



## Priced Per 10 Pax

Inclusive of service-ware, cutlery, crockery, transport within NBI & VAT for the food ordered.

\*Please add 25% for service staff

All prices are in Kenya Shillings (ksh)

Prices are subject to change & 50% is required to book the date and full payment must be made 7 days prior

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## HEALTHY RANGE @4,500 PER PLATTER

- 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

BROWN OR WHITE?

Choose From Brown or white SANDWICH, white seeded ROLL OR spinach WRAP

## MEZZE LUNCH @9,000

SELECTION OF COLD DISHES SERVED WITH PITTA BREAD:-

HUMMUS,  
GRILLED VEGETABLES 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  
MIXED SLIDER BUNS (pesto chicken, roast veg, grilled beef)

## CHEESE BOARD @7,000

MATURE CHEDDAR, BRIE, BLUE, GOUDA & ROULE. served with grapes & crackers

## MEAT PLATTER @8,000

GRILLED BEEF FILLET, SMOKED CHICKEN BREASTS, BBQ CHICKEN WINGS, ITALIAN SALAMI, HONEY GLAZED HAM served with olive tapenade, pitta bread, green salad & crudites

## SALADS (2 bowls)

- DELI SALAD @3,500 orzo pasta tossed with roasted peppers, black olives, sun-dried tomatoes, capers & spring onions with lemon vinaigrette
- GREEN BEAN AND FETA SALAD @3,000 Green beans, cherry tomatoes, cucumber, red onion & feta with a lemon & onion seed dressing
- MIXED GARDEN SALAD @2,800
- Salad leaves, rucola, carrots, cucumber, celery, spring onions, avocado, cherry tomatoes with balsamic vinaigrette
- SPICED LENTIL & TOMATO SALAD @3,000 with olives, coriander, onion & cherry tomatoes
- ITALIAN TOMATO SALAD @3,400 with mozzarella, olives, basil & tomatoes with balsamic
- NICOISE SALAD @3,500 with lettuce, quails eggs, green beans, baby potatoes, tomatoes, olives & anchovies
- THAI BEEF SALAD @3,600 with rare ribbon steak, cucumber, radish & spicy Thai dressing

## TARTS & QUICHES

### REGULAR @2,500

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

### GOURMET @3,200

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

## DESSERTS & DRINKS

### DESSERTS & TEA SNACKS

- 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 croissants & pain au choc @2,000
- HOMEMADE BISCUITS 20pc @1,800
- VEGAN BANANA BREAD @1,500
- MINI DONUTS @1,500
- NUT BAKLAVA @2,000

### DRINKS

- Kenyan tea, herbal tea, freshly brewed coffee @1,500
- Bottomless hot drinks for 3 hours @3,000 pp
- Fresh juice (mango, passion, orange) @500 per litre
- Packet juice 1lt (tomato, tropical, mango, passion, apple) @380
- Water 500ml @70