

GINGERS

THE CATERER FOR BUSINESS & PLEASURE



DINNER PARTY MENU FULL VERSION

Gingers Limited

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DINNER PARTY MENU

Includes a chef to finish and prepare your dinner party when your guests arrive

HK\$600 per person - minimum 8 persons

Delivery charges apply

Please ask us for our large dinner party menus as some of these items will not work for high numbers

2 canapés (2 of each per person) are included in the cost,
please choose from the Cocktail Party Menu on page 1 (excludes Mini Peking Duck)

We can also provide additional courses, please ask us for our menu selections & prices

Please choose one from each course: -

STARTERS

Wild Mushrooms on Toast with a Poached Egg (v)
Pepper Crusted Fresh Tuna Nicoise
Honey, Lime & Soy Tiger Prawns on Baby Pak Choy
Half Boston Lobster Thermador stuffed with Scallops & White Fish Mousse (additional HK\$100)
Roasted Vegetable & Cheese Filo Tarts with Pepper Relish (v)
Parma Ham wrapped Gorgonzola Polenta with a Pesto Sauce
Eggplant & Soba Noodle Salad with Tepanyaki Chicken
Ceviche of Scallops beside a Salmon Tartar – Melba Toast

MAIN COURSES

Thai Red Curry Salmon Fillet with Prawns & Egg Fried Rice
Fish & Chips with Mushy Peas & Lemon
(breaded Sole & Calamari Rings with Homemade Chunky Chips & Coriander Tartar Sauce)
Moroccan Spiced Roast Half Chicken on a Lemon & Aubergine Risotto with Baba Ganoush
Pistachio Crusted Lamb Loin on Truffled Mash with Creamy Leeks, Sweet Baby Carrots & Port Wine Sauce
Fillet Steak Provencale (olive, anchovies & tepanade) with a little Baked Potato & Fine Rataouille
Confit of Duck on a Potato Cake with Wilted Spinach - Shiraz Glaze Sauce
Fillet of Beef on a Thai Green Curry Risotto Cake with a Coriander Pesto & Red Wine Drizzle
Basket of Breads with Herb Butter

PUDDINGS

French Lemon Tart beside a Little Lemon Soufflé
Crispy Profiteroles filled with Ice Cream on Caramel Oranges
Rosemary Poached Pineapple with a Ginger Sorbet
Flourless Chocolate Cake with Coffee Cream & Fresh Raspberries
Banana Caramela Gelato with Seared Baby Bananas & Caramel Sauce on a Little Meringue
Little White Chocolate & Raspberry Cheesecakes with Chunky Raspberry Coulis
Kiwi & Passionfruit Meringue Roulade with Passionfruit Mango Drizzle
Fresh Fruit or Cheeseboard (please choose one)

**The above menu price is for catering with an equipped kitchen with extractor fan.
We also have quarterly menu selectors available if you require further choices.
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 for Gingers)**

DINNER PARTY MENU (NO CHEF)

No chef, all dishes are pre-cooked/prepared; follow the simple instructions for warming and serving

HK\$480 per person - minimum 8 persons

Delivery charges apply

2 canapés (2 of each per person) are included in the cost,
please choose from the Simple Cocktail Party Menu on page 3 & 4 (excludes Mini Peking Duck)

We can also provide additional courses, please ask us for our menu selection

Please choose one from each course: -

STARTERS

Tiger Prawn Salad on a Potato, Coriander & Lemon Salad with Grapefruit Butter
Smoked Salmon roulade with a Horseradish Mousse and a Frisee Salad
Orange, Artichoke & Fennel Salad with Orange Blossom Dressing & Spiced Almonds (v)
Squid, Butternut Squash, Peanut, Lime & Coriander Chilli Salad
Thyme marinated Roast Quail on a Corn, Aubergine & Red Chicory Salad
Roasted Tomato & Ricotta Tart on a Spinach Salad with Pine Nuts & Basil Dressing (v)
Chinese Roast Duck & Mango Rice Paper Rolls - Two Sauces
Spinach & Feta Filo Triangles on a Greek Salad with Toasted Pine Nuts (v)

MAIN COURSES

Individual Salmon, Sole & Prawn Fish Pies with Mash
Tandoori Spiced Barramundi with Saffron Crushed Potatoes & Chaat Masala Raita
Confit of Chicken Leg with French Beans & Herb Chicken Jus – Mashed Potatoes
Moroccan marinated Chicken Breast on Roasted Aubergine Couscous
Indian Spiced Marinaded Whole Leg of Lamb with Almond & Sultana Basmati Rice
(half cooked whole leg to be sliced last minute)
Lamb Fillets on a Potato Cake with Smoked Eggplant & Shallot Sauce
Fillet of Beef with Yorkshire Pudding, Roast Potatoes & Gravy
Slow Braised Pork Fillets with Stir Fried Vegetables – New Boiled Potatoes
Basket of Breads with Herb Butter

PUDDINGS

Apricot Pecan Steamed Pudding with Macchiato Custard & Vanilla Cream
Mocha Cakes with Chocolate Fudge Sauce & Vanilla Ice Cream
Individual French Apple Tarts with Honey Cinnamon Cream
Amaretti Chocolate Cake with Vanilla Cream
Orange Bavarois with Honey & Cinnamon Syrup – Kiwi & Ginger Salad
Raspberry Meringue Roulade with Raspberry Coulis
White & Milk Chocolate Layered Cheesecake with Maltesers
Fresh Fruit Salad or Cheeseboard (please choose one)