

# zebratasty

BUFFET MENU 2023

EXECUTIVE BUFFET @ \$345 PAX

## APPETIZER

Shrimp Cocktail with Citrus  
Cold Cut Platter (Parma Ham, Salami, Melon Wedge)

## SALAD

Mexican Salad served with Tortilla Chips  
Traditional Caesar Salad (v)

## MAINS

Roast Salmon in Lemon Butter Sauce  
Tandoori Chicken Breast with Tzatziki Dip  
Beef Meatballs in Mushroom Sauce  
Green Thai Vegetables Curry served with Rice (v)

## SIDES

Sauteed Broccoli (v)  
Herb Roast Potato (v)  
Stir-Fried Udon with Seafood in XO Chili Sauce

## DESSERT

Fresh Fruit Platter  
Mini Matcha Pudding  
Mini Chocolate Brownie

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BUFFET MENU 2023

PREMIUM BUFFET @ \$425 PAX

## APPETIZER

Smoked Salmon Platter with Capers & Horseradish Mayo  
Mussels in Marinara Sauce  
Prosciutto Ham Melon Wedge

## SALAD

Pesto Penne Salad with Mozzarella & Cherry Tomato (v)  
Roast Pumpkin, Beetroot, Spinach & Chickpea Salad (v)  
Traditional Caesar Salad (v)

## MAINS

Pan-fried Halibut in Chardonnay Cream Sauce  
Roast Chicken in Mushroom Sauce  
Slow Cooked Beef Bourguignon  
Chickpea Tofu Masala Curry (v)

## SIDES

Sauteed Garden Vegetables (v)  
Potato Au Gratin (v)  
Shrimp & Vegetables Fried Rice

## DESSERT

Fresh Fruit Platter  
Mini Tiramisu Cup  
Mini New York Cheese Cake  
Mini Chocolate Mousse Bowl

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## BUFFET MENU 2023

DIAMOND BUFFET @ \$560 PAX

### APPETIZER

Foie Gras Terrine with Apricot Chutney  
Smoked Salmon Platter with Capers & Horseradish Mayo  
Shrimp Cocktail with Citrus  
Cold Cut Platter (Parma Ham, Salami, Melon Wedge)

### DIM SUM

Steamed 'Har Gow' Shrimp Dumpling  
Roast Pork Belly with Green Pea Puree

### SALAD

Caprese Salad (v)  
Roast Pumpkin, Beetroot, Spinach & Chickpea Salad (v)  
Traditional Caesar Salad (v)

### CARVERY

Roast US Sirloin of Beef with Red Wine Sauce & Gravy

### MAINS

Pan-fried Halibut in Chardonnay Cream Sauce  
Lemon Thyme Roast Chicken  
Grilled Lamb Chop with Pesto Crust  
Green Thai Vegetables Curry served with Rice (v)

### SIDES

Ratatouille (Layered Roast Vegetables in Tomato Sauce) (v)  
Herb Roast Potatoes (v)  
Stir-Fried Udon with Seafood in XO Chili Sauce

### DESSERT

Fresh Fruit Platter  
Mini Tiramisu Cup  
Mini Chocolate Mousse Cup  
New York Cheesecake  
Mini Apple Crumble



## BUFFET MENU 2023

### REMARKS

#### BEVERAGE

Drinks are not included. Below packages available as add-ons:

Beverage Package A: 2-hr free flow of Pure New Zealand Orange Juice, Coke, Zero, Sprite, Soda Water, Coffee & Tea (inclusive of glassware) @ \$50 pax

Beverage Package B: 2-hr free flow of Red & White Wine; Pure New Zealand Orange Juice, Coke, Zero, Sprite, Soda Water, Coffee & Tea (inclusive of glassware) @ \$120 pax

#### MINIMUM ORDER

Pricing above is subject to a minimum order of 50 pax. We can accommodate smaller orders but price and number of dishes will be adjusted.

#### SETUP & PRESENTATION

Pricing is inclusive of full buffet set up. This includes but not limited to Table Cloths, Chafing Dish, Presentation Trays, Food Tongs, Food Labels, Risers.

Set up will take 1.5 hours and clean-up takes 0.5 hrs. The pricings above are based on a 2-hr buffet service.

#### UTENSIL

Chinaware, utensils & paper napkins are included

#### STAFFING

2 wait staff will be present throughout the event to handle set-up, food refills, clearing tables and clean-up. Over-time charge will be \$110/ staff every 30 mins.

#### DELIVERY

Hong Kong Island round-trip @ \$560.

Kowloon & selected New Territories @ \$780



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### REMARKS

#### ORDER CONFIRMATION & PAYMENT

Order must be confirmed 5 full working days prior to event.

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

#### CUSTOM MENUS

Our team can create menus designed specifically to your needs and to match event themes or special occasions.