



LIME CATERING

DROP OFF DINNER MENU

2021

- Price ex vat, in Kenya Shillings (ksh)
 - Delivered in eco-friendly disposable pots - includes transport for the food ordered, min **5,000ksh per order**; within Nairobi
 - Does not include cutlery, crockery, service staff, kitchen or dining tent, tables, chairs, decor, lighting, glassware
 - Full payment required on ordering
- 48hr notice required
EAT@LIMECATERING.CO.KE

CANAPES - Ready to serve (price per 5pc each)

- **PRAWN COCKTAIL** with avocado GF @1000
- **GIN CURED SALMON GRAVADLAX** 150g with rye bread @1,200
- **SMOKED FISH PATE** 200g GF @550
- **PEKING DUCK ROLLS** slow-cooked duck with hoisin dip GF @900
- **DUCK TERRINE** 200g with Grand Marnier Glaze & crostinie @1,250
- **BEETROOT & HALLOUMI SLIDERS** with chilli jam @800
- **BEET DEVILLED QUAIL EGGS** GF @450
- **CAPRESE SKEWERS**- bocconcini, tomato, basil & pesto GF @600
- **MINI YORKIES** with rare roast beef & horseradish @700
- **BEEF CARPACCIO** rare beef fillet with sesame & onion drizzle GF @850
- **CARAMELISED SMOKED BEEF** with apple & brie GF @600
- **MEDITERRANEAN BITES** with Italian Salami, cherry tomato drizzled in pesto @650 GF

CANAPES - Cooking/ assembly required (PRICE PER 5PC EACH)

TO JUST (WARM) & ASSEMBLE:-

- **SLOW COOKED LAMB HASH BROWNS** with smoked mint yoghurt @750
- **HAM & MUSHROOM** honey roast ham with creamy mushroom sauce vol-au vents @750

SHALLOW FRY (par-cooked):

- **Chicken Spring Rolls** with sweet chilli @700
- **THAI MEAT BALLS** - with sweet chilli & soy @700
- **BLACK PUDDING QUAIL EGGS** @500
- **FETA COCKTAIL SAMOSAS** with ginger jam @300
- **ARANCINI** - mozzarella stuffed risotto balls served with chilli tomato salsa @950

SHARING PLATTERS

serve 5 each

- **VEGAN SHARING BOX**

50g each - hummus, babaganoush, roast red pepper & red bean dip, marinated olives & mushrooms. With pitta bread, peppers, broccoli, cauliflower, carrots, baby corn & celery @2,100

- **ARTICHOKE & SPINACH DIP** with crusty garlic bread. 1.2lt tray (needs warming) @2,400 GF
- **BAKED CHEESE**

(needs warming)

ROSEMARY CAMEMBERT 200g, baked in a crusty loaf with bread sticks, redcurrant jelly & caramelised onion @2,500

WHOLE 2kg BRIE baked in puff pastry with crackers, redcurrant jelly & caramelised onions @6,500

- **CHEESE BOX**

A SELECTION OF KENYA'S FINEST SOFT & HARD CHEESES
Mature Gouda, Flavoured Gouda, Brie, Garlic creamcheese & Blue. Served with fruit, chutneys & crackers @3,000

MAIN COURSE - Priced per portion

MEAT & FISH MAIN COURSE

- **BEEF WELLINGTON** with Portobello mushrooms & butter puff-pastry (bake for 35mins) @700
- **BACON-WRAPPED STUFFED CHICKEN BREAST** with creamcheese & sundried tomatoes and served with cream & leek white wine sauce (cook for 15mins) GF @650
- **CRISPY CHILLI BEEF** - Chinese beef fillet strips with steamed brown rice, pak choi & broccolini (warm to serve) @700
- **SESAME CRUSTED SNAPPER** fillet with white wine sauce (warm to serve) GF @1,200
- **LIME CRISPY SKIN SALMON FILLET** 180g with courgetti & cucumber salad with ginger & beurre blanc (warm to serve) GF @1,350

VEGETARIAN MAIN COURSE

- **LIME & SAFFRON RISOTTO** with steamed broccoli & peas and cashewnut pesto (warm to serve) 800ml pot GF @1,000
- **STUFFED PORTOBELLO MUSHROOMS**, with tomato & mozzarella (bake for 20mins) 1.2lt tray GF @1,600
- **CHILLI VEGAN TOFU** with tofu, steamed brown rice, pak choi & broccolini (warm to serve) @700
- **SPINACH & RICOTTA TART & BRUSCHETTA** with Asian fennel & apple slaw (warm to serve) @850
- **FALAFELS & FATTOUSH** 5pc vegan chickpea balls served with cucumber herbed salad (warm to serve) GF @900

SIDES & SAUCES

warm to serve, all GF

- **CREAMY MASHED POTATOES** 800ml pot @400
- **DAUPHINOIS POTATO BAKE** with cream & cheese 1.2lt tray @1,300
- **STEAMED SAFFRON RICE** 800ml pot @400
- **STEAMED BROWN RICE** 800ml pot @400
- **ROAST ROOT VEG** 1.2lt tray @1,200
- **RICH ONION GRAVY** 800ml pot @700

SALADS

Ready to serve, 1.2lt box

- **DELI SALAD** @1,000 pasta tossed with roasted peppers, black olives, sundried tomatoes, capers & spring onions with lemon vinaigrette
- **GREEN BEAN AND FETA SALAD** @900 Green beans, cherry tomatoes, cucumber, red onion & feta with a lemon & onion seed dressing GF
- **MIXED GARDEN SALAD** @800 Salad leaves, carrots, cucumber, celery, spring onions, avocado, cherry tomatoes with balsamic vinaigrette GF
- **ITALIAN TOMATO SALAD** @1,000 with mozzarella, olives, basil & tomatoes with balsamic GF
- **BUTTERNUT, BEETROOT, FETA & ORANGE SALAD** @1,200 GF

MINI DESSERTS

PER 5PC

- **AMARULA CHOCOLATE MOUSSE CUP** *GF @850
- **KEY LIME CHEESECAKE CUPS** @800
- **APPLE PIE CHEESECAKE CUPS** @800
- **MINI FRUIT SKEWERS** @350 (GF/Vegan)
- **CHOCOLATE BROWNIE BITE** @350
- **MIXED NUT BAKLAVA** @700

REGULAR DESSERT

PER PORTION

- **KEY LIME CHEESECAKE 8" tart** *GF avail @1,200
- **APPLE PIE 8" *GF avail** @1,200
- **GIANT CHOCOLATE BROWNIES** with whipped cream & raspberries @450
- **STICKY TOFFEE PUDDING** with caramel sauce @400 *GF avail