



KAMPALA SERENA
HOTEL



/// // // BUFFET MENUS // // //

MENU I



(Minimum 30 Delegates and Maximum 400)



KAMPALA SERENA
HOTEL

//////// SOUP //////////

Cream of Fresh Oyster Mushrooms

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//////// SALADS //////////

Tomato Salad, Greek Salad, Coleslaw Salad, Tuna with French Beans,
Chicken Oriental, Beetroot with Apple

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//////// DRESSINGS //////////

Vinaigrette, Cocktail Sauce, Italian Dressing

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//////// COLD CUTS //////////

Roast Beef, Grilled Vegetables and Smoked Fish

-

//////// HOT - CHAFING DISHES //////////

Chicken Joints Tandoor, Beef Stroganoff,
Fish Paupiettes with Cucumber and Dill Sauce, Vegetable Lasagna,
Mixed Vegetable Korma, Steamed Rice, Roast Potatoes, Assorted
Vegetables, Chapatti, Steamed Matooke with Groundnut Sauce

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//////// DESSERTS //////////

Chocolate Brownies, Baked Cheese Cake, Lemon Soufflé,
Vanilla Cream Slice, Pineapple Pie, Bake Well Tart, Fruit Salad

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//////// SAUCES //////////

Chocolate Sauce, Fruit Coulis

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Freshly Brewed Tea or Coffee

-

Ushs 120,000 Per Person

MENU II



(Minimum 30 Delegates and Maximum 400)



KAMPALA SERENA
HOTEL

//////// SOUP //////////

Cream of Carrot Enhanced with ginger

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//////// SALADS //////////

Assorted Lettuce, Cucumber, Tomatoes, Mediterranean Salad, Coleslaw

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//////// DRESSINGS //////////

Vinaigrette, Cocktail Sauce, Tartar Sauce

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//////// COLD CUTS //////////

Roast Beef, Tomato Mozzarella

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//////// HOT- CHAFING DISHES //////////

Boneless Chicken Cooked in Coconut and Curry Sauce,
Pan-Fried Fish Fillets with Lemon Butter Sauce,
Goat Navarin, Pea and Potato Masala, Steamed Rice,
Seasonal Vegetables, Assorted Local Food, Chapatti,
Steamed Matooke with Groundnut Sauce

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//////// DESSERTS //////////

Mocca Cream Slices, Black Forest Gateau, Strawberry Delice,
Carrot Cake, Chocolate Eclairs, Banana and Almond Pie

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//////// SAUCES //////////

Chocolate Sauce, Fruit Coulis

-

Freshly Brewed Coffee and Tea

-

Ushs 100,000 Per Person

MENU III



(Minimum 30 Delegates and Maximum 400)



KAMPALA SERENA
HOTEL

//////// SOUP //////////

Cream of Roasted Tomatoes

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//////// SALADS //////////

Mixed Garden Salad, Tomatoes, Grated Carrots with Raisins, Cucumber with Mint Yoghurt, Sweet Corn and Green Beans

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//////// DRESSINGS //////////

Vinaigrette, Cocktail Sauce, 1000 Island Dressing, Mayonnaise

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//////// HOT- CHAFING DISHES //////////

Chicken Escalope's Burmese, Mutton Korma,
Sweet and Sour Fish, Parsley Potatoes, Pasta Primavera
Assorted Garden Vegetables, Creole Rice, Chapatti,
Steamed Matooke with Groundnut Sauce

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//////// DESSERTS //////////

Orange Cake, Chocolate Cream Slices, Cream Caramel, Apple Pie,
White Forest Gateau, Passion Souffle, Seasonal Fruit Salad

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//////// SAUCES //////////

Chocolate Sauce, Fruit Coulis

-

Freshly Brewed Coffee and Tea

-

Ushs 90,000 Per Person

MENU IV



(Minimum 30 Delegates and Maximum 500)



KAMPALA SERENA
HOTEL

//////// SOUP //////////

Cream of Pumpkin with ginger and coriander

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//////// SALADS //////////

Mixed Lettuce Salad, Cucumber,
Coleslaw, Tomatoes, Leek and Potato Salad

-

//////// DRESSINGS //////////

Vinaigrette, Cocktail Sauce, Tartar Sauce

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//////// HOT- CHAFING DISHES //////////

Roast Chicken Joints with Herb Sauce, Braised Beef Zurichoise,
Marinated Fish Tikka with Onions and Coriander,
Steamed Basmati Rice, Roast Potatoes Maxim with Onions, Bean Stew
with Coconut Milk, Chapatti, Seasonal Vegetables,
Steamed Matooke, Ground Nut Sauce

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//////// DESSERTS //////////

Pineapple Upside Down, Chilled Cream Cheese Cake, Pistachio Cake,
Chocolate Truffle, Caramel Éclairs, Lemon Cream Slice, Fruit Slices

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//////// SAUCES //////////

Chocolate Sauce, Fruit Coulis

-

Freshly Brewed Coffee and Tea

-

Ushs 90,000 Per Person

MENU V

UGANDAN BUFFET



(Minimum 30 Delegates and Maximum 200)



KAMPALA SERENA
HOTEL

//////// SOUP //////////

Cream of Mixed Vegetable

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//////// SALADS //////////

Mixed Garden Salad, Katchumbari, Roast Pumpkin with Spring Onions,
Gonja Salad with Smoked Fish

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//////// DRESSINGS //////////

Vinaigrette, Cocktail Sauce, Mayonnaise

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//////// TRADITIONAL LOCAL FAVORITES //////////

Chicken and Beef Luwombo, Goat Muchomo with Coriander,
Stewed Tilapia Fish Fillets on Skin,
Vegetable Buttered Rice, Sweet Potatoes, Arrow Roots,
Gonja, Cassava, Pumpkin, Bean Stew with Ntula, Nakati and Dodo,
Steamed Matooke, Ground Nut Sauce

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//////// DESSERTS //////////

Cream Caramel, Pineapple Crumble, Pumpkin Flan,
Sweet Potato Pie, Pawpaw Mousse, Jam Doughnuts, Tropical Fruit Slices

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//////// SAUCES //////////

Chocolate Sauce, Fruit Coulis

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Freshly Brewed Coffee and Tea

-

Ushs 90,000 Per Person

BARBEQUE MENU



(Minimum 30 Delegates and Maximum 200)



KAMPALA SERENA
HOTEL

//////// SOUP //////////

Cream of Mixed Vegetable

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//////// SALADS //////////

Mixed Garden Salad, Tomatoes, Coleslaw, Avocado Cube Salad,
Russian Salad, Kachumbari

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//////// DRESSINGS //////////

1000 Island, French Dressing, Vinaigrette, Italian Dressing,
Green Chilies With Olive Oil

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//////// FROM THE BARBEQUE //////////

Lamb Chops and Cutlets, Minute Steaks, Chicken Drumsticks and
Thighs, Barbeque Sausages, Baked Potatoes with Sour Cream

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//////// HOT CHAFING DISHES //////////

Steamed Rice, Market Vegetables, Pork Spareribs, Pea and Potato
Masala, Fried Gonja, Ugali, Sautéed Sukuma Wiki, Fish and Prawn
Skewers with Garlic Butter Sauce

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//////// SAUCES //////////

Barbecue Sauce, Herb Gravy, Pepper Sauce

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//////// DESSERTS //////////

Croque En Bouche, Chocolate Mint Cake, Lemon Meringue Tartlets,
Assorted Fruit Tartlets, Pistachio Eclairs, Baked Cheese Cake,
Dark and White Chocolate Terrine, Fruit Slices

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Freshly Brewed Coffee and Tea

Ushs 150,000 Per Person



MENU VI INDIAN

(Minimum 30 Delegates and Maximum 400)



KAMPALA SERENA
HOTEL

//////// SOUP //////////

Cream Of Yellow Dhal

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//////// SALADS //////////

Assorted Lettuce Dill Cucumber, Aloo Chat, Tomatoes,
Coleslaw, Cabbage and Pineapple

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//////// DRESSINGS //////////

Vinaigrette, Cocktail Sauce

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//////// HOT CHAFING DISHES //////////

Bhuna Ghost Masala – Goat Cooked with Spices

Tandoor Murg - Chicken Marinated in Yoghurt, Ginger and Garlic Cooked in Tandoor,

Tilapia Fish Tikka – Tilapia Fish Cooked in Tandoor Spices

Palak Paneer – Paneer Cottage Cheese with Spinach and Fresh Herbs

Makhan Dhal – Lentils Cooked in Spicy Creamy Tomato Gravy

Sukhi Tarkari – Dry Mixed Vegetable Curry

Jeera Rice – Rice Flavoured with Cumin Seeds

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//////// ACCOMPANIMENTS //////////

Chapatti and Papadums Chutneys, Pickles and Raitas

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//////// DESSERTS //////////

Black Forest Cake, Cardamom Cream Caramel, Chilled Cream Cheese Cake,

Gulabo Jamun, Rasgulla, Yoghurt Mousse, Fresh Fruit Salad

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//////// SAUCES //////////

Chocolate Sauce, Fruit Coulis

Freshly Brewed Coffee and Tea

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Ushs 100,000 Per Person

MENU VI

VEGETARIAN MENU

(Minimum 30 Delegates and Maximum 400)



//////// SOUP //////////

Cream of Pumpkin Soup

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//////// SALADS //////////

Assorted Lettuce, Cucumber, Tomatoes, Coleslaw,
Potato with Leeks

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//////// DRESSINGS //////////

Vinaigrette, Cocktail Sauce

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//////// COLD PLATTERS //////////

Avocado Tusks, Vegetable Quiche, Grilled Vegetables Antipasti

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//////// HOT CHAFING DISHES //////////

Stir Fried Vegetables with Noodle, Vegetable Hydrawaidi,
Vegetable Lasagne, Punchmal Dal, Lyonnaise Potatoes, Fresh Beans Stew,
Steamed Rice, Chapatti, Paratha, Naan Bread, Papadums,
Chutneys and Condiments

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//////// DESSERTS //////////

Chocolate Truffle, Pears Millefeuille, Rice Pudding, Mini Apple Pies,
Yoghurt Mousse, Strawberry Delice, Fresh Fruit Salad

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//////// SAUCES //////////

Chocolate Sauce, Fruit Coulis

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Freshly Brewed Coffee and Tea

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Ushs 85,000 Per Person



KAMPALA SERENA
HOTEL

FORK BUFFET MENU I

(Minimum 15 Delegates and Maximum 50)



////// COLD HORS D'OEUVRES ////

Mixed Garden Salad, Tomato Wedges, Mediterranean Salad,
Coleslaw, Vegetable Quiche, Avocado and Papaya Salad

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////// DRESSINGS ////

Cocktail Sauce, Vinaigrette Dressing

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////// HOT MAIN COURSES ////

Paupiettes of Tilapia with Cucumber and Dill Sauce,
Boneless Chicken Tikka in Masala Sauce,
Stir Fried Beef Flakes Teriyaki with Vegetables,
Penne Pasta Napolitano, Parsley New Potatoes,
Saffron Rice, Seasonal Garden Spring Vegetables

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////// DESSERTS ////

Black Forest Gâteaux
Baked Cheese Cake, Cream Brûlée,
Tropical Fruit Salad

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Freshly Brewed Coffee and Tea

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Ushs 80,000 Per Person



KAMPALA SERENA
HOTEL

FORK BUFFET MENU II

(Minimum 15 Delegates and Maximum 50)



//////// COLD HORS D'OEUVRES //////////

Greek Salad, Tomato Wedges,
Coleslaw, Thai Beef Salad, Fish Paupiettes, Stuffed Eggs,
Grilled Mediterranean Vegetables

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//////// DRESSINGS //////////

Vinaigrette Dressing and Cocktail Sauce

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//////// HOT MAIN COURSES //////////

Emince of Lamb, Chicken Drum Stick Tandoor,
Sweet and Sour Fish, Muttar Paneer, Fussilli Pasta Primavera,
Basmati Pilau Rice, Sautéed Potatoes,
Assorted Spring Vegetables

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//////// DESSERTS //////////

Chocolate Brownie, Fruit Tartlets
Cheese Cake,
Tropical Fruit Salad

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Freshly Brewed Coffee and Tea

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Ushs 80,000 Per Person



KAMPALA SERENA
HOTEL



FORK BUFFET CHILDREN MENU

(Minimum 15 no. Maximum 50)

////// SALADS ////

Coleslaw, Tomato Slices

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////// HOT MAIN COURSES ////

Chicken Drumsticks, Beef Sausages, Mini Burgers,
Fish Fingers, Creamed Potatoes,
French Fried Potatoes,
Spaghetti Bolognese and Napolitano
Steamed Rice, Assorted Vegetables

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////// DESSERTS ////

Selection of Two Ice-Cream
Chocolate Cake
Fresh Fruit Salad

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Ushs 80,000 Per Person



KAMPALA SERENA
HOTEL

FOR ADDITIONAL INFORMATION PLEASE CONTACT

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THANK YOU



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