



CHAPTER ONE

RAPPORT HOSPITALITY

In pursuit of the perfect moment discover event catering by Chapter One Rapport

BREAKFAST MENU

Continental Buffet Breakfast - 120ghc

Filter coffee, assorted tea or herbal infusion tea

Freshly baked Chapter One viennoiserie

Home-baked bread with English honey, strawberry jam and thick cut marmalade

Fresh seasonal fruits, cereals, dried fruits and nuts, homemade yoghurts

Hard boiled hen egg, Scottish smoked salmon, selection of cold meat and selection of cheeses

Healthy Breakfast - 120ghc

Energy juice: beetroot, apple and blueberries, lemon and ginger organic porridge, fresh fruit plate

Smoked mackerel caramelized onion bread, avocado, and pickle onion and tomato salsa

Full English Breakfast - 120ghc

Two free range eggs cooked to your preference, smoked back bacon, Cumberland sausage or beef or chicken sausage, grilled mushrooms, grilled tomatoes, baked beans, hash brown, black pudding and fried bread.

Accra Breakfast - 120ghc

Vegetable omelet, pork and chill sausage, smoked bacon, spicy baked beans, sauté mushroom fried plantain, sauté onion and sweet potato hash brown.

All American Pancakes Breakfast - 100ghc

Eggs, sausage, bacon, fried potatoes and maple syrup

Vegetarian Breakfast - 100ghc

Two eggs, pan-fried halloumi, avocado, mushroom and slow roast tomato, sweet potato hash brown and cheddar buttermilk scone



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Pancake and Waffles - 75ghc

Belgian waffles with caramelized banana hazelnut and chocolate spread, vanilla ice cream and peanut crunch (v)

Toffee apple waffles with maple sauce, granny smith apple and vanilla ice cream (v)

Red velvet and vanilla waffle with fresh fruit salsa and cream (v)

New York pancakes with fresh banana and maple syrup (v)

Blueberry & granola waffle with warm blueberry and lemon compote, Greek yoghurt and granola (v)

From Our Bakery

A basket of freshly baked bread and mini pastries 45ghc

Croissants 30ghc

Pain au chocolat 30ghc

Pain aux raisin 30ghc

Danish pastries 30ghc

Blueberry muffins 25ghc

Double chocolate muffin 25ghc

Banana and toffee muffin 25ghc

White chocolate and raspberry 25ghc

White and brown toast 18ghc

All served with Tiptree preserve (jams, marmalade and hazelnut chocolate spread)



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WORKING LUNCH MENU

Sandwich Lunch 1 - 65ghc

Sandwich selection – Prepared on thick cut whole meal, malted granary and white sliced bread with a selection of fillings (4 pieces per person)

Exotic sliced fresh fruit platter

Sandwich Lunch 2 - 85ghc

Sandwich and specialty bread selection – Generously filled sliced bread and delicious specialty bread combination (4 pieces per person)

Tortilla crisps platter with salsa and guacamole dip

Exotic sliced fresh fruit platter

Sandwich Lunch 3 - 85ghc

Sandwich and specialty bread selection – Generously filled sliced bread and delicious specialty bread combination (4 pieces per person)

Selection of homemade cakes and desserts (2)

Exotic sliced fresh fruit platter

Sandwich Lunch 4 - 85ghc

Wrap selection – A selection of spinach, tomato and plain with special fillings

Crunchy crudité platter with dip

Exotic sliced fresh fruit platter

Working Lunch - 85ghc

Mini mixed roll selection – Delicious small rolls to include sunflower seed, sesame seed, plain and olive rolls (3 pieces per person)

Plantain crisp platter with sour cream & chives and houmous dip

Villa Monticello mini cupcakes selection

Tropical fruit skewer

Wrap Selection - 85ghc

A selection of generously filled wraps to include chicken, tuna, cheese and falafel

Mini Mixed Roll Selection - 75ghc

Delicious small rolls to include a selection of the following: sunflower seed, sesame seed, plain and olive with a selection of fillings



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Villa Monticello - 95ghc

Sandwich selection of freshly prepared baguette on white or wholemeal with a selection of fillings (4 pieces per person)

Tortilla crisps with dip

Skewered king prawn and chorizo with Smokey spicy mayo

Herby chicken skewers with pesto mayo

Mini tomato and mozzarella pizzas

Fresh fruit skewers

London Working Lunch - 140ghc

A selection of sandwiches on specialty breads

Honey and whole grain mustard glazed cocktail sausages

Roast vegetables tartlets

Chicken goujon with lemon mayo

Tortilla crisps platter with salsa and guacamole dip

Sliced fresh melon platter

New York Working Lunch - 140ghc

Selection of deli sandwiches on specialty breads

Mini steak burger with mustard and gherkins

Mini hot dogs with fried onion

Cheese and tomato pizza

Mini New York cheese cake

Corn chips with roasted tomato salsa and sour cream

Tokyo Working Lunch - 165ghc

Wrap selection – A selection of spinach, tomato and plain with various special fillings (2 pieces per person)

Chicken teriyaki with dipping sauce

Breaded salmon with dipping sauce

Vegetarian spring rolls

Crunchy crudité platter with dips

Exotic sliced fresh fruit platter



CHAPTER ONE

FINGER FOOD MENUS

Finger Food Menu 1 - 150ghc

Assorted meat kebab with suya pepper

Domedo with hot pepper

Fried yam with fish goujous

King prawns in filo pastry with sweet chill sauce

Mini vegetable spring roll

Mini yam and spinach balls

Finger Food Menu 2 - 175ghc

Selection of mini filled rolls (chicken, ham and cheese)

Mini beef burger with smoked cheese, bacon and BBQ sauce

Selection Mexican chicken and beef wraps with kelewele

Mini lamb samosas

King prawns in filo pastry with sweet chill sauce

Char grilled chicken wings with peri peri sauce

Finger Food Menu 3 - 185ghc

Japanese salmon goujon with chili dipping sauce

Mini pulled pork burger with apple slaw

Josper char grilled chicken pieces

Vegetable samosa with sweet chili sauce

Lamb suya with hot pepper

Accra domedo with hot pepper

Yam and sweet potato ball

Kelewele with groundnut



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Finger Food Menu 4 - 195ghc

Beef scotch egg

Smoked bacon and cheese quiche

Thai pork ribs

Seafood spring rolls

Beef miso skewer

Chicken satay with peanut sauce

Prawn tempura with sweet chili dip

Kelewele and fried yam

Bofrot with apple and toffee



CHAPTER ONE

PLATED FINE DINING MENU

Soup

Wild mushroom cappuccino with parmesan foam 50ghc

Pumpkin and carrot cappuccino with sweet potato foam 40ghc

Lobster bisque with lobster ravioli with brandy and chive cream 75ghc

Smoked goat light soup 55ghc

Cold Starters

Salmon tartar with dill and lemon dressing on chive bread with capers 75ghc

Poached lobster, smoked salmon, beetroot purée with smoked paprika foam and crispy chorizo 85ghc

Smoked duck, duck pâté, plum chutney, sweet wine reduction and crisp bread stick 80ghc

Plantain millefeuille, grilled halloumi, candy plantain and tomato confit with olive and basil oil 70ghc

Crispy coated goat cheese and water melon salad with champagne dressing 70ghc

Hot Starters

Black cod with miso and fresh mango salsa 95ghc

Seared scallops with lardo crudo, green papaya, mint, chili salad with palm sugar dressing 95ghc

Crab and coriander cakes, seared salmon, Thai prawns, green mango salad with Thai dressing 90ghc

Braised tiger snail, spinach risotto, spinach foam with fennel salad 75ghc

Mains (Fish and Seafood)

Pan-roasted salmon, with wilted spinach, artichoke, fennel croquettes and Pernod velouté 175ghc

Pan-fried fillet of sea bass with Parma ham, sauté artichokes, watercress and shrimp butter 175ghc

Grouper fillet and giant prawn with chili, ginger, lime and coriander on butter potatoes 160ghc

Fillet of sole, with seafood and bacon chowder, spinach, pumpkin purée and smoked velouté 175ghc

Black cod with miso, warm green salad, fresh mango salsa and pickle cucumber 205ghc

CHI luxury lobster (lobster, roast salmon, crevettes, crab cake and luxury prawns salad) 195ghc

Crab linguine with tiger prawns, chili and rocket with tomatoes and splash of white wine 140ghc



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Mains (Poultry)

Confit duck leg, grilled baby carrots, parsnip purée, green vegetables, bacon and hibiscus sauce 175ghc

Tasting poultry: guinea fowl, pheasant, pheasant sausage, carrot purée, spinach and wild mushroom 175ghc

Mains (Meat)

Slow roasted rack of lamb, spinach, crush pea with sweet potato and mint cake and lamb jus 190ghc

Suckling pork belly with chorizo, choucroute salad, butter bean purée and bubble and squeak cake 175ghc

Beef wellington with wild mushroom purée, spinach, caramelize onion and morel Madeira sauce 195ghc

Josper Coal Grill

Corn-fed chicken with broccoli slaw salad, crispy potato and roast garlic aioli 165ghc

28 day-aged Scottish sirloin steak with mushroom and confit tomato 190ghc

28 day-aged Scottish fillet steak with mushroom and confit tomato 195ghc

28 day-aged Scottish rib-eye steak with mushroom and confit tomato 215ghc

(All steaks served with a choice of sauce: whiskey peppercorn, mushroom and garlic or garlic and parsley butter)

Vegetarian

Roasted butternut squash and peas risotto with mascarpone and parmesan 150ghc

Linguine, spinach, wild mushroom, chili and rocket with tomatoes and splash of white wine 130ghc

Goat cheese and spinach stuffed artichoke, sauté artichoke and slow roasted tomato with tomato sauce 150ghc

CHI Curries

(All served with fennel basmati rice, mango chutney, cucumber salad and roti bread)

Cauliflower and chickpea yellow curry 150ghc

Thai green prawn curry 160ghc

Thai red chicken curry 160ghc

Thai spicy oxtail curry 165ghc

Thai massaman lamb curry 175ghc



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Side Dishes (Vegetables)

Mixed vegetable, sautéed mushrooms, sautéed spinach, sautéed courgettes, glazed carrots 25ghc

Side Dishes (Staples)

Steak chips, mashed potatoes, diced potatoes with garlic or sautéed potatoes (25ghc)

Jollof rice, spinach and mushroom rice, vegetable fried rice or quinoa (35ghc)

Plain rice or brown rice (25ghc)

Side Salad

Mixed baby leaf salad with French dressing 35ghc

Trio of tomatoes salad with red onion and caper dressing 25ghc

Rocket salad with shaved parmesan and balsamic dressing 40ghc

Desserts

Fudgy cocoa brownies with vanilla ice cream 70ghc

Banana and toffee cheesecake with toffee sauce and ice cream 75ghc

Toffee apple crumble tart with vanilla sauce 60ghc

Bofrot in rum syrup with vanilla ice and fruit salsa 60ghc

Ghana chocolate fondant with soft ice cream 70ghc

White chocolate mousse with strawberries, hazelnut macaroons and strawberry ice cream 75ghc

Sticky toffee pudding with toffee sauce and vanilla ice cream 70ghc

A variety of Ghana chocolate desserts: Chocolate cannelloni with salt caramel center, Soft chocolate fudge cake with a rich chocolate mousse top or Chocolate macaroon and ice cream 90ghc

Seasonal fruit salad with Cointreau citrus syrup 40ghc



CHAPTER ONE

BUFFET MENUS

Wedding Breakfast Brunch Buffet - 175ghc (min. 100 people)

Freshly baked mini croissants (v)

Mini Danish pastries (v)

Assorted muffins and doughnut

Mini Belgian waffles served with toffee

Scotch pancakes with maple syrup, blueberries and raspberries

Individual fresh fruit salad

Individual yoghurt with fresh berries and topped with granola

Vegetable omelette roll

Mini sliced sausage in a warm soft bap with mustard mayo

Mini smoked turkey butties with tomato salsa

Open sandwich with cream cheese and smoked salmon

Ghanaian Soul Food Buffet - 215ghc (min. 25 people)

Light smoked goat soup

Ghanaian salad

Crispy fried grouper with slow roasted tomato sauce

Pan-fried sole fish with lemon butter sauce

Assorted meat stew with extra chilli

Chicken pieces stewed in an herby tomato sauce with vegetables

Red red black-eyed beans stew prepared with a light palm oil, tomatoes, herbs and spices

Jollof rice

Sauté sweet potatoes

Plain rice

Pancake with orange sauce

Bofrot sweet doughnuts served chocolate sauce

Nkate cake



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FUSION BUFFET MENUS

Japanese Buffet – 215ghc (min. 25 people)

Yakitori chicken wings

Popcorn shrimp tempura

Vegetable tempura

Crispy spicy pepper squid with red chili

Pan-fried ginger and honey chicken supreme

Lamb in black bean sauce with mixed vegetables

Vegetable noodles

Special spicy rice

Asian vegetables

Goma salad, lettuce leaves cucumber, cherry tomatoes, crispy shallots, sesame sauce

Chocolate fondant with caramel sauce

Fruit salad

Chinese Buffet – 225ghc (min. 25 people)

Thai spicy sweet corn fritter

Char grilled fish sate with dipping sauce

Prawn crackers

Vegetables spring rolls

Cantonese sweet and sour crispy chicken with chunk pineapple

Chinese beef in oyster sauce with mushroom and spring onion

Sizzling pork belly in a chili sauce

Cantonese sweet and sour crispy vegetable with mushroom and pineapple

Fried green vegetables

Indonesian fried rice (nasi goreng)

Banana fritter with butterscotch sauce

Chocolate tart with raspberry sauce



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Jamaican Buffet – 215ghc (min. 25 people)

Jerk chicken – marinated in hot peppers, herbs and spices and then chargrilled

Jamaican oxtail brown with butter beans stew

Jamaican escovitch fried red fish

Curry goat with dumpling

Sweet potato and pumpkin curry rice and peas

Fried plantain

Fried dumplings festivals

Jamaican coleslaw

Rainbow salad

Cucumber, tomatoes and mango salsa

The Thai Buffet – 250ghc (min. 25 people)

Assorted spring roll with Thai dipping sauce

Prawn crackers

Thai mango and prawn salad

Thai cucumber salad with chilli dressing mixed green salad

Teriyaki salmon with Thai rice

Japanese fillet steak with miso sauce

Thai pork belly with vegetable rice

Thai rice vegetable rice

Steamed green vegetables

Thai roti

Coconut cake



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South Meet West Buffet – 295ghc (min. 25 people)

Assorted seafood platter with Marie rose sauce, tomato salsa and avocado salad

Selection of cold meat and cheese with olives and garlic crouton

Roasted vegetable tartlet with green salad

Char-grilled swordfish with lemon butter and caper sauce

Italian grilled chicken with a rich sun-blushed tomato sauce

Waakye with meat stew with all assorted accompaniment

Sautéed potatoes with fried onion

Spinach and mushroom rice

Seasonal vegetables

Bofrot filled with bailey mousse

Banoffee pie

South Meet East Buffet – 245ghc (min. 25 people)

Seared lamb cutlets in tikka marinade and served with sweet minted yoghurt and cucumber

BBQ lamb kofta and coriander kebabs served in pita breads with gem lettuce and cucumber raita

Butterfly Thai chicken skewers with Thai spice, coriander, mint and lime

Fillet of grouper mild green curry, wrapped in banana leaf and BBQ and served with jasmine rice

Large prawns simply seasoned BBQ and served with lemon

Tomato, onion, cucumber and mango salad

Chickpea salad

Roasted mid potatoes with spring onions and thyme salad

Toffee cheese cake with toffee sauce

Champagne jelly with berries compote

Seasonal fruit salad with passion fruit syrup



CHAPTER ONE

South Meest Soho – 295ghc (min. 25 people)

Thai marinated salmon on a bed of wild rice with a coriander and mint dressing

Seared king prawn on an Asian slaw salad with a peanut and tamarind dressing

Mixed quinoa salad with roasted root vegetables and sundried tomato dressing

Mixed baby leaves with olive and tomatoes

Thai green chicken curry with lemon and ginger rice

Thai red curry beef and coconut rice

Smoked mackerel and garden egg stew with boiled egg served with yam and cocoyam

Spinach and spring onion coco yam croquette

Chocolate and orange fondant with chocolate sauce

Tropical fruit salad with passion syrup



CHAPTER ONE

CHAPTER ONE AFTERNOON TEA

Chapter One Cream Tea – 75ghc

Two of our homemade fruit scones with Tiptree Little Scarlet Strawberry preserve and Rodda's classic Cornish clotted cream

Served with your choice of tea or coffee

Traditional English Afternoon Tea for Two – 225ghc

English Afternoon Tea served on a three tier cake stand with freshly made sandwiches of your choice, homemade fruit scones, Tiptree Little Scarlet Strawberry preserve and Rodda's classic Cornish clotted cream.

Finish with a selection of our miniature individual patisserie items.

Served with your choice of tea or coffee

Sparkling Afternoon Tea for Two – 295ghc

The traditional English afternoon tea selection accompanied by a pot of tea of your choice served with milk or lemon, and half a bottle of Prosecco

Royal Afternoon Tea for Two – 395ghc

The traditional English afternoon tea selection accompanied by a pot of tea of your choice served with milk or lemon, fresh strawberries and cream and half a bottle of champagne

Pink Royal Afternoon Tea for Two – 395ghc

The traditional English afternoon tea selection accompanied by a pot of tea of your choice served with milk or lemon, fresh strawberries and cream and half a bottle of champagne

The Patisserie Treat

A miniature, hand-made patisserie treat, accompanied with your choice of specialty coffee 75ghc

Homemade fruit scone with Tiptree preserve and Rodda's classic Cornish clotted cream 55ghc

Toasted teacake with Tiptree preserves and butter 40ghc



CHAPTER ONE

DRINKS PACKAGES

PACKAGE A

Water

Still or Sparkling Water \$6

PACKAGE B

Soft Drinks & Water

Bottled Sodas, Juice & Still or Sparkling Water \$12

PACKAGE C

Cocktails, Soft Drinks, Fruit Juices & Water

Bottled Sodas, Virgin Cocktails & Still or Sparkling Water \$18

PACKAGE D

Cocktails, Soft Drinks & Water

Alcoholic Cocktails, Bottled Sodas & Still or Sparkling Water \$22

PACKAGE E

Wine, Soft Drinks & Water

Red & White Wine, Fruit Juices, Bottled Sodas & Still or Sparkling Water \$25

PACKAGE F

Cocktails, Soft Drinks, Beers & Water

Virgin & Alcoholic Cocktails, Fruit Juices, Bottled Sodas, Bottled Local Beers & Still or Sparkling Water \$28

PACKAGE G

Soft Drinks, Spirits & Water

Bottled Sodas, Fruit Juices, Whiskey, Vodka, Rum & Still or Sparkling Water \$50