



THE EXCELSIOR
HONG KONG

午餐到會服務 *Lunch Catering Package*

怡東酒店現正推出午餐到會服務，無論籌備聚會、慶祝派對或辦公室午餐會議，我們誠意為您效勞。

Hosting get-togethers and celebration parties or a lunch meeting in the office can be very taxing. The Excelsior, Hong Kong is now offering a lunch catering service that will relieve you of this burden. You can choose from any one of the following packages:

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| <p>精選自助午餐 15 至 20 人 Savoury Buffet Lunch 15 - 20 persons 每位 HK\$460 per person</p> | <p>健康之選 15 至 20 人 Healthy Choice 15 - 20 persons 每位 HK\$380 per person</p> |
| <p>頭盆四款 Four appetizers 熱湯一款 One hot soup 熱盆四款 Four hot dishes 甜品三款 Three desserts</p> | <p>特色三文治 Assorted sandwiches 鮮果盆 Fruit platter</p> |

預訂十五人或以上，更可獲下列優惠：

For a minimum of 15 persons, additional benefits include:

- 專人到會折扣優惠
Dedicated host to provide assistance throughout the function at cost
- 交通運輸費折扣優惠
Transportation charged at cost
- 咖啡及茶不另額外收費
No additional charge for coffee and tea
- 免費礦泉水
Complimentary mineral water

午餐到會服務須於三天前預訂。自助餐項目請於附頁揀選。

Three days prior advance notice is required for outside catering services. Please select your food items from the attached buffet menu.

所有價目另每位加收 10% 服務費

Price is subject to 10% service charge per person

查詢詳情，請與宴會部聯絡

For further details, please contact our catering team

電話 Telephone: (852) 2837-6951 / 2837-6952 傳真 Facsimile: (852) 2240-0752

電郵 E-mail: angusc@mohg.com

或與閣下所接洽的營業員查詢

or your sales representative at The Excelsior, Hong Kong



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Buffet Menu

(Create your own menu from the following dishes)

Appetizers

Greek salad with cherry tomatoes, cucumber, bell peppers, feta cheese and olive oil dressing

Thai seafood with glass noodles, mango and mint enhanced with a tangy dressing

Italian platter with Parma ham, prune and Roquefort terrine served with assorted breads and fresh grissini

Grilled river prawns with leaf greens, arugula, salted romaine, aubergine, black olive, shaved Parmesan and crustaceans-balsamic vinaigrette

Caesar salad with olive oil and fresh rosemary crackers

Smoked Norwegian salmon with traditional condiments

Melon with Parma ham

Quiche with broccoli, artichokes and smoked salmon

Mezzo with babaganoush, hummus, braised chickpeas in tomato concasse served with pita bread

Taco seasoning seared tuna tortilla roll with a cilantro and mango salsa

Main Courses

Pan-fried chicken piccata on potato gnocchi with tomato concasse served with mushrooms and ham julienne

Beef medallion with shallot confit on a red wine glaze

Braised NZ lamb striploin in a red wine sauce with fresh beans, carrots and corn

Curried tempura cod fillet with green tomato-coriander sauce

Tandoori roasted salmon with tomato-ajowan chutney

Sautéed sea scallops with hazelnut-coriander butter

Thai red curry with roasted duck and vegetables, pineapple-chilli relish with lemongrass scented steamed rice

Sautéed bean curd, broccoli and straw mushrooms in a spicy sauce

Braised bean curd with Chinese mushrooms and vegetables

Tortellini spinach and ricotta cheese on a creamy basil sauce and diced vegetables

Fettuccine with smoked salmon, asparagus and semi dried tomatoes on a light cream sauce

Soups

Chickpea and tomato soup with short pasta

Corn and clam chowder with jalapenos pepper and corn meal biscuit

Seafood Tom Yum with straw mushrooms, lemongrass, prawns, fish and scallops

Desserts

Chocolate crumble with coffee sauce

Panna cotta with berries compote

Fresh fruit platter

Fresh strawberry tart with vanilla and pistachio sauce



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~ *Sandwich Menu* ~

*Toasted bagel with smoked salmon, cream cheese spread, capers
and fresh dill*

Cajun spiced chicken breast guacamole sandwiches

Tuna “Niçoise” ciabatta

Ham and cheese croissant

Rye bread with grilled vegetables, mozzarella cheese and pesto

Tofu bread with teriyaki beef and mushrooms

Soft bun with barbecued pork, hosien dip scallop and cucumber

Marinated shrimp and egg on brioche

Tandoori chicken on mini naan bread with cucumber raita

Fresh fruit platter