

DROP OFF DINNER MENU 2022

- Price ex vat, in Kenya Shillings (ksh)
- Delivered in eco-friendly disposable pots
- Price 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 (minimum) & 5,000kes non-refundable deposit**

2022 CANCELLATION POLICY - Non-refundable deposit to cover loss of earnings, food purchased and staff costs:

- 10% or 5,000kes (whichever is more) non-refundable deposit in the case of cancellation within 72hrs of the event
- 25% non-refundable deposit in the case of cancellation within 48hrs of the event
- 75% non-refundable deposit in the case of cancellation within 24hrs of the event

EAT@LIMECATERING.CO.KE
WWW.LIMECATERING.CO.KE

CANAPES - Ready to serve

- **GIN CURED SALMON GRAVADLAX** 150g*GF **1,100**
- **SMOKED FISH PATE** 200g *GF **650**
- **PEKING DUCK ROLLS** 5pc slow-cooked duck with hoisin dip *GF **900**
- **DUCK TERRINE** 200g with Grand Marnier Glaze *GF **1,050**
- **BEETROOT & HALLOUMI SLIDERS** 5pc with chilli jam **800**
- **CAPRESE SKEWERS** 5pc with mozzarella, tomato, basil & pesto *GF **600**
- **MINI YORKIES** 5pc with rare roast beef & horseradish **700**
- **BEEF CARPACCIO** 200g rare beef fillet with sesame & onion drizzle *GF **850**
- **CARAMELISED SMOKED BEEF** 5pc with apple & brie *GF **600**
- **MEDITERRANEAN BITES** 5pc with Italian Salami, cherry tomato drizzled in pesto **650**
- **SPICY SAUSAGE BITES** 5pc with chilli lamb sausage, blackberry & olives & mustard glaze **750**

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

TO JUST (WARM) & ASSEMBLE:-

- **PULLED CHICKEN OR PORK SLIDERS** - mini buns stuffed with slow-cooked chicken breast or pork leg with Booch BBQ sauce **900**
- **HONEY GLAZED HAM CROISSANT SLIDERS** **900**
- **HAM & MUSHROOM** honey roast ham with creamy mushroom sauce vol-au-vents **750**
- **CHICKEN VOL AU VENTS** puff-pastry cups with garlic chicken & mushroom **750**

SHALLOW FRY (par-cooked):

- **Chicken Spring Rolls** with sweet chilli **700**
- **THAI MEAT BALLS** - with sweet chilli & soy **700**
- **BLACK PUDDING QUAIL EGGS** 12pc **1,300**
- **CAMEMBERT COCKTAIL SAMOSAS** with ginger jam **500**
- **ARANCINI** - mozzarella stuffed risotto balls served with chilli tomato salsa **950**

TO WARM IN OVEN/ ON GRILL (par-cooked):

- **MINI BEEF** or **CHICKEN MSHIKAKI KEBABS** **850**
- **Mini MIXED VEGETABLE KEBABS** - with peppers, mushrooms, courgettes, baby potato **800**

SALADS

Ready to serve, 1.2lt box (serves 2-3)

- **DELI SALAD** @1,000 pasta tossed with roasted peppers, black olives, sun-dried 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**

- **VEGAN SHARING BOX** Choose one dip 200g - hummus, babaganoush, or roast red pepper & red bean dip. 200g Marinated olives & mushrooms, with pitta bread, peppers, broccoli, cauliflower, carrots, cucumber & celery **2,600**
 - **ARTICHOKE & SPINACH DIP** with crusty garlic bread. 1.2lt tray - serves approx 8-10 (needs warming) @**2,400 GF**
 - **CHEESE BOX** - a selection of Kenya's finest cheeses; 100g each Cheddar, Flavoured Gouda, Brie, Garlic creamcheese & Blue. Served with fruit, chutneys & crackers. Serves approx 5. **3,000**
- BAKED CHEESES** (need 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**

MAIN COURSES

Priced per portion

MEAT & FISH MAIN COURSE

- **BEEF WELLINGTON** 180g prime beef fillet with Portobello mushrooms & butter puff-pastry (bake for 35mins from frozen) and red wine jus. **800**
- **BACON-WRAPPED STUFFED CHICKEN BREAST** with creamcheese & sundried tomatoes and served with cream & leek white wine sauce, steamed broccoli & mashed potatoes (finish for 15mins) **GF. 850**
- **CRISPY CHILLI BEEF** - Chinese beef fillet strips with steamed brown rice, pak choi & broccoli (warm to serve). **700**
- **SESAME CRUSTED SNAPPER** fillet (200g) with wasabi mash, wilted greens, white wine sauce (warm to serve) **GF. 900**
- **LIME CRISPY SKIN SALMON FILLET** 150g with spiralised courgette & cucumber salad, steamed brown rice with ginger & beurre blanc (warm to serve) **GF. 1,500**

VEGETARIAN MAIN COURSE

- **LIME & SAFFRON RISOTTO** with steamed broccoli & peas and cashewnut pesto (warm to serve) 800ml pot **GF. 1,000**
- **CHILLI VEGAN TOFU** with tofu, steamed brown rice, pak choi & broccolini (warm to serve). **700**
- **SPINACH & RICOTTA TART & TOMATO & PARMESAN BRUSCHETTA** with Asian fennel & apple slaw (warm the tart to serve). **850**
- **FALAFELS & FATTOUSH** 5pc vegan chickpea balls served with cucumber herbed salad & Tzatziki (warm to serve) **GF. 900**

SIDES & SAUCES

warm to serve, all **GF**

- **CREAMY MASHED POTATOES** 800ml pot (serves approx 2-3) @**400**
- **DAUPHINOIS POTATO BAKE** with cream & cheese 1.2lt tray (serves approx 4-6) @**1,300**
- **STEAMED SAFFRON RICE** 800ml pot (serves 2-3) @**400**
- **STEAMED BROWN RICE** 800ml pot (serves 2-3) @**400**
- **ROAST ROOT VEG** 1.2lt tray (serves 4-8) @**1,200**
- **RICH ONION GRAVY** 800ml pot (serves approx 4) @**700**

MINI DESSERTS

- **KEY LIME CHEESECAKE CUPS** 5pc **950**
- **APPLE PIE CHEESECAKE CUPS** 5pc **950**
- **MINI FRUIT SKEWERS** 5pc **350** (GF/ Vegan)
- **CHOCOLATE BROWNIE BITE** with cream & berry 5pc **450**
- **MIXED NUT BAKLAVA** 12pc tray **1,500**

REGULAR DESSERT

- **KEY LIME CHEESECAKE 7"** *GF avail **1,200**
- **APPLE PIE 7"** *GF avail **1,200**
- **TART CITRON 7"** GF avail **1,000**
- **GIANT CHOCOLATE BROWNIE** with whipped cream & raspberries Per person **450**
- **STICKY TOFFEE PUDDING** with caramel sauce. Per person **400** *GF avail