



## Catering 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

Illy 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.



# CAVARS 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 cous cous, 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 includes 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 : crockery and cutleries, table cloth, kitchen equipment, heating lamp, chafing dish (excluding dining table)
- 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  
 Quinoa Zucchini & Spinach Lasagna  
 Penne in Pomodoro 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

