



Price per 10pc

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

Hot food is cooked on site & suitable facilities must be made available

All prices are in Kenya Shillings (ksh) per 10 portions

* **Gluten Free**

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

- **HOME SMOKED FISH CUP** on Moroccan couscous, drizzled with chilli harissa dressing @2,000
- **GRILLED QUEEN PRAWN** with avocado mousse & tomato mango salsa @2,000 *
- **SMOKED SALMON & ASPARAGUS** with lime mousse, wafer cucumber on rye @2,000 *
- **CUCUMBER ROLLS** with cream cheese & smoked salmon @1,800ksh *
- **HOME-SMOKED FISH PATE** Served on a scoop with potato crisp @1,250 *
- **FISH & CHIPS** Breaded fish fillets & thin cut fries served in a cone with garlic aoli @ 2,000
- **THAI FISH CAKES** Breaded fish patties blended with ginger, herbs & chilli with sweet chilli dipping sauce @2,000
- **MINI MAC & CHEESE CUPS** with crab & ginger @2,200
- **SEAFOOD MONEYBAGS** - a medley of prawn, squid & crab in a wine sauce wrapped in a dill crepe @2,500

- **ORGANIC DUCK TERRINE** with Grand Marnier glaze served on croutes @2,200 * option
- **SMOKED DUCK BREAST** served on croutes with berry balsamic compote @2,300
- **LIME & PAPRIKA CHICKEN SALAD CUP** Served with avocado pepper salsa & smoked pepper aoli @1,850 *
- **PEKING DUCK ROLLS** slow cooked duck with julienne vegetables & hoisin sauce in a rice wrapper @2,100 *
- **SATAY SKEWERS** Indonesian style satay chicken fillets with spicy peanut sauce @2,300ksh *
- **CHICKEN WINGS** - sticky BBQ marinade with honey & Soy @1,500ksh *
- **BAKED BROWN SUGAR CHICKEN WINGS** with smoked Red Pepper aoli @1,600 *
- **GRILLED TURKEY KOFTA SKEWERS** with smoked Thai Basil yoghurt @2,000

VEGETARIAN

- **SMOKED AUBERGINE DIP** : with asparagus @500
- **VEGETABLE SUSHI** with home-pickled ginger, fireball wasabi & soy @1,250 *
- **SPINACH & FETA GALETTES**: Spinach with crumbled feta on puff pastry @1,350
- **VEGETABLE SAMOSAS** with fresh lime @800
- **CAMEMBERT COCKTAIL SAMOSAS** with homemade fig jelly @700
- **ARANCINI** Deep-fried risotto balls stuffed with mozzarella, served with spicy tomato relish @2,100
- **GOAT'S CHEESECAKE** with red onion jam @1,900
- **BELGIAN FRITES** thin cut fries served in mini cones with garlic aioli @1,200 *
- **COURGETTE & RED ONION BLINIS** with Avocado salsa @1,300ksh
- **GRILLED ZUCCHINI BITES** with Harissa, goat's cheese and lime & mint drizzle @1,100 *
- **BEETROOT & HALLOUMI SLIDERS** with chilli jam & garlic herb butter @1,800ksh
- **AUBERGINE CROQUETTES** with oregano aioli @1,400
- **MINI CAPRESE PIZZA** @1,100
- **CRUDITE CUPS**: with garlic hummus @1,250 *
- **BLOOD MARY SOUP SHOTS**: rich tomato with a dash of vodka @600 *

BEEF, LAMB, PORK

- **SWEET & SOUR BEEF NOODLES** with ginger & soy ribbon vegetables @1,550
- **MINI YORKSHIRE PUDDINGS** with rare Roast Beef @1,250
- **PULLED BEEF** in a mini Yorkshire pudding topped with caramelized onion @1,400
- **BEEF SLIDERS**: Roast beef fillet mini buns with pickles & mustard @1,800
- **THAI MEATBALLS** with dhania & chilli with soy garlic dipping sauce @1,450
- **LAMB MSHIKAKI** - marinated lamb fillet skewers with onions & pepper @1,800 *
- **BEEF SAMOSAS** with fresh lime @800
- **BLACK PUDDING QUAIL EGGS** A must try! Served with wholegrain mustard aioli @950
- **MINI BEEF WELLINGTONS**: rare beef fillet with mushroom farcie, in puff pastry @2,000
- **HASH BROWN** topped with Maasai bacon, drizzled with date syrup @1,100
- **SLOW-COOKED LAMB** with smoked mint yoghurt, served on butternut @1,700 *
- **SAUSAGE & MASH**: Pork boerwors topped with cheesy mash & caramelized onions @1,200
- **MEDITERRANEAN BITES** Italian salami, mozzarella & cherry tomato mini skewers drizzled in basil & cashew pesto @1,100ksh *

DESSERT

- **CHOCOLATE & BEETROOT MINI CUPCAKE** with yoghurt & cream cheese frosting @600
- **RICH CHOCOLATE BROWNIE** bite with cream & berries @950
- **CHOCOLATE, LIME & VODKA TRUFFLE** @650 *
- **MANGO, PASSION & MINT SALSA CUP** @900 *
- **MINI FRUIT SKEWERS** @900
- **TART CITRON** @1,200
- **BRIE, BASIL & STRAWBERRY CROSTINI** The perfect mix of post dinner delight @1,500
- **KEY LIME CHEESECAKE** Our Best selling dessert @1,800
- **MINI TIRAMISU** Layers of biscuit, chocolate, coffee & mascarpone @1,800
- **MAGNUM CHOCOLATE MOUSSE CUPS** @1,800 *
- **VANILLA FUDGE** @1,100 per 200g *
- **CHEESE BOARD** Kenya's finest selection of cheeses served with crackers, chutneys & fruit @7,000
- **SAFARI LOUNGE TEA & COFFEE** @1,600 Choose from a selection of teas: camomile, green, mint, Kenyan Earth or Earl Grey, Dark roast coffee freshly brewed