



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**
V **vegan option**

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 @2,200
- **GRILLED QUEEN PRAWN** with avocado & tomato mango salsa @2,200 *
- **SMOKED SALMON** with lime mousse, wafer cucumber on rye @2,200 *
- **MINI CUCUMBER ROLLS** with cream cheese & smoked salmon @1,900ksh *
- **HOME-SMOKED FISH PATE** Served on a scoop with potato crisp @1,350 *
- **FISH & CHIPS** Breaded fish fillets & thin cut fries served in a cone with garlic mayo @ 2,200
- **THAI FISH CAKES** Breaded fish patties blended with ginger, herbs & chilli with sweet chilli dipping sauce @2,200
- **SEAFOOD PARCELS** - a medley of prawn, squid & crab in a wine sauce wrapped in a dill crepe @2,700
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- **ORGANIC DUCK TERRINE** with Grand Marnier glaze served on croutes @2,300 * option
- **SMOKED TURKEY BREAST** served on croutes with berry balsamic compote @2,300
- **PEKING DUCK ROLLS** slow cooked duck with julienne vegetables & hoisin sauce in a rice wrapper @2,100 *
- **MINI CHICKEN SPRINGROLLS** with sweet hoisin dip @1,600
- **GRILLED TURKEY KOFTA SKEWERS** with smoked Thai Basil yoghurt @2,200
- **SATAY SKEWERS** Indonesian style satay chicken fillets with spicy peanut sauce @2,400ksh *
- **MINI TIKKA SKEWERS** - spicy chicken breast skewers @2,400 *
- **PULLED CHICKEN SLIDERS** - mini burgers with slow-cooked BBQ chicken @2,400
- **MINI MEXICAN CHICKEN NACHO** - spicy chicken breast with guacamole & salsa on nacho @1,800
- **CHICKEN WINGS** - sticky BBQ marinade with honey & Soy @1,700ksh *

VEGETARIAN

- *** NEW *** VEGAN MOMO - lightly steamed sweet potato, carrot & ginger Asian dumplings with garlic soy wasabi dip with Nigella @1,200
- AUBERGINE PARMIGIANA grilled eggplant rolled with sun-dried tomato & mozzarella & pesto drizzle @1,600 * V
- VEGETABLE SUSHI with home-pickled ginger, fireball wasabi & soy @1,350 * V
- SPINACH & FETA GALETTES: Spinach with crumbled feta in pastry @1,450
- VEGETABLE SAMOSAS with fresh lime @900 V
- PANEER COCKTAIL SAMOSAS with ginger jam @800
- ARANCINI Deep-fried risotto balls stuffed with mozzarella, served with spicy tomato relish @2,200
- GOAT'S CHEESECAKE with red onion jam @2,000
- BELGIAN FRITES thin cut fries served in mini cones with garlic mayo @1,200 * V
- COURGETTE & RED ONION BLINIS with Avocado salsa @1,400ksh
- GRILLED ZUCCHINI BITES with Harissa, goat's cheese and lime & mint drizzle @1,200 *
- BEETROOT & HALLOUMI SLIDERS with chilli jam & garlic herb butter @2,000ksh V
- AUBERGINE CROQUETTES with oregano aioli @1,600 V
- MINI CAPRESE PIZZA @1,200
- GRILLED HOMEMADE HALLOUMI marinated in basil, served with pickled beetroot @1,600 *
- BEET DEVILLED QUAIL'S EGGS @1,000 *
- CRUDITE CUPS: veg sticks with hummus @1,350 * V
- BLOOD MARY SOUP SHOTS: rich tomato with a dash of vodka @700 * V

BEEF, LAMB, PORK

- *** NEW *** Pork or Beef Momo - steamed and butter fried pork Asian dumplings with garlic soy wasabi dip with Nigella @1,200
- MINI YORKSHIRE PUDDINGS with rare Roast Beef @1,450
- PULLED BEEF in a mini Yorkshire pudding topped with caramelized onion @1,600
- Caramelised Smoked Beef, Apple & Brie @1,500
- BEEF SLIDERS: Roast beef fillet mini burger @2,000
- THAI MEATBALLS with dhania & chilli with soy garlic dipping sauce @1,600
- MEXICAN BEEF NACHOS with spicy mince, guacamole & salsa on a nacho @1,650
- BEEF SAMOSAS with fresh lime @900
- MINI BEEF WELLINGTONS: rare beef fillet with garlic mushroom, in puff pastry @2,200
- LAMB MSHIKAKI - marinated lamb fillet skewers with onions & pepper @2,000 *
- SLOW-COOKED LAMB HASH BROWN with smoked mint yoghurt @1,800
- BLACK PUDDING QUAIL EGGS A must try! Served with wholegrain mustard aioli @1,100
- MINI SAUSAGE & MASH: Pork boerwors topped with cheesy mash & caramelized onions @1,300
- MEDITERRANEAN BITES Italian pork salami, mozzarella & cherry tomato mini skewers drizzled in basil & cashew pesto @1,200ksh *

DESSERT

- CHOCOLATE & BEETROOT MINI CUPCAKE with yoghurt & cream cheese frosting @700
- RICH CHOCOLATE BROWNIE bite with cream & berries @950
- CHOCOLATE, LIME & VODKA TRUFFLE @750 *
- MANGO, PASSION & MINT SALSA CUP @900 *
- MINI FRUIT SKEWERS @900
- MINI FRUIT TARTS with custard & seasonal fruits @1,200
- BRIE, BASIL & STRAWBERRY CROSTINI The perfect mix of post dinner delight @1,600
- KEY LIME CHEESECAKE Our Best selling dessert @1,800
- MINI TIRAMISU Layers of biscuit, chocolate, coffee & mascarpone @1,900
- MAGNUM CHOCOLATE MOUSSE CUPS @1,900 *
- 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 TABLE @1,600 . A selection of teas: camomile, green, mint, Kenyan Earth or Earl Grey, Dark roast coffee, freshly brewed