

Catering Menu

Authentic Tanzanian flavours, thoughtful presentation and flexible catering for weddings, corporate events and private gatherings.

MAIN MEALS

GRILLS

BITES

DESSERT

DRINKS

A menu designed around your occasion

Choose from the selections inside, then tell us your guest count, event style and preferred dishes. We will tailor the final menu and quotation to your needs.

Main meals and grills

Six core selections for a generous Tanzanian event menu. Choose individual dishes or combine them into a balanced buffet.

MAIN MEAL

Signature Pilau

Fragrant spiced rice prepared with tender meat and traditional aromatics.

MAIN MEAL

Wali wa Nazi

Coconut rice served with flavourful chicken and warm coastal spices.

MAIN MEAL

Ndizi na Nyama

Tender plantain and meat simmered into a comforting Tanzanian classic.

VEGETARIAN

Maharage

Slow-cooked beans seasoned for a satisfying side or vegetarian meal.

GRILL

Nyama Choma

Char-grilled meat prepared for rich flavour, tenderness and a smoky finish.

GRILL

Mishkaki

Seasoned meat skewers grilled over heat and served fresh from the flame.

Build a balanced buffet

Pair a main selection with grilled or stewed protein, vegetables or salad, then finish with a dessert or drink. Final combinations are tailored to your event.

Bites, dessert and drinks

Simple additions for breakfast meetings, tea service, welcome drinks and a polished finish after the main meal.

FRESH BITE

Classic Mandazi

Soft, golden and lightly sweetened pastries for breakfast, tea service or event snack tables.

DESSERT

Coconut Pudding

A creamy coconut dessert with a smooth texture and gentle tropical flavour.

COLD DRINK

Event Mocktails

Colourful non-alcoholic drinks tailored to your event theme and guest profile.

HOT DRINK

Spiced Chai

Warm tea infused with aromatic spices for breakfasts, meetings and celebrations.

READY TO PLAN YOUR EVENT?

Let us tailor the menu to your occasion.

Share your date, venue, guest count and preferred dishes. We will prepare a practical quotation based on your requirements.

PHONE

+255 767 602 509

WEBSITE

jvccatering.co.tz

SECONDARY

+255 688 407 366

EMAIL

veronica.wlff@gmail.com

REQUEST A QUOTATION ON WHATSAPP

Menus are tailored to guest count and service style. Please mention dietary preferences, allergies or vegetarian requirements when requesting your quotation.