



# BERTHA'S KITCHEN LIMITED

## MENU FOR UGX 40,000/=

*Refined buffet selection for weddings, introductions, celebrations and corporate occasions*

### ISSUE DATE

1 January 2026

### VALIDITY

One year from date of issue

### MINIMUM ORDER

150 guests

### 1. STARTERS

- Shredded carrot ribbons with a light citrus finish
- Mixed garden salad with seasonal greens and fresh garnish

### 2. VEGETABLES

- Dodo served with herb-finished eggplants
- Buttered carrots and French beans
- Seasonal sauteed vegetable medley

### 3. MAIN ACCOMPANIMENTS

- Steamed matooke
- Rice selection: vegetable rice, brown rice or aromatic biryani rice
- Parsley potatoes or golden fried Irish potatoes
- Select any two: sweet pumpkin, buttered yams or creamy macaroni
- Chapatti
- Sweet potatoes
- Kalo
- Fried gonja

### 4. PREMIUM PROTEINS

- Slow-braised beef stew or roast beef
- Chicken prepared charcoal roasted, grilled or golden fried
- Goat meat prepared pan-finished, gently stewed or lightly boiled
- Fish fillet or crisp fish fingers

### 5. SIGNATURE SAUCES

- Fresh peas or home-style beans with mixed vegetables
- Groundnut sauce
- Eshabwe

### 6. DESSERT

- Mixed fruit salad
- Fresh fruit slices
- Selected sweet yellow bananas (Ndizi & Bogoya)

P.O. BOX 24109 KAMPALA | Kawuku - Bunga

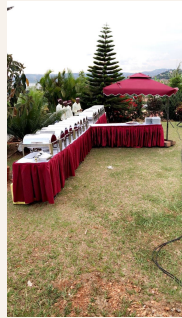
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## SERVICE TERMS & EXECUTION

*Clear commercial terms, service scope and delivery standards*



### Professional buffet execution with polished service presentation

Ideal for premium private celebrations, corporate hosting and formal buffet service

#### 7. TERMS OF PAYMENT

- A 30% deposit is required to confirm the event date.
- The outstanding balance must be cleared in full at least 7 days before the function.

#### 8. SERVICE INCLUSIONS

- Bertha's Kitchen Ltd shall be responsible for labour, including food preparation and service.
- Transportation of all materials to and from the venue.
- Provision of cooking utensils, including charcoal stoves, saucepans and related equipment.
- Serving tables, chafing dishes, cutlery, crockery and table linen for serving areas only.
- Wait staff and cleaning after service.

#### 9. IMPORTANT NOTES

- Final menu execution is guided by the agreed guest count and event brief.
- Package presentation may be refined to suit venue setup while maintaining agreed value.
- Additional decor, guest seating linen and venue setup outside serving areas are not included unless separately agreed.

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