



NAIROBI SERENA
HOTEL

LUNCH & DINNER BUFFETS MENUS

Minimum 30 persons- Maximum 250 persons

BUFFET I

Light Cream Of Roasted Baby Carrot

SALADS

Carrot, Assorted Lettuce, Tomato, Cucumber, Beetroot
Chicken And Pineapple, Avocado and Tomato,
Chick Peas with Seasonal Herb Vinaigrette,
Pasta with Mushroom

COLD PLATTERS

Home Smoked Sailfish, Avocado Wedges
Honey Glazed Ham, Grilled Vegetables,
Cheese And Tomato
(Assorted Cheese With Bread Basket & Butter)

DRESSING & CONDIMENTS

Cocktail Sauce, Vinaigrette, Mayonnaise,
Tartar Sauce, 1000 Island Sauce, Home-Made Chili

HOT DISHES

Lemon Chicken,
Seared Lime Marinated Red Snapper,
Grilled Fillet Mignon with Mushroom Brandy Sauce,
Roasted Leg Of Spring Lamb with Mint Jelly,
Vegetable Curry, Palak Paneer,
Penne Pasta With Pesto Sauce,
Steamed Basmati Rice, Potato Wedges,
Buttered Nan, Assorted Steamed Vegetable

DESSERTS

Selections Of Seasonal Fruit, Apple Tart,
Milli Feuille, Marble Cheese Cake,
Coconut Crème Brulee, Chocolate Truffle Torte,
Pineapple Mousse In A Glass

Freshly Brewed Kenyan Coffee,
Highland Tea Or Herbal Infusions

**Kshs 3500/-
Price Is Inclusive Of Taxes**

BUFFET II

Cream Of Button Mushroom

SALADS

Seasonal Assorted Leaves, Cucumber, Tomatoes, Carrot,
Greek Salad, Fusili and Mushroom Salad,
Sweet Potatoes and Spicy Mayonnaise, Coleslaw

COLD PLATTERS

Chicken Fillets, Smoked Sail Fish, Caprese Salad
Grilled Marinated Vegetables,
(Assorted Cheese With Bread Basket & Butter)

DRESSING & CONDIMENTS

Cocktail Sauce, Vinaigrette, Mayonnaise,
Tartar Sauce, 1000 Island Sauce, Home-Made Chili

HOT DISHES

Braised Beef With Red Wine,
Tilapia Fillet Poached In Spicy Tequila Marinade,
Chicken cooked with Coconut & Infused with Lemongrass,
Prawn Peri Peri, Fusilli Pasta Napolitane,
Vegetable Curry, Green Bananas In Tomato Concasse,
Melezane Parmigiana, Cardamom Rice, Buttered Nan,
Olive Mashed Potatoes, Assorted Steamed Vegetable

DESSERTS

Selection Of Seasonal Fruits, Lemon Tart,
Chocolate & Amarula Torte,
Tiramisu, Rice & Sultanas Pudding,
Chocolate Crème Brulee,
Apple Crumble, Caramel Mousse In A Glass

Freshly Brewed Kenyan Coffee,
Highland Tea Or Herbal Infusions

**Kshs 4,000/-
Price Is Inclusive Of Taxes**



BUFFET III

Soup Of The Day

SALADS

Assorted Lettuce, Cucumber
Tomatoes, Mediterranean Salad, Coleslaw
Chilled Ratatouille

COLD PLATTERS

Smoked Salmon, Chicken Brawn
Seafood Platter, Roasted Duck Roulade, Avocado,
Asparagus With Parmesan
(Assorted Cheese With Bread Basket & Butter)

DRESSING & CONDIMENTS

Cocktail Sauce, Vinaigrette, Mayonnaise,
Tartar Sauce, 1000 Island Sauce, Home-Made Chili

HOT DISHES

Grilled Sea Bass with Lemon and Caper Salsa,
Tandoori Chicken, Lamb Curry,
Pork Loin with Creamy Wild Mushroom Sauce,
Baked Aubergine with Minced Lamb,
Vegetable Curry, Bhindi Masala,
Pilaf Rice, Steamed Rice, Roast Potato,
Nan, Assorted Vegetable

DESSERTS

Seasonal Sliced Fruits, Walnut Tart,
Dark and White Chocolate Mousse, Strawberry Tart,
Coffee and Orange Torte, Black Forest Cake,
Bread and Butter Pudding - Crème Anglaise

Freshly Brewed Kenyan Coffee,
Highland Tea Or Herbal Infusions

Kshs 3,800/-
Price Is Inclusive Of Taxes

FLAVOURS OF KENYA

Soup

Puree Of Baby Butternut

SALADS

Tomato, Cucumber, Onion, Carrot, Mixed Lettuce,
Three Bean Salad, Kachumbari
Beetroot With Apples

COLD PLATTERS

Vegetable Antipasti, Smoked Sailfish, Avocado Tusks,
Caprese Salad, Seafood Platter
(Assorted Cheese With Bread Basket & Butter)

DRESSING & CONDIMENTS

Cocktail Sauce, Vinaigrette, Mayonnaise,
Tartar Sauce, 1000 Island Sauce, Home-Made Chili

HOT DISHES

Coconut Chicken Infused With Lemongrass,
Glazed Baby Pork Ribs, Grilled Tilapia Fillet,
Traditional Kenyan Beef Stew, Braised Tripe,
Gizzard/Steamed Ox Tongue, Stewed Njahi,
Sukuma Wiki, Braised Cabbage, Mukimo, Nduma/
Sautee Managu, Steamed Matoke, Ugali
Steamed Sweet Potatoes, Chapatti,

DESSERTS

Apple Cobbler, Banana and Coconut Tart,
Dark Chocolate Mousse,
Tangerine & Lemon Panna Cotta,
Cinnamon & Coconut Brulee (Cups),
Tropical Fruit Slices, Fresh Fruit Salad

Freshly Brewed Kenyan Coffee,
Highland Tea Or Herbal Infusions

Kshs 4,000/-
Price Is Inclusive Of Taxes



SEAFOOD

SOUP

The Fisherman's Soup

SALADS

Minted Tomato, Cucumber Spaghetti, Spring Onion,
Carrot & Raisins, Assorted Lettuce, Beetroot,
Citrus Prawns, Squid And Noodle,
Chicken And Pimentos, Nicosie Salad,
Avocado And Lobster, Octopus Salad

COLD PLATTERS

Smoked Salmon, Kingfish Roulade,
Avocado Tusks, Smoked Barracuda,
Oyster, Sushi Platter, Vegetable Antipasti

DRESSING & CONDIMENTS

Cocktail Sauce, Vinaigrette, Mayonnaise,
Tartar Sauce, 1000 Island Sauce, Home-Made Chili

HOT DISHES

Prawns Masala with a hint of Coconut,
Calamari cooked with glass Noodle and Capers,
Seafood Paella, Lemon Marinated Chicken,
Masala Baked Tilapia Fillet Skin On,
Local Mussels in White Wine,
Seafood Ragout, Wild Mushroom Risotto, Palak Paneer
Steamed Basmati Rice, Assorted Vegetable,
Roast Potato with Pimentos, Buttered Nan

Active Station

Grilled Lobster, Grilled King Prawns
Grilled Barracuda, Chicken Skewers

DESSERTS

Fruit Salad, Black Forest Cake, Pineapple Cake,
Irish Cake, Cheese Cake, Cafe Éclair,
Fruit Tart, Individual Orange Cream Coconut Rice,
Cream Caramel, Chantilly

Freshly Brewed Kenyan Coffee,
Highland Tea Or Herbal Infusions

**Kshs 6,500/
Price Is Inclusive Of Taxes**

INDIAN EXPERIENCE

SOUP

Cream Of Yellow Dhal
With Vegetables Brunoise

SALADS

Assorted Lettuce, Cucumber In Spicy Yogurt,
Sun Dried Tomatoes, Coleslaw, Sweet Corn & Peas,
Beetroots, Curried Chickpea Salad,
Cauliflower and Pea's Salad, Pickled Cabbage & Cumin,
Avocado & Row Mango, Pasta With Pimentos

DRESSING & CONDIMENTS

Cocktail Sauce, Vinaigrette, Mayonnaise,
Tartar Sauce, 1000 Island Sauce, Home-Made Chili

HOT CHAFING DISHES

Pathrani Machilli –

(Baked Fish Marinated with Mint & Dania)

Bhuna Ghost Masala –(Mutton cooked in spices)

Jheenga Masala – (Prawns cooked in spices)

Tandoor Murg – (Chicken marinated in Yoghurt, Ginger
& Garlic, cooked in Tandoor)

Palak Aloo – (Potatoes with Spinach and Fresh Herbs)

Dhingi Chole - (Mushroom & Chick Peas)

Makhan Dhal – (Lentils cooked in Spicy Creamy Tomato
Gravy)

Jeera Rice – (Rice garnished with Almonds and Nuts)

Palak Paneer - (Cottage Cheese cooked in Indian Spinach)

ACCOMPANIMENTS

Parathas, Nan Bread, Papadums, Chutneys, Mixed Raita,
Boondi Raita, Tamarind, Mint and Coriander,
Tomato Hot Chutney

DESSERTS

Assorted Seasonal Fruits, Crème Caramel,
Black Forest Cake, Lemon Cheesecake,
Ras Malai, Gajar Halwa, Gulab Jambun,
Coconut Barfi (Coconut In Jelly Sugar)

Fruit Salad

Freshly Brewed Kenyan Coffee,
Highland Tea Or Herbal Infusions

**Kshs 4,200/-
Price Is Inclusive Of Taxes**