

# LIME CATERING by Lekker

## BREAKFAST & BRUNCH MENU 2023-24

- Price ex vat, in Kenya Shillings (ksh)
- Minimums apply\*
- Includes cutlery, crockery, serveware, service staff (min. 30pax), transport & set up for the food ordered; within Nairobi
- Does not include kitchen or dining tent, tables, chairs, decor, lighting, glassware
- Bar Management Service available (bar staff, glassware hire, equipment hire, ice, condiments. 5,000KES plus 100+VAT per guest, per hour), drinks on consumption
- 50% Deposit required to book the date, full payment required before set up

- CANCELLATION** - Non-refundable deposit to cover loss of earnings, food purchased and staff costs \*before the event
- 25% or 10,000kes (whichever is more) non-refundable deposit in the case of cancellation within 96hrs of the event
  - 50% or 12,000kes non-refundable deposit in the case of cancellation within 72hrs of the event
  - 75% or 20,000kes non-refundable deposit in the case of cancellation within 24hrs of the event

CONTACT:

EAT@LIMECATERING.CO.KE | INFO@LEKKER.CO.KE

WWW.LEKKER.CO.KE

## SWEETS & PASTRIES

EACH PLATTER HAS 5PC/ SERVES 5

- **MIXED BREAD & PASTRY BASKET** :- 3pc mini croissants, 3pc mini pain choc & 5pc mandazis & 5pc bread rolls served with butter, jam, honey **1,725**
- **CHOCOLATE BROWNIE BITES** with cream & berry **575**
- **FRUIT PLATTER** – banana, pineapple, melon, mango, tree tomato **1,725**
- **MINI PASTRIES PLATE** with 5pc each pain aux raisins & pain au choc **1,380**
- **VEGAN BANANA MUFFINS** **920**
- **MIXED NUT BAKLAVA** 12pc tray **2,300**

## BUTTIE PLATTER:

**10pc Mini slider bun with ketchup/ HP**

- Sausage butty **1,725**
- Bacon Butty **2,070**
- Egg Butty **1,380**
- OR A MIXED PLATTER of the above **1,725**

## COOKED BREAKFAST:

Everything is cooked fresh on site so suitable facilities must be made available\* Serves 10 pax each.

- **FULL ENGLISH BUFFET @11,270** with choice of fried, scrambled or boiled eggs. Served with Bacon & Sausages (pork or beef), Hash browns, Grilled tomatoes, baked beans, garlic butter mushrooms & toast
  - **CONTINENTAL PLATED EGGS @10,695** served with grilled tomato & garlic mushrooms
- Either **EGGS BENEDICT**:- 2 poached eggs served with ham, hollandaise sauce on toasted muffins
- Or **EGGS FLORENTINE** :- 2 poached eggs served with organic spinach, hollandaise on toasted muffins
- Or **EGGS ROYALE** :- 2 poached eggs with organic spinach & Norwegian smoked salmon on toasted muffins **@11,270**

## SALAD BOWLS, serves approx 5 each

- **QUINOA TABBOULEH** healthy quinoa salad made with chickpeas, red pepper, cucumber, parsley and lemon **1,840**
- **PASTA SALAD** Pasta tossed with roasted peppers, black olives, sun-dried tomatoes, capers & spring onions with lemon vinaigrette **1,840**
- **GREEN BEAN AND FETA SALAD** Green beans, cherry tomatoes, cucumber, red onion & feta with a lemon & onion seed dressing GF **1,725**
- **MIXED GARDEN SALAD** Salad leaves, rucola, carrots, cucumber, celery, spring onions, avocado, cherry tomatoes with balsamic vinaigrette GF/ Vegan. **1,610**
- **SPICED LENTIL & TOMATO SALAD** with olives, coriander, onion & cherry tomatoes GF **1,725**
- **ITALIAN TOMATO SALAD** with mozzarella, olives, basil & tomatoes with balsamic GF **1,840**
- **BUTTERNUT, ORANGE, BEETROOT & FETA SALAD** **1,725 GF**
- **MOROCCAN COUSCOUS SALAD** with caramelised onions, raisins, spices, dates & toasted cashews. **1,780**
- **NICOISE SALAD** with lettuce, quails eggs, green beans, baby potatoes, tomatoes, olives & anchovies. **2,070**
- **THAI BEEF SALAD** with rare ribbon steak, cucumber, radish & spicy Thai dressing. **2,185**

## TARTS & QUICHES

serves 8 each @2,875

- **TOMATO & BACON TART** with olives
- **CARAMELISED FRENCH ONION TART**
- **CLASSIC QUICHE LORRAINE** with or without ham
- **MEDITERRANEAN VEG TART** with feta & oregano

## SANDWICH BOARD @3,450

EACH BOARD HAS 5PC

(CHOOSE FROM LARGE SESAME BUNS/ SPINACH WRAPS OR CIABATTA BREAD)

- **GRILLED BEEF & CARAMELISED ONION** with rocket, lettuce, horseradish, Dijon mustard & lite mayonnaise
- **ROASTED MEDITERRANEAN VEGETABLES** with feta, lettuce & home made pesto
- **SMOKED BEEF** fillet with cheddar, caramelised onion & mustard Mayo
- **PESTO CHICKEN** with sundried tomato

## PLATTER OPTIONS

SERVES 8-10 EACH

- **MEZZE LUNCH PLATTER @11,385:-**  
SELECTION OF COLD DISHES SERVED WITH PITTA BREAD & HUMMUS:
  - **GRILLED VEGETABLES** with basil pesto
  - **CAPRESE SALAD** – cherry tomatoes with basil, mozzarella & balsamic
  - **BABY POTATO SALAD** with yoghurt mayo,
  - **MIXED GREEN SALAD,**
  - **CRUDITE STICKS,**
  - **MIXED COLD MEATS**MIXED SLIDER BUNS 3pc each: *pesto chicken, roast veg, grilled beef*
- **CHEESEBOARD 8,400:-**  
Kenya's finest selection of cheeses (200g each cheddar, 3 flavoured goudas, creamcheese & feta) served with crackers, chutneys & fruit
- **MIXED COLD MEAT & FISH PLATTER 8,400:-**  
200g each GRILLED BEEF FILLET, SMOKED CHICKEN BREAST, CHICKEN LIVER PATE, HONEY GLAZED HAM, SMOKED FISH PATE. 5pc BBQ Chicken wings. Served with olive tapenade, horseradish, mustard, fruit jelly, pita and crusty bread

## MOCKTAILS & HOT DRINKS STATIONS

(ADD 3,000 FOR WAITER SERVICE, INCLUDES GLASSWARE/ CUPS)

- **TEA & COFFEE STATION** (serves 10) **2,000**
- **FRESH JUICE** (per lt, served in jugs with glasses) Pineapple Mint | Lime Ginger | Mango | Passion | Tropical **700**
- **FLAVOURED WATER** (per lt, served in jugs with glasses) Berry Fusion | Cucumber Mint | citrus burst **500**
- **KENYA ORIGINALS ICED TEAS** Mix & Match 12pc 300ml: Tropical African | Tropical Fruit | Passion Fruit | Hibiscus Lime **2,800**