



MENU LIST

APPETIZER

Catfish Pepper Soup

Catfish cooked in spicy broth

GoatMeat/Chicken/Croacker Fish Pepper Soup

Spicy broth of GoatMeat/ chicken/Croacker fish

AssortedMeat/Cowleg/Cowtail Pepper Soup

Spicy broth of AssortedMeat/Cowleg/Cowtail

Spicy Chicken/Turkey Gizzard

Gizzard stir fried in Tomatoes and chili sauce served with chips

Spicy Chicken

Chicken stir fried in Onion and green pepper spiced sauce

Spicy Peppered Snail

Whole snail stir fried in Onion, Tomatoes and green pepper spiced sauce

Dundun/Sweet Potatoes/Dodo

Yam /Sweet Potatoes /ripe plantain fried with green pepper and onion sauce

GRILLS FRIED BARBEQUE

Croacker Fish

Cat Fish

Chicken Parts



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TRADITIONAL FOOD

Pounded Yam, Amala, Eba, Fufu, Wheat, Semovita and Tuwo Shinkafa
Served with Edikanglkong/Efo Riro/Efo Elegunsi/White Soup/Ogbono/Okro
Soup

Ofada Rice with its stew and dodo
Locally grown rice served in leaves with traditional stew

Asaro(yam porridge) with Dodo
Yam boiled in palmoil, onion, and spices served with Efo riro soup

Plantain porridge
Unripe and ripe plantain boiled in palm oil, onion, and spices served with Efo
riro soup

Beans and plantain
Beans cooked in palm oil, pepper, onion, and spices served with boiled/fried
plantain with beef sauce

SOUP & STEWES

Vegetable Soup
Edinkang Ikong Soup
Efo Riro
Efo elegunsi
Bitter leaf soup
White or Nsala soup
Ogbono soup
Okro soup
Corn Beef stew

Ogbono and Okro soup
Gbegiri and Ewedu soup
Afang Soup
Banga Soup(Ofe Akwu)Ofada Stew
Vegetable Sauce
Garden Egg Sauce
Beef and Chicken Stew
Tomatoes Stew



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MEAT & FISH

Assorted
Beef
Cow leg
Cow Tail
Goat Meat
Chicken/Turkey

MeatBush Meat
Cat Fish
Croaker fish
Stock fish
Fresh Obokun Fish
Snail

DESSERT

Cheese Cake
Carrot Cake
Chocolate
Apple Pie

Ice Cream
White/Black Forest
Red Velvet Cake
Cup cakes

SALADS

Vegetable Salad
Coleslaw
Chicken Salad
Steamed Mixed Vegetable Salad
Africa Vegetable Salad

SNACKS NUTS SMALL CHOPS

*Cocktail parties
and indoor
events are
designed to treat
your guest with
sumptuous finger
foods*

Cookies
Samosa
Puff puff
Buns
Cup Cakes
Mini Sausage rolls
Unripe Plantain Chips
Butter cakes
Battered Prawn
Beef Skewer(Stick Meat)
Grilled Fish
Pepper Gizzard
Cashew Nuts
Groundnut

Vegetable Spring Rolls
Plantain Mosa
Chin Chin
Doughnut
Meat Pie
Sandwiches
Pizza
Battered Fish
Barbecued Meat/Chicken
Grilled Chicken
Pepper Snail
Coconut Candy (Shuku Shuku)
Walnut



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TEA & BEVERAGES

We serve non-alcoholic beverages and drinks at events that we anchor.

- Tea and Coffee
- Bottled Water
- Cool/Pet /Malt Drink(Coca-Cola, & 7UP brands, Maltina, Amstel,)
- Packed Fruit Juice (Five Alive, Exotic Chi, Funman)
- Chapman

Orange Juice, bitter lemon, tonic, blackcurrant, and a choice fresh fruit garnish

Fresh Fruits

(Whole, Salad and Juice)

We serve in events a wide range of freshly picked fruits and vegetables (in season) as salads and juices.

Our juice is produced under hygienic condition within the premises to ensure freshness.

Some of our fresh fruits are categorized as;

Mediterranean/Accessory/Tropical Fruits

- Citrus; Orange, Lemon, grapefruit, Tangelo & Tangerine
- Pawpaw
- Banana
- Pineapple
- Carrot
- Mangoes
- Strawberry
- Watermelon

Temperate Fruits

- Grapes
- Apples
- Pear
- Plum
- Peaches

Our fruit juice can be one or a combination of the fruits served with ice cubes.



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BREAKFAST

We have the capacity to handle specialized breakfast for early birds events; our designed menus are;

Moi-Moi and Ogi/Oat/Custard

Steamed beans pudding garnished with fish and ogi(corn mixture)/oat/custard

Dundun/Dodo and Omelete

Fried yam/Sweet potatoes/plantain serves with choice omelet and corn beef sauce

Boiled Yam and Corn beef stew

Boiled Yam, egg and Corn beef stew

Boiled Yam with fish sauce/garden egg stew

English Breakfast

Bread, Omelete, baked beans, sausage/bacon, Tea/Coffee and yogurt served with fruit

Pan Asia Menu (Chinese)

Rice and Noodles

Fried Noodles/Fried Rice

Stir fried shredded beef and chicken fillet in sweet and sour sauce

Stir fried mixed seasonal vegetables

Sesame Prawn toast

Sweet Corn with minced chicken soup

Mushroom soup and bamboo shoot in Oyster sauce

Spaghetti, macaroni with tomatoes stew

White/Jollof/Fried/Curry/Coconut Rice



CONTACT US FOR PRICES

For Outdoor, Corporate and Industrial Catering Services, we seat with our clients to plan out the menu considering their budget, nature of the events and the number of guests.

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