

Tuma's Catering Services 2011 Menu

Main Entrees

Beef

Beef Curry
Beef in specially seasoned Red Sauce
Sautéed Beef Liver with Onions and Green Peppers

Chicken

Yellow Curry Chicken
Chicken in seasoned Red Sauce
Chicken Marsala
Golden Brown Baked Chicken

Fish

Tilapia delicately prepared w/ coconut milk and Tuma's special spices (*Samaki wa Kupaka*)
Deep Fried Tilapia served with a side of a tangy tropical sauce (*Samaki wa Kukaanga*)

Goat

Roasted Goat in Tuma's signature sauce
Baked Goat seasoned and baked dry



Of the Grill

Beef, Goat

Dry rubbed with special seasonings marinated overnight and grilled tender

Chicken

Dry rubbed with special seasonings marinated overnight grilled or baked golden brown

Mishkaki

Skewer Grilled marinated choice of Meat (Beef, Chicken, Goat and Liver)



Optional Entrees

Spaghetti

Angel Hair Pasta Sautéed with Chicken & Shrimp. Choice of Alfredo or Red Sauce

Sautéed Kidney Beans

Sautéed Red Kidney Beans with coconut milk and Tuma's special spices

Collard Greens or Spinach

Greens prepared in a creamy seasoned sauce

Peas

Sautéed Peas in coconut milk and special spices



Side Selections

Rice

Pilau-Seasoned Rice

Biryani-exotically spiced, rich roasted Rice

Coconut White Rice

Steamed Jasmine or Basmati rice

Arabian Rice

Jollof Rice

Fried Rice



Potato

Steamed Potato spiced with sautéed onions

Broiled Potato seasoned with Butter

Baked Potato with Sour Cream and Butter

Mashed Potato seasoned with Butter

Biryani Potato

Chapati

Chapati za Maji – Soft and tender Chapati

Chapati za Kusukuma – Unleavened Bread



Ugali

Specially Prepared Corn Meal



Appetizers'

Sambusa

Crisp turnovers filled with Seasoned Beef Sambusa rolls. Same Sambusa recipe but presented in a roll

Bhajia

Delicious ball of spicy chickpea flour mixed with onions

Mandazi

East African Style Donuts available in 3 tasteful flavors

- Andazi Mduara(Round Mandazi)
- Kaimati
- Mahamri

Plantains

Deep fried sweet Plantains

Vitumbua

Fluffy Rice Patties made from rice flour, coconut milk, sugar, yeast and cardamom

Kebabs

Ground Beef or Chicken seasoned and grilled and served as an appetizer



Salads and Fruits

Kachumbari

Thinly sliced cabbage with onions, tomatoes, lime and habanero peppers

Chef's House Salad

A bountiful selection of fresh garden vegetables served with Ranch or dressing of choice

Fruit Salad Tray

Beautifully fresh cut fruits of the season arranged colorfully to match your occasion



Desserts

Cakes

Chef's Selection of Special Cake

Sweet Spaghetti

Pan fried Angel hair pasta with coconut milk, vanilla and raisins.

Rice Pudding

Cooked Rice is combined with milk, sugar, and flavored with cardamom or cinnamon.



Beverages

Chai

Zanzibar Tea served black or with cream

Coffee

Arabica coffee

Juices

Various exotic juices including Mango, Guava and Orange Juice



Pricing

*1 Main Entree, 1 Optional Entrée, 1 Side Selection, House Salad \$13.50 per person
\$1.50 for each Additional Entrée or Side.
Minimum order 30 people.*

Contact us

phone: (612)801-5496

email: tuma@tumasllc.com

web: www.tumasllc.com

Specializing in Fine African Cuisine

catering