

African First course

Choice of Goat or Fish Soup du jour or house choice of fresh meat pie, Kumbu's pepper wings, Samosas.

(Rosaly's will customize to compliment your Entree)

African Second Course – choice of one

Dressed Herbs Roasted Tilapia top with caramelized onion served with Jollof Rice spinach and chef's choice of market vegetables.

Grilled chicken back and thigh with Rosaly's house sauce served with fried or boiled Banana plantains and chef's choice of market vegetables.

Beef Stew sauce served with fresh mixed fresh vegetables on Basmati Rice

Grilled Goat meat top with roasted onions served with Fufu or plantains and chef's choice of market vegetables.

Choice of Chicken or Beef Kebabs served with African fried rice, rice and peas side salad, or beans.

Third course

Sweet heavenly – choice of one

Banana plantain splits topped with chocolate, Rosaly's tropical fruits and French Crepes topped with a lemon mint syrup, Galette Africaine topped with choice of seasonal fruits with a caramel, Rosaly's African Beignets topped with either a caramel/chocolate/both finished with icing sugar OR cinnamon sauce.

Number of guests Price per person

| | |
|---------|---------|
| 10-19 | \$16.99 |
| 20-34 | \$15.75 |
| 35-59 | \$14.99 |
| 60-99 | \$14.47 |
| 100-199 | \$13.65 |
| 200 | \$12.99 |

All our dishes can have spices included with the order or on the side.

For all our menu choices we also can provide big food trays for 25 to 200 people. Some exceptions may apply.

Special Event menu is coming soon!