



Fridge/ Freezer Fillers

48hrs notice required.

Transport within Karen/ Hardy included.

All prices are in Kenya Shillings (ksh)

TO ORDER:

0722 393 158 or email

limecateringkenya@gmail.com

FOOD ON THIS PAGE COMES

REFRIGERATED - PLEASE ADVISE IF YOU

PREFER IT FROZEN

Marinated and seasoned ready for you to BBQ and enjoy

STARTER PORTIONS 10PC:

- QUEEN PRAWNS - Whole Garlic Queen 2pc prawns skewer @2,900
- CHICKEN WINGS - sticky BBQ marinade @800
- MINI SATAY SKEWERS - Indonesian style satay chicken with spicy peanut sauce @2,100
- MINI CHICKEN TIKKA KEBABS @2,100

MAIN PORTIONS:

- CHICKEN TIKKA BONELESS per KG - chicken breast marinated overnight in yoghurt, tikka spices & dhanian @1,300
- CHICKEN DRUMSTICKS rubbed with Lemon, garlic and thyme 5PC @1,500
- PORK SPARE RIB RACK per kg - with Chinese 5 Spice, ginger, honey & soy marinade @1,800ksh
- WELL HUNG BUTCHER PRIME BEEF BURGER PATTY each @300 - add slaw, caramelised onions & bun @200

VEGETARIAN MAIN PORTIONS 10PC :-

MIXED VEGETABLE KEBABS - with aubergine, red peppers, mushrooms, courgettes, Butternut squash, red pepper, baby potato kebabs @2,500

BEETROOT & CHICKPEA BURGER PATTY @2000

ORGANIC MUSHROOM BURGER PATTY with blue cheese, sweet potato & cashew - gluten & Egg free @3,500

SALADS @1,400

(bowl serves approx 5 pax)

Ottolenghi style Mango & curried chickpea salad

Beetroot, Butternut, Orange & Feta salad with rocket & sunflower seeds

GREEN BEAN AND FETA SALAD with cherry

tomatoes, cucumber, red onion & a lemon & onion seed dressing

DELI SALAD orzo pasta tossed with roasted peppers,

black olives, sun-dried tomatoes, capers & spring onions with lemon vinaigrette

FRESH VEG READY FOR YOU TO COOK & ENJOY

Serves 2 pax (subject to availability)

Tenderstem Broccoli @250

Sweetcorn @200

Mixed Veg (Fine Beans, Carrots, Broccoli) @200

Asparagus Spears @300

Baby Potatoes @140

FRY IT UP - Canapes - 10pc

SHALLOW FRY:

- THAI MEATBALLS - grilled beef stuffed with dhanian & chilli with soy dipping sauce @1,400
- THAI FISH CAKES - mini patties with fish, herbs & chilli and sweet chilli dipping sauces @1,800

DEEP FRY:

Black Pudding Scotch Quails Eggs @850

SAMOSAS - beef/ vegetable @600

PANEER COCKTAIL SAMOSAS with homemade kei apple jelly @600

ARANCINI - mozzarella stuffed risotto balls served with chilli tomato salsa @1,900

AUBERGINE CROQUETTES with oregano aioli @1,300

TO BAKE

GOURMET MINI PIZZAS - 10PC

* Caprese - vegetarian @1,000

*Smoked Salmon & Rocket @2,500

*Salami & Sundried tomato @1950

*Ham & Mushroom @1750

GARLIC BREAD - Full french baguette stuffed with garlic herb butter - oven-ready @400

DIPS @350 per 200ml

TZATZIKI - Greek yoghurt dip rich with garlic & cucumber

HUMMUS - chickpea & olive oil dip with garlic & lemon

GARLIC CREAMCHEESE - with herbs & yoghurt

ROAST BEETROOT AOILI - caramelized beetroot blended with home-made mayonnaise

OLIVE TAPENADE - simple green olive dip with herbs & lemon

SMOKED YOGHURT - home-smoked yoghurt flavoured with mint or basil pesto

SOUPS, DIPS & SAUCES

Price per portion

SOUPS 1lt:-

- GOURMET @850ksh
- HEARTY CHICKEN BROTH
- ROAST CHICKEN with noodles
- SALMON & SNAPPER

- REGULAR @650KSH
- RICH TOMATO
- COURGETTE & BACON
- CARROT, BUTTERNUT & GINGER
- PEA & MINT

SAUCES 500ml:

- Arrabbiata – Spicy tomato sauce @400
- Amatriciana – Spicy tomato & bacon @450
 - Beef Bolognese @550
 - Rum Burger Sauce @550

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Oven Bakes:-

come in Aluminium trays one/ two or four portions

- LIME'S OWN CHICKEN & MUSHROOM PIES @600/ 1,000/ 2,100ksh
- chicken with leeks, mushrooms, in a creamy garlic sauce topped with puff pastry
- ROAST CHICKEN GRATIN @600/ 1,000/ 2,100ksh
- Roast chicken, bacon & leeks topped with breadcrumb, cashew-nut, parmesan & paprika crumble
- BEEF LASAGNE @600/ 1,000/ 2,100ksh
- Lean minced beef in a rich tomato basil ragu layered between sheets of pasta with three cheese sauce
- **VEGETARIAN LASAGNE @500/ 900/ 1,900ksh layers of vegetables between sheets of pasta with three cheese sauce & parmesan**
- BEEF & GUINNESS PIE - Slow-cooked steak with carrots & mushrooms, topped with puff pastry@700/ 1,200/ 2,100ksh
- SHEPHERD'S PIE - Rich lamb mince with leek & cheese mash @600/ 1,000/2,100ksh
- SHAKSHOUKA - Ottolenghi Style baked eggs@600/1,000/ 1,900
- **VEGETARIAN MOUSSAKA a rich aubergine and lentil bake layered with veg and topped with cheese @600/1,000/ 1,900**

STOVE-TOP RE-HEATS (comes in 500ml or 1lt):-

- THAI CHICKEN CURRY @650/ 1,200ksh. A chunky coconut, lime & chilli curry with seasonal vegetables, Infused with lemongrass & dhania
- Or QUEEN PRAWN @850/ 1,600ksh
- Or **VEGETABLE @550/ 1,000ksh**
- GINGER & COCONUT INDIAN CURRY @750/ 1,400ksh
- BEEF:- Topside steak slow-cooked with ginger, chilli, curry spices & coconut milk
- CHICKEN:- Chicken breast with Indian curry spices, curry leaves & coconut milk
- **VEGETARIAN OPTION @650/1,200**
- BEEF GOULASH @700/ 1,200
- A rich & hearty beef stew
- SWAHILI FISH CURRY with a rich tomato base & warming ginger kick @750/ 1,400
- **VEGETARIAN OPTION @650/1,200**
- **MUSHROOM RISOTTO with parmesan & white wine @650/1,200**