

GINGERS

THE CATERER FOR BUSINESS & PLEASURE



BUFFET PARTY MENU FULL VERSION

Gingers Limited

A1 Lower Ground, Hing Wah Mansions, 2 Oaklands Path, Mid Levels, Hong Kong

telephone 2964 9160 fax 2964 9162

email gingers@gingers.com.hk

www.gingers.com.hk

BUFFET DINNER MENU

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 HK\$60 per person, please choose from the Cocktail Party Menu on page 1 (excludes Mini Peking Duck)
Delivery charges apply

MENU 1

HK\$380 per person - minimum 20 persons

Confit of Duck Leg on Braised Red Cabbage with Shiraz Glaze (4 days notice)
Horseradish Crusted Cod fillet with a Chunky Salsa Verde
Spinach, Mushroom, Ricotta & Thyme Lasagne (v)
Orange & Star Anise whole baked Ham with a Chunky Peach Chutney

Caesar Salad with Garlic French Bread Croutons & Parmesan
Corn Salad with Feta, Mint & Chilli Mustard Dressing
Rarebit Baked New Potatoes
Fresh Breads with Butter

Hazelnut Pavlovas with Raspberries & Strawberries – Raspberry Coulis
White Chocolate Panna Cotta with Passionfruit Mango Sauce
A selection of Fruit & Cheeseboard with Biscuits & Grapes

MENU 2

HK\$400 per person - minimum 20 persons

Blackened Fillet of Beef with a Mango Salsa & Honey Poppyseed Dressing
Bangali Mustard Seabass with Almond & Sultana Basmati Rice
Chicken Parmigianino with a Sun Dried Tomato & Chive Sour Cream
Sage & Blue Cheese Polenta Cakes wrapped in Eggplant – Pesto Drizzle (v)

Rocket, Gorgonzola and Pinenut Salad
Roast Potatoes with Artichokes, Lemon & Continental Parsley
Herb stuffed Tomatoes
Fresh Breads & Butter

Dark Chocolate Mousse with Vanilla Biscuits & Fresh Berries
Passionfruit Lime & Coconut Trifle
A selection of Fruit & Cheeseboard with Biscuits & Grapes

**The above menu price is for catering with an equipped kitchen with extractor fan.
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 Gingers)**

SIMPLE BUFFET MENU (LUNCH/DINNER)

Suitable for catering where there are no or limited facilities i.e. Office, Junk Boat, Picnic etc.

Menu B requires a kitchen/pantry or cooking equipment

Delivery charges apply

MENU A

*(All **cold** items served in disposable containers with disposable tableware)*

HK\$300 per person - minimum 10 persons

Salt, Pepper & Chilli Roasted Whole Chicken
Tuna, Tomato & Spring Onion Tarts
Parmesan Frittata with Gorgonzola & Red Onion Jam (v)

Roast Potatoes with Artichokes, Lemon & Sage
Butter Lettuce & Red Chicory Salad with Radish, Semi Dried Tomatoes & Capers
Three Bean Salad with Balsamic Dressing
Fresh Breads & Butter

Summer Fruit & Almond Tart
Chocolate Brownies
A selection of Fruit & Cheeseboard with Biscuits & Grapes

MENU B

(if you have warming facilities – oven & microwave you can choose this menu)

HK\$300 per person - minimum 10 persons

Antipasti Platter
(Prosciutto, Pastrami, Honey Roast Ham, Roasted Peppers, Eggplant & Zucchini, Olives & Feta Cheese)
Greek Pork Patties with Radish Tzatziki & Tomato Salad (h)
Baby Corn, Pumpkin & Waterchestnut Yellow Coconut Curry with Steamed Rice (h) (v)

White Bean Salad with Coriander, Mint & Lemon Grass
New Potato Salad with Chives & Mayo
Mixed Green with Raw Mushrooms, Zucchini & Red Onion – White Wine Vinaigrette
Fresh Breads & Butter

Chocolate, Peanut & Caramel Cheesecake
Summer Fruit & Almond Tart
A selection of Fruit & Cheeseboard with Biscuits & Grapes

MENU C

*(All **cold** items served in disposable containers with disposable tableware)*

HK\$330 per person - minimum 10 persons

Roast Fillet of Beef with a Roast Garlic, Horseradish & Yoghurt Sauce - Mustards
Smoked Salmon, Parmesan & Rocket Herb Omelette Rolls
Parmesan Chicken with a Chive & Sundried Tomato Sauce

Cucumber, Red Onion, Ginger & Garlic Salad
Couscous Salad with Dried Apricots & Butternut Squash
New Potato Salad with Chives & Mayo
Fresh Breads & Butter

Carrot Coconut Cake with Pouring Cream
Chocolate Pecan Bars with Vanilla Whipped Cream
A selection of Fruit & Cheeseboard with Biscuits & Grapes

If your venue does not have this, we can provide basic cooking equipment hire at a flat rate of HK\$300.

BBQ BUFFET MENU

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

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

2 canapés (2 of each per person) can be provided for an extra HK\$60 per person, please choose from the Cocktail Party Menu on page 1 (excludes Mini Peking Duck)
Delivery charges apply

MENU 1

HK\$380 per person – minimum 20 persons

Dukkah crusted Chicken Breast with Garlic Yogurt Sauce
Spiced Lamb Burgers with Tzatziki on Toasted Malt Seed Bread
Tamarind Salmon with Lemongrass, Chilli & Ginger
Vegetable Tikka Kebabs with a Ginger Cumin Yoghurt Sauce (v)

Crunchy Rice & Herb Salad with Black Pepper Dressing
Corn Salad with Feta, Mint & Chilli Mustard Dressing
Chargilled Cauliflower, Tomato & Dill Salad with Caper Dressing
Fresh Breads & Butter

Little Hazelnut Meringues with Raspberries & Strawberries – Raspberry Coulis
Dark Chocolate Mousse with Cream & Vanilla Biscuits
A selection of Fruit & Cheeseboard with Biscuits & Grapes

MENU 2

HK\$400 per person – minimum 20 persons

Prawns wrapped in Parma Ham on Skewers with Cherry Tomatoes
Whole BBQ Indian Spiced Leg of Lamb with Chilli Raita (pre-cooked, ready to crisp on BBQ)
Rosemary & Balsamic marinated Beef Tenderloins with Mustards
Quesadilla with Cheddar, Mushrooms & Roasted Garlic – Guacamole & Sour Cream (v)

Green bean salad with Mustard Seeds & Tarragon
Rocket, Parmesan & Semi-dried Tomato Salad
Roasted Pumpkin with Seeds & Aubergine Molasses Sauce
Fresh Breads & Butter

Lemoncello Meringue Pie
Chocolate Peanut & Caramel Cheesecake
A selection of Fruit & Cheeseboard with Biscuits & Grapes

DIY BBQ BUFFET MENU

No 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

MENU A

HK\$300 per person – minimum 10 persons

Southern Spiced Chicken Breast with Ranch Dressing
Lamb Sausages with Mustard Mint Sour Cream – buns on the side
Re-fried Bean, Avocado & Goats Cheese Quesadillas (v)

Cucumber, Red Onion, Ginger & Garlic Salad
Couscous Salad with Dried Apricots & Butternut Squash
New Potato Salad with Chives & Mayo
Fresh Breads & Butter

Summer Fruit & Almond Tart
Chocolate Brownies
A selection of Fruit & Cheeseboard with Biscuits & Grapes

MENU B

HK\$330 per person – minimum 10 persons

Chicken Tikka Skewers with Garlic Naan & Apple Raita
Beef, Olive & Mozzarella Burger served on Seared Beef Tomatoes
Coriander & Coconut Fish Parcels wrapped in Banana Leaf

Roast Potatoes with Artichokes, Lemon & Sage
Butter Lettuce & Red Chicory Salad with Radish, Semi Dried Tomatoes & Capers
White Bean Salad with Coriander, Mint & Lemon Grass
Fresh Breads & Butter

Carrot Coconut Cake with Pouring Cream
Chocolate Pecan Bars with Vanilla Whipped Cream
A selection of Fruit & Cheeseboard with Biscuits & Grapes

LIGHT PARTY MENU

All items are served **cold** in disposable trays, disposable tableware provided & delivery charges apply

HK\$220 per person - minimum 10 persons

Please choose 4 Savories:-

Smoked Salmon Tart with Prawn & Dill
Broccoli, Bacon & Blue Cheese Tart
Little Quiche Lorraine (ham & cheese)
Tuna & Caper Mayo Wrap
Roasted Vegetable & Avocado Wrap
Roasted Vegetable & Feta Wrap
Prawn, Mango & Cucumber Wrap
Wholegrain Mustard, Ham & Salad Wrap
Croissant filled with Ham & Cheddar
Croissant filled with Brie & Bacon
Croissant Smoked Salmon & Dill Cream Cheese
Pastrami & Onion Ciabatta
Classic Ham, Cheddar & Dijon Mustard Ciabatta
Curried Chicken & Mango Chutney a Brown Roll
White Cheddar & Fig Chutney in a Walnut Roll
Smoked Turkey & Cream Cheese in a Cranberry, Oat & Pumpkin Seed Roll
Mozzarella, Half Dried Tomato & Pesto in a Tomato Oregano Roll
Roast Beef & Horseradish Mini Brown Roll
Mortadella & Gruyer in a Tomato Oregano Roll
Spinach & Feta Filo Triangles
Chicken, Parsnip & Blue Cheese Filo Cigars
Ham & Asparagus Frittata
Smoked Salmon & Dill Lime Cream Frittata
Carrot & Zucchini Frittata with Roasted Vegetables
Parmesan Frittata with Bacon & Brie
Roast Duck with Hoisin little Pizza
Tandoori Chicken & Raita little Pizza
Sausage Rolls with Ketchup
Selection of Cold Meats
Herb Roasted Chicken Drumsticks

Please choose 2 Salads: -

Cucumber, Red Onion, Ginger & Garlic Salad
Couscous Salad with Dried Apricots & Butternut Squash
New Potato Salad with Chives & Mayo
Roast Potatoes with Artichokes, Lemon & Sage
Butter Lettuce & Red Chicory Salad with Radish, Semi Dried Tomatoes & Capers
White Bean Salad with Coriander, Mint & Lemon Grass
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
Sundried Tomato Pasta Salad with Basil Dressing & Parmesan

Please choose 2 Sweets:-

Stem Ginger & Syrup Tarts
White Chocolate & Raisin Cookies
Pistachio & Ginger Biscotti
Pink Meringue Sticks with Whipped Raspberry Vanilla Cream
Little Raspberry & Coconut Cakes
White Chocolate Blondies
Chocolate Caramel Shortbread
Scones with Jam & Cream
Lemon Tarts with Cream & Toasted Almonds
Gingerbread with Vanilla Icing
Blueberry Soured Cream Cake
Chocolate Brownies
Carrot Coconut Cake with Pouring Cream
Chocolate Pecan Bars with Vanilla Whipped Cream
Fresh Fruit