

2023

GINGERS

At Sea Catering 2023

Who can resist boat season in Hong Kong? The warm sun, blue waters, island views, and non-stop party with your family and friends!

Gingers is back with your newest *At Sea Package* so get ready to do a cannonball into our menus! —————>

Buffet

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Cocktail Party

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Seasonal Buffet WITH CHEF

Starting from \$550 per person • min. 20 persons

MAINS

- PAN FRIED CHICKEN Breast, Crème Fraîche, White Wine and Sparkling Herb Sauce with Potato Purée and Rocket
- SEA BASS with Pea and Asparagus Risotto
- LAMB Shoulder with Mint Pesto (gf)
- SPICED CAULIFLOWER with Rocket and Tahini Herb Dressing (vegan, gf)

SIDES AND SALADS

- CHORIZO, Tomato, Olive and Basil Tart
- COCONUT Poached Chicken and Vermicelli Salad (gf)
- SAMBAL Coconut Lime Prawns

SWEET

- LEMON TART with Crème Fraîche
- PAVLOVA with Lemon Curd and Blueberry (gf)

Buffet WITH CHEF

Starting 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

Simple Buffet 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)

Cocktail Party WITH CHEF

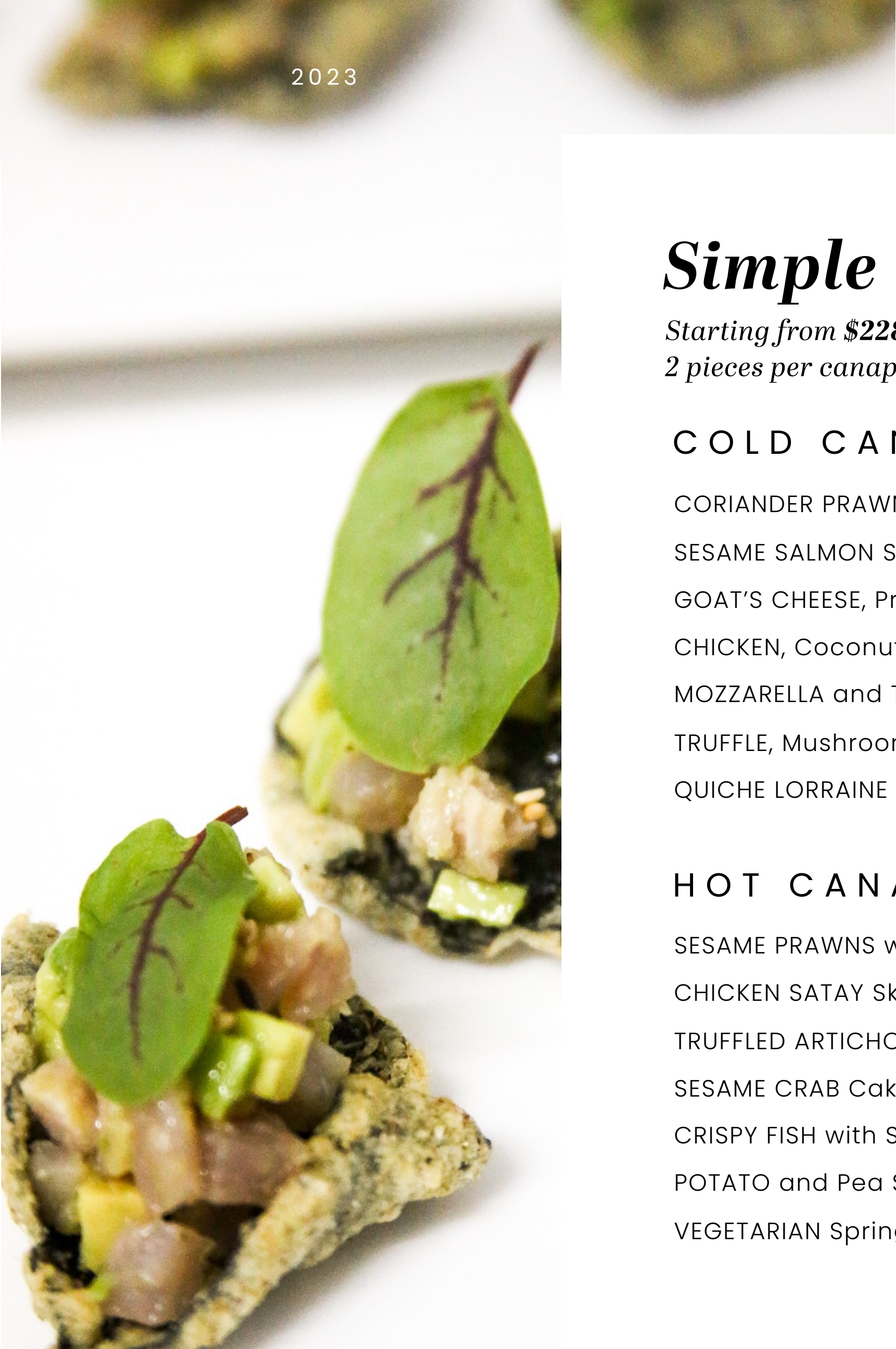
Starting from **\$370** per person • min. 30 persons
2 pieces per canapé (choose 4 OR 5 per section)

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)



Simple Cocktail Party NO CHEF

Starting from **\$228** per person • min. 20 persons
2 pieces per canapé (choose 6 OR 8 in total)

COLD CANAPÉS

- CORIANDER PRAWN Skewers with Sriracha Mayo (gf)
- SESAME SALMON Sushi
- GOAT’S CHEESE, Prosciutto and Asparagus Roll (gf)
- CHICKEN, Coconut and Lime Crêpe
- MOZZARELLA and Tomato Skewer with Pesto Dip (v, gf)
- TRUFFLE, Mushroom and Goat’s Cheese Tart (v)
- QUICHE LORRAINE

HOT CANAPÉS

- SESAME PRAWNS with Sweet and Sour Dip
- CHICKEN SATAY Skewers with Peanut Dip (gf)
- TRUFFLED ARTICHOKE, Onion and Ricotta Tart (v)
- SESAME CRAB Cake with Pickled Ginger and Cucumber
- CRISPY FISH with Salsa Verde
- POTATO and Pea Samosa with Cucumber Raita (v)
- VEGETARIAN Spring Roll with Sweet Chilli Dip (v)



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



Drink 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

Contact Us

Trust us, we know how to do a party at sea perfectly right! Be free to enjoy your party without any hassle. Call or email us for a free quote!

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