



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

(MIN. 15 PAX)

- Includes one chef maximum 4 hours including set up and breakdown.
- Excludes any equipment and delivery fees.
- (maximum of one beef dish per choice)
- **(Please Choose 2 Canapes, 4 BBQ Items, 2 Salads, and 1 dessert)**

CANAPES

Total 2 pieces per person

COLD:

- 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
- Thai Lime and Coconut handmade French Roll Crepe
- Smoked Australian Gammon Ham and cream cheese Rolled Crepe
- Smoked Chicken with Avocado on a German Pumpernickel Round Bread

BBQ ITEMS

- 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)

BEEF

Choose 1 only

- Australian Beef Tenderloin 80g
- Australian Ribeye steak 80g (additional \$30 per person)
- Australian Sirloin Beef Burger with Sesame Burger Bun(100g Burger Meat and 4' Burger Bun) (additional \$30 person)
- USA Pork belly Chop 100g
- Mini Hotdog with English Cumberland sausage 60g and 3' Hotdog Bun
- Herbed Roast Whole Chicken 1700g (cut into 4) a quarter per head
- 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 \$70 per Head)

SALADS

Choose 2

- Mixed Garden Greens with Cherry Tomato and Italian Dressing (Veg)
- Baby Spinach with Dates, Pecan, Red Onion, and Balsamic Vinaigrette (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
- Greek salad with Feta Cheese, Black Olive, and Italian Dressing Veg
- Lemon Couscous Salad with Roasted Vegetables with Lemon Vinaigrette Veg
- Healthy Quinoa Salad with Asian Soy Dressing Veg
- Indian Cauliflower Basmati Salad with Japanese Dressing Veg
- Thai Yummy Beef (From Australian) Salad
- Thai Papaya Salad with Shrimps
- 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
- Japanese soba Noodles with Eggplant and Balsamic Teriyaki Dressing Veg
- Tuna Niçoise salad with Oregano Dressing
- Roasted Beets, Goat cheese, Pine nut Salad, Thyme Italian dressing Veg

DESSERT

Choose 1

- Triple Chocolate Fudge cake
- New York Cheesecake
- Chocolate Brownie
- Chocolate Lava Cake
- Carrot Cake with Cream Cheese Icing
- Tiramisu
- Lemon Cake (vegan) option)
- Chocolate Cake (vegan option)
- Assorted Macarons
- Fresh Fruit Platter (1.5Kg tray) x 2 Trays
- Cheeseboard with Grapes and Cracker (Extra \$65/per Head)



BBQ MENU

(MIN. 15 PAX)

- Includes one chef maximum of 4 hours including set up and breakdown.
- **(Please Choose 3 Canapes, 6 BBQ Items, 3 Salads and 2 desserts)**
- This Price does not include delivery Fee
- BBQ Cart rental (\$1600) Chaffing dishes from \$225 each

CANAPES

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- Thai Lime and Coconut handmade French Roll Crepe
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- Smoked Chicken with Avocado on a German Pumpernickel Round Bread

BBQ ITEMS

Choose 5

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- 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)

BEEF

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- Roasted Vegetables and Refried Bean Burritos with Sour Cream and Salsa (3" Warp per person)
- Australian Lamb Chop 100g (additional \$70 per Head)

SALADS

Choose 3

- Mixed Garden Greens with Cherry Tomato and Italian Dressing (Veg)
- Baby Spinach with Dates, Pecan, Red Onion, and Balsamic Vinaigrette (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
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- Thai Papaya Salad with Shrimps
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- Pan-Seared Broccoli with Lemon and Feta Cheese Veg
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- Tuna Niçoise salad with Oregano Dressing
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DESSERT

Choose 1

- Triple Chocolate Fudge cake
- New York Cheesecake
- Chocolate Brownie
- Chocolate Lava Cake
- Carrot Cake with Cream Cheese Icing
- Tiramisu
- Lemon Cake (vegan) option)
- Chocolate Cake (vegan option)
- Assorted Macarons
- Fresh Fruit Platter (1.5Kg tray) x 2 Trays
- Cheeseboard with Grapes and Cracker (Extra \$65/per Head)

PREMIUM BARBEQUE MENU

(MIN. 15 PAX) INCLUDING A CHEF FOR 4 HOURS

CANAPES

Total 2 pieces per person

- 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

(Please Choose 2 items)

- Kale, Rocket Mandarin Salad with Cranberry, red onion and Wasabi Citrus Dressing
- Shredded Carrot, Apple and Raisin Salad with Honey Lemon Dressing
- Smoked 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

MAIN

(Please Choose 4 items)

MEAT:

BEEF

- 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

- 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 \$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)

DESSERT

(Please Choose 2 items)

- Mini Opera Cake
- Mini Berries Square
- Mini Tiramisu
- Mini Portuguese Egg Tart
- Fresh Fruit Platter (2Kg)
- Selected Cheeseboard, Grape and Crackers

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





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 \$235 per hour or part thereof includes setup and breakdown minimum 5 hours.
- BBQ cart rental \$1200 Chef rate \$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\$500
- Repulse Bay • Central
• Wan Chai • Causeway Bay..... HK\$500
- Mid-levels • Shau Kei Wan
• Sai Wan Ho..... HK\$500
- The Peak • Stanley
• Tai Tam • Chai Wan • Tai HangHK\$700

For Kowloon and New Territories, call **2547 8155** for more details

**Excludes any parking fees or direct access. Additional charges for stairs or steps are \$100 per flight of steps 7 steps, charges apply each way. Delivery charges before 8 am \$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.*



 www.shamrock.com.hk

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 **+852 2547 8155**

