

GINGERS

THE CATERER FOR BUSINESS & PLEASURE



BUFFET PARTY MENU WITH CHEF

Gingers Limited

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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)**

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

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