

CORPERATE CATERING

Designed home-cooked buffet style catering for all occasions

The Mexican Fiesta

Served individually for a fajita wrap or generously filled bowl:

Stir-fried Chicken & Peppers in a Fajita Spice, White Rice, Pico de Gallo, Sweet Corn & Kidney Beans & Cheddar Cheese. Coupled with Home-Made Wraps, Sour Cream, Guacamole & Nachos.

For Sweetness: Mixed Fruit & Mint Salad Cups

Mwk 28,500 p/p

An English Summer

Spinach & Feta Quiche, Ham & Onion Quiche, Mixed Garden Salad (with Cucumber, Onions, Tomato, Avocado), Roasted Vegetable Salad (Potato, Red and Green Peppers, Butternut & Onion) with Nuts, Ciabatta. Coupled with Butter & Salad Dressings.

For Sweetness: Peaches & Cream Crumble Pots

Mwk 29,500 p/p

Warming up Winter

Hearty Chicken & Vegetable Stew, Thick Tomato Soup, Rice, Ciabatta, a Crisp Cabbage and Herb Slaw as well as a Green Bean, Tomato & Feta Salad.

For Sweetness: Cappuccino Muffins & Hot Chocolate

Mwk 25,500 p/p

African Sunshine

Chicken Schwarma Pieces, Beef Skewers, Jollof Rice, Nsima, Tomato & Onion Salad, served with Relish, Greens & Beans.

For Sweetness: Sour Cream & Pecan Cake Bites

Mwk 23,500 p/p

The Light Fusion

Lemon & Herb Chicken Skewers, Feta & Olive Tartlets, Pasta Salad (With Cucumber, Chickpeas, Olives, Tomato & Feta), Green Salad & Ciabatta with Dressings, Sauces and Butter.

For Sweetness: Chocolate Muffins

Mwk 25,500 p/p

All Catering Services come inclusive of:

Serving Ware, Serving Table & 1 - 2x Servers (Depending on quantity of people) All Plates, Bowls, Cloth Napkins & Cutlery.

All food must be ordered at least four days in advance complete with necessary dietary considerations. Any changes in above menus may result in additional charges for added ingredients. Additional charges may apply for transportation outside of area 3 and 9. Full payment must be done in advance of services.