



LUX CATERING



The

Lux Catering

Menu



Estd: 2023



Lunch Menu/Dinner

Rice

- White Rice-Veg
- Coconut rice-Veg
- Biryani
- Baroda Rice.
- Cilantro Lime Rice. -Veg

Pastas

- Mac and Cheese
- Macaroni
- Pasta fettuccine Alfredo
- Lasagna
- Spaghetti Meatball
- Baked Ziti
- Spaghetti with Sugo (No Meat)- Veg

Proteins

- Was lad.
- Lamb Shank
- Salmon
- Hilib Ari
- Drumsticks
- Mango Chili Wings
- Dry Rub Wings
- Meatball
- Chicken Suqaar
- Beef Suqaar
- Phi-ly steak

Soups

- Lentil-Veg
- Beans with Coconut Cream- Veg
- Chicken/beef Curry
- Spinach With Cream
- Ethiopian Sugo

Vegetables

- Broccoli- Veg
- Kales-Veg
- Glazed Heirloom Carrots-Veg
- Baby Potatoes-Veg
- French Fry-Veg

Cubs

- Chapati-Veg
- Crepes/Malawax-Veg
- Bread
- Pizza (Cheese, Vegetarian, Pepperoni, Chicken, Minced Meat)
- Sambuusa
- Mahamri (Mandazi) -Veg
- Injera

Sauces

- House Sauce Veg
- Humus Veg
- Hot Sauce Somali Basbas
- Greek Yoghurt with Honey
- Cilantro sweet Chutney
- Tamarind Chutney Veg
- Coconut Chutney Veg

Drinks

Hot

- Tea (Somali Shaax)
- Coffee

Cold

- Pop
- Water
- Sparkling Berry Lemonade
- Sparkling Mango pineapple Lemonade
- Strawberry Cream Mimosa
- Lemonade
- Orange Juice
- Fresh Watermelon

