



## 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

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

## CHOOSE YOUR SET UP

MAIN COURSE @2,100 PP

TWO COURSE @2,700 PP

THREE COURSE @3,200 PP

Add Bar Management for  
400ksh per person  
(exc drinks)

*All meals include post-dinner  
Freshly brewed coffee & herbal tea*

## STARTERS - choose 1

- ITALIAN BRUSCHETTA (tomato, basil, garlic) served on crostini with parmesan shavings drizzled with pesto
- VEG MEDLEY: Italian bruschetta and spinach & feta tartlets served with fresh garden salad & balsamic dressing
- PATE PLATTER: Home-made chicken liver pate infused with brandy, duck terrine and mushroom wine pate served with herbed salad, croutes & chilli ginger jam
- SPINACH & FETA GALETTES: rich spinach tart topped with crumbled feta on puff pastry with mixed salad
- SMOKED FISH BRANDADE with crusty bread & herb salad

## MAIN COURSE

### Main Course - choose 1

- ROAST BEEF FILLET with roast potatoes, Yorkshire pudding, roast root veg, steamed broccoli & red wine jus
- BACON wrapped CHICKEN BREAST stuffed with cream cheese & sundried tomatoes served with white wine, leek & mushroom sauce on butternut puree with asparagus
- GRILLED GARLIC QUEEN PRAWNS with mango, cilantro & chilli salsa served with brown rice & coconut spinach
- SEAFISH FILLET herb & sesame crust served with wasabi mash, white wine sauce, sauteed leeks & creamed spinach
- SLOW-COOKED PORK RIBS with wasabi mash, steamed veg, onion gravy & apple sauce
- DUCK BREAST with cranberry jus, dauphinois potatoes & glazed vegetables

## MAIN COURSE - contd

### VEGETARIAN OPTIONS

- LIME & ASPARAGUS RISOTTO with cashew nut & basil pesto and steamed vegetables \*vegan avail
- 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
- MUSHROOM NUT ROAST with wholegrains, cashewnuts & served with whiskey cream sauce & roast root veg

## DESSERT

### DESSERT - choose 1

- TREACLE TART served with vanilla crème Anglais
- STICKY TOFFEE pudding with caramel fudge sauce
- MANGO CRUMBLE with cream or crème Anglais
- MANGO AND PASSION FRUIT SALSA with berry sorbet (vegan & GF)
- VANILLA PANACOTTA with fruit compote and white chocolate
- RICH CHOCOLATE BROWNIE with strawberries & cream