

On-site Chef • Serving & Bar Staff

Our highly trained and courteous staff are available to cater for your function as tray bearers, serving staff for cocktail parties and as bar staff. It can be arranged for the staff to arrive at your chosen venue to help set up and assist in every detail of your function should you require.

Our chef can prepare meals at your residence or chosen venue from a banquet dinner to an intimate gourmet meal. Ask about our chef's signature dishes or review our international banquet menu overleaf.

Staff Hire Costs

Chef	\$100 per hour
Assistant Chef	\$85 per hour
Serving Staff	\$65 per hour per staff member (minimum 3hrs)



Lime Lounge Café Venue Hire

The Lime Lounge Café is available in the evenings as a venue for your function. Our catering staff can be on hand to assist with serving food and beverages. The venue can cater for 70 people for a cocktail party and 50 people for sit down meal.

Venue Hire Costs

Mid-week	\$2500 per night
Friday & Saturday	\$3000 per night

BYO alcohol - no charge for corkage



To order and to discuss tailored catering options to meet your specific needs, please call the Lime Lounge Café Manager - Maryan on 23064 or email Monique at monique@bjs.com.sb

PHONE +677 23064 | www.limelounge.com.sb



Catering Menu

Catering Menu

Lime Lounge Café catering delivers well organised, hassle free functions as well as mouth watering food. Our professional approach ensures we work to your schedules, budget and dietary requirements.

Finger Food

Finger Food is \$95 per person or individual trays can be ordered as follows:

Medium Tray \$300 (40 pieces) | Large Tray \$400 (60 pieces) per selection

Sushi Rolls
Tuna, chicken or vegetarian served with soy sauce and wasabi

Fish
Crumbed & served with tartare sauce

Thai Fish Cakes
Served with sweet chilli sauce

Spicy Mediterranean Meatballs
Served with creamy yoghurt & garlic sauce

Spring Rolls
Chicken or vegetarian served with sweet chilli sauce

Vietnamese Rice Paper Rolls
Chicken or vegetarian served with dipping sauce

Vegetarian Eggplant Balls
Served with baba ghanoush

Medium Tray \$350 (40 pieces) | Large Tray \$450 (60 pieces) per selection

Homemade Sausage Rolls
Served with tomato sauce

Spicy pumpkin puffs
Served with creamy yoghurt & garlic sauce

Chicken Samosa
Served with creamy yoghurt & garlic sauce

Medium Tray \$300 (40 pieces) | Large Tray \$450 (60 pieces) per selection

Sandwiches

- Plain or curried egg & mayonnaise
- Tuna, tomatoes & shallots
- Ham, mustard & tomatoes

- Chicken tossed in a yoghurt dressing, cucumber & lettuce
- Cheddar cheese & fruit chutney
- Vegetarian - salad selection

Sweet Treats

Slices 32 per tray \$400 Assorted Cookies \$10 each

The following is a small selection of slices, please ask if your favourite is not listed:

Chocolate Brownie | Chocolate Caramel Slice
Lemon Ngali Nut Slice | Hedgehog Slice
Date & Lime Slice | Nutty Caramel Slice

Fresh Fruit Platters
Medium Tray \$300
Large Tray \$350

Salads & Extras

Salads \$200	Garlic Bread \$60
<i>Salad bowls serve 8 - 10 people</i>	Whole Quiche \$385
Sweet potato, bacon & yoghurt salad	Vegetarian, Tuna or Bacon
Garden Salad	Bush Lime
Coleslaw salad with ngali nuts	Carafe \$40
Thai green pawpaw salad	15 Litre \$400
Green bean & ngali nut salad	
Pumpkin, cinnamon & ngali nut salad	
English potato, bacon & yoghurt salad \$250	

Lunch Specials

Lunch specials are available for a private or corporate lunch for 8-10 people.

Light Lunch \$650	Office Lunch \$900
Assorted Sandwiches	Whole Quiche
Cookies (10)	Salad Bowl
Bush lime (3 litres)	Garlic Bread
Fresh Fruit Platter	Sweet Slice
	Bush Lime (3 Litres)

Cakes

Please enquire about our specialty cakes for birthdays, weddings and christenings.

All birthday cakes are iced, decorated with wording and candles provided. Other varieties of cakes are available please ask if your selection is not mentioned.

Sizes include | 8” \$300 | 10” \$400 | 12” \$500

Banana Cake With cream cheese icing	Hummingbird Cake With pineapple, coconut and creamy icing
Moist Chocolate Cake With chocolate icing	Lumberjack Cake Moist and crumbly with dates and apples
Carrot Cake With cream cheese icing	Butter Cake With vanilla, chocolate or coffee icing
Mexican Chocolate Cake With a touch of cinnamon and coffee	Cheese Cake 10” only - Plain Pineapple Mocha Caramel

Ordering & Delivery

To order please call the Lime Lounge Café Manager - Maryan on 23064 or email Monique at monique@bjs.com.sb

At least 48 hours notice is required for all catering and rush orders are charged at 5% extra. A cancellation fee of 20% applies if order is cancelled within 48hrs of delivery time. A delivery fee of \$150 applies to all orders unless alternative arrangements are made. Serving trays are charged at \$50 per tray if not returned.

ALL MENU ITEMS ARE SUBJECT TO 10% GST. DATE: AUGUST 2011

International Banquet Menu

Lime Lounge Café can cater for small to large lunches or dinners with an international theme. Below are some suggestions:

International Banquet Menu is \$155 per person

Indian

Entrée

Chicken or Vegetarian Samosas
or Spicy Pumpkin Puffs

Main

Choice of two
Butter Chicken
Beef Masala
Vegetarian Curry
Marsala Fish Curry

Steamed Rice
Cucumber & Yoghurt Salad
Green Bean & Ngali Nut Salad

Dessert

Ginger Syrup Cake with Whipped Cream
or Indian Carrot Cake

Asian

Entrée

Vietnamese Spring Rolls
(Chicken or Vegetarian)
or Thai Fish Cakes

Main

Choice of two
Red Beef Curry
Green Chicken Curry
Yellow Vegetarian Curry
Beef Rendang
Chicken Teriyaki

Steamed Rice
Thai Green Pawpaw Salad
Cabbage Salad

Dessert

Indonesian Nutmeg Cake with Whipped Cream
or Coconut & Orange Cake

Middle Eastern

Entrée

Mediterranean Meat Balls with Eggplant Dip
(or Eggplant balls as vegetarian option)
or Crunchy Bites with Baba Ghanoush

Main

Choice of two
Moroccan Chicken Pies
or Moroccan Chicken Casserole
or Moussaka

Garlic bread
Pumpkin, Cinnamon & Ngali Nut Salad
Greek Salad with Feta and Olives

Dessert

Baklava
or Lemon Yoghurt Cake

European

Entrée

Bruschetta
or Devils on Horseback

Main

Choice of two
Beef Stroganoff
Pesto Chicken
Beef or Vegetarian Lasagna
Quiche Lorraine or Vegetarian Quiche

Steamed Rice or Garlic Bread
Tossed Salad
Pumpkin, Cinnamon & Ngali Nut Salad

Dessert

Caramel Chocolate Slice
or Chocolate Brownie