



# Sheraton®

ABUJA HOTEL

## LUNCH OR DINNER BUFFET MENU

### **BUFFET MENU | 1A - MAITAMA**

**N7, 700 PER PERSON**

#### **Cold Buffet | Selection of Salads**

Potato Salad, Pasta Salad, Beans Salad, Coleslaw with Mayonnaise, Mixed Lettuce, Tomato, Grated Carrots, Cucumber & Shredded cabbage

#### **Selection of Dressing**

Vinaigrette, Mayonnaise, Cocktail & Tartar

#### **From the Soup Kettle**

Cream of Vegetable, Choice of Peppered Soup

#### **Hot Buffet | Continental Dishes**

Darne of Tilapia "Belle-Meunière"

Marinated Roasted Chicken with Rosemary

Hungarian Beef Goulash

Roast Potatoes

Vegetable Fried Rice

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## **Hot Buffet | Nigerian Dishes**

Fresh Fish Stew

Beef Stew

Jollof Rice

Fried Plantain

Egusi

Ogbono

Pounded Yam / Eba

## **Dessert Buffet | Nigerian Dishes**

Tropical Fresh Fruit Salad

Cream Caramel

Pineapple Tart “Tatin Style”

Papaya & Banana tart

Assorted Cakes

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## **BUFFET MENU | 1B - ASOKORO** **N7, 700 PER PERSON**

### **Cold Buffet | Selection of Salads**

Coleslaw, Greek salad, Oriental beef salad, Mixed green salad, Seafood pasta salad, Tomato, Grated carrots and Shredded cabbage

### **Selection of Dressing**

Vinaigrette, Mayonnaise, Cocktail & Tartare

### **From the Soup Kettle**

Cream of tomato with peppers  
Peppered soup choice

### **Hot Buffet | Continental Dishes**

Breaded Fish Medallions  
Sautéed chicken with aubergines  
Beef stew with garden vegetables  
Gratinated Potatoes  
Mixed Vegetables  
Nigerian Dishes  
Chicken Stew  
Goat Stew  
Miyam Taushe  
Jollof Rice  
Fried Plantain  
Okra  
Semolina  
Tuwo skinkafa

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## **Dessert Buffet**

Tropical fresh fruit slices

Cream caramel

Custard profiteroles

Mixed fruits tarts

Assorted cakes

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## **BUFFET MENU | 1C - GARKI** **N7, 700 PER PERSON**

### **Cold Buffet | Selection of Salads**

Coleslaw, Niçoise Salad, Oriental Salad, Mixed Green Salad, Hawaiian Chicken Salad, Tomato, Cucumber, Grated Carrots, Beetroot and Lettuce

### **Selection of Dressing**

Vinaigrette, Mayonnaise, Cocktail & Tartar

### **From the Soup Kettle**

Cream of Carrot enhanced with Orange,  
Choice of Peppered Soup

### **Hot Buffet | Continental Dishes**

Sweet and Sour fish “Chinese Style”  
Roast Beef with Mushroom Sauce  
Braised Leg of Lamb with Rosemary and Garlic Gravy  
Herb and Olive Oil Roasted Potatoes  
Garden Vegetables

### **Dessert Buffet**

Tropical Fresh Fruit salad  
Cream Caramel  
Black Forest Gateau  
Mixed Fruits and Jam Tarts  
Mocha Eclairs  
Assorted Cakes

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## **Hot Buffet | Nigerian Dishes**

Ram Stew  
Chicken Stew  
Jollof Rice  
Fried Plantain  
Ogbono  
Egusi  
Tuwo Shinkafa  
Pounded Yam  
Semolina

## **Cold Buffet | Selection of Salads**

Tomato, Carrots & Pineapple, Beetroot, Lettuce, Cabbage, Coleslaw, Sweet Corn & Peas,  
Cucumber, Potato, Beans, Pasta, Egg Mayonnaise, Green Beans, Red Cabbage Slaw

## **Selection of Dressing**

Vinaigrette, Mayonnaise, Cocktail, Thousand Islands,  
Green Herbs & Tartar

## **From the Soup Kettle**

Leeks and Potato Soup, Choice of Peppered Soup

## **Hot Buffet | Continental Dishes**

Fillet of Shiny Nose “Provençal Style”  
Braised Chicken with Peanuts Butter  
Grilled Beef Fillet with Green Pepper Corn Sauce  
Roasted Stuffed Lamb Shoulder with Root Vegetables  
Lyonnais Potatoes  
Vegetable Rice  
Pasta Bolognese

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## **BUFFET MENU | 2A - KWABA** **N8,900 PER PERSON**

### **Dessert Buffet**

Tropical Fresh Fruit Salad  
Cream Caramel  
Mixed Fruits and Jam Tarts  
Mocha Eclairs  
Assorted Cakes  
Banana Tart

### **Hot Buffet | Nigerian Dishes**

Lamb Stew  
Spicy chicken parts  
Catfish stew  
Jollof Rice  
Fried Plantain  
Mixed Vegetable soup  
Ogbono  
Egusi  
Tuwo Shinkafa  
Pounded Yam  
Semolina  
Amala

### **Cold Buffet | Selection of Salads**

Tomato, Carrots, Beetroot, Lettuce, Coleslaw, Sweet Corn & Peas, Potato & Boiled Eggs, Beans, Pasta, Green Beans, Fried Eggplant & Asparagus

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## Selection of Dressing

Vinaigrette, Mayonnaise, Cocktail, Thousand Islands,  
Green Herbs & Tartar

## From the Soup Kettle

Cream of Chicken with Sweet Corn Soup,  
Choice of Peppered Soup

## Hot Buffet | Continental Dishes

Fillet of Giwa Ruwa “Ratatouille”  
Sautéed Chicken with Carrots & Peas  
Roasted Cow Leg “Dijonnaise”  
Lamb Navarin “Printanier”  
Rissolées Potatoes  
Buttered Rice  
Pasta with Eggplant & Tomato Jus

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## **BUFFET MENU | 2B - KATAMPE** **N8,900 PER PERSON**

### **Dessert Buffet**

Tropical Fresh Fruit Salad  
Cream Caramel  
Mixed Fruits and Jam Tarts  
Lemon Eclairs  
Assorted Cakes  
Banana Tart  
Banana Tart

### **Hot Buffet | Nigerian Dishes**

Goat stew  
Spicy roast chicken w/ herbs  
Grilled tilapia  
Jollof Rice  
Fried Plantain  
Boiled beans with spinach  
Fresh okra  
Egusi  
Tuwo Shinkafa  
Pounded Yam  
Semolina

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## **Cold Buffet | Selection of Salads**

Tomato, Carrots, Beetroot, Lettuce, Shredded Cabbage, Coleslaw, Sweet Corn & Peas,

Potato, Beans, Pasta, Fennel, Green Beans, Red Cabbage Slaw, Roasted Pumpkin

## **Selection of Dressing**

Vinaigrette, Mayonnaise, Cocktail, Thousand Islands, Green Herbs & Tartar

## **From the Soup Kettle**

Cream of Cauliflower Soup, Choice of Peppered Soup

## **Hot Buffet | Continental Dishes**

Supreme of Giwa Ruwa “Pomodoro”

Chicken with Mushroom Sauce

Beef Stew “Bourguignon”

Roast Leg of Lamb “Niçoise”

Sautéed potatoes

Pilaf rice

Gratinated Pasta

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## **BUFFET MENU | 2C - GUDU** **N8,900 PER PERSON**

### **Dessert Buffet**

Tropical Fresh Fruit Salad  
Cream Caramel  
Mixed Fruits and Jam Tarts  
Custom Puffs  
Assorted Cakes  
Banana Tart

### **Hot Buffet | Nigerian Dishes**

Mixed meat stew  
Chicken stew w/ herbs  
Peppered lamb or goat  
Jollof Rice  
Fried Plantain  
Edikang Ikong  
Ogbono  
or  
Egusi  
Tuwo Shinkafa  
Pounded Yam  
Semolina

### **Cold Buffet | Selection of Salads**

Ugba Salad, Isi Ewu, Fura Da Nono, Garden Egg w/ Peanut Dip, Kilishi and Dambu.  
Potato Salad, Pasta Salad, Beans Salad, Coleslaw, Mixed Lettuce, Tomato, Grated Carrots, Cucumber, Akara, Moi-Moi, Kanun Gyeda

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## Selection of Dressing

Vinaigrette, Mayonnaise, Cocktail, Thousand Islands,  
Green Herbs & Tartar

## From the Soup Kettle

Goat Pepper Soup, Guinea Fowl Pepper Soup

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## DELUXE NIGERIAN BUFFET MENU N15,000 PER PERSON

### Hot Buffet | Nigerian Dishes

Chicken stew  
Stewed ram  
Smoked fish stew  
Spicy snails  
Peppered gizzard  
Beef Suya  
Egusi or Vegetable Soup  
Okra or Okazi  
Miyan Tause or Miyan Kuka  
Deep-fried plantain  
Pounded Yam  
Tuwo Shinkafa  
Semolina  
Jollof Rice  
Vegetable Fried Rice  
Yam Pottage

### Dessert Buffet

Tropical fresh fruit salad  
Cream caramel  
Candied coconut  
Sweet Buns  
Mixed fruits and jam tarts  
Coconut and pineapple cake  
Assorted Cakes

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## **Cold Buffet | Selection of Salads & Anti Pasti**

Marinated zucchini, artichoke hearts with parsley and oregano, marinated mushroom, aubergine and tuna, asparagus, roasted peppers, pasta salad, red beans, mixed lettuce, tomato, grated carrots & cucumber

## **Selection of Dressing**

Balsamic Vinaigrette, Italian Dressing, Green Sauce, Thousand Islands & Tartar

## **From the Platters**

Tomato-Mozzarella “Tri Colore”  
Hard-boiled eggs Tonnato style  
Assorted Italian Cold Cut  
Salami, Mortadella, Coppa & Prime Ham  
Bruschetta with Tomato & Garlic  
Grissini Sticks

## **From the Soup Kettle**

Minestrone with pesto OR  
Creamy Zucchini with toasted garlic flakes & basil “Tri Colore”



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## ITALIAN BUFFET MENU | BASIL FLOWER

**N15,000 PER PERSON**

### **Hot Buffet**

Nile perch medallions w/ mozzarella, tomato and basil  
Hunter's chicken – pollo alla cacciatore  
Beef Ossobuco with root vegetables  
Grilled Pork Medallions w/ Gorgonzola cheese and apple  
Roast leg of lamb with rosemary – agnello al Rosmarino  
Veal rolls with sage and ham – saltimbocca  
Olive oil and herb roasted potatoes  
Vegetable Lasagne  
Green Beans w/ onion and garlic  
Saffron risotto

### **Dessert Buffet**

Iced sabayon with fresh fruits  
Cream caramel  
Cappuccino mousse  
Tiramisu  
Papaya Cream Brûlée  
Pineapple Tart  
Assorted Gateaux

### **Cold Buffet | Selection of Salads**

Thousand Years eggs, Marinated Bean Sprouts, Spicy Carrot Salad, Beef with Egg Noodles, Sesame Chicken w/ Honey, Calamari Salad, Cucumber with Sesame Oil, Green Paw Paw Salad with Fish Flakes

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**From the Soup Kettle**  
**Wonton Soup, Hot & Sour Soup**

**Hot Buffet**

Sour Fish with Spring Onions

Roast Duckling w/ Honey, Ginger and Star anis

Ginger-Shallot Chicken

Barbecue Pork Spare Ribs

Sherried Beef with Spinach

Lamb with Cashews

Chow Mien Noodles

Vegetable Fried Rice

Stir-fried Vegetables

Sauces

Soy, Sweet Chili, Hot Chili Paste, Peanut, Spring Onion and Vinegar

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## CHINESE BUFFET MENU | WATER CHESTNUT N15,000 PER PERSON

### Dessert Buffet

Pineapple fritters  
Caramelized bananas  
Fresh fruit salad w/ coconut milk  
Pears & apricots in Chinese sweet wine  
Assorted cakes  
Custard tarts  
Marinated litchis with candied ginger  
Sliced fruits

### Cold Buffet | Selection of Salads

Tomato and Spring Onion, Grated Carrots and Raisins, Coleslaw, Greek salad, Niçoise salad, German Potato Salad, Beet Root, Mixed Lettuce, Hummus and Baba Ghannoush & Waldorf

### Selection of Dressing

Herbs vinaigrette, Tartar, Cocktail, Curry Mayonnaise, Thousand Island, Lime and Olive oil, Mustard & Horse Radish Sauce

### Selection of Condiments

Pickled Gherkins, Marinated Onions, Olives & Pickled Chillies

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## **From the Grills - All Prime Meat Cuts**

Barbecue Chicken Legs  
Lime & Garlic Marinated Fish Fillets  
Oregano and Olive Oil Lamb Chops  
Beef Tournedos  
Calamari Burgers  
Spicy Mutton Kofta  
Peppered Goat Steaks  
Mustard Pork Cutlets

## **From the Chaffing Dish**

Baked Potatoes  
Sour Cream, Chives and Bacon Lardons  
Ratatouille Vegetables  
Pilaf rice  
Baked Beans  
Chilli Con Carne  
Saffron risotto

## **From the Sauce Pots**

Creamy Green Pepper Corn, Mushroom and Tarragon, Peanut Butter & Barbecue Sauce

## **Bread & Butter**

## **From the Dessert Buffet**

Assorted Fruit Cuts  
Tropical Fresh Fruit Salad enhanced with Mint  
Vanilla éclairs  
Coconut – Banana Jalousie  
Spicy Nuts Cakes  
Coco & Pineapple tart  
Papaya and Strawberry truffle  
Bread and Butter Pudding

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## BARBEQUE SEAFOOD BUFFET MENU | LANGOUSTINE N15,000 PER PERSON

### **Cold Buffet | Selection of Salads**

Tomato and Spring Onion, Grated Carrots and Raisins, Coleslaw, Greek salad, Niçoise salad, German Potato Salad, Beet Root, Mixed Lettuce, Hummus and Baba Ghannoush & Waldorf

### **Selection of Dressing**

Herbs Vinaigrette, Tartar, Cocktail, Curry Mayonnaise, Thousand Island, Lime and Olive oil, Mustard & Horse Radish Sauce

### **Selection of Condiments**

Pickled Gherkins, Marinated Onions, Olives & Pickled Chillies

### **From the Grills - All Prime Meat Cuts**

Spicy Calamari Skewers  
Lime & Garlic Marinated Fish Fillets  
Honey Glazed Salmon Steaks  
Nile Perch Medallions  
King Prawn Skewers  
Squid Burgers  
Marinated Tilapia Darnes

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## **From the Chaffing Dish**

Baked Potatoes  
Sour Cream, Chives and Bacon Lardons  
Ratatouille Vegetables  
Pilaf rice  
Baked Beans  
Chilli Con Carne  
Saffron risotto

## **From the Sauce Pots**

Creamy Green Pepper Corn, Mushroom and Tarragon, Peanut Butter & Barbecue Sauce

## **Bread & Butter**

## **From the Dessert Buffet**

Assorted Fruit Cuts  
Tropical Fresh Fruit Salad enhanced with Mint  
Vanilla éclairs  
Coconut – Banana Jalousie  
Spicy Nuts Cakes  
Coco & Pineapple tart  
Assorted Milk Pudding  
Bread and Butter Pudding

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