



**BBQ BUFFET SET MENU – served as a buffet or on platters**

**MAIN COURSE MENU @2,400ksh (inc VAT), min 30pax**

**CHARCOAL OVEN-ROASTED MEAT – choose 2**

NYAMA CHOMA – slow roasted goat or lamb stuffed with garlic and infused with rosemary

SLOW ROASTED PORK – Pork leg & Ribs infused with garlic, brandy and apples accompanied by crispy crackling.

GRILLED BEEF FILLET – with a mustard & horseradish crust, served medium rare

LEMON ROAST CHICKEN – stuffed with lemon & herb sausage stuffing, served with rich onion gravy

**VEGETARIAN OPTIONS - choose 1**

GRILLED RED PEPPERS stuffed with couscous, mozzarella and vegetables

MELANZANE PARMIGIANA - Aubergine, tomato & mozzarella stacks

CANNELONI WITH RED PEPPER, PARSLEY PESTO AND BLUE CHEESE – Canneloni stuffed with vegetables baked in a red pepper and parsley pesto, topped with blue cheese and cashew nuts

**SALADS, EXTRAS & BREADS - choose 6**

GARLIC BREAD

CHAPPATIS or NAAN

ROSEMARY FOCCACIA

CORN ON THE COB – rubbed with lime & dipped in chilli salt

BAKED POTATO with butter or sour cream

GARLIC BABY POTATOES

STEAMED RICE (choose spiced, mixed vegetables or plain)

COUSCOUS (choose spiced, mixed vegetables or plain)

CHICKPEA & CORIANDER MASH

CAULIFLOWER CHEESE

GRATIN DAUPHINOIS (garlic & cream layered potato slices)

REKERO COLESLAW – white & red cabbage with raisins, cashew nuts, sesame seeds, sunflower seeds & mayo/ yoghurt dressing

BABY POTATO SALAD with spring onions & garlic mayo

MIXED GREEN SALAD – lettuce, rocket, carrots, cucumber, tomato, celery, & avocado

TOMATO SALAD – either Kachumbari (coriander, chilli, tomato & onion) or Mediterranean (tomato, basil, garlic, feta, olive) styles.

MINTED BEAN & CHERRY TOMATO SALAD - Green beans, cherry tomatoes with sesame seeds, sunflower seeds, fresh mint with olive oil & lemon dressing.

ORZO SALAD with ribbon Mediterranean vegetables, cherry tomatoes & homemade pesto