

LIME CATERING

DINNER MENU 2023

- Price **per person**, ex vat, in kes (Kenya Shillings)
- Minimum **8pax**, Max 100pax
- Price includes service-ware, 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 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

eat@limecatering.co.ke | www.limecatering.co.ke

SUNDOWNER CANAPES @800

CHOOSE 5

- **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** (2pc) with ginger jam
- **Caprese Skewers** - mozzarella, tomato, basil & pesto *GF
- **Beef/ Veg Samosas** with dhanian yoghurt dip
- **Mini Yorkshire Puddings** with rare roast beef & horseradish
- **Black Pudding Quail Eggs** with mustard Aioli
- **Lekker Bitterballen** traditional Dutch breaded beef balls with mustard

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/. **AUBERGINE PARMIGIANA STACKS** with pesto drizzle **550**

3/. **CARAMELISED FRENCH ONION TART** with rocket salad **600**

4/ **FALAFELS & FATTOUSH** Mediterranean chickpea balls served with cucumber herb salad & Tzatziki **750 *GF & vegan**

5/ **ITALIAN BRUSCHETTA** (tomato, basil, garlic) served on crostini with parmesan shavings, drizzled with pesto **650**

6/. **BEETROOT CARPACCIO** with feta cheese, truffle & nigella oil with herb & cucumber wafer salad **750**

7/. **BEEF CARPACCIO** with horseradish cream, truffle & nigella oil with herb & cucumber wafer salad **850**

8/. **DUCK TERRINE** en croute with fennel & orange salad & Grand Marnier Glaze **900**

9/. **HOME-SMOKED FISH PATE** with potato crisp, fresh baguette & Asian Slaw **750**

MAIN COURSE

1/.FAMILY STYLE MAIN @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. Served with crusty garlic bread & prawn butter
- **Fish Tacos** (3 tacos per person) breaded snapper fillets with shredded red cabbage, avocado drizzled with lime aioli in a soft tortilla shell
- **Mexican Beef Tacos** (3 tacos per person) with guacamole, corn salsa, smoked chilli and mango tomato chilli salsa
- **Refried Bean Tacos** (3 tacos per person) with guacamole, corn salsa, smoked chilli and mango tomato chilli salsa
- **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 MAIN @2,000

Choose 1 Main (plus 1 for any dietary) - all served with steamed garden veg

- **ROAST BEEF FILLET** 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** - 180g fillet served with steamed brown rice & spirals ginger, courgette & cucumber salad *GF
- **BUTTERNUT, FETA & CASHEW-NUT OPEN RAVIOLI** with an oregano beurre blanc sauce & creamed spinach (*GF avail)
- **MUSHROOM & ASPARAGUS RISOTTO** with cashew nut & basil pesto *vegan avail, *GF
- **MELANZANE PARMIGIANA "STEAK"** with grilled zucchini, steamed broccoli, leafy greens and garlic bread *GF

PLATED 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
- **MANGO AND PASSION FRUIT SALSA** with berry sorbet (vegan & GF)
- **TRIO OF BOOZY SORBETS**
- **TART CITRON** with whipped cream

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**