

## Sit-down Menu 2022

| Format            | 25 pax | 100 pax + |
|-------------------|--------|-----------|
| 3-course sit-down | \$510  | \$480     |
| 4-course sit-down | \$580  | \$550     |

### 3-course Sample Menu

#### STARTER

Classic Caesar Salad  
*romaine, cherry tomato, parmesan, croutons*

#### MAIN SELECTIONS

Herbed Roast Spring Chicken  
*broccoli, mashed potato*

Pan-fried Salmon in Tzatziki Sauce  
*asparagus, jasmine rice*

Eggplant & Sun-dried Tomato Linguine (v)  
*spinach, pinenuts*

#### DESSERT

Double Chocolate Cake  
*whipped cream, chestnut sprinkles*

Tea & Coffee

### 4-course Sample Menu

#### SOUP

Winter Pumpkin Soup  
*served with bread roll*

#### SALAD

Greek Salad  
*baby greens, feta cheese, balsamic vinegar*

#### MAIN SELECTIONS

Braised Beef Short Rib with Red Wine Gravy  
*asparagus, mashed potato*

Pan-fried Seabass in Mediterranean Sauce  
*seasonal vegetables, mashed potato*

Wild Mushroom Ravioli (v)  
*truffle oil, baby arugula*

#### DESSERT

Tiramisu Cup  
*Mixed Berries*

Tea & Coffee



## Included in the pricing...

### PACKAGES & CUSTOMIZED MENUS

sit-down menus available from a minimum of 25 persons. please discuss with us if you have a party fewer than 25 persons.  
in addition to our printed menus, our team can create custom menus designed specifically for your event

### TABLEWARE & CUTLERY

all glassware, tableware & chinaware are included

### FURNITURE & DECORATIONS

tables and chairs are not included but we can assist if required  
white or black table cloth included  
floral centrepiece can be arranged at cost

### DELIVERY

HK Island round-trip \$500  
Kowloon and selected New Territories round-trip \$700

### CHEF AND WAITING SERVICE

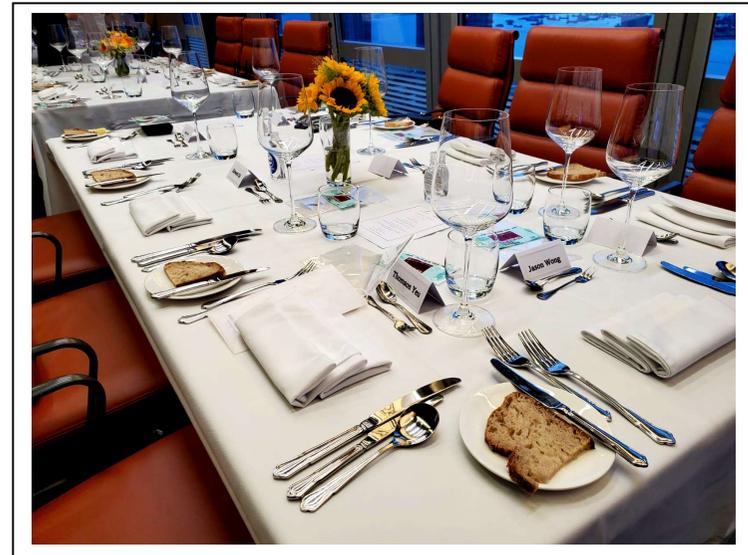
chefs and assistants on-site to prepare (4 hours in total including set-up & clean-up)  
wait staff in black uniform are included (4 hours in total including set-up & clean-up)

### ORDER CONFIRMATION

order must be confirmed 10 full working days prior to event

### PAYMENT

a 70% deposit 5 full working days prior is required; 30% balance payable the day before event  
(please e-mail us proof of payment)  
contact us if a deferred payment term is required.  
We accept credit card payment but a 3.9% finance charge collected by PayPal will be included in our invoice.



**For bookings, call 3565 4120 or e-mail [info@zebratasty.com](mailto:info@zebratasty.com)**