

GINGERS

THE CATERER FOR BUSINESS & PLEASURE



DINNER PARTY MENU WITH CHEF

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)**