

LIME CATERING

WEDDING MENU 2022

- Price per person, ex vat, ksh
- Minimum 20pax, max 200pax
- 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 at 10,000kes plus 8000kes+VAT per guest, per hour (includes bar staff, glassware hire, equipment hire, ice, condiments)
- 50% Deposit or 20,000kes 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

WWW.LIMECATERING.CO.KE

EAT@LIMECATERING.CO.KE

POST CEREMONY CANAPES @450

CHOOSE 6

- **Mini Cucumber Rolls** with smoked salmon & creamcheese *GF
- **Peking Duck Rolls** with hoisin
- **Chicken Spring Rolls** with sweet chilli
- **Satay Skewers**
- **Vegan Momos** with soy, wasabi & Nigella dip
- **Cheese Cocktail Samosas** with ginger jam
- **Caprese Skewers** - mozzarella, tomato, basil & pesto*
- **Beef/ Veg Samosas** with dhania yoghurt dip
- **Mini Yorkshire Puddings** with rare roast beef & horseradish
- **Black Pudding Quail Eggs** with mustard Aioli
- **Lekker Bitterballen** traditional Dutch deep-fried meatballs with mustard 1,500

PLATED STARTER

CHOOSE 1 OR 2 OPTIONS

- 1/ **SOUP** WITH A FRESHLY BAKED ROLL **550**
 - **Rich Cream of Tomato** with Basil
 - **Butternut, Carrot & Ginger**
 - **Pea & Mint**
- 2/ **RIBBON VEG SALAD** with spicy peanut dressing **500**
- 3/ **CARAMELISED FRENCH ONION TART** with rocket salad **700**
- 4/ **FALAFELS & FATTOUSH** Mediterranean vegan and gluten-free chickpea balls served with cucumber herb salad & Tzatziki dip (not vegan) **750**
- 5/ **ITALIAN BRUSCHETTA** (tomato, basil, garlic) served on crostini with parmesan shavings drizzled with pesto **650**
- 8/ **DUCK TERRINE** en croute with fennel & orange salad & Grand Marnier Glaze **850**
- 9/ **HOME-SMOKED FISH PATE** with crispy baguette & Asian Slaw **800**

MAIN COURSE

1/.FAMILY STYLE @1,700

Served in sharing bowls on the table. Choose 2 Mains & 3 sides

MAINS

- **Grilled Beef Fillet** with caramelised onions & gravy
- **Crispy Chilli Beef**
- **Beef & Guinness Pie**
- **Indian Butter Chicken Curry** with coconut, ginger & served with raita & poppadums
- **Breaded Chicken Breast or Fish Fillet** with chunky tomato or tartare sauce
- **Awesome Sausage Foursome** - Spicy Lamb, Cheesy German, Safari Pork & Sticky Chipolata with onion gravy
- **Salmon, Tomato & Basil Broth** with fresh & smoked salmon, shrimps and cherry tomatoes
- **Lime, Asparagus & Pea risotto**
- **Chilli Vegan Tofu** with garlic mushrooms & grilled peppers (vegan & GF)
- **Shakshouka** Ottolenghi-style baked eggs with tomatoes, peppers and served with garlic rosemary foccacia

SIDES

- **Dauphinois Potato** bake with cream & cheese
- **Giant Yorkshire Puddings**
- **Steamed Seasonal Veg**
- **Roast Vegetable Medley**
- **Mixed Garden Salad**
- **Steamed or Spiced Rice**
- **Creamy Mashed Potatoes**
- **Thin Cut Fries**
- **Chapatis** - both regular and gluten free butternut chapati

2/.PLATED @2,000

MAX 100PAX

Choose 2 Mains - all served with seasonal veg

- **ROAST BEEF FILLET** 200g with roast potatoes, Yorkshire pudding, & red wine jus
- **BACON wrapped CHICKEN BREAST** stuffed with cream cheese & sundried tomatoes served with white wine, leek & mushroom sauce on butternut puree
- **SESAME CRUSTED SNAPPER** 200g fillet served with wasabi mash, white wine sauce
- **CRISPY SKIN SALMON** - 150g fillet served with brown rice & spiralsised ginger, courgette & cucumber salad *GF
- **BUTTERNUT, FETA & CASHEW-NUT OPEN RAVIOLI** with an oregano beurre blanc sauce & creamed spinach
- **MUSHROOM & ASPARAGUS RISOTTO** with cashew nut & basil pesto ***vegan avail, *GF**

DESSERT

CHOOSE 1 OPTION

1/.MINI DESSERT STATION @600

- CHOCOLATE BROWNIE BITES
- MIXED NUT BAKLAVA
- MANGO PASSION & MINT SALSA
- LIME CHEESECAKE CUPS

2/.PLATED @600

CHOOSE 1, MAX 100PAX

- **RICH CHOCOLATE BROWNIE** with berries & cream
- **STICKY TOFFEE** pudding with caramel fudge sauce
- **TREACLE TART** served with vanilla crème Anglais
- **MANGO AND PASSION FRUIT SALSA** with berry sorbet (vegan & GF)
- **TRIO OF BOOZY SORBETS** served with Italian Cannoli
- **TART CITRON** with whipped cream

LATE NIGHT SNACKS

SERVED AT A STATION

- **TEA & COFFEE** - Safari Lounge Speciality Kenyan Tea, herbal teas & coffee. Per 10 pax **2,000**
- **CHEESE BOARD** Kenya's finest selection of cheeses (200g each blue, cheddar, flavoured gouda, creamcheese, brie & feta) served with crackers, chutneys & fruit **7,000**
- **SOUP CUPS** with mini roll or chapati Per person **350**
- **SAUSAGE BUTTIES** in mini roll with HP 10pc **2,200**
- **BACON BUTTIES** in mini roll with HP 10pc **3,500**
- **BELGIAN FRITES** (serves 10) cone with garlic mayo **1,200**