



SET DINNER MENU

Minimum 8 pax, Maximum 100 pax

- Inclusive of service-ware, service staff, cutlery, crockery, transport within NBI & VAT for the food ordered.
- Does NOT include dining tent, tables, chairs, decor, glassware etc
- 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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CHOOSE YOUR SET UP

MAIN COURSE @2,000 PP

TWO COURSE @2,500 PP

THREE COURSE @2,900 PP

STARTERS - choose 1

- ROASTED TOMATO SOUP served with a freshly baked bread roll
- TOMATO, BASIL & PARMESAN BRUSCHETTA served on crostini drizzled with olive oil & pesto
- MEDLEY: tomato, basil & parmesan bruschetta and spinach & feta tartlets served with fresh garden salad & balsamic dressing
- PATE PLATTER: Home-made chicken liver pate infused with brandy, wild duck terrine and baba ganoush (roast aubergine) served with herbed salad, croutes & chilli ginger jam
- SPINACH & FETA GALETTES: rich spinach tart topped with crumbled feta on puff pastry with mixed salad

MAIN COURSE

Main Course - choose 1

- ROAST BEEF FILLET with roast potatoes, Yorkshire pudding, steamed broccoli & red wine jus
- BACON WRAPPED CHICKEN BREAST with white wine, leek & mushroom creamy sauce with butternut & pesto puree and asparagus
- LEMON & THYME CHICKEN BREAST with spiced couscous & Mediterranean vegetables and chunky tomato coulis
- BALSAMIC BAKED FISH with mango, cilantro, chilli & fruit salsa served with saffron rice
- FISH FILLET POACHED IN WHITE WINE with a herb & sesame crust served with wasabi mash and steamed vegetables
- SLOW-COOKED PORK RIBS with wasabi mash, steamed vegetables, onion gravy & apple sauce

MAIN COURSE - contd

VEGETARIAN OPTIONS

- LIME & ASPARAGUS RISSOTO with cashew nut & basil pesto and steamed vegetables
- BUTTERNUT, FETA & CASHEW-NUT OPEN RAVIOLI with an oregano beurre blanc sauce & creamed spinach
- SHAKSHUKA - Ottolenghi-style baked eggs with toasted rye bread & herb salad
- ORGANIC MUSHROOM NUT ROAST with wholegrains, cashewnuts & served with whiskey cream sauce

DESSERT

DESSERT - choose 1

- TREACLE TART served with vanilla crème anglais
- MANGO AND PASSION FRUIT SALSA with berry ice-cream
- VANILLA PANACOTTA with fruit compote and caramel shards
- RICH CHOCOLATE BROWNIE with strawberries & cream
- TEA & COFFEE with truffles