

VAAL Real Estate Dinner -8th March 2024
Buffet Menu # 2 @ KES 4,800 per person

Starter Combinations

Creamy pasta and smoked salmon salad (G, S)
Broccoli, wild rice and cherry tomato salad (V)
Couscous, grapes and broccoli salad (V)
Watermelon and Feta cheese with fresh mint (D)
Chinese spicy Cucumber salad (G)

Beef carpaccio with Rucola and balsamic
Tomato carpaccio, rucola and toasted nuts (N)

Salad Bar & Condiments

Selection Of Crisp Lettuce and Herbs (V)
Italian, Greek and Creamy French Dressing (D)
Garlic-Oregano Croutons (G)
Fresh Cut Tomatoes, Cucumbers, And Bell Peppers (V)
Shredded Cheese, Sweet Corn, Carrots and Marinated Chickpeas (D)

Tartar And Cocktail Sauce (E)
Pickled Cornichons (V)
Marinated Sundried Tomatoes (V)
House Marinated Olives (V)
Homemade Pickles (V)

Bread and Bakery

Selection of German and French Breads (G)
Grissini and crouton chips selection (G)
Sour cream dip Butter (D)

Soup

Minestrone soup (D)

Croutons (G)

Main Course Selection

Chicken cordon bleu (A, P)
Beef cutlets with Vichy carrots Mushroom Pan Gravy
Pan-fried red snapper with almond butter and broccoli (N, D)
German spinach spätzle with roasted onion (G)

Rice Pilaf (GF)
Parsley potatoes (GF)
Medley of Seasonal Vegetables (V)

Homemade Sweet Delights and Seasonal Fruits (N, D, E, G,V)

Fresh Fruit selection, hand fruit, and salad
Assorted Desserts, tarts, mousse, verrines and cakes
Selection of Nuts and Dry fruits