILS (\$14/PP)

Limpopo
Gin, Ginger, Lime

Teranga Rum Punch
Jamaican Rum, Bissap, Mango, Pineapple, Lemon

Sideways Baobab
Jamaican RuM, BoUye, Pineapple, Lime

Sunrise in Senegal
Tequila, Mezcal, Cayenne, Mango, Pineapple, Lemon

Dakar Ginger Margarita
Tequila, Ginger, Cointreau, Lime

BEER

Star (20/oz) N/A
\$80/case (12)
Lager, Nigeria

TERANGA

Gulder (20/oz) N/A

\$80/case (12)
Lager, Nigeria

Club (20oz) N/A

\$80/case (12)
Lager, Ghana

Heineken (12oz)

\$90/case (24)
Lager, Netherlands

Guinness (12oz)

\$90 (24)
Stout, Ireland

WINE

Chenin Blanc

HER, South Africa
\$300/case (12)

Sauvignon Blanc

Aslina, South Africa
\$350/case (12)

Pinotage

HER, South Africa
\$300/case (12)

Cabernet Sauvignon

Aslina, South Africa
\$500/case (12)

Rose

Bosman, South Africa
\$275/case (12)

WATER:

Saratoga Still Water \$50/CASE (24 bottles)

Saratoga Sparkling Water \$55/CASE (24 bottles)

TERANGA

CLIENTS

