

GINGERS

THE CATERER FOR BUSINESS & PLEASURE



COCKTAIL PARTY MENU NO CHEF

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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.

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