

## 2026 À LA CARTE – FOR BUFFET / SHARING

### SALAD (\$/tray – serves 10-12)

avocado, tomato, chickpea, romaine (v)	480
greek salad (vg)	480
pesto penne, mozzarella, tomato (vg)	480
chicken mandarin salad	480
waldorf salad (vg)	420
roast pumpkin, beetroot, spinach & feta salad (vg)	480

### CHICKEN (\$/tray – serves 10-12)

lemon thyme roasted chicken breast with new potatoes	550
coq au vin chicken	550
chicken masala	550
tandoori chicken	550

### FISH (\$/tray – serves 10-12)

roast salmon, lemon butter sauce	880
pan-fried halibut fillet, mediterranean sauce	880
mussels, marinara sauce	580
tiger prawn curry	680

### VEGAN MAINS (\$/tray - serves 10-12)

chickpea tofu masala curry (vg)	520
vegetarian beef bulgogi (v)	520
vegetables lasagna (vg)	520
green thai vegetables curry (v)	520

### PORK, BEEF, LAMB

#### (\$/tray – serves 10-12)

pulled pork, mashed potato	580
grilled barbeque pork rib (3 slabs)	780
red wine braised beef short rib, mashed potato	880
beef meatballs in tomato basil sauce, mashed potato	480
grilled rack of lamb in pesto sauce	880
grass-fed beef sirloin with chimichurri	1,080

### VEGETABLES (\$/tray – serves 10-12)

fried broccoli in garlic butter (vg)	380
roast eggplant, mixed bell pepper & asparagus (v)	450
vegetables sautéed with cauliflower, broccoli, baby carrot and button mushroom (v)	380
mexican vegetables chili, sour cream (vg)	480

### SIDES (\$/tray – serves 10-12)

shrimp & vegetables fried rice	480
brown rice (v)	180
herb roast potato (v)	330
homemade mashed potato (vg)	330
sweet potato fries (vg)	380

### PASTA

#### (\$/tray – serves 10-12)

smoked salmon & spinach linguine	520
3-cheese lasagna bolognese	520
wild mushroom, asparagus & truffle oil spaghetti (v)	480
tomato fusilli with eggplant (v)	420

### DESSERT (\$/tray - per 24pcs)

mini chocolate fudgy brownie (v)	480
mini new york cheesecake (vg)	480
mini tiramisu cup (vg)	560
fresh fruit platter (price per tray) (v)	480
mini apple crumble (vg)	480

## catering essentials...

### **PACKAGES & CUSTOMIZED MENUS**

our team can create custom menus designed specifically for your event

### **PRESENTATION**

food contained in aluminium foil trays.

food can be presented on presentation tray or chafing dish, please ask for quote

### **UTENSIL**

disposable paper plate, eco-friendly cutlery & paper napkin goes for \$3/set.

### **DELIVERY**

HK Island single trip \$350; round-trip \$700 (where equipment is required)

Kowloon & selected New Territories delivery single trip \$430; round-trip \$860

delivery charge will be waived for drop-off only orders if total order amount exceeds \$10,000

### **WAITING SERVICE or SET-UP ONLY**

\$980 per wait staff for 4 hours including set-up & clean-up

### **ORDER CONFIRMATION**

order must be confirmed 5 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.

### **CANCELLATION**

less than 72-hour notice - 20% of total invoice amount; less than 48-hour notice - 50%; less than 24-hour notice - 100%

### **WEATHER CONDITIONS**

In anticipation of Typhoon Signal Number 8 or Black Rainstorm, the catering may be rescheduled to a later date within 30 days with advance notice of at least 24 hours before the starting time of the event. No deliveries will be made if Typhoon Signal Number 8 or Black Rainstorm is hoisted or in force 6 hours prior to event start time

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