

LIME CATERING

BREAKFAST & BRUNCH MENU 2022

- Price ex vat, in Kenya Shillings (ksh)
- Minimums apply*
- Includes cutlery, crockery, serveware, service staff (min. 30pax), 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. 5,000KES plus @80+VAT per guest, per hour), drinks on consumption
- 50% Deposit required to book the date, full payment required before set up

CANCELLATION - Non-refundable deposit to cover loss of earnings, food purchased and staff costs *before the event

- 25% or 10,000kes (whichever is more) non-refundable deposit in the case of cancellation within 96hrs of the event
- 50% or 12,000kes non-refundable deposit in the case of cancellation within 72hrs of the event
- 75% or 20,000kes non-refundable deposit in the case of cancellation within 24hrs of the event

CONTACT:

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SWEETS & PASTRIES

EACH PLATTER HAS 5PC/ SERVES 5

- **MIXED BREAD & PASTRY BASKET** :- 3pc mini croissants, 3pc mini pain choc & 5pc mandazis & 5pc bread rolls 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**
- **VEGAN BANANA MUFFINS @800**
- **MIXED NUT BAKLAVA** 12pc tray **@2,500**

BUTTIE PLATTER:

10pc Mini slider 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

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 @2,750

EACH BOARD HAS 5PC

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

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

PLATTER OPTIONS

SERVES 8-10 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 @7,000:-**
Kenya's finest selection of cheeses (200g each blue, cheddar, flavoured gouda, creamcheese, brie & feta) served with crackers, chutneys & fruit **7,000**
- **MIXED COLD MEAT & FISH PLATTER @7,500:-**
200g each GRILLED BEEF FILLET, SMOKED CHICKEN BREAST, ROAST TURKEY BREAST, CHICKEN LIVER PATE, HONEY GLAZED HAM, SMOKED FISH PATE & SMOKED SALMON. Served with horseradish, mustard, fruit jelly and crusty bread

DRINKS

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