

A Night to Go Wild

Starter:

Cabbage and Pineapple Salad (West Africa)

Buffet:

Nyami Soup Spicy Yam Soup (Ghana)

Maharagwe Spiced Black Beans in Coconut Milk (East African)

Couscous Saffron and Raisin Couscous with Fresh Mint (Tunisia/Algeria)

Moroccan Carrots Carrots seasoned with the Moroccan trinity of cumin, coriander, and paprika

Curried Mias Curried Corn (Kenya)

Hummus Black Bean Hummus and Flat Breads

Shish Kabobs Pepper Seasoned Beef Shish Kabobs (Liberia)

Bureka Seasoned Meat wrapped in Phyllo Pastry (Libya)

Poulet Yassa Seared Chicken Breast in Lemon Juice, Garlic and Onions (Guinea)

Maandazi Fried Bread (East Africa)

Yermarina Yewotet Dabo Honey Bread (Ethiopia)

Dessert:

Paw Paw Papaya Tarts (South Africa)

Ghana Baked Bananas Bananas with Sweetened Cream (Ghana)

Monrovia Coconut Pie Sweet Coconut Pie Tarts (Liberia)