LIME CATERING by Lekker BUFFET MENU 2023-24

- Price per person, exc vat, in Kenya Shillings (ksh)
- Minimum 20pax, Max 200pax
- Includes cutlery, crockery, serviceware, service staff, 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 at 10,00kes plus 100kes+VAT per guest, per hour (includes bar staff, glassware hire, equipment hire, ice, condiments)
- 50% Deposit or 20,000kes 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 in 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

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PRE-DINNER CANAPES -880

CHOOSE 5

- Chicken Spring Rolls with sweet chilli
- Satay Skewers
- BBQ Chicken Wings
- Vegan Momos with soy, wasabi & Nigella dip
- · Cheese Cocktail Samosas with ginger jam
- Caprese Skewers mozzarella, tomato, basil pesto *GF
- Spinach & Ricotta pastry bite
- Beet Devilled Quail Eggs with pickled beetroot & fennel
- Beef/ Veg Samosas with dhania yoghurt dip
- Mini Yorkshire Puddings with rare roast beef & horseradish
- Lekker Bitterballen traditional Dutch deep-fried meatballs with mustard 1,500
- Devils on Horseback dates wrapped in bacon
- Sticky Sausages (BBQ pork or beef chipolatas)

PLATED STARTER

CHOOSE 1 OPTION

1/. Soup with a freshly baked roll 600

- Rich Cream of Tomato with Basil
- Butternut, Carrot & Ginger
- Pea & Mint

2/. AUBERGINE PARMIGIANA STACKS with pesto drizzle 600
3/. CARAMELISED FRENCH ONION TART with rocket salad 700
4/ FALAFELS & FATTOUSH Mediterranean chickpea balls served with cucumber herb salad & Tzatziki 850 *GF & vegan

5/ ITALIAN BRUSCHETTA (tomato, basil, garlic) served on crostini with parmesan shavings, drizzled with pesto **750**

6/. BEETROOT CARPACCIO with feta cheese, truffle & nigella oil with herb & cucumber wafer salad **850**

7/. BEEF CARPACCIO with horseradish cream, truffle & nigella oil with herb & cucumber wafer salad 970

MAIN COURSE OPTIONS 1/.ADULT& - 1,950+

Choose upto 4 Mains & 4 sides

MAINS

- Beef Goulash (Rich beef stew)
- Beef & Guinness Pie topped with puff pastry
- Chicken Korma Curry (mild, creamy chicken curry)
- Breaded Chicken with chunky tomato or tartare sauce
- Breaded Fish Fillet with chunky tomato or tartare sauce
- Shepherd's Pie (rich lamb mince topped with mashed potato)
- Veg Lasagne
- Aubergine Parmigiana (egg plant, tomato, basil & parmesan stacks
- Palak Paneer aromatic spinach curry with paneer (GF)
- Thai Veg Curry (vegan & GF)
- Swahili Veg Curry (vegan & GF)

SIDE

- Dauphinois Potato bake with cream & cheese
- Giant Yorkshire Puddings
- Creamy Mashed Potatoes
- Spicy Wedges
- Steamed or Spiced Rice
- Steamed Seasonal Veg
- Roast Vegetable Medley
- Sukuma or Creamed Spinach
- Mixed Garden Salad with balsamic dressing
- · Kachumbari Salad
- Garlic Bread
- Chapati or Naan

2/.KID&-1,150

Suitable for kids upto 10yrs

Choose 2 Mains & 2 sides

- Chicken & Pasta with white sauce & peas
- Chicken & Veggie puff pastry pie
- Beef Lasagne
- Veg Lasagne
- Mac & Cheese with white sauce, cheese and peas with breadcrumbs
- Sukuma Wiki (with or without beef mince)
- Beef or Veg Sliders (mini burger buns)

SIDES:

- Chips/ Fries
- Coleslaw
- Veg sticks (carrots, celery, cucumber, peppers) with dip (hummus or quacamole)
- Ugali & Chapati
- Plain Pasta or rice

DESSERT @690

CHOOSE 1 OPTION

- RICH CHOCOLATE BROWNIE with berries & cream
- STICKY TOFFEE pudding with caramel fudge sauce
- TREACLE TART served with vanilla crème Anglais
- TRIO OF ICE-CREAM (Gelato vanilla, chocolate, strawberry, raspberry swirl)
- FRESH FRUIT SALAD with custard or ice-cream
- MINI DESSERTS Mango, passion & mint salsa cups/ Mixed Nut Baklava/ Brownie bite

ADD EXTRAS OR ALTERNATIVES:

TABLE EXTRAS (serves 10 each)

- GARLIC & ROSEMARY FOCCACCIA with balsamic & olive oil 1,150
- **DINNER ROLLS** with flavoured butters garlic | sea salt & sesame | olive oil & onion seed 1,150
- MIXED GARDEN SALAD & balsamic Vinaigrette 1,750
- TEA & COFFEE Safari Lounge Speciality Tea, herbal teas & coffee 2,000
- KENYAN CHEESE BOARD Kenya's finest selection of cheeses (200g each cheddar, 3 flavoured goudas, creamcheese & feta) served with crackers, chutneys & fruit 8,400