

## Texas BBQ Buffet Menu

### Beverage Package for 3 Hours

Soft drinks, Juices, Draught beer, Red and White wine

### Appetizers

Chilled Canadian lobster with brandy sauce, Chilled prawns on ice  
Parma ham with cantaloupe melon, Cold cut platter with beer sausage and mushroom,  
Smoked and Gravlax Salmon with Capers, Red Onion & dill honey mustard sauce,  
Queen olives, pickled cornichons and cocktail onions

### Salads

Caesar salad, Chicken salad, Tomatoes with buffalo mozzarella and basil  
Pomelo and pineapple shrimp salad, Greek salad with feta cheese and olives  
Pasta, Cherry tomato, Peach, Shredded carrots, Sliced mushrooms, Black olives  
Sweet corn, Ham, Boiled eggs and Mixed lettuce

### Dressings

Honey mustard, Italian, French and Thousand Island

### Soup

Wild mushroom soup served with a large selection of rustic sliced breads

### From the Texas Smoke Pit

24 hours smoked pepper rubbed whole beef brisket, Sriracha basted beer can chickens  
Plank cooked salmon fillet with rock salt, crushed pepper, lemon and fresh thyme

### Whole Lamb on the Spit

served with gravy

### From the BBQ

Assorted sausages, Marinated garlic prawns, Sweet corn and Bell peppers  
**Condiments with the BBQ:** English, Dijon and Pommery mustard, Mint sauce and Mint jelly,  
Criolla sauce, Chimichurri sauce, BBQ sauce, Hot sauce, Dill pickles, Banana peppers

### Accompaniments

Wok-fried Chinese noodles with soy sauce, Chicken tikka masala, Plain naan  
Butternut squash and ginger ravioli with tomato sauce, Buttered Kenya beans,  
Steamed rice, Assorted vegetables with garlic, Roasted potatoes

### Desserts

Assorted layer cakes, Baklava, Cheesecake  
Assorted mini donuts, Cookies, Assorted mini cakes  
Assorted Fresh fruit bowl  
Bread and butter pudding, Apple crumble served with hot custard

### Minimum 70 people

Lunch HK\$xxx (Adult) HK\$xxx (Child)

Dinner HK\$xxx (Adult) HK\$xxx (Child)

Children aged (3 – 11)