

GINGERS

# AT SEA CATERING

2024



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NEW

# JUNK BOAT SETS

3 Sets. 10 pax per set.

## LIGHT

**\$2700** PER 10 GUESTS

- PROSCIUTTO, Mozzarella, and Pesto Sandwiches
- SOBA NOODLE and Eggplant Salad (vegan)
- CHOCOLATE Toffee Brownies
- CHEESE BOARD with Biscuits and Grapes
- DIPS and Crudités Platter (v)

## REGULAR

**\$3200** PER 10 GUESTS

- QUICHE LORRAINE
- HARISSA SALMON with Coriander Yogurt (gf)
- CLASSIC POTATO Salad (v, gf)
- BUTTER LETTUCE Green Salad with Dijon Dressing (v)
- LEMON Yogurt Cake
- CHEESE BOARD with Biscuits and Grapes

## FULL

**\$3900** PER 10 GUESTS

- HARISSA SALMON with Coriander Yogurt (gf)
- BEEF Fillet with Salsa Verde
- CLASSIC POTATO Salad (v, gf)
- BUTTER LETTUCE Green Salad with Dijon Dressing (v)
- GINGER Cheesecake
- CHEESE BOARD with Biscuits and Grapes

**BUFFET** WITH CHEFStarting from **\$550** per person • min. 20 persons**LAND AND SEA** CHOOSE THREE

WHOLE SIDE OF SALMON, Beans, Peas and Buttermilk Dressing (gf)  
 HARISSA CHICKEN, Lemon and Yogurt (spicy, gf)  
 BEEF Fillet, Mushrooms and Crème Fraîche (gf)  
 BANANA LEAF COD Fillet with Thai Spices (spicy)

**VEGETARIAN** CHOOSE ONE

BAKED RICOTTA Tart, Asparagus, Peas and Mint (v)  
 ZUCCHINI Mac and Cheese with Garlic Sourdough Crumb (v)

**SALADS AND SIDES** CHOOSE THREE

CREAMY PEANUT and Quinoa Crunch Salad (v)  
 SOBA NOODLE and Eggplant Salad (vegan)  
 CAESAR Salad (v)  
 WASABI KALE, Mandarin and Cranberry Salad (vegan, gf)

**SWEET** CHOOSE TWO

CARAMEL and Pine Nut Tart  
 GINGER Cheesecake with Mango Coulis  
 CHOCOLATE Toffee Brownies

FULL MENU ON [WEBSITE](#)**SIMPLE BUFFET** NO CHEFStarting from **\$440** per person • min. 10 persons**LAND AND SEA** CHOOSE TWO

HARISSA Roast Salmon with Coriander Yogurt (spicy, gf)  
 CHICKEN SATAY Skewers with Chilli and Coriander Raita  
 BEEF Fillet with Salsa Verde  
 SWEET AND SOUR PRAWNS with Steamed Rice

**VEGETARIAN** CHOOSE ONE

ARTICHOKE, Mushroom and Red Cheddar Tart (v)  
 CAULIFLOWER, Kale and Pine Nut Mac and Cheese (v)

**SALADS AND SIDES** CHOOSE THREE

CLASSIC POTATO Salad (v, gf)  
 BUTTER LETTUCE Green Salad with Dijon Dressing (v)  
 CAESAR Salad (v)  
 SOBA NOODLE and Eggplant Salad (vegan)

**SWEET** CHOOSE TWO

BANOFFEE Pie  
 CHOCOLATE Toffee Brownies  
 FRESH FRUIT Skewers (vegan, gf)

## **COCKTAIL PARTY** WITH CHEF

Starting from **\$370** per person • min. 30 persons  
2 pieces per canapé

### **COLD CANAPÉS** CHOOSE FOUR

TUNA Tartare, Avocado, Sesame and Nori

MANCHEGO Crackers with Fig Chutney and Brie (v, gf)

THAI BEEF and Herb Salad (spicy)

PROSCIUTTO and Melon Skewers (gf)

CHILLI LIME PRAWN Filo Cups (spicy)

GOAT'S CHEESE, Dates, Walnuts and Truffled Honey (v, gf)

ROASTED DUCK Wonton Cups with Hoisin Sauce

### **HOT CANAPÉS** CHOOSE FOUR

STUFFED MUSHROOM with Ratatouille (vegan)

PORK BELLY Bao

STEAMED PORK and Chive Dumpling

SCALLOP, Artichoke Purée and Truffle (gf)

PROSCIUTTO Croquette

FISH N CHIPS

MOROCCAN LAMB Slider (one per person)

FULL MENU ON [WEBSITE](#)

## **SIMPLE COCKTAIL PARTY** NO CHEF

Starting from **\$440** per person • min. 10 persons

### **LAND AND SEA** CHOOSE TWO

HARISSA Roast Salmon with Coriander Yogurt (spicy, gf)

CHICKEN SATAY Skewers with Chilli and Coriander Raita

BEEF Fillet with Salsa Verde

SWEET AND SOUR PRAWNS with Steamed Rice

### **VEGETARIAN** CHOOSE ONE

ARTICHOKE, Mushroom and Red Cheddar Tart (v)

CAULIFLOWER, Kale and Pine Nut Mac and Cheese (v)

### **SALADS AND SIDES** CHOOSE THREE

CLASSIC POTATO Salad (v, gf)

BUTTER LETTUCE Green Salad with Dijon Dressing (v)

CAESAR Salad (v)

SOBA NOODLE and Eggplant Salad (vegan)

### **SWEET** CHOOSE TWO

BANOFFEE Pie

CHOCOLATE Toffee Brownies

FRESH FRUIT Skewers (vegan, gf)



## *ADDITIONAL PLATTERS*

WHOLE HAM with Mustards and Baguette (approx. 7 kg)	\$2080
BEEF Fillet with Mustard, Horseradish and Baguette (raw approx. 2 kg)	\$2080
POACHED SALMON with Dill Hollandaise (approx. 1.5 kg)	\$2080
CHARCUTERIE Platter	\$1380
WHOLE BRIE with Biscuits and Grapes (approx. 1 kg)	\$760
CHEESE BOARD with Biscuits and Grapes	\$1000
DIP AND Crudités Platter (approx. 10 persons) Choose One: Red Pepper Hummus, Beetroot Hummus, Kale Cashew Dip	\$400
FRESH FRUIT Platter (approx. 20 persons)	\$760



## *DRINKS PACKAGES*

HOUSE RED + HOUSE WHITE + SOFT DRINKS	\$220 PP • min. 30 persons
HOUSE RED + HOUSE WHITE + BEER + SOFT DRINKS	\$200 PP • min. 30 persons
BEER + SOFT DRINKS	\$140 PP • min. 20 persons
SOFT DRINKS	\$120 PP • min. 20 persons

BREWED COFFEE + SELECTION OF TEAS	\$35 PP • min. 20 persons
NESPRESSO COFFEE	\$45 PP • min. 20 persons

### **À LA CARTE**

SAN PELLEGRINO SPARKLING WATER	\$60
ACQUA PANNA STILL WATER	\$60
BEER	\$24
SOFT DRINKS	\$20
ORANGE JUICE (1L)	\$70
FRESH JUICE (1L)	ask for quote

2024



## *CONTACT US*

Enjoy your party without the hassle!  
We'll make sure it all runs smoothly  
without you having to lift a finger!

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