



Olaide's Afro Fusion Kitchen

Delicious, Affordable, High-Quality

At Olaide's Kitchen, we specialise in creating delicious African, Caribbean, and English cuisines for weddings, corporate events, and special occasions. Led by our Executive Chef, Olaide, we understand how essential good food is to making your event truly memorable. That's why we will work with you to design bespoke menus that you and your guests will enjoy.

Committed to quality, we use fresh, high-quality ingredients to prepare our dishes. With a proven history of satisfying thousands of guests, we ensure the highest standards of hygiene are maintained from preparation to plating. Whenever possible, we prepare dishes on-site so your guests can enjoy the freshness of our food.

Weddings

We have a flexible approach to your wedding requirements because we know it is a special day. Since you know your guest best, we work with you to provide a menu that will satisfy them. Our team is dedicated to providing exceptional food and service.

Buffet Service

Our buffet service is tailored to suit your requirements. This service provides your guests with a variety of food combination you decide on. This is cost effective if you are working with a fixed budget.

Plated Service

This is an exclusive package. This is executed professionally and seamlessly by our experienced waiting staff. Plated service offer formality to your event. This is a more traditional form of service. The meals are pre plated and guests served while they remain seated.

Family Style Dinner - Bowl Food Service

This service is usually referred to as the "Lazy Susan style" or "Bowl service". This gives guests the option of selecting from a number of dishes. The food is presented in bowls beautifully laid out on our lazy Susan turntable.

Private Parties and Dinner

We aim to exceed your expectations.

Be it an extravagant milestone party or something simple, you can count on us to make your day memorable.



Our Menu

Starter/Canapes

Spring Rolls with Chilli Dip
Vegetable Samosa
Lamb Samosa
Chicken Samosa
Puff-Puff
Akara (Nigerian Beans Fritters)
Plantain on Skewer
Spicy Meat Balls
Skewer Satay Chicken
Prawn in Batter
Prawn on Skewer
Tempura Prawns
Spicy Chicken Wings
Spicy bbq Chicken Wing
Sweet Chilli Chicken Wings
Beans & Plantain Pot
Beef Suya

Main

Jollof Rice
Fried Rice
Chinese Fried Rice
Coconut Fried Rice
Rice & Peas
Plain White Rice
Ofada Rice (Nigeria Local Rice)
Vegetables Chow Mein
Singapore Noodles
Beans with Authentic Aganyin Sauce
Beans with Sweetcorn
Beans & Fried Plantain
Pounded Yam
Abula
Yam Pottage

Meat & Fish

Grilled Chicken
Jerk Chicken
Chicken Fillets
Stewed Chicken
Lamb Chop
Beef Steak
Assorted Meat
Beef wrapped in sauce
Hake Fish
Red Bream Fish
Grilled Seabass
Whole Spicy Grilled Fish
Whole Dressed Salmon
Fish Steak with mixed peppers
Poached Fillet of Salmon



Stew/Soup

Ayamase (Green Spicy Sauce)
Ofada (Red Spicy Sauce)
Fried Spicy Sauce
Egusi Soup (Melon Soup)
Efo Riro (Spinach Stew)
Fresh Fish Stew
Goat Meat Pepper Soup
Fresh Fish Pepper Soup
Caribbean Curry Goat
Caribbean Chicken Curry
Caribbean Oxtail Soup

Salads/Side

Vegetable Salad
Pasta Salad
Potato Salad
Prawn Layered Salad
Mediterranean Salad
Egg and Tuna Salad
Coleslaw
Mac & Cheese
Fried Plantain
Moin-Moin (Beans Cake)
Roast Vegetables
Roast Potatoes
Grilled Gizzard

Evening Meal

Fried Yam & Plantain Served with Sauce
Spicy Smoked Turkey & Shredded Stock Fish
Hot Puffy
Mini Burgers with Chips
Chicken Wings with Chips
White Bait Fish with Chips
Goat Pepper Soup
Spicy Tiger Prawn
Peppered Snails
Beef Suya (Smokey Grilled)
Chicken Suya (Smokey Grilled)
Asun (Grilled Spicy Goat Meat)

Order is cost based on the number of guests.

*****other foods available on request*****

Waiting Staffs

(Logistic cost applied if outside of London)

Terms and Condition

- All orders to be made 8 weeks before event
- 50% Deposit on booking (Non-Refundable)
- Outstanding balance payable 4 weeks before event.



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AFRO-FUSION KITCHEN