

GINGERS

MENU PACK 2010



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When you are catering for any event, large or small, corporate or private, choosing just the right menu can be a difficult task. That's why we at **GINGERS** have put together this menu pack, with costs per person, for you to select from.

These **GINGERS** menus have been created to suit just about every occasion, from an intimate dinner at home for your closest friends, to a large-scale buffet party for many and even party food for barbecues or that Hong Kong institution, the junk trip.

At **GINGERS** our approach is to put your needs first, so you can either arrange to pick your order up to serve yourself or **GINGERS** can provide you with professional chefs for final preparation, along with friendly, efficient waiters to serve food and drinks, while you entertain your guests.

And don't forget **GINGERS** offers you more than just superb food. Contact us for a great list of wines and beverages, let us know if you need table decorations and now, **GINGERS** can hire out tables, chairs, crockery, cutlery and glassware... essentially everything you need to make your event a success.

We look forward to catering for you soon.

Regards

Liz Seaton

The Boss

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COCKTAIL PARTY MENU WITH CHEF

These canapés are extravagant, definitely for a party where you want to impress.
 Chef included to cook your cocktail party when your guests arrive.
 Delivery charges apply.

\$200 per person - 30 – 40 persons
\$180 per person - 41 – 70 persons
\$160 per person - minimum 71 persons

Please choose 4 cold & 4 hot Canapés from the following list: -
 (we serve approximately 2 of each canapé per person)
 If you would like to increase your choices to 5 cold & 5 hot, please add \$40 per person

COLD CANAPES

Herb Frittatas with Smoked Salmon, Caper & Red Onion
 Sundried Tomato & Mozzarella Bruchetta with Basil
 Little Cajun Chicken Caesars with Herb Focaccia Toast (served in a small cup)
 Mini Prawn Cocktails served with Toasted Pita (served in a small cup)
 Curry stuffed Quails Egg Tart with Black Olive Tepanade
 Little Blinis with Parma Ham, Soft Cheese & Eggplant Puree
 Watermelon Squares with Feta, Black Olive & Sumac
 Prosciutto wrapped Beef with Mushroom Duxelle on a Crostini
 Smoked Eel Pate with Flaked Smoked Eel on Melba Toast with Apple & Lime
 Smoked Salmon & Horseradish Mousse on Pumpernickle with Dill
 Sweetcorn Fritters with Crisp Bacon & Soft Cheese
 Bresaola wrapped Asparagus with a Cauliflower Cream – served in a spoon
 Avocado & Coriander Pesto Maki Rolls with Wasabi Pea & Sesame Crust
 Seared Beef Nigiri with Horseradish & Wasabi Cream & Shaved White Radish
 Seared Tuna on Cucumber with Lime Leaf Peanut Sambal
 Soy Beef with Picked Ginger & Cucumber wrapped in Noori – Spicy Soy Dip
 Filo Tarts with White Bean Puree, Roasted Cherry Tomatoes & Crispy Thyme
 Lime & Coconut Pancakes with Chicken & Mint
 Savoury Sesame Cones filled with Tandoori Chicken & Cucumber Raita (1 per person)
 Little Cucumber & Cream Cheese Sandwiches with Black Lumpfish
 Mini Peking Duck (\$20 extra per person)

HOT CANAPES

Crispy Four Cheese Won Tons with Sweet & Sour Dip
 Wild Mushroom, Leek & Hollandaise Filo Tart
 Curried Lamb Filo Triangles with Mango Chutney & Sour Cream
 Chickpea & Spinach Fritters with Seared Beef Tenderloin & a Beetroot Tzatziki
 Mini Stuffed Baked Potatoes with Bacon & Goats Cheese
 Fresh Salmon, Red Onion & Caper Cakes with Sundried Tomato Salsa
 Salmon & Leek Noori Tempura with Wasabi & Soy Drizzle
 Ginger & Spring Onion Prawn Toast Fingers with Mayo & Sweet Chilli Sauce
 Wild Mushroom & Parmesan Risotto Balls with a Pesto Sour Cream
 Prawn, Scallop & Pork Sui Mai with Chilli Soy
 Crab & Salmon Tortellini with Crab Bisque Sauce served in a spoon
 Tempura Prawns with Chilli Ginger Aioli
 Little Cups of Pumpkin & Water Chestnut Curry & Coriander Leaves
 Crispy Pork Rillets with a Red Pepper Remoulade
 Mini Cheeseburgers in Buns (1 per person)
 Mini Chicken Burgers in Buns (1 per person)
 Roast Beef with Bite-Size Yorkshire Puddings
 Mini Fish (Sole) & Chips in Newspaper Cones
 Thai Filos with a Light Red Curry Dip (Chicken, Fresh Salmon or Vegetable)

The above menu price is for catering with an equipped kitchen.
If the venue does not have this, we can provide cooking equipment hire at a flat rate of \$300.

EXTRA ITEMS TO FILL AFTER A COCKTAIL PARTY

(These items can only be purchased to supplement a party menu)

Whole Ham (7kg) with Baguette & Mustards	\$1,100
Fillet of Australian Beef (2kg) with Baguette, Mustard & Horseradish	\$1,200
Whole Brie (1kg) with Grapes & Biscuits	\$600
Cheeseboard with Grapes & Biscuits (500g Brie, 400g Gorgonzola, 400g Red Cheddar)	\$800
Platter of Cold Meats with Baguette & Mustards (200g Ham, 200g Smoked Turkey, 200g Pastrami, 200g Parma Ham)	\$800
Individual Quiches (medium size) (Ham & Cheese, Spinach, Vegetable)	\$30

We can also provide the following savoury, salad & sweet selections:

Savoury Dishes (can be served individually in mini noodle boxes):

- minimum 20 portions, \$40 per portion:-

Chicken Korma with Steamed Rice
Lamb & Vegetable Tagine with Buttered Couscous
Singapore Noodles (Meat & Prawn or Veggie)
Thai Red Chicken & Eggplant Curry with Steamed Rice
Thai Yellow Roasted Vegetable Fragrant Curry with Steamed Rice
Lamb Curry with Steamed Rice

Savoury Dishes continued:

- minimum 20 portions, \$40 per portion:-

Minced Beef Lasagne
Roasted Vegetable Lasagne

Salads:

- minimum of 10 portions, \$25 per portion: -

Caesar Salad with Parmesan & Croutons
Wild Rice & Mushroom Salad with Dijon Dressing
Three Bean with Garlic Dressing
Soba Noodle Salad with Eggplant – Soy Balsamic Dressing
Dill & Shallot Potato Salad with Dijon Mayo
Pasta Salad with Fresh Vegetables
Chickpea & Tomato Salad with Cumin Dressing
Waldorf Salad
Roasted Vegetable Couscous Salad with Harissa Dressing
Sundried Tomato Pasta Salad with Basil Dressing & Parmesan
Rocket, Goats Cheese, Mandarin & Almond Salad with Citrus Dressing (\$30 per portion)

Sweet Selections:

- minimum order 36 of each, \$10 per piece:-

Mini Pavlovas with Fresh Raspberries
Little Double Chocolate Meringues
Little Muscovado & Fig Mini Meringues (seasonal)
Little Sticky Orange & Almond Cakes
Little Apple & Blueberry Filo Cigars
Mini Chocolate Brownies with Vanilla Mascarpone & Raspberries
Mini Chocolate Caramel Shortbread
Little Viennese Biscuits with Rose Petal Jam & Butter Cream
Mini French Lemon Tarts with Cream & Toasted Almonds

SIMPLE COCKTAIL PARTY

These canapés are ready to be served, all you need to do is transfer them to a platter and warm the items, which need it. They can also be served in the disposable containers, which they are delivered in, cocktail napkins included.

Delivery charges apply

\$140 per person - 20 – 40 persons

\$120 per person - 41 – 70 persons

\$100 per person - minimum 71 persons

Please choose a selection of 6 from the following list: -

(we serve approximately 2 of each canapé per person)

If you would like to increase your selection to 8, please add \$40 per person

COLD CANAPÉS

Curried Quails Eggs on Black Olive Tepenade Tartlette
 Soy Beef with Picked Ginger & Cucumber wrapped in Noori – Spicy Soy Dip
 Herb Frittatas with Smoked Salmon, Caper & Red Onion
 Dill Prawn Salad piled on a Smoked Salmon Quiche
 Asparagus, Prosciutto Rolls with Goats Cheese, Garlic & Mustard
 Prosciutto & Rocket Rolls with Pesto, Ricotta & Cracked Pepper
 Rolled Crepes of Smoked Salmon with a Lime Dill Cream
 Rolled Crepes of Ham, Tarragon & Mustard
 Baby Bagels with Smoked Salmon & Lime Dill Cream Cheese
 Baby Bagels with Pastrami, Sour Cream & Onion Jam
 Prawn & Mango Rice Paper Rolls with Sweet & Sour Sauce
 Vegetable Rice Paper Rolls with Sweet & Sour Sauce
 Mini Peking Duck (\$20 extra per person)
 Little Wraps of Tandoori Chicken with Raita
 Little Wraps of Roasted Vegetables & Brie
 Little Wraps of Smoked Salmon with Rocket & Dill Cream Cheese
 Prosciutto wrapped Prawn Kebabs with a Pesto Dip
 Prawn & Mange Tout Kebabs with a Lime Sour Cream
 Roast Beef Rolled Kebabs with Vegetables
 Roast Vegetable Kebabs with an Eggplant Dip

COLD OR HOT

(these canapés can be served either cold or hot)

Saffron Chicken Skewers with Sweet Tomato Jam
 Blackened Chicken Kebabs with Honey Mustard Dressing Dip
 Little Tomato, Spinach & Blue Cheese Tarts
 Little Gorgonzola Tarts with Red Onion Jam
 Stilton & Walnut Tarts
 Artichoke & Pancetta Tarts
 Little Tarts of Smoked Salmon with a Lime & Dill Sour Cream
 Macadamia crusted Chicken Skewers with a Salsa Verde Dip
 Little Greek Pizzas

HOT CANAPÉS

Crab Fritters with Lime Yoghurt Dip
 Sesame Crusted Chicken Kebabs with Soy Sake Dip
 Coconut Prawns with a Mango & Coriander Dipping Sauce
 Lamb & Mint Sausage Rolls with Mint Sour Cream Dip
 Chicken & Ricotta Sausage Rolls with a Caesar Dip
 Spring Rolls with a Sweet Chilli Sauce (Vegetable or Roast Duck)
 Wild Mushroom Ragout in a Parmesan & Pepper Tart
 Thai Filos with a Light Red Curry Dip (Chicken, Fresh Salmon or Vegetable)
 Little Pizzas of Chilli Beef with Roasted Pumpkin
 Little Artichoke, Red Pepper & Goats Pizzas
 Little Pizzas of Eggplant & Goats Cheese
 Little Pizzas of Gorgonzola & Crisp Prosciutto
 Mini Cheeseburgers in Buns (1 per person)
 Mini Chicken Burgers in Buns (1 per person)

Heating instructions are provided for hot canapés.

Please note that our waiters (if required) will help transfer the food to platters but you need to arrange for a helper to warm and finish the foods

We can provide cooking equipment hire at a flat rate of \$300.

DINNER PARTY MENU WITH CHEF

Includes a chef to finish and prepare your dinner party when your guests arrive

\$550 per person - minimum 8 persons

Delivery charges apply

(please ask us for our large dinner party menus for over 31 persons)

2 canapés (2 of each per person) are included in the cost, please choose from the Cocktail Party Menu on page 1 (excludes Mini Peking Duck)

We can also provide an additional course, please ask us for our menu selection, prices start at \$40 per course.

Please choose one from each course: -

STARTERS

Crispy Feta Salad on a Cucumber & Tomato Salad with Lemon Oregano Dressing
Thai Chicken Salad in a Won Ton Cup
Layered Beef Carpaccio with Caper Anchovy Paste – Basil Oil
Tandoori Prawns on a Crispy Okra, Red Onion & Coriander Salad – Cucumber Raita
Warm Pumpkin Seed & Almond Crusted Goats Cheese with a mixed Pepper Salad
Crab with Avocado Sesame Filo Wafer Stack
Twice Baked Roquefort & Mushroom Souffle with Cream
Pan Fried Scallops wrapped in Parma Ham on a Cauliflower Cream
Crab & Sweetcorn Soup with Fresh Salmon & Coriander Spring Rolls
Tomato Tart Tatin with Avocado Cream

MAIN COURSES

Salmon Fillet on a Prawn Cannelloni with Braised Fennel & Lemon Beurre Blanc
Red Coral Trout with a Tagliatelle of Carrot & Zucchini – Tarragon & Shallot Sauce
Slow Poached Chicken Breast on an Artichoke Risotto, Prosciutto & Parmesan
White Fish Fillet with Cauliflower Fritters, Broccoli Mash & Salsa Verde Sauce
Confit of Duck on a Potato Cake with Wilted Spinach - Shiraz Glaze Sauce
Fillet of Beef Rendang on Braised Cabbage & Lime Leaf Steamed Rice
Fillet of Beef with Mushroom Duxelle in San Danielle, Red Wine Sauce, Boulanger Potatoes
Parmesan Crusted Veal Cutlet with Salsa Verde – White Bean & Tomato Stew
Fillet of Pork wrapped in Bacon & Sage with a Mushroom & Potato Pie
Loin of Lamb with Brie Ravioli & a White Pepper Sauce
Basket of Breads with Herb Butter

PUDDINGS

Soft Centered Chocolate Cakes with Raspberries
Lemon Crème Mille-Feuille with a Strawberry Compote
Almond & Walnut Tart with Toffee Sauce & Chocolate Ice Cream
Chocolate Mud Cakes with Poached Glazed Pear
Coconut Bread Pudding with Tropical Fruit Salsa
Raspberry Macaroon Tart with Raspberry Cream & Blueberry Compote
Crème Caramel with Milk Chocolate Sticks
Crispy Profiteroles with Vanilla Ice Cream & Griddled Pineapple
Lemon & Almond Cake with Balsamic Strawberries & Strawberry Gelato
Fresh Fruit or Cheeseboard (please choose one)

Our chef cooks and washes up the pots and pans that have been used, please arrange for someone to wash up the tableware. We also have quarterly menu selectors available if you require further choices.

DINNER PARTY MENU (NO CHEF)

No chef, all dishes are pre-cooked/prepared; follow the simple instructions for warming and serving

\$400 per person - minimum 8 persons

Delivery charges apply

2 canapés (2 of each per person) can be provided for an extra \$40 per person, please choose from the Simple Cocktail Party Menu on page 3 (excludes Mini Peking Duck)
We can also provide an additional course, please ask us for our menu selection, prices start from \$40 per course.

Please choose one from each course: -

STARTERS

Caramelized Endive with Parmesan Crust & Crisp Parma Ham served on Rocket
Goats Cheese Potato Cakes with Smoked Salmon & Avocado Salsa
Chilled Cucumber Soup with Smoked Trout, Sour Cream & Salmon Roe
Thai Prawn Cakes with Sweet Chilli Sauce on a Green Papaya Salad
Watermelon, Feta & Pumpkin Seed Salad
Confit of Duck on a Butter Bean, Chorizo & Spinach Salad
Tiger Prawns in Avocado with a Chive Dressing on a Grapefruit & Ginger Salad
Seared Fresh Tuna on a Quinoa, Half Dried Tomato Salad with a Chopped Egg & Parsley Dressing
Gorgonzola Polenta with Prosciutto wrapped Rocket & Pesto Sauce
Chicken & Sweetcorn Soup with Quail & Coriander Spring Rolls

MAIN COURSES

Basil Crusted Salmon on a Spinach & Ricotta Filled Cannelloni – Pesto Drizzle
Seabass Fillet on a Leek & Onion Tart with Garlic Crisps & Cream Sauce
Chicken Fillet stuffed with Spinach & Dates glazed with Honey – Mixed Vegetables
Crisp Chicken Breast on stuffed Zucchini with Shallot & Garlic Red Wine Sauce
Tuscan rubbed Slow cooked Pork Belly with Roast Potatoes
Moroccan Lamb Tenderloin on Spiced Eggplant with Buttered Couscous – Red Pepper Harissa
Osso Bucco Bianco with Creamed Potatoes & Baby Vegetables
Fillet Steak with a Bourguignon Sauce (shallots, mushrooms, bacon & croutons) – New Potatoes
Fillet of Beef with Yorkshire Pudding, Roast Potatoes & Gravy
Lamb Loin served with a Vegetable Moussaka – Greek Salad
Basket of Breads with Herb Butter

PUDDINGS

Little Lemon Meringue Pies with Cream
Rich Chocolate Cakes with Raspberry Cream & Milk Chocolate Sauce
Orange Chocolate Mousse with Almond Tuilles
Little Tiramisu Cups with Chocolate Biscotti
Chocolate Truffle Torte
Pine Nut, Honey & Raisin Tart
Apple Pie Samosas with Honey Spiced Yoghurt
Baked Lime Cheesecake with Rum & Vanilla Cream with an Orange Salad
Pear & Butterscotch Frangipane Tart with Vanilla Ice Cream
Tropical Fresh Fruit Salad or Cheeseboard (please choose one)

BUFFET DINNER MENU WITH CHEF

Includes chef to finish & present your buffet dinner when your guests arrive

2 canapés (2 of each per person) can be provided for an extra \$40 per person
- choose from the Cocktail Party Menu on page 1 (excludes Mini Peking Duck)
Delivery charges apply

MENU 1

\$330 per person - minimum 20 persons

Deville Chicken Breast with a warm Courgette, Corn & Chive Salad
Lamb Moussaka with a Feta & Olive Crust
Salmon Fillet with Red Pepper & Hazelnut Salsa
Cauliflower & Cumin Fritters with Lime Yoghurt

Marinated Aubergine with Tahini & Oregano
Chargrilled warm Broccoli Salad with Garlic & Chilli
Roast Potatoes with Artichokes, Lemon & Sage
Fresh Breads with Butter

Strawberry Jalousie with Custard Sauce
Toffee Banana Brownies with Vanilla Mascarpone
Cheeseboard or Fruit Platter (please choose one)

MENU 2

\$350 per person - minimum 20 persons

Slow cooked Beef Bourguignon with Duchesse Potatoes
Whole Honey Roast Ham with Mustards & Cranberry Orange Chutney
Cashew, Chilli & Lime crusted Sole Fillets
Aubergine wrapped Ricotta Gnocchi with Sage Butter

Sliced Tomato Salad with Spring Onions, Pumpkin Seeds & Balsamic Dressing
French Beans & Mange Tout with Toasted Hazelnuts & Orange Hazelnut Dressing
New Potato Salad with Chives & Mustard Mayo
Fresh Breads & Butter

Raspberry, Strawberry & Blueberry Gratin
Cinnamon & Walnut Meringues with Cream & Chocolate Sauce
Cheeseboard or Fruit Platter (please choose one)

**Our chef cooks and washes up the pots and pans that have been used,
please arrange for someone to wash up the tableware (if not rented from Gingers)**

SIMPLE BUFFET MENU (LUNCH/DINNER)

Suitable for catering where there are no facilities
i.e. Office, Junk Boat, Picnic etc.,. Menu B needs a kitchen/pantry

All cold items served in disposable containers with disposable tableware and delivery charges apply

MENU A

\$270 per person - minimum 10 persons

Homemade Tortillia Chips & Vegetable Crudities

Leek & Gorgonzola Puff Pastry Triangles
Prosciutto wrapped Salmon Fillet with a Salsa Verde Sauce
Scotch Eggs with Tomato Salsa (boiled egg wrapped in sausage, deep fried)

Char grilled Cauliflower Salad with Tomato, Dill & Capers
French Beans & Mange Tout Salad with Toasted Hazelnuts & Orange Hazelnut Dressing
Mixed Leaf & Seared Courgette Salad with Pesto Dressing & Grated Parmesan
Fresh Breads & Butter

Little Lemon & Almond Tart with Vanilla Whipped Cream
White Chocolate Blondies
Fruit **or** Cheeseboard with Biscuits & Grapes (please choose one)

MENU B

\$270 per person - minimum 10 persons
(if you have warming facilities you can choose this menu)

Beetroot, Horseradish & Dill Dip with Homemade Tortillia Chips

Traditional Bolognese with Penne & Parmesan (h)
Chicken Burittos with Guacamole & Sour Cream Salsa (h)
Carrot & Zucchini Frittata with Roasted Vegetables

Rocket, Tomato & Balsamic Salad with Toasted Pine Nuts
Roasted Vegetable Couscous Salad with Harissa Dressing
Cucumber, Poppysseed & Chilli Salad
Fresh Breads & Butter

Individual Banoffee Pies
Baked Almond & Vanilla Cake
Fruit **or** Cheeseboard with Biscuits & Grapes (please choose one)

MENU C

\$300 per person - minimum 10 persons

Blue Cheese Dip with Crudities

Sweet Potato, Goats Cheese & Pumpkin Open Tarts
Crispy Herbed Chicken Drumsticks with Garlic & Parsley Mayo Dip
Lightly Curried Fillet of Beef with a Cucumber, Coriander & Chilli Raita

Courgette, Chickpea, Red Onion Chilli Salad with Feta – Basil Creme Fraiche Dressing
Sliced Tomato Salad with Spring Onions, Pumpkin Seeds & Balsamic Dressing
New Potato, Chive & Dill Salad with Mustard Mayo
Fresh Breads & Butter

Individual Banoffee Pies
Baked Almond & Vanilla Cake
Fruit **or** Cheeseboard with Biscuits & Grapes (please choose one)

BBQ BUFFET MENU

\$350 per person – minimum 20 persons

includes a chef to cook the BBQ items and arrange the buffet, includes serving platters, excludes tableware

\$300 per person – minimum 10 persons

excludes chef, all items ready to be cooked/served in disposable containers with disposable tableware,

Delivery charges apply

BBQ not included, please refer to equipment list for pricing details if required

Please choose 4 main courses, 3 salads & 2 puddings plus cheese **or** fruit (please choose one)

MAIN COURSES

BBQ Eggplants with Saffron Yoghurt & Spinach
 Prawns wrapped in Bacon on Skewers with Cherry Tomatoes
 Prosciutto wrapped Asparagus Parcels
 Whole BBQ marinated Leg of Lamb with Chilli Raita (pre-cooked, ready to crisp on BBQ)
 Whole Fillet of Beef wrapped in Prosciutto (to be cooked whole on BBQ)
 Sirloin Steaks with Garlic & Herb Butter
 Blackened Tuna Steaks with Mango Salsa
 Olive & Lemon Salmon parcels (in tin foil ready to BBQ)
 Chicken Satay Sticks with Satay Sauce
 Mushroom & Eggplant Skewers with Tomato Sauce
 Chicken Tikka Skewers with Garlic Naan & Apple Raita
 Beef, Olive & Mozzarella Burger served on Seared Beef Tomatoes
 Lamb Burger with Red Capsicum, Saute Onions on Soda Bread
 Vegetarian Lentil Burger in a Bun with Coriander Garlic Cream
 Mushroom & Re-fried bean Burittos with Guacamole & Sour Cream
 Marinated Thai Red Chicken with a Mango Salsa
 Spiced Duck Breast with a Peach & Chilli Salsa
 Whole Prawns marinated in Cajun Spice with Honey Mustard Dressing
 Rosemary & Balsamic marinated Beef Tenderloins with Mustards
 Southern Spiced Chicken Breast with Ranch Dressing
 Tandoori Salmon Fillet with a Cucumber Chaat Masala Yoghurt
 Herbed Pork Sausage in a Bun with Mustard Sour Cream
 Coriander & Coconut Fish Parcels
 Parma Ham wrapped Chicken with a Caesar Sauce

SALADS

Asparagus, Pine Nut & Pea Salad with Mozzarella
 Cucumber, Poppyseed & Chilli Salad
 Fresh Herb Salad with Almonds
 Red Rice & Quinoa Salad with Orange & Pistachios
 Spinach, Avocado & Bacon Salad
 Corn on the Cob with Garlic Butter
 Baby Potato, Green Bean, Spinach & Red Onion Salad with Lemon Dressing
 Soba Noodle Salad with Fried Tofu, Mushrooms & Cumin Almonds – Wasabi Mirin Dressing
 Sweet Potato, Spinach & Grape Salad with Olive Caper Dressing
 Courgette, Chickpea, Red Onion Chilli Salad with Feta – Basil Creme Fraiche Dressing
 Charrilled Cauliflower Salad with Tomato, Dill & Capers
 Little Baked New Potatoes with Spring Onion, Bacon & Sour Cream
 Fresh Breads & Butter

PUDDINGS

Almond & Walnut Tart with Toffee Sauce
 Coconut Bread Pudding with Tropical Fruit Salsa
 Crème Caramel with Milk Chocolate Sticks
 Lemon & Almond Cake with Balsamic Strawberries & Strawberry Sauce
 Little Lemon Meringue Pies with Cream
 Rich Chocolate Cakes with Raspberry Cream & Milk Chocolate Sauce
 Chocolate Truffle Torte
 Apple Pie Samosas with Honey Spiced Yoghurt
 Baked Lime Cheesecake with Rum with an Orange Salad & Cream
 Pear & Butterscotch Frangipane Tart with Vanilla Cream
 Cheeseboard **or** Fruit Platter (please choose one)

LIGHT PARTY MENU

All items are cold, ready to be served in disposable trays with disposable tableware and delivery charges apply

\$210 per person - minimum 10 - 19 persons

\$170 per person - minimum 20 persons

PLEASE CHOOSE 4 SAVOURY

Curried Onion Tart
 Smoked Salmon & Dill Tart
 Prawn & Zucchini Tart (5.5cm)
 Broccoli, Bacon & Blue Cheese Tart
 Tuna with Tabouleh Wraps
 Beetroot & Roquefort Wraps
 Roasted Vegetable & Feta Wraps
 Prawn, Mango & Cucumber Wraps
 Three Bean & Avocado Wraps
 Wholegrain Mustard, Ham & Salad Wrap (10cm)
 Pastrami & Onion Ciabatta
 Classic Ham, Cheddar & Dijon Mustard Ciabatta (5cm)
 Pan Fried Chicken, Cheddar, Rocket & Mayo Baguette (10cm)
 Curried Chicken & Mango Chutney Mini Roll (8cm)
 Roast Beef & Horseradish Mini Roll
 Little Quiche Lorraine (ham & cheese)
 Spinach & Feta Filo Triangles
 Ham & Asparagus Frittata
 Smoked Salmon & Dill Lime Cream Frittata
 Gorgonzola Frittata with Red Onion Jam
 Aubergine, Basil & Parma Ham Filo Cigars
 Roast Duck & Hoisin Pizzas (8cm)
 Artichoke Pizza with Feta & Thyme
 Prawn & Smoked Salmon Pizzas
 Parma Ham & Pear Little Pizzas
 Selection of Cold Meats
 Herb Roasted Chicken Drumsticks

PLEASE CHOOSE 2 SALADS

Spinach, Avocado & Bacon Salad
 Fresh Herb Salad with Almonds
 Cucumber, Poppyseed & Chilli Salad
 Asparagus, Pine Nut & Pea Salad with Mozzarella
 Red Rice & Quinoa Salad with Orange & Pistachios
 Baby Potato, Green Bean, Spinach & Red Onion Salad with Lemon Dressing
 Soba Noodle Salad with Fried Tofu, Mushrooms & Cumin Almonds – Wasabi Mirin Dressing
 Courgette, Chickpea, Red Onion Chilli Salad with Feta – Basil Creme Fraiche Dressing
 Chargrilled Cauliflower Salad with Tomato, Dill & Capers
 Caesar Salad with Parmesan & Croutons
 Wild Rice & Mushroom Salad with Dijon Dressing
 Dill & Shallot Potato Salad with Dijon Mayo
 Rocket, Goats Cheese, Mandarin & Almond Salad with Citrus Dressing
 Chickpea & Tomato Salad with Cumin Dressing
 Roasted Vegetable Couscous Salad with Harissa Dressing
 Sundried Tomato Pasta Salad with Basil Dressing & Parmesan
 Curried Vegetable Pasta Salad

PLEASE CHOOSE 2 SWEET TREATS

White Chocolate Blondies
 Peach Melba Squares
 Coconut Carrot Slices
 Sticky Chocolate Drop Cakes
 Macadamia & White Chocolate Brownies
 Chocolate Banana Loaf
 Caramel, Apple & Walnut Squares
 Chocolate Macaroons with Milk Chocolate Filling
 Blueberry Crumble Muffins
 Carrot Apple & Pecan Muffins
 Macadamia & White Chocolate Brownies
 Chocolate Caramel Shortbread
 Scones with Jam & Cream
 Lemon Tarts
 Chocolate Tarts with Shaved White Chocolate
 Gingerbread Slices with Vanilla Icing
 Carrot, Apple & Raisin Cake
 Blueberry Soured Cream Cake
 Dark Chocolate & Orange Cake

DRINKS LIST

The price is for 2 hours, based on 4 drinks per person (glassware not included).

	Minimum no. of persons	price per head
House wine & soft drinks	30	\$140
Additional hour (2 drinks/person)		\$70
House wine, beer & soft drinks	30	\$125
Additional hour (2 drinks/person)		\$60
Beer & soft drinks (per person)	20	\$75
Additional hour (2 drinks/person)		\$35
Soft drinks	20	\$60

DRINKS INCLUDED

House Wine	-	Twinwoods Semillon Sauvignon Blanc – Western Australia Twinwoods Cabernet Merlot – Western Australia
Beer	-	Carlsberg (cans)
Soft Drinks	-	Coke, Diet Coke, 7-up (cans)
Water	-	San Pellegrino Sparkling Water (1 ltr/bottle) Panna Still Water (1.5 ltr/bottle)
Juice	-	UHT Orange Juice (1 ltr/carton)

PRICES

San Pellegrino Sparkling Water (1 ltr)	\$40/bottle
Panna Still Water (1.5 ltr)	\$40/bottle
Orange Juice (1 ltr carton)	\$36/carton
Carlsberg	\$14/can
Coke, Diet Coke, 7-up	\$10/can

COCKTAILS LIST

Can only be served if a waiter from Gingers is present,
all cocktails are quoted per minimum of 10.

SHOTS

Lemon Drop \$400
(Lemon Vodka with Sugar Rim served in Shot Glass)

COCKTAILS

Lychee & Rum Blast \$450
(Lychees, Coconut Milk, Dark Rum, Mint served in Martini Glass)

Manhattan on the Rocks \$450
(Southern Comfort, Sweet Vermouth, Angostura Bitters served in a Rock Glass)

Peach Bellini \$500
(Prosecco, Peach Juice served in Champagne Glass)

MARTINI'S

Rasmopolitan \$450
(Raspberry Vodka, Raspberry Liqueur, Cranberry Juice, Lime & Raspberries served in Cocktail Glass)

JUG COCKTAILS

Seabreeze \$450
(Vodka, Cranberry Juice & Grapefruit Juice served in Highball Glass)

Earls Punch \$450
(Cognac, Lemon Juice, Earl Gray Tea served in Highball Glass)

Tropical Rum Punch \$450
(White Rum, Malibu, Midori, Grapefruit Juice, Honeydew Melon served in a Highball Glass)

STANDARD COCKTAILS

Ginger Fizz \$500
(Ginger Vodka, Sugar Syrup & Sparkling Wine served in Champagne Glass)

Pimm's \$400
(Pimm's No.1, Lemonade, Ginger Ale & Fresh Fruit served in a Highball Glass)

Margaritas \$450
(Tequila, Triple Sec, Sweet & Sour & Lime Juice served in a Cocktail Glass)

Mai Tai \$450
(Lime juice, Grand Marnier, Angostura Bitters, Dark Rum, Grenadine, Pineapple juice, Mint served in a Rock Glass)

Long Island Iced Tea \$450
(Vodka, Gin, White Rum, Tequila, Triple Sec, Lemon Juice, Coke served in Highball Glass)

Glassware not included.

For glassware hire please refer to our equipment list on page 14

WINE LIST

HOUSE WINE

Twinwoods Semillon Sauvignon Blanc – Western Australia (white)	\$136
Twinwoods Cabernet Merlot – Western Australia (red)	\$136

CHAMPAGNE & SPARKLING WINE

Bollinger Special Cuvee Brut N.V. - France	\$498
Veuve Clicquot – France (min 6 bottle order)	\$450
Moet et Chandon – France (min 6 bottle order)	\$410
Piper Heidsieck Brut – France (min 6 bottle order)	\$348
Danzante Prosecco – Italy	\$118
Seaview Brut N.V. – Australia	\$120

WHITE WINE

Luce Danzante Pinot Grigio 2008 – Italy	\$136
Sacred Hill Unwooded Chardonnay 2008/09 – New Zealand	\$136
Neil Ellis Sauvignon Blanc 2008 – South Africa	\$138
Sacred Hill Whitecliff Estate Sauvignon Blanc 2009 – New Zealand	\$140
Wynns Coonawarra Estate Riesling 2007 – Australia	\$158
Attems Pinot Grigio 2007 – Collio, Italy	\$158
Twinwoods Margaret River Chardonnay 2006 – Australia	\$155
Brokenwood Hunter Valley Semillon 2008 – Australia	\$168
Misha's Vineyard 'The Starlet' Sauvignon Blanc 2009 – Central Otago NZ	\$176
Wild South Marlborough Riesling 2008 – New Zealand	\$182
Bouchard Père & Fils Chablis 2008 – Burgundy, France	\$191
Pascal Jolivet Sancerre Blanc 2006 - Loire Valley, France	\$239

ROSE WINE

Chateau d'Escalans 'Whispering Angel' 2008 – Provence France	\$185
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RED WINE

Luce Danzante Merlot 2007 – Italy	\$130
Laurus Cotes du Rhone 2006 – Rhone Valley, France	\$139
Rupert & Rothschild Classique 2007 (Cabernet Merlot) – South Africa	\$152
Escudo Rojo 2008 (Carmenere, cabernet sauvignon, Franc) – Chile	\$155
Twinwoods Pemberton Pinot Noir 2006 – Australia	\$158
Bouchard Père & Fils Bourgogne Pinot Noir 2007 – Burgundy, France	\$162
Wynns Coonawarra Estate Shiraz 2008 – Australia	\$166
Clos de Los Siete 2007 – Argentina	\$175
Neil Ellis Stellenbosch Cabernet Sauvignon 2007 – South Africa	\$180
Baron Philippe de Rothschild, Mouton Cadet Reserve Medoc 2007- France	\$182
Sacred Hill Marlborough Pinot Noir 2008 – New Zealand	\$180
Brokenwood Sangiovese 2007 – Australia	\$180

Minimum order 1 case (12 bottles, can be mixed)

Please note that we do not accept any returned wines or champagnes

Wine prices and vintages are subject to final confirmation

**You can deliver your champagne or wine to our office for chilling & delivering to the party destination.
The corkage charge is \$50 per bottle (min 6 bottles)**

ADDITIONAL CHARGES

DELIVERY

Single Trip

Hong Kong Island (excluding Stanley, Tai Tam & Shek O)	\$300
Stanley, Tai Tam & Shek O	\$400
Kowloon	\$450
New Territories (includes Clearwater Bay & Sai Kung)	\$600
Tung Chung & Discovery Bay	please ask us for quotation

Round Trip (for equipment pick up)

Hong Kong Island	\$450
Stanley, Tai Tam & Shek O	\$550
Kowloon	\$650
New Territories (includes Clearwater Bay & Sai Kung)	\$800
Tung Chung & Discovery Bay	please ask us for quotation

Additional charges for early/late delivery/pick up

6 am – 7 am; 10 pm to midnight	\$300
midnight to 6 am	\$900

Additional labour charges

If there is no lift and the food and/or equipment has to be delivered by a staircase
\$150/flight of stairs
Limited parking facility delivery depends on the location

Holidays & Special Day Surcharge for delivery

please ask us for details

STAFFING

Chef overtime is charged at a rate of \$150 per hour/chef after 4 hours

We suggest waiters begin work 45 minutes before a cocktail party starts and at least one hour (depending on the set up required) before a dinner party or buffet dinner starts.

Hong Kong Island & Kowloon

Waiters can be provided at a cost of \$600 per waiter for a minimum of 4 hours, which includes set up and breakdown. Additional hours are charged at \$150 per hour per waiter.

New Territories (includes Clearwater Bay & Sai Kung)

Waiters can be provided at a cost of \$750 each for a minimum of 5 hours, which includes one hour transportation time. Additional hours are charged at \$150 by the hour per waiter.

Tung Chung & Discovery Bay

Please ask us for the quotation

Note: - If you require your chef(s)/waiter(s) to finish at or after **midnight**, an additional transportation fee is required per staff member. The charges are as follows:

HK Island & Kowloon	\$50 per staff member
Shek O & Tai Tam	\$75 per staff member
New Territories (includes Clearwater Bay & Sai Kung)	\$100 per staff member

Holidays & Special Day Surcharge for staff, please ask us for details

EQUIPMENT HIRE

Please refer to the Equipment Rental List.

*All prices quoted in the menu pack are in HK Dollars
All prices are subject to change*

EQUIPMENT RENTAL LIST

Items	Unit price (HKD)	Charge per unit (HKD) for Missing/breakage
Glassware		
White Wine, Red Wine, Champagne, Highball/Tumbler, Rock, Cocktail	4	25
Water Carafe (clear plastic)	10	50
Disposable Wine & Champagne Glass	2	N/A
Cutlery		
Spoon: Soup, Dessert	4	40
Knife: Butter, Appetizer, Dinner	4	40
Fork: Appetizer, Dinner, Dessert	4	40
Tea Spoon	4	30
Chinaware		
Plate : - Soup, Butter, Starter, Buffet, Dinner, Dessert	4	50
Coffee/Tea Cups & Saucer	6	30
Coffee/Tea Pot	10	80
Milk & Sugar Pot	10/set	40
Salt & Pepper Pot	6/set	20
Table, Tablecloth & Other		
Long Banquet Table (3' x 6'), (2.5' x 5') (2' x 5')	120	1,800
Large Round Table (6' diameter)	180	2,000
Small Round Table (3' diameter)	80	800
Tall Stainless Steel Bar Table (2' diameter x 3'10" tall)	280	1,600
Large Tablecloth (120" x 82")	80	230
Medium Tablecloth (106" x 60")	75	200
Small Tablecloth (64" x 64")	70	180
Round Tablecloth (large)	120	230
Table Skirting (crushed velvet) (colours: black, champagne, silver)	50	200
Banquet Chair with White Cover	55	400
Chiavari Chair	55	400
Linen Napkin	12	20
Ice Container w/ ice (30 lbs)	150	1,500
BBQ	950	8,000
Oven	100	2,000
Silver Punch Bowl	100	2,000
Silver Drinks Serving Tray	40	500
Regular (brown no slip) Drinks Serving Trays	FOC	100

If there is no lift or the equipment has to be delivered by a staircase, an additional labour charge of \$150 per flight of stairs will be charged.

We provide serving platters free of charge for parties with a chef.