

# GINGERS

THE CATERER FOR BUSINESS & PLEASURE

---



## BUFFET PARTY MENU NO CHEF

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](mailto:gingers@gingers.com.hk)

[www.gingers.com.hk](http://www.gingers.com.hk)

## 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.**

## 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