



BERTHA'S KITCHEN LIMITED

MENU FOR UGX 45,000/=

Expanded premium buffet with platter starters, wider protein selection and enhanced dessert offering

ISSUE DATE

1 January 2026

VALIDITY

One year from issue date

MINIMUM ORDER

150 guests

1. STARTER SELECTION

- Signature meat platter
- Fresh vegetable platter
- Sweet platter selection
- Seasonal fruit platter
- Mixed garden salad

2. VEGETABLE ACCOMPANIMENTS

- Dodo paired with eggplant medley
- Buttered carrots and French beans

3. MAIN ACCOMPANIMENTS

- Steamed matooke
- Rice duo: vegetable rice and brown rice
- Parsley potatoes or golden fried Irish potatoes
- Sweet pumpkin and buttered yams
- Chapatti
- Sweet potatoes
- Kalo
- Fried gonja (plantain)

4. PREMIUM PROTEINS

- Slow-braised beef stew
- Chicken prepared charcoal roasted or chef-grilled
- Goat meat prepared pan-finished or lightly boiled
- Fish fillet or crisp fish fingers
- Steak / classic beef stroganoff

5. DESSERT PRESENTATION

- Fruit salad
- Fresh carved fruit selection
- Assorted fruit platter
- Yellow bananas (Ndizi and Bogoya)
- Whole fruit basket: apples, oranges and grapes

6. SIGNATURE SAUCES

- Fresh peas and beans with mixed vegetables
- Groundnut sauce
- Eshabwe

Continued on next page for payment terms, service inclusions and notes.

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BERTHA'S KITCHEN LIMITED

SERVICE TERMS & EXECUTION

Clear commercial terms, service scope and delivery standards

A service package designed for elegant presentation and dependable event delivery

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

7. TERMS OF PAYMENT

- A 30% payment 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 execution is subject to 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.

APPROVED BY

BERTHA MUSINGUZI
Director

Premium menu schedule issued by Bertha's Kitchen Ltd

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