



United Services Recreation Club
Hong Kong - Since 1911

Mix and Match Buffet Menu in the Garden Room & Poolside Area

Mix and match dishes to suit your individual needs:

	Lunch	Dinner
	HK\$ XXX/adult HK \$ XXX/child	HK\$ XXX/adult HK\$ XXX/child
Appetizers	3	5
Salads	3	5
Soup	1	1
Carving	Not included	1
Western dishes	2	3
Chinese dishes	2	3
Indian dishes	1	1
Vegetables & starch	2	3
desserts	4	5

- Minimum 25 persons
- Charge is per person
- Child below 3 years old is free of charge
- Child (3 – 11 years old)
- Lunch food service is 2 hours, dinner is 2.5 hours, dinner is served until 22:30



United Services Recreation Club
Hong Kong - Since 1911

Mix and Match Buffet Menu in the Garden Room & Poolside Area

Mix and match dishes to suit your individual needs:

Appetizers

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

Warm appetizers

- Mini mushroom vol au vent
- Meatballs in butter
with almonds and parsley
- Shrimp and Chorizo
on soft polenta with red peppers
- Bacon wrapped sriracha lime chicken
- Salty spicy squid
- Deep dish Quiche Lorraine
with bacon, onion and braised leeks

Optional items (add HK\$ 90 per person)

- Chilled Canada lobster with Brandy sauce

Soups

our soup stations are always served with a generous bread basket

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

Optional upgrade (add HK\$ 30 per person)

- Lobster bisque with brandy or Clam Chowder



United Services Recreation Club
Hong Kong - Since 1911

Mix and Match Buffet Menu in the Garden Room & Poolside Area

Mix and match dishes to suit your individual needs:

Salads

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

Carvings

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

Optional upgrade: (add HK\$ 58 per person)

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



United Services Recreation Club
Hong Kong - Since 1911

Mix and Match Buffet Menu in the Garden Room & Poolside Area

Mix and match dishes to suit your individual needs:

Western main dishes

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

Chinese main dishes

- Sweet and sour pork
- Braised beef
with ginger and spring onion served in a clay pot
- Stir fried prawns and squid
with celery and cashew nuts
- Steamed Pomfret
with black bean sauce
- Kung Pao chicken
- spicy and salty bean curd
- Steamed Snapper
with Yunnan ham and black mushrooms
- Crispy ling fish
with sweet corn sauce

Indian main dishes

- Tandoori Chicken
with mint sauce
- Lamb Saag
Lamb simmered in spinach curry
- Chicken Makhanwala
In rich gravy
- Murgh kadai
Chicken curry, capsicum, onion, coriander and ginger



United Services Recreation Club
Hong Kong - Since 1911

Mix and Match Buffet Menu in the Garden Room & Poolside Area

Mix and match dishes to suit your individual needs:

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



United Services Recreation Club
Hong Kong - Since 1911

Mix and Match Buffet Menu in the Garden Room & Poolside Area

Mix and match dishes to suit your individual needs:

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