

BUFFET MENUS

- Above Buffets are applicable for a Minimum 100 Persons

Kenyan Nyama Choma

BBQ Party

Oriental Buffet

Indian Buffet

Asian Buffet &

Around the World

Kenyan Nyama Choma

3,300/=

Starters & Salads

Fattouche, Hommous, Tabouleh
Greek Feta Cheese Salad, with cucumbers, tomato and red Onions
Grated Carrot with Raisins, Raita, Katchumbari
Smoked Sailfish & Avocado
Mushroom Greek Style,
Queen Prawns Vinaigrette

Soup Station

Muteta Broth
Creamed Pumpkin Soup with toasted sunflower Seeds

Chef's Carvery

Whole Roasted Goat
Whole roasted Turkey
Rotisserie Chicken
Roasted Prime Rib of Beef
Whole Baked Red Snapper

Hot Entrées

Goat Birjani
Fish in coconut milk curry (mchuzi wa samaki)
Sukuma wiki: Kenyan-style sauteed greens
Ndengu Rice
Fried Matoke (Local Bananas)
Irio, Ugali, Mbaazi, Managu,

Pastry Station

Tropical Fruit Salad With Ginger
Basbousa, Carrot Halwa, Pumpkin Pie
Cassava In Coconut Sauce,
Mini Mandazi & Kaimati In Syrup
Banana In Caramel Sauce
Scare Pan banana cake
Banana, Arrowroot and Coconut Fritters

Conditions:

- Above Kenyan Nyama Choma is applicable for a Minimum 100 Persons

Notes:

- The above menu prices are inclusive of 28% statutory taxes
 - The rates are on a person basis

BBQ Buffet Menu**3450/=****Cold Starters & Oriental Salads**

Hommos, moutabal, tabouleh

Cole Slaw salad, Rocca Salad

Greek Feta cheese Salad, Roasted Red Pumpkin drizzled with Pesto, Classic Caesar salad

Thai style rice noodles salad with baby shrimps, sesame seeds and fish sauce dressing

Variety of seasonal leaves

Sauces, Dressings & Condiments

Italian Dressing, Thousand Island dressing, French dressing, Yoghurt Dressing

Ketchup, Balsamico Vinegar

B.B.Q. Station

Kofta Kebabs, Lamb Kebabs, Shish Taouk (Skewered Chicken Breast)

Marinated Lamb Chops,

Skewered Shrimps and fish

Corn on the Cob

Accompaniments

Roasted potato wedges with spices

Buttered farfalle pasta with purple basil, sautéed cherry tomatoes and toasted almonds

Fragrant saffron rice with raisins, toasted almonds and oriental spices

Panache of green vegetables with herbs

Sauces

Green Pepper cream sauce, Lemon and Garlic Sauce,

B.B.Q. sauce, Chilled herbed butter rolls

Deserts

Ice Cream Station (With flavorings and toppings)

Fruit Tarts, Cream Puffs, New York Cheese Cakes, Chocolate Sponge Cakes,

Seasonal Sliced fresh fruits, presented on large iced trays

Whole fresh fruits

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Oriental Buffet Menu

3,450/=

Assorted Cold Mezzeh & Starters

Hommos, moutabal, tabouleh, fattoush
Smoked and marinated salmon
Stuffed vine leaves
Stuffed capsicum, marinated eggplant
Romaine lettuce, cucumber, radish, tomato
Vegetable sticks, spring onions, white cabbage, rokka

Dressings

Thousand island, French dressing, vinaigrette

Show Station

Chicken Shawerma Station
Arabic Bread & Garnishings

Live BBQ Station

Shish kebab (lamb)
Lamb kofta
Shish taouk (chicken kebab)

Main Course

Chicken Biryani
Samak Harra
Bamiya bel lahme (lamb okra stew)
Sheikh el mahshi (stuffed baby eggplants)
Kousa bel lahma (stuffed baby marrow in yoghurt)
Vegetable Saloona

Arabic Live Cooking Station

Whole roasted lamb on oriental rice

Desserts

Um Ali, Muhalabia
Crème caramel
Chocolate mousse cake
Fresh fruit tartlets
Seasonal Fresh sliced fruits

Conditions:

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Indian Buffet Menu

3,800/=

bhāndini
The essence of India

Assorted Salads

Waldorf salad with apples, raisins, orange and nuts
Avocado quarters with herb dressing
Malai mushroom (V)
Whole mushroom marinated with gram flour, spices and deep fried

Achari Tikka

Cubes of boneless chicken marinated in yoghurt homemade achari masala & charcoal grilled (NV)
Hommos & Tabouleh
Fresh Rucola / Fresh Grated Carrots / Cucumbers / Red Radish / Green Onions / Tomato

Live Station Caesar Salad

Fresh Iceberg / Rucola leaves / Garlic Croutons / Roasted Chicken and Marinated Baby Prawns, Grated Parmesan Cheese

Live Station

Chilli Paneer, Garlic Mushroom
Accompanied by appropriate condiments and Garnishing

Tandoori Station

Chicken Tikka

Main Courses

Mutton Kebabs / Chicken Makhani / Mutton Rogan Josh
Malai Kofta / Palak Paneer
Assorted Naans & Rotis, Jerra Rice
Panfried Nile Perch fillet, lime and cherry tomato dressing
Vegetable Lasagna & Moussaka

Dessert

Display Of Exotic Fruits
Tropical Fruit Salad With Ginger,
Carrot Halwa, Ras Malai, Gulab Jamun
Warm Chocolate Sponge Pudding, Vanilla Custard
Vanilla Rice pudding / Flan Caramel
Chocolate and Vanilla Sponge Cake
Vanilla, chocolate and coffee coated mini éclairs

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Around The World Menu

4,050/=

Salad Bar

Vegetable crudités with blue cheese dip

Black olives and green olives

Marinated seafood salad, cucumber with lemon and dill, Gazpacho salad

Sliced tomatoes with onions and basil dressing, Cole, romaine lettuce and condiments

Dressings

French, thousand island, Italian, olive oil and balsamic vinegar

Cold Mezzeh

Hommus, Moutabal, Tabouleh, Fattoush, Babaganouge, Warakenab

International Cold Starters

Caesar Salad station (attended by a chef)

with Focaccia Croutons, Shaved Parmesan, baby shrimps & diced chicken

Asian Chicken Salad with Mango, green onions, & Snow Peas, Spicy Soya sauce

Poached salmon medallions with saffron mayonnaise

Smoked salmon with horseradish cream

Smoked turkey and chicken breast with fruit chutney

Chef's Carvery

Roasted Prime Rib of Veal, Pineapple & Maple Syrup glaze

Whole baked Red Snapper, fresh pineapple Chattini

Main Course

Roast Sirloin of Beef with artichokes, Cherry tomato, baby marrow and shallots

Roast duck in a ginger and citrus sauce, Butter Chicken Masala

Meltingly White Cabbage rolls with Cumin and orange

Sweet potato gratin/ Dal Makhani, Asian style stir-fired egg noodles

Glazed Carrots, Buttered extra fine green beans and large Paris Mushrooms

Naan/Roti

Desserts

Crème caramel, Cheesecake, Black Forest Cake

Coconut lemon Pie, Apple Tart, Rasogolla, Gulabjamun

Seasonal sliced fresh fruits, Assorted French pastries

Dark & White Chocolate mousse, Um Ali

Conditions:

- Above Around The World Menu is applicable for a Minimum 150 Persons

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