



LIME CATERING BREAKFAST & BRUNCH MENU 2021

- Price ex vat, in Kenya Shillings (ksh)
- Minimums apply*
- Includes cutlery, crockery, serveware, service staff, transport & set up for the food ordered; within Nairobi
- Does not include kitchen or dining tent, tables, chairs, decor, lighting, glassware
- Bar Management Service available (bar staff, glassware hire, equipment hire, ice, condiments @80+VAT per guest, per hour), drinks on consumption
- 50% Deposit required to book the date, full payment required before set up
- CONTACT:

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DESSERT & PASTRIES

EACH PLATTER HAS 5PC/ SERVES 5

- **MIXED BREAD & PASTRY BASKET** :- mini croissants, mini bagels & artisan bread served with butter, jam, honey , @1,500
- **CHOCOLATE BROWNIE BITES** with cream & berry @500
- **FRUIT PLATTER @1500** – banana, pineapple, melon, mango, tree tomato
- **MINI PASTRIES PLATE** with pain aux raisins & pain au choc @1,000
- **HOMEMADE BISCUITS 10pc @1,800**
- **VEGAN BANANA MUFFINS @800**
- **MIXED NUT BAKLAVA 12pc tray @2,500**

BUTTIE PLATTER:

Mini burger bun with ketchup/ HP

- **Sausage butty @1,000**
- **Bacon Butty @1,500**
- **Egg Butty @800**
- **OR A MIXED PLATTER of the above @1,300**

COOKED BREAKFAST:

Everything is cooked fresh on site so suitable facilities must be made available* Serves 10 pax each.

- **FULL ENGLISH BUFFET @9,800** with choice of fried, scrambled or boiled eggs Bacon & Sausages (pork or beef), Grilled tomatoes, baked beans & garlic butter mushrooms, Hash browns & waffles
- **CONTINENTAL PLATED EGGS @7,300** served with grilled tomato & garlic mushrooms

Either **EGGS BENEDICT**:- 2 poached eggs served with ham, hollandaise sauce on toasted muffins

Or **EGGS FLORENTINE** :- 2 poached eggs served with organic spinach, hollandaise on toasted muffins

Or **EGGS ROYALE** :- 2 poached eggs with organic spinach & Norwegian smoked salmon on toasted muffins @8,000

SALAD BOWLS, serves 5 each

- **PASTA SALAD @1,600** Pasta tossed with roasted peppers, black olives, sun-dried tomatoes, capers & spring onions with lemon vinaigrette
- **GREEN BEAN AND FETA SALAD @1,500** Green beans, cherry tomatoes, cucumber, red onion & feta with a lemon & onion seed dressing **GF**
- **MIXED GARDEN SALAD @1,400** Salad leaves, rucola, carrots, cucumber, celery, spring onions, avocado, cherry tomatoes with balsamic vinaigrette **GF/ Vegan**
- **SPICED LENTIL & TOMATO SALAD @1,500** with olives, coriander, onion & cherry tomatoes **GF**
- **ITALIAN TOMATO SALAD @1,600** with mozzarella, olives, basil & tomatoes with balsamic **GF**
- **BUTTERNUT, ORANGE, BEETROOT & FETA SALAD @1,500 GF**
- **MOROCCAN COUSCOUS SALAD @1550** with caramelised onions, raisins, spices, dates & toasted cashews
- **NICOISE SALAD @1,800** with lettuce, quails eggs, green beans, baby potatoes, tomatoes, olives & anchovies
- **THAI BEEF SALAD @1,900** with rare ribbon steak, cucumber, radish & spicy Thai dressing

TARTS & QUICHES serves 8 each @2,500

- **TOMATO & BACON TART** with olives
- **CARAMELISED FRENCH ONION TART**
- **CLASSIC QUICHE LORRAINE** with or without ham
- **MEDITERRANEAN VEG TART** with feta & oregano

SANDWICH BOARD @2,600 EACH BOARD HAS 5PC

(CHOOSE FROM LARGE SESAME BUNS/ SPINACH WRAPS OR BROWN SANDWICH BREAD)

- **GRILLED BEEF & CARAMELISED ONION** with rocket, lettuce, horseradish, Dijon mustard & lite mayonnaise
- **ROASTED MEDITERRANEAN VEGETABLES** with feta, lettuce & home made pesto
- **BACON & AVOCADO** with lettuce, Dijon mustard & lite mayonnaise
- **SMOKED BEEF** fillet with cheddar, caramelised onion & mustard Mayo
- **PESTO CHICKEN** with sundried tomato

PLATTER OPTIONS, SERVES 10 EACH

- **MEZZE LUNCH PLATTER @9,900:-**
SELECTION OF COLD DISHES SERVED WITH PITTA BREAD & HUMMUS:
GRILLED VEGETABLES with basil pesto,
CAPRESE SALAD - cherry tomatoes with basil, mozzarella & balsamic reduction
BABY POTATO SALAD with yoghurt mayo,
MIXED GREEN SALAD,
CRUDITE STICKS,
SALAMI & MIXED COLD MEATS
MIXED SLIDER BUNS (pesto chicken, roast veg, grilled beef)
- **CHEESEBOARD @6,800:-**
A SELECTION OF KENYA'S FINEST SOFT & HARD CHEESES Cheddar, Gouda, Flavoured Gouda, Brie, Roule & Blue. Served with fruit, chutneys & crackers
- **MIXED COLD MEAT PLATTER @7,500:-**
GRILLED BEEF FILLET, SMOKED CHICKEN BREASTS, BBQ CHICKEN WINGS, ITALIAN SALAMI, HONEY GLAZED HAM served with olive tapenade & lettuce

DRINKS

- **Hot Drinks Station** Kenyan tea, herbal tea, freshly brewed coffee @200 per person/ cup
- **Fresh juice** (mango, passion, orange, cocktail, tropical) @600 / 1lt
- **Packet juice** (tomato, tropical, mango, passion, apple) @450/ 1lt
- **18lt Water @700**