



United Services Recreation Club  
Hong Kong - Since 1911

## Mix and Match Buffet Menu

Mix and match dishes to suit your individual needs:

	Lunch		Dinner	
	☐ Menu A HK\$ xxx adult HK \$ xxx child	☐ Menu B HK\$ xxx adult HK\$ xxx child	☐ Menu C HK\$ xxx adult HK\$ xxx child	☐ Menu D HK\$ xxx adult HK\$ xxx child
Appetizers	3	4	5	6
Salads	3	4	5	6
Seafood	Not included	Not included	Included	Included
Soup	1	1	1	2
Carving	Not included	Not included	1	2
Western dishes	2	3	3	4
Chinese dishes	2	3	3	4
Indian dishes	1	1	1	2
Vegetables & starch	2	3	3	4
desserts	4	4	5	6

- Minimum 25 persons
- Charge is per person
- Child below 3 years old is FOC
- Child aged 11 and below is charged as a Child
- Lunch food service is 2 hours, dinner is 2.5 hours, dinner is served until 22:30
- Please note the Club's parking limitations
- Please note the Club's sounds restrictions



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### Appetizers

- |                                                                                                                                               |                                                                                                                                                           |
|-----------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------|
| <input type="checkbox"/> Parma ham with cantaloupe melon                                                                                      | <input type="checkbox"/> Smoked and Gravavlax salmon                                                                                                      |
| <input type="checkbox"/> Roasted pork loin "Tonnato"                                                                                          | <input type="checkbox"/> Cucumber topped with crab meat salad                                                                                             |
| <input type="checkbox"/> Italian antipasto platter<br><i>with semi dried tomatoes, grilled zucchini and eggplant and roasted bell peppers</i> | <input type="checkbox"/> Bruschetta bar with<br><i>hummus, baba ganoush, semi dried tomato pesto and olive tapenade with Melba toast &amp; veg sticks</i> |
| <input type="checkbox"/> assorted cold cut platter<br><i>Beer sausage, mushroom sausage, Lyoner wurst</i>                                     | <input type="checkbox"/> Grilled green asparagus<br><i>baked in Foil pastry and Parmesan cheese</i>                                                       |

### Warm appetizers

- |                                                                                        |                                                                                                  |
|----------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------|
| <input type="checkbox"/> Mini mushroom vol au vent                                     | <input type="checkbox"/> Bacon wrapped sriracha lime chicken                                     |
| <input type="checkbox"/> Meatballs in butter<br><i>with almonds and parsley</i>        | <input type="checkbox"/> Salty spicy squid                                                       |
| <input type="checkbox"/> Shrimp and Chorizo<br><i>on soft polenta with red peppers</i> | <input type="checkbox"/> Deep dish Quiche Lorraine<br><i>with bacon, onion and braised leeks</i> |

### Optional items (add HK\$ 80 per person)

- Chilled Canada lobster with Brandy sauce

### Soups

*our soup stations are always served with a generous bread basket*

- |                                                                                                                          |                                                                                                                                           |
|--------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------|
| <input type="checkbox"/> Fennel and roasted pepper soup <i>garnished with sour cream, fennel and croutons</i>            | <input type="checkbox"/> Cock a leekie soup<br><i>filled with plenty of chicken, leeks, rice &amp; prunes</i>                             |
| <input type="checkbox"/> Oyster mushroom cream soup<br><i>Garnished with thyme croutons and sautéed oyster mushrooms</i> | <input type="checkbox"/> Indian mulligatawny<br><i>Pepper water as the Indians say, a hearty and spicy soup with loads of cashew nuts</i> |
| <input type="checkbox"/> White onion and cheddar soup                                                                    | <input type="checkbox"/> Miso soup with chicken and noodles                                                                               |
| <input type="checkbox"/> Minestrone soup<br><i>loaded with beans and pasta</i>                                           | <input type="checkbox"/> Sweet corn soup<br><i>Chinese style with corn and fish maw</i>                                                   |

### Optional upgrade (add HK\$ 20 per person)

- Lobster bisque with brandy or  Clam Chowder



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### Salads

- Spinach salad with warm garlic dressing, capers, olives, semi dried tomato and Olive croutons
- Classic sliced tomato salad with red onions, mini mozzarella, basil and extra virgin olive oil
- White bean and tuna salad with spinach, cucumber, tomato and parsley
- Honey mustard potato salad with scallions and bacon bits
- Mixed green salad your choice of dressing
- Greek salad Tomato, Cucumber with Olives and Feta cheese
- Caesar Salad Bacon bits, croutons and parmesan cheese
- Orecchiette pasta with semi cherry tomatoes and pesto
- Apple and celery salad with raisins and walnuts
- Fusilli pesto with semi dried tomatoes

### Carvings

- USRC's Roast pork belly roulade with Crackling & apple gravy
- Roasted Lamb leg with rosemary and garlic jus
- Texas BBQ smoked beef brisket Served with BBQ sauce, banana peppers and white bean stew
- Honey glazed bone ham with gravy

### Optional upgrade: (add HK\$ 48 per person)

- Roasted Australian prime rib of beef    or     roast Aust. Lamb rack



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### Western main dishes

- |                                                                                                                     |                                                                                                                    |
|---------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------|
| <input type="checkbox"/> Roasted Pork loin wrapped<br><i>with pancetta served on stewed apples with sage gravy</i>  | <input type="checkbox"/> Hungarian beef goulash<br><i>with flat parsley and sour cream</i>                         |
| <input type="checkbox"/> Coq au vin<br><i>traditional red wine stewed chicken with baby onions and mushrooms</i>    | <input type="checkbox"/> Chicken piccata<br><i>with capers, semi dried tomatoes, olives and basil butter sauce</i> |
| <input type="checkbox"/> Stewed Oxtail<br><i>with mushrooms and tomato gravy</i>                                    | <input type="checkbox"/> Braised leg of lamb<br><i>sliced and served in its jus</i>                                |
| <input type="checkbox"/> whole salmon fillet<br><i>"En papillote" with onions, basil, prosecco and lemon butter</i> | <input type="checkbox"/> Spanish Frittata<br><i>with smoked salmon, assorted vegetables and basil</i>              |
| <input type="checkbox"/> Beer battered flounder fillet<br><i>served with tartar sauce</i>                           | <input type="checkbox"/> Chorizo, clams and white beans<br><i>with sherry, paprika and thyme</i>                   |

### Chinese main dishes

- |                                                                                                   |                                                                                        |
|---------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------|
| <input type="checkbox"/> Sweet and sour pork                                                      | <input type="checkbox"/> Kung Pao chicken                                              |
| <input type="checkbox"/> Braised beef<br><i>with ginger and spring onion served in a clay pot</i> | <input type="checkbox"/> spicy and salty bean curd                                     |
| <input type="checkbox"/> Stir fried prawns and squid<br><i>with celery and cashew nuts</i>        | <input type="checkbox"/> Steamed Snapper<br><i>with Yunnan ham and black mushrooms</i> |
| <input type="checkbox"/> Steamed Pomfret<br><i>with black bean sauce</i>                          | <input type="checkbox"/> Crispy ling fish<br><i>with sweet corn sauce</i>              |

### Indian main dishes

- |                                                                             |                                                                                                     |
|-----------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------|
| <input type="checkbox"/> Tandoori Chicken<br><i>with mint sauce</i>         | <input type="checkbox"/> Chicken Makhanwala<br><i>In rich gravy</i>                                 |
| <input type="checkbox"/> Lamb Saag<br><i>Lamb simmered in spinach curry</i> | <input type="checkbox"/> Murgh kadai<br><i>Chicken curry, capsicum, onion, coriander and ginger</i> |



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### Vegetables & Starch

- Zucchini gratin
- Vegetable ratatouille
- Cauliflower gratin
- Greens with oyster sauce  
*Seasonal green vegetables stir-fried*
- Mashed potatoes  
*with roasted garlic bacon and parsley*
- Roasted potatoes  
*with salt and rosemary*
- Boiled Potatoes  
*with parsley butter*
- Stewed white beans  
*with chorizo and assorted vegetables*
- Roast butternut squash  
*with lemon and mustard*
- Wok fried seasonal vegetables
- Yellow dahl  
*simmered lentils in Indian spices*
- Creamy polenta with blue cheese
- Rigatoni  
with tomato, chilli and eggplants
- Steamed rice or saffron rice or pilaf rice

### Desserts

- Chocolate mini cream puffs
- Assorted mini Donuts
- New York cheese cake
- Assorted fresh fruit platter
- Baked apples  
topped with cookie crumble and brandy custard
- Baklava  
crisp puff pastry with pistachios and sugar syrup
- Cookies
- Cappuccino crunch mini éclairs
- Vanilla mini cake rolls
- Bread and butter pudding  
loaded with raisins, served with custard



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### Added Value Specialty Stations

If you wish to give your buffet some extra cachet, you may wish to add one of the below specialty stations. The station is operated by a Chef.

(add HK\$ 48 per person, minimum 40 persons required)

#### Pasta station

*Choice of three of the followings:*

⌘ Spaghetti    ⌘ Rigatoni    ⌘ Papardelle    ⌘ Squid ink    ⌘ Orecchiette    ⌘ Cheese Ravioli

*Choice of three of the followings:*

⌘ Bolognese    ⌘ Black truffle sauce    ⌘ Roasted garlic forest mushroom  
⌘ Carbonara    ⌘ Italian sausage meat and clams in white wine sauce  
⌘ Plum tomato with fresh basil

#### Vegetarian station

⌘ Ginger carrot shooters

⌘ **Crudités** - Carrot, cucumber, celery, red radish, cauliflower

(Fried onion dip, spinach dip and buttermilk dip)

⌘ Baked eggplant involtini, tomato sauce, mozzarella    ⌘ Asparagus quiche    ⌘ Vegetarian meatballs

⌘ Spinach pesto    ⌘ Braised lemon leeks    ⌘ Spinach tortellini    ⌘ Ricotta    ⌘ Tomatoes    ⌘ Basil