



CATERING

PASSED FOOD MENU: LITE BITES, APPETIZERS, COCKTAIL PARTY

Our passed food catering option is ideal for happy hours, cocktail events, and fundraisers. We finish food on-site and provide staffing. 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)

For Events at Teranga Midtown:

- Up to 100 Standing

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*

Fees:

- Non-refundable deposit for half of the total bill required to confirm event
- 20% Administrative Fee (not a 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 Harlem
- Early Closing fee for event set-up at Teranga Harlem during 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.

A LA CARTE

Choose 1 Hot Sauce/Condiment for each item selected.

GRAINS & VEGETABLES:

Black Eyed Peas Salad Gluten Free, Vegan **\$6/PP**
cucumber, tomato, pepper, parsley, lime-ginger dressing

Casamance Kale & Mango Salad Gluten Free, Vegan **\$6/PP**
kale, fonio, mango, tomato, red onion, moringa-ginger vinaigrette

Efo Riro Gluten Free, Vegan **\$6/PP**
kale, okra, fermented locust bean, organic red palm fruit oil stew

Jollof Rice Gluten Free, Vegan **\$5/PP**
rice cooked in spiced tomato broth

Kelewele Gluten Free, Vegan, Mild Spicy **\$7/PP**
Roasted sweet plantains with ginger and cayenne pepper

Ndambe Black Eyed Pea Stew Gluten Free, Vegan **\$6/PP**
sweet potato, black eyed pea, okra stew

Liberian 'Ruby' Red Rice Gluten Free, Vegan **\$5/PP**
hearty & healthy whole grain

MEAT & FISH:

Chicken Suya Skewers Gluten Free, Mild Spicy **\$9/PP**
grilled chicken skewers with suya seasoning

TERANGA

Steak Suya Skewers has peanuts, mild spicy **\$10/PP**
grilled steak skewers with suya seasoning (mild spicy)

Shrimp Suya Skewers **\$11/PP**
grilled shrimp skewers with suya seasoning (mild spicy)

Grilled Chicken Skewers **\$8/PP**
thyme, garlic, lime

Chicken Wings **\$10/PP**
tamarind glaze

HOT SAUCE/CONDIMENTS:

Kani Gluten Free, Vegan, Very Hot **\$3/PP**
scotch bonnet pepper, garlic, onion

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

Moyo Gluten Free, Vegan, Mild Hot **\$2/PP**
onion, tomato, scotch bonnet pepper

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

Rof Gluten Free, Vegan, Mild Hot **\$2/PP**
parsley, garlic, olive oil

A Senegalese green sauce that has a garlicky kick.

DESSERT:

Sombi Gluten Free, Vegan **\$7/PP**
coconut rice pudding & honey roasted mango

Mini Bowls

Choose 1 Hot Sauce/Condiment for each item selected. **Sub Red Rice \$1/PP**

Jollof Vegan Bowl **\$9/PP**
Ndambe and Kelewele over Jollof Rice

Chicken Yassa Bowl **\$10/PP**

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Grilled Chicken with Yassa sauce over Jollof Rice

Chicken Mafe Bowl \$10/PP

Grilled Chicken with Mafe sauce over Jollof Rice

Super Suya Bowl \$11/PP

Chicken Suya or Steak Suya \$1 with Kelewele over Jollof Rice

Moroccan Salmon Bowl \$12/PP

Roasted Moroccan Salmon (2oz) and Black Eyed Pea Salad over Jollof Rice

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

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Dakar Ginger Margarita

Tequila, Ginger, Cointreau, Lime

BEER

Star (20/oz) N/A

\$80/case (12)

Lager, Nigeria

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

TERanga

\$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)

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CLIENTS

