



BBQ

PACKAGES FOR YOUR NEXT EVENT

Looking for a private dining experience in the comfort of your home, office, Junk, or indeed a venue of your own choosing? Let our professional chefs come in and prepare and cook some amazing dishes using quality imported ingredients seafood and meats. Our dishes are created using the finest meats and seafood. Choose from our set menus or we can create a bespoke menu to include canapes and drinks and professional staff to serve. No BBQ cart at home - No problem, we have the latest BBQ equipment for hire.

CASUAL BBQ PACKAGES

Our BBQ catering packages are carefully put together with a selection of house-made products including a wide range of sausages, burgers, marinades, sauces, and seasonings. We provide professional chefs and servers allowing you to relax and enjoy the company of your guests. Still want to man the grill and look like a pro whilst impressing your guests? We have you covered with a selection of prepared meats, fish, and fresh salad so all you have to do is cook on the day. Get in touch!





BBQ MENU A

**HK\$580 per head
(Min. 15 pax)**

- Includes 1 chef maximum of 4 hours including set up and breakdown.
- Please Choose 2 Canapes, 4 BBQ Items (including a maximum of 1 Beef), 2 Salads, and 1 dessert
- Excludes any equipment and delivery fees.

CANAPES Choose 2 types, 1 pc of each served

- Australian crabmeat Tartlet with Lime and Sauce topped with fresh mint
- Seared fresh Ah-Hi Tuna with toasted Sesame seed and topped with Wasabi Mayo
- Smoked Norwegian Salmon Blinis (mini French pancakes) topped with Crème Fraiche and faux caviar
- A Trio of wild Mushrooms blended in truffle oil in a mini baked tart shell (Veg)

BBQ ITEMS Choose 3

- Sous vide Cajun Chicken Breast with Honey Mustard Dressing 80g
- USA Smoky BBQ Pork Ribs (per piece)
- Thai Spice Sole Fillet wrapped in Banana Leaf (one parcel per head)
- USA BBQ Chicken Wings (2 pieces per person)
- Garlic Prawn and cherry tomato Skewer (one skewer per person)
- Masala Vegetables Skewer with Green chili sauce (one skewer per person) (Veg)
- Australian Sirloin Beef Burger with Sesame Burger Bun 100g Burger Meat and (4' Burger Bun)
[additional HK\$30 person]
- USA Pork belly Chop 100g
- Mini Hotdog with English Cumberland sausage 60g and 3' Hotdog Bun
- Cajun Salmon with Mango Salsa 100g
- Roasted Vegetables and Refried Bean Burritos with Sour Cream and Salsa (3" Warp per person)
- Australian Lamb Chop 100g (additional HK\$70 per Head)

BBQ BEEF Maximum 1 beef item

- Australian Beef Tenderloin 80g
- Australian Ribeye steak 80g (additional HK\$30 per person)

SALADS Choose 2

- Mixed Garden Greens with Cherry Tomato and Italian Dressing (Veg)
- Classic Caesar Salad with Herb Croutons, Bacon Bits, and Shaved Parmesan (On side) (Veg)
- Rocket, Kale, and Mandarin salad with Radish, Cranberry, and wasabi Citrus Dressing (Veg)
- Healthy Quinoa Salad with Asian Soy Dressing (Veg)
- German Potatoes Salad with Chive and Mustard Mayo
- Roasted New potatoes Salad with EVO olive oil and Fresh Mixed Herbs (Veg)
- Penne Pasta Salad with Australian Chicken and Cherry Tomato, Pesto Dressing
- Pan-Seared Broccoli with Lemon and Feta Cheese (Veg)

DESSERTS Choose 1

- Mini Triple Chocolate Fudge cake
- Mini New York Cheesecake
- Mini Chocolate Brownie
- Mini Tiramisu
- Mini Chocolate Cake (vegan option)
- Assorted Macaroons
- Fresh Fruit Platter (1.5Kg tray) x 2 Trays
- Cheeseboard with Grapes and Cracker (Extra HK\$85/per Head)



BBQ MENU B

**HK\$765 per head
(Min. 15 pax)**

- Includes 1 chef maximum of 4 hours including set up and breakdown
- Please Choose 2 Canapes, 4 BBQ Items (including a maximum of 1 Beef), 2 Salads, and 1 dessert
- Excludes any equipment and delivery fees
- BBQ Cart rental: HK\$1600; Chaffing dishes: from HK\$225 each

CANAPES Choose 2 types, 1 pc of each served

- Australian crabmeat Tartlet with Lime and Sauce topped with fresh mint
- Fennel Marinated Greek Feta Cheese with mint and Olive and oregano Skewers (Veg)
- Seared fresh Ah-Hi Tuna with toasted Sesame seed and topped with Wasabi Mayo
- Smoked Norwegian Salmon Blinis (mini French pancakes) topped with Crème Fraiche and faux caviar
- A Trio of wild Mushrooms blended in truffle oil in a mini baked tart shell (Veg)
- Italian Parma Ham, carved honeydew Melon, Ball with spinach skewer
- Smoked Chicken with Avocado on a German Pumpernickel Round Bread

BBQ ITEMS Choose 4

- Sous vide Cajun Chicken Breast with Honey Mustard Dressing 80g
- USA Smoky BBQ Pork Ribs (per piece)
- Thai Spice Sole Fillet wrapped in Banana Leaf (one parcel per head)
- USA BBQ Chicken Wings (2 pieces per person)
- Garlic Prawn and cherry tomato Skewer (one skewer per head)
- Masala Vegetables Skewer with Green chili sauce (one skewer per head)(Veg)
- Australian Sirloin Beef Burger with Sesame Burger Bun (100g Burger Meat and 4' Burger Bun) **(additional HK\$30 person)**
- USA Pork belly Chop 100g
- Mini Hotdog with English Cumberland sausage 60g and 3' Hotdog Bun
- Cajun Salmon with Mango Salsa 100g
- Roasted Vegetables and Refried Bean Burritos with Sour Cream and Salsa (3" Warp per person)
- Australian Lamb Chop 100g (additional HK\$70 per Head)

BBQ BEEF Maximum 1 beef item

- Australian Beef Tenderloin 80g
- Australian Ribeye steak 80g (additional HK\$30 per person)

SALADS Choose 2

- Mixed Garden Greens with Cherry Tomato and Italian Dressing (Veg)
- Greek salad with Feta Cheese, Black Olive, and Italian Dressing (Veg)
- Healthy Quinoa Salad with Asian Soy Dressing (Veg)
- German Potatoes Salad with Chive and Mustard Mayo
- Penne Pasta Salad with Australian Chicken and Cherry Tomato, Pesto Dressing

DESSERTS Choose 1

- Mini Triple Chocolate Fudge cake
- Mini New York Cheesecake
- Mini Chocolate Brownie
- Chocolate Lava Cake
- Mini Tiramisu
- Mini Chocolate Cake (vegan option)
- Assorted Macaroons
- Fresh Fruit Platter (1.5Kg tray) x 2 Trays
- Cheeseboard with Grapes and Cracker (Extra HK\$85/per Head)



BBQ MENU C

**HK\$925 per head
(Min. 15 pax)**

- Includes 1 chef maximum of 4 hours including set up and breakdown
- Please Choose 2 Canapes, 4 BBQ Items (including a maximum of 1 Beef and 1 Lamb), 2 Salads, and 1 dessert
- Excludes any equipment and delivery fees
- BBQ Cart rental: HK\$1600; Chaffing dishes: from HK\$225 each

CANAPES Choose 2 types, 1 pc of each served

- Australian crabmeat Tartlet with Lime and Sauce topped with fresh mint
- Fennel Marinated Greek Feta Cheese with mint and Olive and oregano Skewers (Veg)
- Seared fresh Ah-Hi Tuna with toasted Sesame seed and topped with Wasabi Mayo
- Smoked Norwegian Salmon Blinis (mini French pancakes) topped with Crème Fraiche and faux caviar
- A Trio of wild Mushrooms blended in truffle oil in a mini baked tart shell (Veg)
- Italian Parma Ham, carved honeydew Melon, Ball with spinach skewer
- Smoked Chicken with Avocado on a German Pumpernickel Round Bread
- Norwegian Smoked Salmon Blinis with Crème Fraiche and Faux Caviar
- Hosin Duck in Crispy Wonton Cup

SOMETHING TO START WITH

- Cold Cut Platter with Olives, Pickles and Ciabatta Toast

SALADS Choose 2

- Kale, Rocket Mandarin Salad with Cranberry, red onion and Wasabi Citrus Dressing
- Shredded Carrot, Apple and Raisin Salad with Honey Lemon Dressing
- Healthy Eggplant , Pomegranate, Feta, Sunflower and Pumpkin Seed salad with Tahini Sauce
- Teriyaki Smoked Salmon Rice, Shitake Mushroom, Board Bean Salad
- Healthy Quinoa and Edamame Beans Salad with Japanese Soy Dressing
- Baby Spinach, Half Dried Tomato, Dates and Red Onion Salad with light Balsamic Dressing
- Rosemary and Garlic Roasted New Potatoes Salad

BBQ Choose 4 items (Maximum 1 Beef and 1 Lamb)

BEEF (Choose a maximum of 1 beef item)

- Australian Wagyu M5 Beef Tomahawk (1.7 Kg) with Mustards (1 Pc)
- Australian Rib Eye Steak with Garlic Thyme Butter (80g/ Head)
- Australian Wagyu Burger with Brioche Burger Bun and Accompaniment (1 pc/ Head)

CHICKEN

- Peri Peri Roast Chicken Breast with Honey Mustard Yoghurt (80g per head)
- Peri Peri Chicken Skewer with Pineapple Lettuce coriander Salad and Flat Bread(1 pc/ Head)
- Indian Chicken Tikka with Mint Raita (80g/ Head)
- Chicken and Zucchini Burger with Mayo (1 pc/ Head)

PORK

- Canadian Homemade Pork Sausage Swirl with Pepernata Sauce (1 piece 800g for 3 pax)
- U.S. BBQ Pork Spare Ribs with Barbeque Sauce (1 pc/ Head)
- U.S. Pork Tenderloin with Spicy Corn and Avocado Salsa (80g/ Head)
- Honey Orange Glazed Ham with Mustards with Mini Flour Bap (2 Kg piece)

LAMB (Choose a maximum of 1 lamb item)

- Whole Rosemary and Garlic Roast Leg of Lamb with Gravy and Mint Sauce (around 2 Kg)
- Australian Spiced Minced Lamb Skewer with Paprika Sour Cream(1 pc/Head)
- SzeChuan Spiced Lamb and Leek Skewer(1 pc/ Head)

SEAFOOD

- Australian Basil Marinated Garlic Prawn and Cherry Tomato Skewer (1 pc/Head)
- Miso Cod with Spring onion and Gingers Mayo (80g/ Head)
- Norwegian Cajun Salmon with Mango Salsa (80g/ Head)
- Ahi Tuna Steak with Olive and Salsa Verde (80g/ Head)
- Lobster Tail with Herb Butter (Extra HK\$100) (1 piece per head)

VEGGIE

- Grilled Whole Portobello Mushroom with Ratatouille Tomato Sauce (1 pc/Head)
- Grilled Fresh Asparagus with Lite Truffle Mayo (2pc/ Head)
- Grilled Corn on the Cob with Garlic Herb Butter (2pc/ Head)
- Mediterranean Grilled Zucchini and Eggplant with Pesto (4 pc/ Head)
- (All BBQ Menu included Bread Rolls and Butter)

DESSERTS Choose 2 types - 1 pc each served

- Mini Opera Cake
- Mini Chocolate Lava Cake
- Mini Chocolate Brownie
- Mini Berries Square
- Mini Tiramisu
- Mini Portuguese Egg Tart
- Fresh Fruit Platter (2Kg)
- Cheeseboard with Grapes and Cracker (Extra HK\$85/per Head)

ELEVATE YOUR NEXT EVENT TO NEW HEIGHTS WITH



Impress your guests with delectable Chef-finished BBQ meats, fresh salads, appetizers, breads, and mouthwatering spit lamb and pig roast options



Indulge in the succulent flavor of our New Zealand Lamb and the irresistible crunch of our cracklin roast pig, truly the highlights of any BBQ.

Perfect for private parties, opening ceremonies, and staff team building, make the extra effort to impress your clients, staff, or guests.

Enjoy the convenience of full-service staffing and all necessary furniture, plateware, and utensils provided. Trust in our professional wait staff and seasoned chef team, honed by almost 3 decades of combined culinary experience totaling 70 years.

Make your next event one to remember with Shamrock Catering

Reach out to our team now at shamrocks@shamrock.com.hk or WhatsApp us at +852 63640460



ELEVATE YOUR NEXT EVENT TO NEW HEIGHTS WITH



Impress your guests with delectable Chef-finished BBQ meats, fresh salads, appetizers, breads, and mouthwatering spit lamb and pig roast options



Whole Lamb (20Kg) good for 40 Pax HK\$9680

- (Including one Chef to Roast and Carve)
- If Included the Condiments add HK\$1200 extra
- Which is included: 40pcs x 3"Flour Bap or 30pcs 7" Pita Bread ,2 Tubs x Homemade Papaya Salsa, Mint
- Sauce, BBQ Sauce, Mustard

Whole Roasted Pig (20Kg) good for 50 Pax HK\$9000

- (Including one Chef to Roast and Carve)
- Which is included : 40pcs x 3"Flour Bap, BBQ Sauce, Mustard
- Additional : Chinese shrimp and Vegetables Fried Rice / Straw mushroom Yellow Chive E Fu Noodles

Whole Leg of Lamb (2 KG)

Minimum 2Pcs good for 30 Pax HK\$2400

- Which is included : 4pcs x French baguette, Mint Sauce and Mustard

Whole Canadian Bone in Gammon Ham

(6Kg) Minimum 2pcs good for 80 Pax..... HK\$4800

- Which is included : 6pcs x French baguette, Butter and Mustards



BBQ MENU

Terms & Conditions

- Order cut-off time for delivery is 7 days prior, subject to availability
- Payment must be made via bank transfer, bank deposit, or Paypal (additional 4% fee) to secure the order
- All cheques made payable to "Branston Assets Limited", HSBC bank code : 004 A/C no : 582-355137-001
- Full payment required before delivery
- Other delivers subject to special arrangement
- Cancellation less than 48 hours will be fully charged with no refund
- All items are subject to availability
- Food will be delivered in disposable containers; inclusive of nonthematic disposable wares
- Set-up fee with no hired waitstaff starts at HK\$350
- Chaffing dishes available for rental at HK\$225 / set
- Wait Staff HK\$235 per hour or part thereof includes setup and breakdown minimum 5 hours.
- BBQ cart rental HK\$1200 Chef rate HK\$250 per hour minimum 4 hours includes set up breakdown.
- Tables, linen, plates, cutleries, warming equipment, glassware available upon request.

One Way Drop-Off Fee Starts At (Excluding Equipment)

- Southern Districts.....**HK\$440**
- Repulse Bay | Central Wan Chai | Causeway Bay.....**HK\$360**
- Mid-levels | Shau Kei Wan Sai Wan Ho**HK\$380**
- The Peak | Stanley Tai Tam | Chai Wan | Tai Hang**HK\$600**
- For Kowloon and New Territories, call **2547 8155** for more details

**Excludes any parking fees or direct access. Additional cost will be charged for stairs or steps.*

Delivery charges before 8 am HK\$250 late night charges call 2547 8155. A deposit will be required for all equipment rental. This is refundable if no items are damaged or missing or broken.



SHAMROCK
CATERING CO
est. 1994



- www.shamrock.com.hk
- shamrocks@shamrock.com.hk
- **+852 2547 8155**
- **+852 5928 5447**
- **Shop B&D 9/F E-Wah Factory Building
- 56-60 Wong Chuk Hang Road
Wong Chuk Hang**

