## BANQUETS MENU

## BREAKFAST MENUS

## PAN AFRICAN BREAKFAST

Toasted Bread - White or Brown.

## SLICED FRESH FRUIT

Selection of Fruit.

## FROM THE CHAFING DISHES

Beef Sausages, Baked Beans, Scrambled Eggs or Boiled Eggs, Maxim Potatoes, Pan Seared Fish, Boiled Arrowoots or Sweet Potatoes, Wimbi Porridge.
Highland Tea, Kenyan Coffee and Hot Chocolate.

## Adults

Kshs 2000/=

## Kids

Kshs 1500/=

## CONTINENTAL BREAKFAST

JUICE
A Selection of Chilled Fruit Juice.

## SLICED FRUITS

A Selection of Fruits.
FROM THE BAKERY
A selection of Croisants, Toast, Bread Rolls, Mini Mandazi Muffins served with Butter, Marmalade, Honey and jam.

## TEA/COFFEE

Highland tea, Kenyan Coffee and Hot Chocolate.

| Adults | Kids |
| :---: | :---: |
| Kshs 1800/= | Kshs 1350/= |

## ENGLISH BREAKFAST

## JUICE

A Selection of Fruit Juices,
Assorted Cereals with Hot or Cold Milk.

## FROM THE BAKERY

Selection of Croissants, Mini Mandazi, Muffins, Bread Slices, Butter, Jam and Marmalade.

## FROM THE CHAFING DISH

Beef Sauce, Bacon, Beans, Scrambled Eggs, Sauteed Potatoes, Grilled Tomatoes, Creamed Spinach. Highland Tea, Kenyan Coffee and Hot Chocolate.

| Adults | Kids |
| :---: | :---: |
| Kshs 2200/= | Kshs 1650/= |

Kids
Kshs 1650/=

## LUNCH AND DINNER MENUS MENU I <br> SALAD STATION

Cucumber Dill Salad, Carrots with Pineapple, Tomato Wedges with Herb Vinaigrette, Red Cabbage and Apple Salad.

## MAIN COURSE

Beef Stir Fry with Spring Vegetables, Roast Chicken with Thyme Jus, Coconut Beans Lyonnaisse Potatoes, Homemade Chapati, Steamed Rice, Seasonal Vegetables.

## DESSERTS

Fresh Tropical Fruit Salad.
White Chocolate Gateaux and Orange Cake.
Soda or Water.

## Adults

Kshs 2350/=

## Kids

Kshs 1800/=

## MENU II

## BARBEQUE

SALAD STATION
Kachumbari, Coleslaw Salad, Assorted Lettuce.

## CONDIMENTS \& DRESSINGS

Cocktail Sauce,Green Chillis, Vinaigrette, Mayonnaise, Black Olives.

## BBQ GRILL

Lemon \& Herb Chicken, Goat Ribs, Beef Minute Steaks.

## SAUCES

BBQ Sauce, Mint Sauce, Pili Pili Sauce.

## ACCOMPANIMENTS

Ugali, Roast Potatoes, Steamed Rice, Tossed Greens, Sweet Corn \& Carrots.

## DESSERTS

Fresh Tropical Fruit Salad.
Chocolate Gateaux, Strawberry Mousse In a Glass, Pineapple Upside Down, Fresh Cream.
Soda or Water.

## Adults

Kshs 3550/=

## Kids

Kshs 2700/=

## MENU III

## SALAD STATION

Teriyaki Red Cabbage Salad, Crisp Lettuce, Tomato Slices.

## DRESSING \& CONDIMENTS

Bell Pepper Vinaigrette, Cocktail Sauce, Balsamic Vinegar, Tartar Sauce, Homemade Chilies, Lemon Wedges.

## SOUP

Creeam of Butternut Squash with Coriander.

## MAIN COURSE

Chicken Marengo, Pan Seared Nile Perch Fillet Meuniere' Braised Beef With vegetables, Brown Chapati, Rosemary Roast Potatoes, Tomato Rice, Seasonal Vegetables.

DESSERTS
Fresh Tropical Fruit Salad, Lemon Tart, Vanilla Cake,
Soda or Water.

| Adults | Kids |
| :---: | :---: |
| Kshs 2950/= |  |$\quad$ Kshs 2250/=

## MENU IV

## KENYAN

## SALAD STATION

Kachumbari, Carrot \& Raisin Salad, Tomato Wedges,
Rosted Capsicum with Mint and Basil
With a Selection of Dressinds and Condiments.

## DRESSING \& CONDIMENTS

Olive Oil, Bread Croutons, 1000 Isalad, Balsamic
Vinegar, Picked Vegetables.

## SOUP

Clear Lamb Broth With a Touch of Chili.

## MAIN COURSE

Roast Chicken, Wet Fried Goat Boiled Beef with Vegetables, Mukimo, Ugali, Chapati, Steamed Rice Tossed Kenyan Greens.

## DESSERTS

Fresh Tropical Fruit Salad,
Chocolate Fudge, Mahamri, Banana Cake,
Soda or Water.

## Adults

Kshs 3150/=

## Kids

Kshs 2400/=

## MENU V

## SWAHILI

SALAD STATION
Mombasa Coleslaw Salad, Assorted Lettuce,
Potato Salad, Cucumber Salad, Honey Roasted Pumpkin
Salad.
DRESSING \& CONDIMENTS
Tartar Sauce, Tomato Salsa, Green Olives
Vinaigrette, Green Chutney.

## SOUP

Zanzibar Coconut Fish Soup.

## FROM THE CHAFFING DISHES

Chicken Curry, Samaki wa kupaka, Mbaazi in Coconut Milk, Potato Bhajia, Coconut Rice Glazed Carrots,
Creamed Spinach.

## DESSERTS

Fresh Tropical Fruit Salad,
Khaimati, Matobosho, Lassi
Soda or water.

## Adults <br> Kshs 3150/=

## Kids

Kshs 2400/=

## MENU VI

## INDIAN EXPERIENCE

## SOUP

Cream Of Yellow Dhal with Vegetables Brunoise

## SALAD STATION

Assorted Lettuce, Cucumber In Spicy Yoghurt, Sun Dried Tomatoes, Coleslaw, Beetroots, Curried Chickpea Salad, Pickled Cabbage \& Cumin.

DRESSING \& CONDIMENTS
Mayonnaise, red peri-peri, Papadums, chutneys, raita sauce, Tamarind, Mint and Coriander, Tomato Hot Chutney.

## FROM THE CHAFING DISHES

Pathrani Machilli (Baked Fish Marinated With Mint \& Dania), Bhuna Ghost Masala (Mutton Cooked With Spices), Tandoor Murg ( Chicken Marinated In Yoghurt, Ginger And Garlic Cooked in Tandoor), Palak Aloo ( Potatoes With Spinach And Fresh Herbs), Dhingi Chole (Mushroom \& Chick Peas), Jeera Rice (Cumin Flavored Rice), Palak Paneer (Cottage Cheese Cooked in Indian Spinach), Parathas, Naan Bread, Vegetable Pilau Rice.

## DESSERTS

Fresh Tropical Fruit Salad,
Black Forest Cake, Rasmalai, Lemon Cheesecake,
Gajar Halwa, Gulab Jambun, Fruit Salad,
Coconut Barfi (Coconut in Jelly Sugar)
Freshly Brewed Coffee, \& Masala Tea, Soda or Water

## Adults

Kshs 3550/=

Kids
Kshs 2700/=

## SET MENUS

## MENU 1

Cream of Roasted Cherry Tomato Soup
Infused with Fresh Basil
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Grilled Molo Lamb Chops with Minted jus,
Sautéed Potatoes, Seasonal Vegetables
OR
Oven Roasted Supreme of Chicken,
Set on Mushroom Ragout, Steamed Rice, Fresh Market
Vegetables
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Tropical Fruit Plate
Assorted Tropical Fruit Slices served with a Scoop of Ice Cream

## Adults

Kshs 2500/=

## Kids

Kshs 1900/=

## MENU II

A Bed of Cucumber, Onions, Tomatoes, Olives and Cheese Dressed with Mustard Vinaigrette,
Set on Iceberg Lettuce.
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## Char Grill Beef Medallions

With Peppercorn Sauce, Arrowroot Mousseline,
Seasonal Vegetables.
OR
PanSeared Fillet of Tilapia
With Capers Butter Sauce, Parsley Potatoes
Fresh Market Vegetables

## OR

## Penne Pasta Primavera

Pasta Tossed in Spring Vegetables and Cream
With Parmesan Shaving

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## Creamy Caramel Banana Parfait

OR
Served with a Scoop of Ice Cream

## Adults

Kshs 2800/=

Kids
Kshs 2100/=

## ELYSIAN HIGH TEA

JUICES
Apple, Orange and Mango
FRUIT
Assorted Fruit Platter

TRADITIONAL FINGER SANDWICHES
Cucumber \& Horseradish
Cheese and Tomato.

## OPEN FACE SANDWICHES

Curried Chicken with Pineapple
Smoked Salmon with Horseradish \& Capers
Mediterranean Grilled Vegetables

## PASTRIES \& HOT SAVOURIES

Carrot \& Date Cake, Scones, Mini Baked Muffins, Beef Samosas, Chicken And Leek Pie or Vegetable Quiche served with Preserves.
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas.

## Adults

Kshs 3000/=

## Kids

 Kshs 2250/=
## COCKTAIL PARTY BITINGS

## MENU I

Vegetable Crudités \& Dips,
A Variety of Crisps and Kenyan Nuts

## HOT BITINGS

Mini Thai Marinated Lamb Kebabs, Tandoor Chicken
Flavoured Wings with Yoghurt
Vegetable Samosa With Chilli Dip.
Mini Pizza Margarita.

## Kshs 1800/=

## MENU II

Vegetable Crudités \& Dips.
A Variety of Crisps and Kenyan Nuts.

## HOT BITINGS

Meat Samosas with Lemon Wedges
Oriental Chicken Wings, Skewers, Beef Skeewers
Paprika Irish Potato Wedges
Vegetable Spring Rolls
Sweet or Chili Sauce

## MENU III

Vegetable Crudités and Dips,
A variety of Crisps and Kenyan Nuts.

## COLD CANAPES

Tomato And Basil Brochette, Orange And Corn Shooters, Fish Roulade on a Cream Cracker.

## HOT BITING

Teriyaki Chicken Wings,
Lamb Satays with spicy peanut sauce,
Coconut crumbed Fish Fingers "Tartar",
Chinese Vegetable Spring Rolls,
Mushroom Vol au vent,
Mini Pizza Napolitano.

## SWEETS

Mini Chocolate Eclairs,
Fruit Skewers.

## Kshs 2000/=

## CHILDREN'S PARTIES

## MENU I

Tossed Cocktail Sausages, Meat Balls,
Crumbed Fish,
Vegetable Spring Rolls,
French Fries,
Carrots and Sweet Peas,
Soda or Water.
Kshs. 1350/=

## MENU II

Coleslaw
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Bread Crumbed Chicken
Fish Fingers with tartar sauce
Mini Beef burgers with caramelized Onion
Spaghetti Bolognaise
French Fries.
Carrots and Sweet Peas.

Assorted Ice Cream
Soda or Water
Kshs 1950/=
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## MINIMUM NUMBERS

| Buffet | $\mathbf{2 0}$ pax |
| :--- | :--- |
| Cocktail | $\mathbf{3 0}$ PAX |
| Breakfast | $\mathbf{3 0 p a x}$ |
| Kids | $\mathbf{1 5}$ pax |

## TEAS

## MENU I

Freshly brewed Tea and Coffee,
Flavored Cake,
Mandazi.

## Kshs. 600/=

## MENU II

Freshly brewed Tea \& Coffee,
Mini Doughnuts, Cinnamon cookies,
Nduma or Ngwaci.
Kshs. 800/=

## MENU III

Freshly Brewed Tea and Coffee,
Meat Pies,
Assorted Finger Sandwiches, Vegetable Samosas,
Vegetable Spring Rolls,
Fruit Platter.
Kshs. 1200/=

## MENU IV

Freshly Brewed Coffee \& Signature Teas,
Chicken Pie, Banana Cake,
Assorted Finger Sandwiches,
Meat Samosas,
Fruit Platter
Kshs. 1500/=

## MENU V

## \{Healthy Option\}

Freshly Brewed Coffee \& Signature Teas.
Juice Chilled,
Sautéed Soft 'Cob, Spicy Cassava, Nduma or Ngwaci,
Gluten free Cake,
Fruit Platter.
Kshs. 1500/=

## MAXIMUM NUMBERS

Set Menus $\mathbf{3 0 ~ P a x}$
Plated Service 50 Pax

