

Ghana Café Brings Restaurant Fare to Your Supermarket Shelves

WASHINGTON, D.C., UNITED STATES, December 1, 2014 /EINPresswire.com/ -- Six blocks away from the White House, there's a place where international security concerns are solved with a sampling of Fufu, a traditional African dish of pounded plantain and cassava root, and a glass of the house punch, a delicious beverage made from pink lemonade, cranberry juice, and light liquors, while in the background, Afropop



and reggae music play. Diplomacy is conducted while sitting at tables with a lager and watching the world pass by the glass-windowed front. Foodies from the Caribbean, Europe, North and South America, Asia and Africa spy on the latest offerings on the menus while sipping beer from Kenya, and sampling generous portions of spicy choices at almost a one-to-one ratio of carnivore to vegetarian dishes.

Friends frequent the Ghana Café so that they can spend time together talking over a meal that takes diners on a culinary safari as they spend time spent together. Groups who come to dine are served with a buffet. You'll overhear conversations in a variety of languages, and if you hear "Meda wo ase", you know that someone has just said "thank you". You'll echo the words as you enjoy an evening out with friends, sharing an atmosphere that's both cozy and eclectic. People come to enjoy the food, and also the opportunity to enjoy the ambience of what a dining room would be like if the kitchen fare was catered with the international appetites of the United Nations in mind. When The Washington Post reviewed the restaurant, the reviewer noted that Ghana Café was the scene for one of the most adventurous lunch menus a diner could anticipate. Owner Tony Opare promises, "This is an international scene that will thrill you." Food that thrills . . .it's a passport to a place that must be visited.

All that proves that Ghana Café knows food and how much it contributes to a congenial atmosphere. Friends, families, business acquaintances, strangers, they all benefit from the introduction to food. Which is great, if eating out is what you want to do.

However, sometimes you want to eat at home—but you'd really like to enjoy an exotic restaurant menu offering at your own dining room table. You really don't want to go through a lot of fuss—but to tell the truth, you don't always want to do the cooking. That's okay. Not everyone wants to dine according to the Food Network, and a cookbook can feel like a textbook when all you want to do is enjoy your meal, not study its origins.

That's why Ghana Café has begun a Kickstarter crowdfunding campaign so that the delicious African foods that it serves up in its restaurant can be available in grocery stores. They've secured a major distributor for their products, so they want to move quickly in order to capitalize on this opportunity.

That means funding is needed for the equipment and overhead costs so that they can fulfill their American dream to go from running a restaurant to manufacturing. Their goal is to earn \$50,000 in crowdfunding donations so that by December 20, they can step forward into the latest cycle of their cuisine enterprise: the manufacturing of freshly packed meals that allow shoppers to enjoy exotic foods in the comfort of their own homes. The Opares will offer vegan, nonvegan, and gluten-free grocery products, so that Ghana Café fare can be served up at home.

This new direction isn't all that new. Four years ago, they began to offer their foods for sale on a small scale and they realized that there's a thriving market for these tasty, exotic products. In order for the project to move forward, space is needed for the manufacturing of the fresh-pack vegan and nonvegan meals. Crowdfunding funds will help with the costs of equipment, leasing, and marketing, as well as the transportation of the products to be delivered to the stores. Hiring costs are also included in the \$50,000 goal.

People have become familiar with foods that have a global flavor, and Americans are eager to find out what other scrumptious dishes await. The market is there because people love to eat. Ghana Café can grace your table with tasty food that brings the African continent to your dinner plate. And you don't need to leave a tip.

About Ghana Café

Tony and Abigail Opare, managers of the four-star restaurant Ghana Café (www.ghanacafe.com), bring a decade of experience in the food industry to their newest venture, an expansion into the manufacturing of fresh pack meals, vegan and nonvegan and gluten-free grocery products so that supermarkets and grocery stores local and nationwide will have delicious and healthy taste choices for their customers.

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