

GINGERS

THE CATERER FOR BUSINESS & PLEASURE



COCKTAIL PARTY MENU WITH 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

www.gingers.com.hk

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