

LIME CATERING BUFFET

MENU 2023

- Price **per person**, ex vat, in Kenya Shillings (ksh)
- Minimum 20pax, Max 200pax (or per Covid regs)
- Includes cutlery, crockery, serviceware, 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 1000kes+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 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

EAT@LIMECATERING.CO.KE
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PRE-DINNER CANAPES - 600

CHOOSE 4

- **Chicken Spring Rolls** with sweet chilli
- **Satay Skewers**
- **BBQ Chicken Wings**
- **Vegan Momos** with soy, wasabi & Nigella dip
- **Cheese Cocktail Samosas** with ginger jam
- **Caprese Skewers** - mozzarella, tomato, basil pesto *GF
- **Spinach & Ricotta pastry bite**
- **Beet Devilled Quail Eggs** with pickled beetroot & fennel
- **Beef/ Veg Samosas** with dhanian yoghurt dip
- **Mini Yorkshire Puddings** with rare roast beef & horseradish
- **Lekker Bitterballen** traditional Dutch deep-fried meatballs with mustard 1,500
- **Devils on Horseback** - dates wrapped in bacon
- **Sticky Sausages** (BBQ pork or beef chipolatas)

PLATED STARTER

CHOOSE 1 OPTION

- 1/. **Soup** with a freshly baked roll 550
 - Rich Cream of Tomato with Basil
 - Butternut, Carrot & Ginger
 - Pea & Mint
- 2/. **RIBBON THAI 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 700
- 8/. **DUCK TERRINE** en croute with fennel & orange salad & Grand Marnier Glaze 900
- 9/. **HOME-SMOKED FISH PATE** with crispy baguette & Asian Slaw 850

MAIN COURSE OPTIONS

1/.ADULTS - 1,700

Choose upto 4 Mains & 4 sides

MAINS

- **Beef Goulash** (Rich beef stew)
- **Beef & Guinness Pie** topped with puff pastry
- **Chicken Korma Curry** (mild, creamy chicken curry)
- **Breaded Chicken** with chunky tomato or tartare sauce
- **Breaded Fish Fillet** with chunky tomato or tartare sauce
- **Shepherd's Pie** (rich lamb mince topped with mashed potato)
- **Veg Lasagne**
- **Aubergine Parmigiana** (egg plant, tomato, basil & parmesan stacks)
- **Palak Paneer** - aromatic spinach curry with paneer (GF)
- **Thai Veg Curry** (vegan & GF)
- **Swahili Veg Curry** (vegan & GF)

SIDES

- Dauphinois Potato bake with cream & cheese
- Giant Yorkshire Puddings
- Creamy Mashed Potatoes
- Spicy Wedges
- Steamed or Spiced Rice
- Steamed Seasonal Veg
- Roast Vegetable Medley
- Sukuma or Creamed Spinach
- Mixed Garden Salad with balsamic dressing
- Kachumbari Salad
- Garlic Bread
- Chapati or Naan

2/.KIDS - 1,000

Suitable for kids upto 10yrs

Choose 2 Mains & 2 sides

- **Chicken & Pasta** with white sauce & peas
- **Chicken & Veggie** puff pastry pie
- **Beef Lasagne**
- **Veg Lasagne**
- **Mac & Cheese** with white sauce, cheese and peas with breadcrumbs
- **Sukuma Wiki** (with or without beef mince)
- **Beef or Veg Sliders** (mini burger buns)

SIDES:

- Chips/ Fries
- Coleslaw
- Veg sticks (carrots, celery, cucumber, peppers) with dip (hummus or guacamole)
- Ugali & Chapati
- Plain Pasta or rice

DESSERT @600

CHOOSE 1 OPTION

- **RICH CHOCOLATE BROWNIE** with berries & cream
- **STICKY TOFFEE** pudding with caramel fudge sauce
- **TREACLE TART** served with vanilla crème Anglais
- **TRIO OF ICE-CREAM** (Gelato - vanilla, chocolate, strawberry, raspberry swirl)
- **FRESH FRUIT SALAD** with custard or ice-cream
- **MINI DESSERTS** - Mango, passion & mint salsa cups/ Mixed Nut Baklava/ Brie & Strawberry

ADD EXTRAS OR ALTERNATIVES:

TABLE EXTRAS (serves 10 each)

- **GARLIC & ROSEMARY FOCCACCIA** with balsamic & olive oil 1,000
- **DINNER ROLLS** with flavoured butters - garlic | sea salt & sesame | olive oil & onion seed 1,000
- **MIXED GARDEN SALAD** & balsamic Vinaigrette 1,500
- **TEA & COFFEE** Safari Lounge Speciality Tea, herbal teas & coffee 2000
- **KENYAN CHEESE BOARD** Kenya's finest selection of cheeses (200g each cheddar, 3 flavoured goudas, creamcheese & feta) served with crackers, chutneys & fruit 8,400