



Africanne on Main

Catering

Our Menu Includes Options from the following:

Traditional Southern Cuisine

West African Cuisine

Vegetarian Cuisine

African Diaspora Cuisine

Caribbean Cuisine

***Some of our dishes are authentic to their culture, please specify if you desire to have your dish prepared a bit milder as we are able to honor most alternatives or suggestions in preparation.*

Contact us for your next event as we are pleased to serve you!

(804) 343-1233

(804) 343-2722 (FAX)

200 East Main Street. Richmond VA. 23219

Meet the Chef



In business for 15 years, Chef Ma-Musu fell in love with cooking and housekeeping with the help of her grandmother, and by the time she was 5, she was already cooking in the kitchen. Chef Ma-Musu cooks healthy meals and uses only Kosher-Halal meats and no Tran's fats. She offers salt-free menus, 100% natural rice, all fresh vegetables, soy protein instead of meat when requested, and never uses pork, fatbacks, or fructose in her cooking. Africanne on Main, Inc., is the only name you need to know for affordable, healthy food made just for you.

Chef Ma-Musu Africanne Menu

**Small pan serves approximately 20-30 people*

**Large pan serves approximately 40-50 people*

ENTRÉES

Entrée	Price Per Pan
<i>*Price for chicken entrees to be determined by part of chicken purchased, i.e. breast, wings, or thighs)</i>	Large
Herbal Baked Chicken	\$65.00
Roasted Jerk Chicken	\$65.00
Roti Jerk Chicken	\$65.00
West African Pepper Chicken	\$65.00
Sautéed Chicken Livers w/ Sweet Potatoes	\$65.00
Curry Chicken	\$65.00
Barbecue Chicken	\$65.00
Peanut Sauce Baked Chicken	\$65.00
Fried Lake Trout	\$1.60/per piece
Whole Red Snapper Fish Sautéed w/Peppers & Onions	\$2.80/per piece
Jerk Roasted Salmon Cakes (100)	\$65.00
African Style Couscous with Spinach and Smoked Turkey	\$55.00

Spinach (Our Way)	\$55.00
Stewed Chicken	\$65.00
Oxtails and Cabbage Stew	\$100.00
Chicken and Shrimp in Cabbage Stew	\$100.00
Shrimp Curry	\$85.00
Herbal Baked Fish	\$85.00
Chef Special Spaghetti with shredded Smoked Turkey	\$55.00
Stir Fried Chicken with Butter Squash	\$65.00
Spicy steamed couscous with lamb and vegetables	\$85.00
Stewed Lamb	\$85.00
Curry Goat	\$85.00
Jerk Roasted Lamb or Goat	\$85.00

Chef's Special Goulash (a combination of lamb, chicken, goat, and fish cooked with vegetables and potatoes and chef's unique special blend served with rice)

*Price to be determined depending upon meat selection.

****Chef MaMusu does not use any pork products to season vegetables or in entrees. All dishes are seasoned with natural spices such as cloves, ginger, thyme, rosemary, basil, and sage.**

Other Services Offered

Breakfast

Luncheons

Dinner Parties

Corporate Board Meetings

Personal Chef Services

Intimate Dinners for Groups of Two or More

Holiday Functions with specialized menu items

VEGETATIAN ENTRÉES

Entree	Price Per Pan
Large	
Baked Jerk Tofu	\$65.00
Chef Special Mixed Greens	\$65.00
Traditional Liberian Jollof Rice Vegetarian Style	\$50.00
Curry Rice	\$50.00
Checked Rice (A spinach and rice combination cooked and served well seasoned natural spices.)	\$65.00
Keli - Willy (Stir Fried Sweet Plantains with Peppers & Onions and dice of ginger, vegetables, and African spices)	\$75.00
Jerk Roasted Vegetables	\$55.00
Cabbage Our Way (specialty shredded cabbage seasoned / steamed with natural brown rice)	\$65.00
Chef Spicy Steamed Vegetables stuffed with Roasted whole plantains	\$65.00
Spicy Curry Sauce (cooked tofu, carrots, and vegetables)	\$65.00
Spicy Peanut Sauce (served with steamed vegetables and natural brown rice)	\$55.00
Spinach Our Way (cooked with chef's special soy chicken, African spices and served with brown rice or couscous)	\$75.00

Spicy Red Kidney Bean Stew (cooked with whole mushrooms and broccoli served with natural rice or couscous)	\$65.00
Stringed Green Bean Special (sautéed with spices and roasted red skin potatoes)	\$65.00
Navy Bean Supreme (seasoned and cooked with shredded tofu)	\$65.00
Spicy Eggplant Sauce (served with rice or plantains)	\$55.00

AFRICAN TRADITIONAL CARIBBEAN ENTRÉES

Entree	Price Per Pan
	Large
Southern Style Collard Greens with Smoked Turkey	\$75.00
Buttered Steamed Cabbage	\$55.00
Chef's Famous Mac & Cheese	\$55.00
Red Beans & Rice	\$55.00
Southern Style String Beans	\$55.00
Chicken and Shrimp in Peanut Stew (Chunks of chicken and shrimp slowly marinated in a saucy peanut stew served with rice or fufu)	\$95.00
Afrique Kabob (beef or lamb slowly marinated African spices served with roasted green plantains)	\$75.00

Traditional Liberian Jollof Rice (hot \$100.00

and spicy with a choice of meat to include beef, lamb, chicken, smoked turkey or fish cooked together with African spices forming an authentic flavor to suit your palate)

African Style Collard Greens \$75.00

seasoned with smoked turkey and chicken and served with rice.

Spinach Our Way (Spinach stewed \$75.00

with chicken and fish, and African spices in a palm oil base served with rice or pounded yams)

Palm Butter Stew cooked with \$75.00

assorted meat and served with rice.

African Fish Gravy (cooked in a \$100.00

spicy vegetable sauce with an unbelievable authentic flavor served with steamed plantations, cassava, or rice)

Liberian Pepper Soup (hot and \$100.00 (2 meats)

spicy) A saucy combination of chicken, fish, and other meats, and African spices seasoned just right, served with your choice of tofu, plantain dumplings, or rice.

*Ask us about other African or Caribbean dishes, we can do them all!!!

BREAKFAST ENTRÉES

Entree

Chef's Special Breakfast Casserole

(Baked to Perfection...includes dices sweet plantains, diced red skin potatoes, peppers and onions, chicken beef or turkey sausage, cheese, and eggs. Served with chunks of homemade applesauce.

Chef's special African Style Cornbread with Raisins

Yumee' Bread with Raisins, Pecans, African Fruit, or Cranberries.

African Short Bread or Cassava Bread

Sautéed Steamed Plantains with Chicken Livers

Scrambled Eggs with mushrooms, peppers and onions seasoned with special African spices.

BREAKFAST BEVERAGES

Beverage

Price Per Gallon

Hot Ginger Tea \$15.00

African Coffee \$15.00

Hot Peppermint Tea \$15.00

**** All Teas made with all natural tea leaves and sweetened with pure honey.**

DESSERTS

Dessert	Price Per Pan
	Large
Peach Cobbler	\$50.00
Homemade Bread Pudding	\$50.00
Pineapple Upside Down Cake	\$50.00
Sweet Potato Pudding	\$50.00
African Fruit Cake	\$50.00
Peach/Mango Cobbler	\$55.00
Fried Cassava (Luca)	\$35.00
Southern Style Biscuits	\$35.00
Sweet Potato Pie	\$65.00

OUR COMMITMENT

WE HAVE DEDICATED OUR FOOD TO:

- 1) **100% ALL NATURAL RICE**
- 2) **100% ALL NATURAL WHEAT PASTA \$ FLOUR**
- 3) **FRESH STEAMED VEGETABLES**
- 4) **HALA/KOSHER MEATS ONLY**
- 5) **VEGETARIAN SOY PRODUCTS (CHICKEN & FISH)**
- 6) **HEALING HERBS & APICES**
- 7) **ALLNATURAL TEAS & DRINKS**
- 8) **NO TRANS FATS**
- 9) **“SANS FATBACK”**
- 10) **NO SALT**
- 11) **NO FRUCTOSE**

APPETIZERS/SPECIALTY ITEMS

Entrée	Price Per Pan
*Please ask for pricing on smaller portions.	Large
African Style Couscous	\$25.00
Fried Bean Cakes	\$35.00
Jerk Salmon Cakes (100)	\$35.00
African Beef Kabobs	\$55.00
Sweet Fried Plantains	\$70.00
African Hush Puppies (Kalla)	\$35.00
Akark Balls (made from black eye peas)	\$35.00
Sautéed Peppers & Onions	\$35.00
Southern Style Cornbread	\$35.00
Yumee' Yum Bread	\$45.00
Peach Cobbler	\$50.00
Homemade Bread Pudding	\$50.00
Pineapple Upside Down Cake	\$50.00
Sweet Potato Pudding	\$50.00
African Fruit Cake	\$50.00
Peach/Mango Cobbler	\$75.00
Fried Cassava (Luca)	\$35.00
Southern Style Biscuits	\$35.00



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