



Conference Catering Menu

MINIMUM 10 Pax

Inclusive of service staff, service-ware, cutlery, crockery, transport & set up charges within Nbi
Excluding 16% VAT.

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 prior

CONTACT: 0722 393 158
limecateringkenya@gmail.com
www.limecatering.co.ke

BUDGET

Option 1

@1,400ksh per person:-
Morning & Afternoon Snacks
Two Course Lunch

Option 2

@950ksh per person:-
Two Course Lunch

REGULAR

Option 1

@2,700ksh per person:-
Morning & Afternoon Snacks
Two Course Lunch

Option 2:-

@1,700ksh per person
Two Course Lunch

VIP

Option 1

@4,900ksh per person
Morning & Afternoon Snacks
Two Course Lunch

Option 2:-

@3,700ksh per person
Two Course Lunch

- Bottomless Freshly Brewed Tea & Coffee station (5hrs) @500ksh pp
- Bottomless Juice & Flavoured Water bar (5hrs) @600 ksh pp
- Bottomless snack bowls with nuts, dried fruit & veg crisps @700ksh pp
- Bread & Pastry basket (serves 10) with jam, honey, marmalade, marmite @2,800
- Fresh Fruit Basket (serves 10) with apples, oranges, grapes, bananas @2,500

BUDGET

SAMPLE MENU

MORNING SNACKS

Mini Croissants

Freshly brewed Tea or Coffee

LUNCH

Mixed Sandwiches & wraps

(chicken pesto/ grilled beef/ roast med veg with pesto/ ham & cheese/ egg mayo)

Fruit Salad

Water

AFTERNOON SNACKS

Homemade biscuits

Freshly brewed Tea or Coffee

REGULAR

SAMPLE MENU

MORNING SNACKS

Mini Pastries

Mixed Butties (mini egg/ sausage/ bacon rolls)

Fruits

Freshly brewed Tea, herbal tea or Coffee

LUNCH

Hummus with crudites & pita bread

Grilled Vegetables with basil pesto

Caprese Salad, Baby Potato Salad, Mixed Green Salad

Salami & Cold Meat Cuts

Mixed Sliders (pesto chicken/ roast med veg/ grilled beef)

FRENCH ONION TART

SALMON ASPARAGUS TART

FRUIT PLATTER

JUICE & WATER

AFTERNOON SNACKS

Brownies

Freshly brewed Tea, herbal tea or Coffee

VIP

SAMPLE MENU

MORNING SNACKS

Smoked Salmon Devilled Eggs

American Muffins

Mini Pastries

Fruits

Freshly brewed Tea, herbal tea or Coffee

Fresh Fruit Juice

LUNCH

Brie, Apple & Onion Tart

Salmon & Camembert Quiche

Roast Carrots with tahini & Pomegranate

Pulled Mushroom Toasts

Terrine De Ratatouille

Honey Roast Ham

Pepper Seared Beef Carpaccio

Side of Salmon infused with Lime & Ginger

Prawn Cocktail

Avocado Chicken Salad

Asian Cucumber Salad

Chocolate Brownie Bites

Fresh Juice & Water

AFTERNOON SNACKS

Nut Baklava

Fruits

Freshly brewed Tea, herbal tea or Coffee