

LIME CATERING

Canape Menu 2022

INFO, CANCELLATION POLICY, TERMS & CONDITIONS

- Minimum 20pax and 1,500ksh per person
- Price is per 10 pc, exc VAT
- Price includes serviceware, service staff, condiments, disposables & transport for the food ordered, within Nairobi
- All hot food is cooked on site, suitable kitchen area should be provided
- * = Gluten Free avail on request
- Bar Management Service available at 10,00kes plus 80kes+VAT per guest, per hour (includes bar staff, glassware hire, equipment hire, ice, condiments)
- 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 in 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

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FISH & SEAFOOD

SMALLER BITES

- **SMOKED SALMON** and lime mousse, wafer cucumber on rye 2,200 GF
- **SALMON GRAVADLAX** marinated in dill & gin on toasted brown bread 2,500 *
- **SMOKED FISH PATE** Served on a potato crisp scoop 1,350 GF

BIGGER BITES

- **GARLIC QUEEN PRAWN** with avocado & tomato mango salsa 2,200 GF
- **PRAWN COCKTAIL** with avocado on lettuce 2,200 GF
- **SMOKED SALMON BLINIS** with feta & beetroot pate 2,200
- **SMOKED SALMON BUCKWHEAT BLINIS** with Quail egg, caper & dill aioli 2,500
- **FISH & CHIPS** Breaded fish fillets & thin cut fries served in a cone with garlic mayo 2,200
- **THAI FISH CAKES** Breaded fish patties blended with ginger, herbs & chilli with sweet chilli dipping sauce 2,200

VEGETARIAN

SMALLER BITES

- **VEGAN MOMO** - lightly steamed sweet potato, carrot & ginger Asian dumplings with garlic soy wasabi dip with Nigella 1,600
- **VEGAN MUSHROOM & TOFU MOMOS** - gluten free with garlic, sweet chilli & nigella dip 1,800
- **FETA SPINACH COCKTAIL SAMOSAS** with ginger jam 900
- **AUBERGINE PARMIGIANA** grilled eggplant rolled with sun-dried tomato & mozzarella & pesto drizzle 1,600 *Vegan avail
- **SPINACH & RICOTTA PASTRY BITE** 1,450
- **GRILLED ZUCCHINI BITES** with Harissa, goat's cheese and lime & mint drizzle 1,200 *
- **SMOKED RED PEPPER HUMMUS** with breadstick 1,400
- **CAPRESE SKEWERS** with mozzarella, cherry tomato & basil drizzled with balsamic 1,300 *
- **AUBERGINE CROQUETTES** with oregano aioli 1,600 V

BIGGER BITES

- **VEGETABLE SAMOSAS** with fresh lime & dhanian yoghurt dip 1,200 V
- **COURGETTE & RED ONION BLINIS** with Avo salsa 1,500 *
- **BUCKWHEAT BLINI** with avocado mousse, asparagus spear, radish and chive & caper aioli 1,800 *
- **BEETROOT & HALLOUMI SLIDERS** with chilli jam & garlic herb butter 2,000 V
- **CRUDITE CUPS:** veg sticks with dip (choose one: hummus | baba ganoush | beetroot feta) 1,350
- **FALAFELS** with Tzatziki (garlic & cucumber yoghurt) 1,500
- **BELGIAN FRITES** thin cut fries served in mini cones with garlic mayo 1,200 *Vegan avail
- **ROAST MED VEG "TORTILLA BITES"** with feta, pesto & salad served on either Butternut Chapati *GF | Spinach Tortilla wrap 1,500

BEEF, PORK, LAMB

SMALLER BITES

- **MINI YORKSHIRE PUDDINGS** with rare Roast Beef 1,550 *
- **CARAMELISED SMOKED BEEF** with apple & brie 1,500 *
- **PEPPER SEARED BEEF CARPACCIO** rare beef fillet with sesame & onion seed oil 2,000 *
- **MEDITERRANEAN BITES** Italian pork salami, mozzarella & cherry tomato mini skewers drizzled in basil & cashew pesto 1,300 *
- **BLACK PUDDING QUAIL EGGS** (12pc) A must try! Served with wholegrain mustard aioli 1,700

BIGGER BITES

- **THAI MEATBALLS** with soy garlic dipping sauce 1,600 *
- **LEKKER BITTERBALLEN** traditional Dutch deep-fried meatballs with mustard 1,700
- **BEEF or LAMB MSHIKAKI** marinated fillet skewers with onions & pepper 2,200 *
- **BEEF SLIDERS:** Roast beef fillet slices with mustard mayo in mini burger 2,200
- **BEEF or LAMB SAMOSAS** with fresh lime & dhanian yoghurt dip 1,200
- **SPICY SAUSAGE BITES** with chilli lamb sausage, olives & mustard glaze 1,750
- **GRILLED CHEESY SAUSAGE BITES** (deliciously big pork sausage slices) with mustard & sauerkraut 1,650

POULTRY

SMALLER BITES

- **PEKING DUCK ROLLS** slow cooked duck with julienne vegetables & hoisin sauce in a rice wrapper 2,200 *
- **SMOKED CHICKEN BREAST** with booch chutney & crispy potato 1,900
- **DUCK TERRINE** with Grand Marnier glaze served on croute 2,300
- **CROSTINI OF CHICKEN LIVER PATE** with balsamic onions & rosemary foccaccia Melba toast 1,800
- **CHICKEN VOL AU VENTS** puff-pastry cups with creamy chicken & mushroom 2,200

BIGGER BITES

- **CHICKEN SPRING ROLLS 2"** with sweet chilli dip 1,600
- **MINI SATAY SKEWERS** Indonesian style chicken kebabs with spicy peanut sauce 2,200ksh GF
- **MINI JERK SKEWERS** - beautifully marinated spicy chicken breast skewers with cucumber raita 2,200 GF
- **ABU DHABI CHICKEN SHAWARMA** in mini pitta pockets with shredded cabbage 2,400
- **PULLED CHICKEN SLIDERS** mini buns with slow-cooked chicken 2,400
- **CHICKEN PESTO "TORTILLA BITES"** with pesto & salad served on either Butternut Chapati *GF | Spinach Tortilla wrap 1,500

PARTY PLATTERS & SHAWARMA

IDEAL FOR CASUAL SHARING, THESE ARE PLACED ON A STATION, NOT PASSED AROUND

- **BAKED ROSEMARY CAMEMBERT 200g** baked in a crusty loaf with bread sticks, redcurrant jelly & caramelised onion 2,500
- *whole 2kg brie also available (in puff pastry) 6,500
- **VEGAN SHARING PLATTER** - 200G Dip (choose either: hummus, babaganoush or roast red pepper & red bean dip), marinated olives, mushrooms, pitta bread, asparagus, broccoli, cauliflower, carrots, baby corn & celery 3,500
- **CHEESE BOARD** Kenya's finest selection of cheeses (200g each blue, cheddar, flavoured gouda, creamcheese, brie & feta) served with crackers, chutneys & fruit 7,000
- **1x Shawarma** serves approx 60 in mini pittas - Guests to serve themselves with mini pittas, rainbow slaw, garlic sauce & chilli - 14,500

OPTIONS:

- Spicy Jamaican Jerk chicken (med-mild)
- Chicken Tikka (med-mild)
- Paneer (mild)

DESSERT

SMALLER BITES

- **RICH CHOCOLATE BROWNIE** bite with cream & berries 950
- **BOOZY DARK CHOCOLATE TRUFFLE** 750 *
- **MINI FRUIT SKEWERS** 900 *V
- **MIXED NUT BAKLAVA** 2,250

BIGGER BITES

- **BRIE, BASIL & STRAWBERRY CROSTINI** 1,600
- **LIME CHEESECAKE CUPS** - gingery biscuit crush topped with zingy creamcheese 1,900
- **APPLE PIE CHEESECAKE CUPS** 1,900

LIME CATERING

BUSINESS LUNCH MENU 2022

FOOD IS ALL SERVED COLD; IDEAL FOR BOARDROOM MEETINGS.

- Price ex vat, in Kenya Shillings (ksh)
- Minimum **10pax**, Max 100pax
- 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 80kes+VAT per guest, per hour), drinks on consumption
- 50% Deposit required to book the date, full payment required before set up

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SANDWICH BOARD @5,500

EACH BOARD HAS 10PC

(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 8-10 EACH

- **MEZZE LUNCH PLATTER @9,900:-**
SELECTION OF COLD DISHES
180g Hummus & Babaganoush
GRILLED VEGETABLE Salad 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 (grilled beef, smoked beef, roast chicken, beef sausage) 100g each
MIXED SLIDER BUNS (4pc tikka chicken, 2pc roast veg, 4pc grilled beef)
- **CHEESEBOARD @7,000:-**
A SELECTION OF KENYA'S FINEST 200g each Cheddar, Gouda, Flavoured Gouda, Brie, garlic cream cheese & Blue. Served with fruit, chutneys & crackers
- **MIXED COLD MEAT PLATTER @7,000:-**
200g each GRILLED BEEF FILLET, SMOKED CHICKEN, SMOKED BEEF, BEEF SAUSAGE, ITALIAN SALAMI, HONEY GLAZED HAM
5pc BBQ CHICKEN WINGS
served with 100g olive tapenade, 5pc pitta bread & lettuce

SALAD BOWLS

SERVES 5-10 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

Regular @2,700 each 9" tart

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

Gourmet @3,400 each 9" tart

- **SALMON & ASPARAGUS**
- **SPINACH, SUN-DRIED TOMATO & GOAT'S CHEESE**

DESSERT

SERVES 10 EACH

- **CHOCOLATE BROWNIE BITES @950**
- **AMERICAN MUFFINS** (lemon poppy seed, blueberry, banana or choc) @2,000
- **FRUIT PLATTER @2500** – banana, pineapple, melon, mango, tree tomato
- **MINI PASTRIES PLATE** with 10 pc each pain aux raisins & pain au choc @2,300
- **VEGAN GLUTEN FREE BANANA BREAD** (1kg loaf) 1,800
- **NUT BAKLAVA** 12pc @2,000

DRINKS

- **Hot Drinks Station** Kenyan tea, herbal tea, freshly brewed coffee @200 per person
- **Fresh juice** (mango, passion, orange, cocktail, tropical) @580 / 1lt
- **Packet juice** (tomato, tropical, mango, passion, apple) @440/ 1lt
- **18lt Water @1,000**