

Olada
Catering

2018-Brochure

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Breakfast

Package :at HK\$150 per person – min 20 order

Cake – choose one

Muffins assortments

Toast Basket – butter and jam

Banana Bread

Carrot cake

Mini Croissant or Bagel choose one

Egg Mayo & Crispy Prosciutto – tomato jam

Smoked Salmon & Egg mayo, with cress

Avocado smash & tomato, feta

Provolone & Tomato (Add \$15 for avocado)

Bocconcini & basil, pesto sauce

Healthy - choose one

Mixed Berry Parfait – with Crunchy Granola

Fruit Cup – with Honey and Yogurt

Quinoa & Mixed Seeds Breakfast – topped with fresh fruit

Quinoa, Kale & Bell Peppers – crumbed Feta

Boiled Egg, Smoked Salmon on baby spinach

Includes : delivery for HK Island from Sai Ying Pun to Causeway Bay and disposable cutleries

Drinks

Kim & Co Coffee 10 serving \$300

Fresh Orange Juice per Liter \$130

Tea Selection : English, green tea and chamomile, thermos \$200

Includes : take away cup and lids, sugar, full and skim milk, delivery and pick up of thermos.



A la Carte

Bagels (25pc/tray)

Mini salmon bagel with cream Cheese	\$1,125
Mini Avocado smash & tomato, feta Bagel	\$1,000
Mini Tomato & provolone	\$750

Pastries

Mini Croissant (12pc/tray) jam and marmelade	\$200
Mini Pain au Chocolat (12pc/tray)	\$220
Mini Danish (12pc/tray)	\$220
Mini Cinnamon Rolls (12pc/tray)	\$220
Muffins (large) (12pcs/tray) Banana, raspberry and chocolate	\$300
Mini Filled croissant (12pc/tray)	\$400

- Egg Mayo & Crispy Prosciutto – tomato jam
- Smoked Salmon & Egg mayo, with cress
- Avocado smash & tomato, feta
- Provolone & Tomato
- Bocconcini & basil, pesto sauce

Cake

Banana Bread whole	2lbs	\$200
Carrot Cake	2lbs	\$200
New York Cheese cake	2lbs	\$450

Cups (min order 10 - 12oz cup)

Fruit Cup – with Honey and Yogurt	\$40
Quinoa & Mixed Seeds Breakfast – topped with fresh fruit	\$40
Mixed Berry Parfait With crunchy granola	\$40

Bowls (min order 10)

Boiled Egg, Smoked Salmon on baby spinach	\$45
Quinoa, Kale & Bell Peppers – crumbed Feta	\$45

Delivery fee may apply.

Cocktail

All Included Packages :

Canapes :

Package from HK\$200 per person for a selection of 5 canapes.

Drinks package :

Prosecco, house wines, bottled beers, mineral water, soft drink selection.

From HK\$250 per person for 2 hours event.

These packages includes – for a minimum of 20 person :

- Delivery for HK Island (Sai Ying Pun to Causeway Bay)
- Equipment : cooking equipment, cocktail table, table cloth, glassware, eski...
- Set Up
- Service : Chef (if required for the canapes) and Waiter

A La carte

We can work on customized packages based on your budget and expectations with a selection of canapes and limited drinks – just let us know!

Note :

The canapes offer could be limited based on the equipment available at the venue and format of the event. Our team will advise you for the selection.



CAVARES MENU

Char Grilled Spiced Lamb Koftas

with mint yoghurt and pomegranate

Bocconcini, Parma Ham & Fig Skewers

with fresh basil and aged balsamic drizzle

Sesame Seared Tuna

with soy ginger drizzle and wasabi mayo

Quesadillas – Chicken, Pork or Vegetable (v)

with sour cream and pico de gallo

Scotch(pork sausage meat) Quail Eggs

with sweet chili mayo

Poached Tiger Prawns

with cocktail sauce

Sesame Prawn & Hummus, on Cucumber

Mini Salmon Cakes

with sriracha lemon aioli

Bite Sized Maryland Crab Cakes

with tartar sauce

Salmon, Cucumber & Goats Cheese Pinwheels

with pesto

Sweet Potato & Guacamole Bites (v)

with sour cream

Tuna Poke

on black radish

Walnut & Blue Cheese Stuffed Mushrooms (v)

Falafel Bites

with lemon hummus

Quinoa & Veggie Sushi (v)

Dumplings – Chicken or Vegetable (v)

Skewers & Sticks

Char Grilled Lemon Chicken Skewers

with lemon yoghurt

Char Grilled Teriyaki Salmon Skewers

Asian Tofu & Cucumber Skewers (v)

with sesame soy drizzle

Satay Skewers – Chicken or Beef

with peanut dipping sauce

Roast Pork Belly ‘Lollipops’

with barbeque apple glaze

Flame Grilled Beef Skewers

with fresh horseradish cream

Caprese Vine Tomato & Bocconcini Skewers (v)

with basil vinaigrette

Grilled Halloumi & Bell Pepper Skewers (v)

with gremolata

Balsamic Garlic Mushroom Skewers (v)

Antipasto Skewers – Bocconcini & Salami

with olive, basil and sundried tomato

Rock Melon, Blue Cheese & Prosciutto

With aged balsamic drizzle

Haloumi & Watermelon

With fresh mint

Rolls & Wraps

Rice Paper Rolls:

Soft Shell Crab, Mango & Avocado

with sweet soy dipping sauce

Vietnamese Vegetable & Avocado (v)

with sweet chili and peanut dipping sauces

Crab & Avocado

Grilled Pork Neck

with chili lime dipping sauce

Prawn & Avocado

with Vietnamese dipping sauce

Roasted Duck, Cucumber & Spring Onion

with plum hoisin dipping sauce

Tofu & Vegetable (v)

with sweet soy ginger dipping sauce

Grilled Chicken

with peanut satay dipping sauce

Smoked Salmon & Avocado

with soy wasabi, dipping sauce

Others:

Roast Beef & Baby Asparagus Maki Rolls

with a soy wasabi drizzle and fresh ginger

Peking Duck Wraps

with hoisin sauce

California Sushi Rolls

Sliders

Wagyu Beef Slider Burgers

with mature cheddar and dill pickle

Shredded BBQ Pork

with red cabbage ‘slaw

Prawn & Avocado

with Marie rose sauce

Maple Glazed Pork Belly & Roast Apple

Grilled Chicken & Cheddar

with tropical coleslaw

Char Sui Pork Bun

with hoisin sauce

Grilled Halloumi Slider (v)

with chili tomato ‘jam’

Hanger Steak & Caramelised Onion

with blue cheese sauce

Crostini's, Blinis, Bruschetta & Open Sandwiches

Foie Gras Mousse on Brioche Crostini

with fig jam and baby arugula

Roast Beef 'Open' Baguette

with balsamic caramelised onions, horseradish and rocket

Mini Tandoori Chicken & Mango Poppadum's

Shredded Chicken & Celery Brioche

with brie cheese and fig jam

Broad Bean & Goats Cheese Crostini

with crispy prosciutto

Smoked Trout Pate on Rye

with horseradish cream and micro herbs

Brie & Pomegranate Crostini (v)

with aged balsamic

Beetroot & Cured Salmon Blinis

with avocado wasabi cream

Smoked Salmon on Potato Rosti

with sour cream and caviar

Tandoori Chicken & Mango Naan

with mint yoghurt

Roasted Cherry Tomato Pesto & Mascarpone

Bruschetta Bites (v)

Sesame Prawn Toasts

with chili jam

Cranberry, Brie & Prosciutto Crostini

with balsamic glaze

Tacos, Tarts, Cups & Wontons

Chili Tomato Crab & Avocado Tacos

with lime mayo

Goats Cheese Filo Parcels

with tomato chili jam

Tuna Loin Wontons

with soy mirin ginger, red radish and spring onion

Sesame Prawn & Hummus, on Cucumber

Spicy Crab & Avocado Lettuce Cups

topped with bell pepper concasse

Shrimp & Guacamole Wonton Cups

Mushroom & Sundried Tomato Tartlets (v)

Sweet Bell Pepper & Goats Cheese Tartlets (v)

Balsamic Pesto Heirloom Tomato Filo Cups (v)

topped with Persian feta

Spinach Artichoke & Feta Dip Cups (v)

The Sweet Stuff - bite sized treats

Seasonal Fruit Skewers

Mini Pavlovas

Mini Cup Cakes

Chocolate Brownies

Chocolate Fudge Cake

Mini Tartlets – Berry & Custard, Salted Caramel,

Chocolate, Lemon Meringue

Cheesecake: citrus, mango, blueberry, mars bar, salted caramel

Millionaires Shortbread Bites

Profiteroles

Festive Canapés

Honey Roasted Ham Crostini

with manchego cheese and braised apples

Mini Turkey & Ham Pot Pies

Pumpkin & Mozzarella Risotto Balls (v)

'Devils on Horseback' – dates wrapped in bacon

Prosciutto Figs

with gorgonzola sauce

Chicken Liver Pate Crostini

topped with balsamic caramelized onions

Christmas Lamb Koftas

topped with tzatziki and pomegranate

'Pigs in Blankets'

cumberland sausages, wrapped in bacon

Salmon Gravlax

with lemon mascarpone, on rye bread

Prawn & Chorizo Kebabs

with gremolata

Lemon, Ricotta & Basil Bruschetta (v)

drizzled with honey

Roquefort & Cranberry Endive (v)

Stuffed Mushrooms (v)

with goats cheese and cranberries

Turkey, Cranberry & Brie Slider Burgers

with sage & onion stuffing

Crab Stuffed Devilled Eggs

Christmas Sweets

Mince Pies

with chantilly cream

Chocolate & Ginger Brownies

Ginger Bread People

Christmas Pudding Bites

with icing

Spiced Apple Tarts

With whipped cream

Mini Christmas Tree Cup Cakes

Christmas Marshmallow Teacakes

Chocolate Covered Strawberries



Lunch Delivery

Light Lunch

From HK\$130 pp – min order 10

Includes one side and one sandwich or salad – plus one drink

Delivery for HK Island from Sai Yin Pun to Causeway Bay

Sides – choose one :

Chicken Soup

Pumpkin Soup (V)

Mediterranean Salad



Sandwich or Salad – choose one

Lebanese Falafel Wrap (V) With tabbouleh, couscous, feta, mint yoghurt and hummus

Mediterranean Grilled Vegetable With ricotta cheese, hummus and pesto

Roast Beef With rocket, caramelized onions and horseradish cream

BBQ Pulled Pork wrap With Apple 'slaw and rocket

Bacon, Lettuce & Tomato With avocado and mayo

Prawn Marie Rose With iceberg lettuce, cucumber, tomato and avocado

Parma Ham With rocket, goats cheese, roasted bell peppers and pesto

Quinoa and grilled Vegetable Topped with Feta

Chicken Pesto Salad or Thai Beef Salad

Roasted Pumpkin Asparagus & Cous Cous

Poached salmon and Mango Salad



Drinks :

Panna Still, San Pellegrino, Coke, Diet coke, Sprite

Dessert from HK\$20 extra

Brownie, Carrot cake, Banana Bread, Fruit Pot

Panna Cotta Mixed berry, Chocolate fudge cake

Greek Yogurt & Coulis

Menu may change regularly – please ask for our most updated

Order Form Available upon request



Set Lunch –

The menu changes every two week. Ask for our most updated one.
Order form available

Package from HK\$175pp – min 10 order

Lunch delivered in bags labeled - for each one to grab

Price include delivery for HK Island (Sai Ying Pun to Causeway Bay)

See below a sample of menu.

Starter – choose one for all

Soup

Veggie Soup

Shredded Chicken Thai Salad

Rocket, Tomato & Feta Salad

Mains

U.S Angus Hanger Steak Burger

Topped with Roquefort cheese sauce and caramelized onions – served with jacket chips

Grilled Balsamic Chicken Bruschetta

Roasted squash, kale & cranberry cous cous, topped with goats cheese

Pork Stroganoff

Tender pork strips, in a creamy mushroom sauce –

served with wholegrain rice and haricot beans

Steamed Sole Roulade

Scalloped potatoes, almondine and a lemon butter sauce, with capers

Wild Mushroom Tagliatelle

In a light parmesan cream sauce – topped with chopped parsley

Dessert add HK\$20 – choose one for all

Fruit Pot

Chocolate Fudge cake

Drink – add HK\$15



Buffet

Menu from HK\$350pp – min 20 pers

Includes:

- Equipment : excluding dining table, crockery and cutleries, table cloth, kitchen equipment, heating lamp, chafing dish
- Delivery on HK Island from Sai Ying Pun to Causeway Bay
- Set up
- Staff



Sample Menu - the selection may change and can be customized.

Menu 1

Caesar Salad
Salmon cakes with wasabi mayo

Roast beef - creamy mushroom sauce on side
Grilled Salmon – beurre blanc sauce
Spinach Ricotta and Mushroom cannelloni
Penne in Pomodorro sauce

Apple and Blueberry crumble
Chocolate Brownies

Menu 2

Fattoush Salad
Steamed chicken dumpling

Poached Salmon Fillet – side of avocado & citrus salsa
With Cous Cous and beetroot salad on orange dill salsa
Oven Roast Duck Breast – on roast potatoes
Quinoa Zucchini & Spinach Lasagna

Chocolate Pudding
Tiramisu

