HOT & COLD BUFFETS MENUS

Minimum 30 persons- Maximum 150 persons

1

Light Cream of Asparagus
With Sesame Croutons

COLD STARTERS
Roast Beef, Chicken Balontine
Spinach and Fish Roulade, Tomato,
Mozzarella & Cucumber

FRESH SALADS
Grated Carrots, Lettuce, Beetroots
with Apples Dill Cucumber,
Tomato, Coleslaw
With a choice of Dressings

HOT DISHES
Sautéed flakes of Turkey and Veal
With Herbs and Capsicum
and Mushrooms
Pan-fried Red Snapper Fillet
Roast Chicken Drumstick
Penne Pasta Napolitaine
Lamb Curry Korma
Mixed vegetable curry
✧ ✧ ✧
Steamed Rice
Roast Potatoes
Assorted Vegetables
Condiments, Papadums, chutneys, Nan

DESSERTS
Chocolate Profiteroles
Lime and Passion Tart
Strawberry Delice
Peach and Almond Tart, Crème Caramel
Fresh Fruit Salad
✧ ✧ ✧
Coffee or Tea

Ksh.3200/- (US$ 35) **per person**

2

Light Cream of Spinach garnished
with Sweet corn

COLD STARTERS
Smoked Sailfish with Egg Rosette
Chicken Oriental with Pineapple
Nuts and Mango Chutney
Sliced Cold Roast Beef Fillet
Vegetable Antipasti

FRESH SALADS
Grated Carrots, Hard Lettuce,
Coleslaw, Parisienne Potatoes and Peas
Tomato, Cucumber, Beetroots
A variety of Dressings

HOT DISHES
Stir fry Beef Fillet strips with Mushrooms
And Vegetables
Pan Fried Diamond of Tilapia
Chicken Tikka
Sliced Roast Leg of Lamb – mint Gravy
Chilli Con Carne
Palak Paneer, Chick Peas Masala
Macaroni Napolitane
✧ ✧ ✧
Duo of Freshly cooked Vegetables
Chateau Potatoes, Steamed Rice
Assorted Condiments, Papadums,
Nan, Chutney

DESSERTS
Chocolate Gateau,
Mango Bavaroise, Apple Streussel,
Assorted French Pastries,
Fresh Strawberries
Fresh fruit Salad
✧ ✧ ✧
Coffee or Tea

Ksh.3300/- (US$37) **per person**

3	**4**
Minestrone Milanaise	Cream of Baby Marrow with Ginger and Turmeric With Garlic Croutons and Parmesan

3
Minestrone Milanaise

COLD STARTERS
Spicy Chicken Ballontine
Roast Beef with Asparagus Tips
Cucumber, Tomato Mozzarella
Smoked Sailfish with Avocado

FRESH SALADS
Coleslaw, Lettuce, Nicoise Salad
Capsicum and Pineapple , Beetroot,
Tomato, Cucumber
A variety of Dressings

HOT DISHES
Roast Leg of Lamb,
Stir fried Beef strips with Julienne of
Vegetables and Soy Sauce
Roast Chicken with Herb Gravy
Whole Baked Red Snapper Masala
Pasta Primavera
Vegetable Keema baked
with Jeera Potato
Paneer with Spinach
Condiments and Papadums
✧ ✧ ✧
Steamed Rice, Roast Potatoes with Thyme,
Nan, Assorted Vegetables

DESSERTS
Passion Delice
Baked Cheese Cake, Vanilla Brulee
Strawberry Tart,
Assorted French Pastries,
Chocolate Truffle Torte, Fresh Fruit Salad,
✧ ✧ ✧
Coffee or Tea

Ksh.3600/- (US$40) **per person**

4
Cream of Baby Marrow with
Ginger and Turmeric
With Garlic Croutons and Parmesan

COLD STARTERS
Spicy Chicken Ballontine
Baked Fish Roulade Cantalan
Vegetable Antipasti
Cucumber, Tomato and Mozzarella

FRESH SALADS
Tomato, Coleslaw,
Hard Lettuce,
Mesclum, Sweet Corn, pimento
and Cucumber
Potato & Leek, Beetroot
With Apples
Selection of of Dressings

HOT DISHES
Navarin of Lamb
Finely Crumbed Tilapia Fillets
Boneless Chicken Hunter's Style
Dhania & Coconut Sauce
Mutter Paneer, Potato JEERA
Condiments and Papadums
✧ ✧ ✧
Steamed Rice, Parothas,
Roast Potatoes
Assorted Vegetables

DESSERTS
Dates and Almond Pie, Gulab Jambu, Ras Malai
Strawberry Cheese Cake, Crème Brulee
Chocolate Gateau, Assorted Pastries
Freshly Sliced Fruits
✧ ✧ ✧
Coffee or Tea

Ksh.3300/- (US$37) **per person**

5	6
Light Cream of Pumpkin with Ginger and Coconut	Velvety Cream of Red Bellpepper And roasted Tomato

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COLD CUTS
Vegetable Anti Pasti
Avocado Mozzarella
Chicken Balontine with Spinach
Roast Beef with Ratatouile

FRESH SALADS
Assorted Lettuce, Cucumber with Dill,
Coleslaw, Grated Carrots, Tomato,
Kachumbari, Potato, Leek & Capsicum
A Choice of Dressings

HOT DISHES
Sliced Roast Loin of Pork with Cumin Sauce
Spicy Chicken wing Drumstick,
Beef Stew with Vegetable
Lamb chops& Cutlets, Spicy Sausages,
Pan-fried Tilapia Fillets,
Calves Liver flakes with Onion and Herbs Sauce,
Accompaniments
Pilau Rice, Roast Potatoes,
Sukuma Wiki,
Ugali, Mukimo,Nan

DESSERTS
Chocolate Truffle Torte
Sliced fresh Fruits, Kaimati, Banana Tarte,
Coconut Bavaroise, Cream Caramel
Mixed Fruit Salad
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Coffee or Tea

Ksh.3500/- (US$38) **per person**

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FRESH SALADS
Hard Lettuce,
Vegetable Antipasti
Kachumbari, Tomato,
Grated Carrots, Coleslaw with Pineapple
and Capsicum, Peas & Sweetcorn,
Potato with Dill Salad
A Selection of Dressings

MAIN COURSES
Tandoori Chicken Tikka,
Trio of Beans Masala,
Fish Casserole,
Yellow Dall
Bhuna Gosht (Mutton)
Jeera Alo (Potatoes),
Biryani Rice
Nan, Papadums, Chutneys, Raita

DESSERTS
Gajar Halwa, Gulab Jambu
Cream Caramel, Mocca Profiteroles,
Black Forest Cake,
Fresh Fruit Salad,
Fresh Fruit Tart, Fruit Sauces
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Coffee or Tea

Ksh.3200/- (US$35) **per person**

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Prices are in Kenya Shillings and are inclusive of 16% VAT, 10% Service Charge and 2% Training Levy
(Denotes Price in US$)