



AFRO-FUSION FOOD · CATERING

SIGNATURE MENU

Brunch, reimagined: a meeting of love, cultures and flavors.

CATERING · CORPORATE EVENTS

01 GENERAL INFORMATION & PRICING

Minimum order of 2 portions for main dishes.

Hors d'oeuvres are served starting at 6 guests.

Savory and sweet bites: \$2.75 to \$25 per piece, depending on the selection. Quote available on request.

Buffet service (setup): starting at \$550. Includes setup, chafing dish rental, serving utensils, decor and buffet customization, as well as buffet pickup at the end of service.

A tailored quote is prepared based on your choices and the number of guests you provide.

PROTEIN INCLUDED WITH SAUCES

One protein of your choice is included: lamb, oxtail, goat, smoked chicken, mackerel, crab, shrimp, wagashi, smoked beef, smoked turkey, snails, smoked mutton or pork. Other protein choices are available for an extra charge, between \$6.50 and \$12.

02 SAVORY BITES

\$2.75 TO \$25 PER PIECE · STARTING AT 6 GUESTS · QUOTE ON REQUEST

The “Woézon” Package

The opening act: salads, grilled bites and sharing plates.

Wagashi pirogue

peul cheese and tatas yovos (cassava fries)

Blôfue salad

black-eyed peas, diced fresh vegetables

Garifo’Ro salad

gari, scrambled eggs, diced fresh vegetables

Bassa’Ro salad

attiéké, diced fresh vegetables

Grilled corn

garlic-parmesan butter

Chicken wings

by Ced & Ro or mafé style

Bean fritter and sausage verrine

Plantain skewers

Shrimp tacos, moyo sauce

Mini cheese’alloco pizzas

The “Un Gaou à Paris” Package

A bistro wink: hot bites, fried treats and platters.

Feel-good velouté

coconut milk and curry

Mini wraps

smoked turkey or tuna

Bacon-wrapped dauphine potatoes

chicken or pork bacon

Bacon-wrapped plantains

chicken or pork bacon

Shrimp tempura

Tomato, mozzarella and pesto toasts

Beef suya basket

Cheese platter

Cod fritters

Chicken pastels

Gaou’burger

Poke Ro’wl

The “Blôfue” Package

The signatures: generous pieces and refined pairings.

Ced & Ro burger

Ced & Ro sauce, braised beef cheek, baby spinach

Plantain or cassava tapas

with shrimp ndolé

Salmon, shrimp and scallop skewers with honey

Mini charcuterie and cheese basket

Lamb meatballs, yassa sauce

Sweet alloco with scallop

Beef or chicken samosas

03 SWEET BITES

\$2.75 TO \$25 PER PIECE · STARTING AT 6 GUESTS · QUOTE
ON REQUEST

The “Akwaba” Package

Treats from the continent alongside house classics.

Coconut milk tapioca verrine

bissap or mango jam

BeauFlo’Ro

puff-puff, dokos and gboflotos

Fruit and granola parfait

Mini caramel flans

Dèguè verrines

Mini waffles

Madeleines

Cannelés

Crêpes

The “Kimia” Package

Fine pastry, mousses and fresh fruit.

Mini fruit basket or platter

Comforting chocolate mousse

Strawberry-cake-style verrine

Bissap panna cotta

Speculoos mousse

Mini crème brûlée

Fruit salad

Tiramisu verrine

Coffee mousse

Macarons

04 BRUNCH BY CED & RO

MINIMUM TWO GUESTS · STARTING AT \$50 PER PERSON
JAM AND MINI BUTTERS INCLUDED

Pastries, hot and cold drinks of your choice. Build your own package from the options below; a quote is prepared based on your selections.

Bakery & sweets

Crêpes, pancakes, French toast or plain donuts

Assorted pastries

Potato waffles

Fresh fruit

Hot & savory plates

Salmon or chicken quiche

Chakchouka

vegetable ratatouille and fried eggs

Ced & Ro burger

allico, potato fries or sweet potato fries

Avocado croissant

salmon, chicken or ham

Croque-monsieur or croque-madame

Suya-style chicken wings

Scrambled eggs

Smoked sausages and bacon

Cassoulet

Beverages

Ced & Ro hot chocolate, bouillie or tea

Iced tea

Seasonal fruit juice

05 MAIN DISHES & SIDES

MINIMUM ORDER OF 2 PORTIONS

Sauces & stews

Peanut sauce, tomato sauce, palm nut sauce, yassa, ndolé

\$34.49 / person

Gboman dessi, okra sauce, adémé, fisherman's soup

\$40.24 / person

Dja (tomato compote), 250 ml

\$19.55

Grilled meats & fish

Lamb shank

\$35 / piece

Beef suya

\$32.19 / portion

Salmon skewers

\$34.49 / portion

Lamb, goat or chicken dibi, or cassoulet

\$27.50 / portion

Tiébou yapp with lamb

\$35 / person

Tiébou dien with grouper

\$45.99 / person

Chicken Love de Ced

\$22.50 / person

Suya chicken wings

\$22.50 / person

Afro Paella

Golden rice · seasonal vegetables · smoked sausage · plantains · shrimp and calamari · braised royal sea bream · confit duck legs

starting at \$65 / person

Braised royal sea bream or mackerel

\$28.74 / piece

Side dishes

Curry rice, vermicelli rice, jollof rice, attiéké, placali, piron, alloco

\$8.50 / person

Atassi

rice with beans

\$9.75

Sautéed vegetables

\$14.50

Gratin dauphinois

\$9.78

Cassava fries

\$9.75

Ablos, akassa (akoumé)

\$2 / piece

06 DRINKS & MOCKTAILS BY CED & RO

BY THE LITER · \$18.50

Iced tea

Baobab piña colada

Bissap juice

Bissap-strawberry

Ginger juice

Ginger-passion elixir

Intense mango-vanilla juice

Fruit juice (lychee, coconut or passion fruit)

Ced & Ro Poke Fusion

Choice of base

white rice, red rice, bean rice, attiéké or quinoa

Toppings

mango, fried onions, cucumber, green onions, grilled corn

Chicken

\$26.44

Beef, salmon or shrimp

\$35

Corporate Lunch Package

Individual meal boxes

simple, double or trio

Depending on the package chosen

\$17.95 - \$54.50

Price per person · taxes extra.

Details of the three packages are in our Corporate Lunch sheet, provided on request with your quote.

Our menu doesn't say it all

Our creations evolve with the seasons and your requests: many more dishes are available, and anything not listed here can be prepared to order.

THIS WEEK'S CREATIONS ON INSTAGRAM

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