



NAIROBI SERENA

HOTEL

COCKTAIL MENU PROPOSALS

Minimum Nos. 30 persons- Maximum 350 persons

COCKTAIL 1

Cold Canapés

Vegetable crudities and dips
Smoked salmon roulade and cream cheese
served on rye crouton,
Thai chicken salad set on pickled cucumber cup,
Aged Gouda, Strawberry and Mint bites,
Grilled Cheese bites with Tomato shooters
Guacamole Vol au Vents **V**
Assorted house made Sushi **V**

Hot Canapés

Meat Samosa, Teriyaki glazed Lamb Loin, Sesame crust,
Malaysian style Chicken Satay with peanut sauce,
Sesame Beef cubes with smoked eel dressing,
Feta and Mint Quiche **V**,
Deep fried spring Vegetable Samosa **V**

Variety of Roasted Nuts and Dry Snacks

Kshs 1,800/-

COCKTAIL 3

Cold Canapés

Peppered beef Carpaccio on parmesan shortbread,
Salad of lobster with mango, lime and mint,
Ricotta, chive and tomato mini tart,
Tartlet of asparagus with Roquefort cream **V**,
Cherry tomato filled with avocado mousse **V**,
Assorted house made sushi **V**,

Hot Canapés

Duck spring rolls with plum dip, Lamb Satay
Tempura prawns with chilli jam dip,
Chicken samosa flavoured with fresh coriander,
Truffle brioche pizza with parmesan **V**,
Herb rolled goats' cheese with pear chutney **V**,
Cashewnut rolls **V**

Dessert Canapés

Fruit tartlets, Almond tart, Assorted crème brulee
Strawberry cheese cake, Mini coffee éclair

Kshs 2,950/-

COCKTAIL 2

COLD CANAPÉS

Vegetable Crudities with Dips
Smoked Sailfish on Brown Bread Melba Toast
Roast Beef with Horseradish Cream
Shrimps, Cucumber and Dill Butter Canapé
Spicy Ratatouille Tartlets
Salmon teriyaki with Ginger, Soy Dipping

HOT HOR D'OUVRES

Meat Balls on Tomato Sauce
Crumbed Fish Fingers, Chicken Satays
Mutton Samosas,
Vegetable Spring Rolls **V**
Deep-fried Potato Stuffed with Cheese **V**
Mushroom Pizzas **V**
Cashew nut Roll **V**

Variety of Roasted Nuts and Dry Snacks

Kshs 2,200/-

COCKTAIL 4

Cold Canapés

Chicken tartlets flavored with coconut & pickled
vegetables and chili jam,
Tequila poached shrimp on a cucumber with Mango
chutney,
Pepper-crust Beef fillet with béarnaise butter,
Smoked salmon on blinis,
Mediterranean Goat cheese cake with sun dried
tomatoes **V**,
Apple and Blue cheese tartlets **V**,
Assorted house made Sushi **V**

Hot Canapés

Mini Thai marinated Beef Kebabs, Chicken Satay,
Ginger and soy marinated Fish Fingers,
Beef Samosa, Tangu Thai prawns, Spinach puffs **V**,
Goat's cheese tartlets with black olive puree **V**
Vegetable spring roll **V**

Variety of Roasted Nuts and Dry Snacks

Kshs 2,500/-



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CARVINGS

Whole Roasted Lamb or Goat Marinated with rosemary, garlic, lemon, yoghurt and herbs Black peppercorn sauce (<i>approx. 15kg</i>)	Kshs. 24,000/-
Roast Sirloin of Beef Horseradish sauce, With Yorkshire pudding (<i>approx. 6.5kg</i>)	Kshs. 18,000/-
Roast Leg of Lamb Infused with garlic and herbs Mint gravy (<i>approx. 3kg</i>)	Kshs. 8,500/-
Whole Baked Fish With warm capers and lemon butter sauce (<i>approx. 8 kg</i>)	Kshs.20,000/-
Roast Honey Glazed Ham Grain mustard sauce (<i>approx. 8kg</i>)	Kshs.18,500/-
Roast Whole Suckling Pig With apple sauce (<i>approx. 6kg</i>)	Kshs. 20,000/-
Rib of Beef on Bone (<i>approx. 11kg</i>)	Kshs. 31,000/-
Loin of Pork (<i>approx 5kg</i>)	Kshs. 16,000/-
Turkey, Whole (<i>approx. 5kg</i>)	Kshs. 16,000/-

*All Carvings are accompanied by a basket of Bridge Rolls,
Mustard or Chilli Tomato Sauce*