

DESSERTS

BEIGNET half 15 | full 25
Flour, milk, eggs, sugar, raisins, vanilla extract, fleur d'orange, and ground coconut deep fried.

THIAKRY half 40 | full 70
Sour cream, yogurt, vanilla extract, sugar, and steamed organic millet mixed together.

NGALAKH half 40 | full 70
Peanut butter, nutmeg, sugar, vanilla extract, powdered organic baobab, and coconut powder all mixed together.

BEVERAGES

ORGANIC GINGER DRINK half 30 | full 55
Blended ginger root, lemon, pineapple juice, brown sugar, mint leaves, and vanilla extract.

PIÑA COLADA GINGER half 40 | full 70
Blended organic ginger root, lemon, piña colada, brown sugar, vanilla extract, and mint leaves.

ORGANIC AFRICAN HIBISCUS half 40 | full 70
Organic hibiscus leaves boiled with vanilla extract, orange flavor, and brown sugar.



NGALAKH

THIAKRY



GINGER DRINK

**Half portions serve 10-12 people,
and full portions serve 20-24.**

ORDERING INFO

Visit our website, enwcatering.com, for even more food and beverage options! Please make your order at least three days in advance. Our minimum order price is \$100, and we may require a deposit.

We are happy to deliver within 30 miles of downtown Kent. Please inquire about delivery fees.

OUR TEAM



Adama Jammeh and Lamine Sarr are cousins who grew up with rich food traditions in Gambia and Senegal. Together with Adama's sister, Oumie Sallah, we are excited to offer a unique variety of fresh meals from both East and West Africa. Our goal for our family business is to delight you, our customer, and keep you coming back.



**Fresh food from
East and West Africa**

enwcatering.com

(206) 717-4847

events@enwcatering.com

APPETIZERS

EGG ROLLS

half 30 | full 50

Shredded cabbage, carrots, ginger, and chef's secret spice mix with garlic, black pepper, soy sauce, and cilantro. Your choice of beef, chicken, or veggie.

AVOCADO WITH SHRIMP

half 55 | full 100

Avocado, shrimp, mayo, black pepper, mustard, and bell peppers. Garnished with parsley and cilantro.

FISH CONES

half 30 | full 50

Baked tilapia mixed with cream cheese, mayo, parsley, and garlic, all stuffed in a cone.

PASTEL

half 30 | full 50

Your choice of fish, beef, or chicken seasoned with chef's secret marinade and stuffed in a pie crust with garlic, peppers, onions, bell peppers, and cilantro.

SIDES

ATTIEKE

half 40 | full 70

Ground cassava roots.

ALOCO

half 40 | full 70

Fried plantains.

UGALI

half 40 | full 70

Mashed cornmeal bread.

SUKUMA WIKI

half 40 | full 70

Braised spinach and collard greens with onions, garlic, and black pepper.

OKRA

half 40 | full 70

Okra sautéed with onions and red bell peppers.

**Half portions serve 10-12 people,
and full portions serve 20-24.**

MAINS

OKRA SOUP

half 115 | full 180

Fresh okra, onions, smoked fish, beef, palm oil and shrimp slow-cooked and served with white rice or ugali.

MAFE PEANUT BUTTER SOUP

Tomato soup, carrots, potatoes, onions, bell peppers, and lemon sautéed and slow-cooked with organic peanut butter base. Served with jasmine rice.

with marinated lamb

half 120 | full 200

with marinated beef

half 110 | full 190

with marinated chicken

half 100 | full 175

JOLLOF RICE

half 110 | full 190

Fish seasoned and sautéed with onions, garlic, black pepper, tomatoes, carrots, cassava, okra, cabbage, and jasmine rice.

YASSA

half 110 | full 190

Your choice of fish, beef, or lamb marinated overnight in onion, garlic, mustard, lemon, and chef's secret seasonings, then grilled. Served with jasmine rice and quinoa.

BROCHETTE (KEBABS)

half 130 | full 200

Your choice of shrimp, chicken or beef marinated with chef's secret recipe and grilled with onions and multicolored peppers. Served with your choice of side.

KATI-KATI

half 110 | full 185

Your choice of chicken, beef, fish or veggies, sautéed with chef's secret recipe seasonings, spinach, collard greens, peas, carrots, tomato sauce, cilantro, onions, bell peppers and black peppers. Served with chopped chapati mixed with teriyaki, ranch, and barbecue sauces.

DIBI

half 120 | full 190

Your choice of chicken, beef, or lamb marinated with chef's secret recipe. Grilled with marinated multicolored peppers and onions, and served with your choice of side.

THIEB BOU DJENE

half 110 | full 190

Fish seasoned and sautéed with onions, black pepper, carrots, cassava, okra and cabbage, all cooked with jasmine rice.

GRILLED TILAPIA

half 100 | full 175

Tilapia marinated overnight with garlic, lemon, mustard, and chef's secret seasoning recipe. Grilled and served with your choice of side.

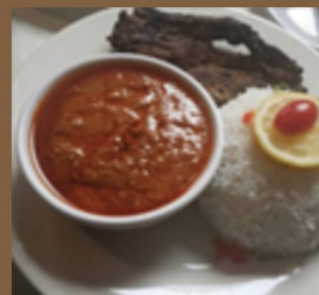
FRENCH-STYLE SALMON

half 100 | full 175

Salmon marinated overnight with ginger, turmeric, garlic, lemon, cilantro, and parsley. Boiled and served with your choice of side.



JOLLOF RICE



MAFE



PASTEL



LAMB YASSA