

# GINGERS

THE CATERER FOR BUSINESS & PLEASURE

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## COCKTAIL PARTY MENU FULL VERSION

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## COCKTAIL PARTY MENU

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

**HK\$240 per person – minimum 30 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 HK\$60 per person

### COLD CANAPES

Little Blinis with Parma Ham, Soft Cheese & Eggplant Puree  
Gin cured Salmon on Buttermilk Blini with Beetroot & Orange  
Fresh Salmon & Horseradish Mousse with Smoked Salmon on Toasted Walnut Bread with Dill  
Mini Peking Duck (\$25 extra per person) **(available after 3 pm)**  
Barbecued Roast Duck in Crisp Won Ton Cups with Hoisin Sauce & Green Onions  
Pear & Gorgonzola wrapped in Parma on a bamboo Stick  
Caesar Salad Tartlets with Quails Egg (v)  
Prosciutto Cheese Sticks with a Creamy Pesto Dip  
Cajun Spiced Prawn Crostini with Mango Coulis  
Creamed Gorgonzola on a Fruit & Nut Crostini with Fresh Fig (v)  
Honey Glazed Roast Pumpkin topped with Clove Roasted Ham & a Peach Chutney  
Spicy Prawn & Papaya Salad in a Chinese Spoon  
Pepper Crusted Tuna Salad Nicoise served in a spoon  
Roast Pumpkin with Seared Tuna & Olive Garlic Salsa  
Thai Beef Salad in a Coriander Seed Tart  
Chilli Tarts with Crab & Tomato Salad & Guacamole  
Crab Crepes with Black Lumpfish  
Wild Mushroom Palmiers with Creamed Goats Cheese & Beetroot Relish (v)  
Little Filo Baskets filled with Sage infused Feta with a Black Olive Salsa (v)  
Little Shots of Fresh Prawns with a Gazpacho Soup Dip (served in a shot glass)

### HOT CANAPES

Zucchini Chips with a Garlic Mayo Dip (v)  
Crispy Tempura Fried Green Beans with a Saffron Aioli  
Coriander Fish Cakes with Sweet Chilli & Coriander Dip  
Pork Pot Stickers - Spring Onion & Soy Vinegar Dip  
Mushroom, Vegetable & Ginger Pot Stickers with a Spicy Soy Dip (v)  
Salmon & Leek Noori Tempura with Wasabi & Soy Drizzle  
Seared Scallop with Crispy Parma Ham on a Jalapeno Guacamole served in a spoon  
Steak au Poivre in a Mini Baked Potato  
Black Bean Beef & Pepper Spring Rolls  
Whole Prawn Spring Rolls with a Sweet Chilli Dip  
Eggplant Crisps with Half Dried Cherry Tomatoes, Goats Cheese & Basil (v)  
Mixed Roasted Peppers with Anchovies on Parmesan Polenta  
Danish Blue & Wild Mushroom Welsh Rarebit on Wholegrain Bread (v)  
Salmon & Crab Beignets with a Chilli Mayo Dip  
Little Wedges of Cajun Spiced Chicken Quesadillas with a Honey Mustard Sour Cream  
Deep Fried Brie with a Cranberry & Orange Relish (v)  
Crispy Cod with Gremolata served in a spoon  
Chicken, Roast Parsnip & Blue Cheese Filos with a Gravy Dip  
Roast Beef with Bite-Size Yorkshire Puddings  
Mini Fish (Sole) & Chips in Newspaper Cones

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

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

**Please note deep fried items may not be available if there is no extractor fan at the location.**

## 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	HK\$1,300
Fillet of Australian Beef (2kg raw) with Baguette, Mustard & Horseradish	HK\$1,600
Platter of Cold Meats with Baguette & Mustards (200g Ham, 200g Smoked Turkey, 200g Pastrami, 200g Parma Ham)	HK\$800
Whole Brie (1kg) with Grapes & Biscuits	HK\$600
Cheeseboard with Grapes & Biscuits (500g Brie, 400g Gorgonzola, 400g Red Cheddar)	HK\$800
Connoisseur Cheese Platter (400g Morbier, 400g St Andres, 400g Wendsleydale, Wholemeal Fruit & Nut Bread & Quince Paste)	HK\$1,400

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

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

**- minimum 20 portions, HK\$50 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, HK\$50 per portion:-**

Minced Beef Lasagne  
Roasted Vegetable Lasagne (v)  
Baked Lamb Moussaka with a crust of Feta & Black Olives

**Salads:**

**- minimum of 10 portions, HK\$30 per portion: -**

Caesar Salad with Parmesan & Croutons  
Risoni & Broccoli Salad with Roasted Garlic Dressing & Basil  
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  
Roasted Vegetable Couscous Salad with Harissa Dressing  
Sundried Tomato Pasta Salad with Basil Dressing & Parmesan  
Rocket, Goats Cheese, Mandarin & Almond Salad with Citrus Dressing (HK\$35 per portion)

**Sweet Selections:**

**- minimum order 36 of each, HK\$15 per piece:-**

Mini Pavlovas with Fresh Raspberries  
Mini Double Chocolate Meringues  
Mini Apple & Blueberry Filo Cigars  
Mini Chocolate Brownies with Vanilla Mascarpone & Raspberries  
Mini Chocolate Caramel Shortbread  
Mini Viennese Biscuits with Raspberry Jam & Vanilla Butter Cream  
Mini French Lemon Tarts with Cream & Toasted Almonds

## SIMPLE COCKTAIL PARTY MENU (NEW ITEMS)

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

Canapé choices can also be made along with page 4.

### HK\$150 per person – minimum 20 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 HK\$50 per person

### COLD CANAPÉS

Lime & Coconut Pancakes with Chicken & Mint

Mini Prawn & Chorizo Kebabs with Gremolata

Avocado & Coriander Pesto Maki Rolls with Wasabi Pea Sesame Crust – shaved Ginger (v)

Smoked Chicken & Mango California Rolls with a Sweet & Sour Sauce

Curried Quails Eggs on Black Olive Tepanade Tartlette (v)

Beef Tataki Rolls with a Soy Chilli Dip

Cheese & Sage Pastry Sticks with a Ranch Dressing Dip (v)

Spicy Prawn & Papaya Salad in a Chinese Spoon

Parmesan & Vegetable Frittata with Eggplant Pate & Stuffed Olives (v)

Parmesan & Vegetable Frittata with Roasted Vegetables & Guacamole (v)

Bresaola wrapped Rocket with Soft Feta & Pesto filling

### HOT CANAPÉS

Chicken, Parsnip & Blue Cheese Filos with a Gravy Dip

Sausages wrapped in Bacon with Homemade Tomato Ketchup

Little Chicken, Parmesan & Zucchini Burgers in a Mini Bun (1 per person)

Whole Prawn Spring Rolls with a Sweet Chilli Dip

Thai Chicken Sausage Rolls with a Sweet Chilli Dip

Little Stuffed Baked Potatoes with Bacon & Goats Cheese

Little Lamb Samosas with Cucumber Raita

Little Chicken Samosas with Cucumber Raita

Little Potato & Pea Samosas with Cucumber Raita (v)

Prawn Cakes with a Sweet Chilli Coriander Sauce

Curried Lamb Filo Triangles with Mango Chutney

Ginger & Spring Onion Prawn Toast Fingers with Mayo & Sweet Chilli Sauce

Heating instructions are provided for hot canapés.

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

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

## STANDARD SIMPLE COCKTAIL ITEMS (ADDITIONAL TO SIMPLE COCKTAIL MENU, PREVIOUS PAGE)

**HK\$150 per person – minimum 20 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 HK\$50 per person  
Canapé choices can also be made along with page 3.

### **COLD CANAPÉS**

Soy Beef with Pickled 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 (v)  
Mini Peking Duck (\$25 extra per person) **(available after 3 pm)**  
Little Wraps of Tandoori Chicken with Raita  
Little Wraps of Roasted Vegetables & Brie (v)  
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 (v)

### **COLD or HOT**

*(these canapés can be served either cold or hot)*  
Little Tomato, Spinach & Blue Cheese Tarts (v)  
Little Gorgonzola Tarts with Red Onion Jam (v)  
Stilton & Walnut Tarts (v)  
Artichoke & Pancetta Tarts  
Little Tarts of Smoked Salmon with a Lime & Dill Sour Cream  
Macadamia crusted Chicken Skewers with a Salsa Verde Dip

### **HOT CANAPÉS**

**(these items need to be warmed in an oven, a microwave is not suitable)**

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  
Vegetable Spring Rolls with a Sweet Chilli Sauce (v)  
Roast Duck Spring Rolls with a Sweet Chilli Sauce  
Wild Mushroom Ragout in a Parmesan & Pepper Tart (v)  
Thai Chicken Filos with a Light Red Curry Dip  
Thai Salmon Filos with a Light Red Curry Dip  
Thai Vegetable Filos with a Light Red Curry Dip (v)  
Crab Fritters with Lime Yoghurt Dip  
Little Pizzas of Chilli Beef with Roasted Pumpkin  
Little Artichoke, Red Pepper & Goats Pizzas (v)  
Little Greek Pizzas (v)  
Little Pizzas of Eggplant & Goats Cheese (v)  
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.**

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

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