



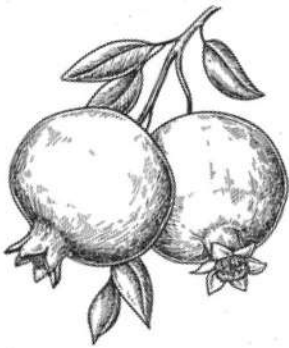
POMEGRANATE KITCHEN

Canapés Party Menu

Includes our Canapés Menu, Late Night Fillers and Platters Menu

CANAPÉS

MINIMUM ORDER OF 30 PIECES PER ITEM



WARM CANAPÉS

\$24 PER PIECE

Potato Mint Samosa (v)

Red Lentil, carrot & cumin soup shot (v)

Halloumi and Parmesan Cigarillos with Italian Parsley (v)

Three-Cheese spinach sambousek with toasted nigella (v)

Chickpea, Parsley and Mint Falafel with Harissa spiced yogurt sauce (v)

Feta, Zaatar & Chili puffs (v)

\$27 PER PIECE

Chicken and Sumac Cigarillos

Spicy Meatballs with Mint Yogurt

Chargrilled Halloumi with preserved fig balsamic and orange zest (v)

Dill and Mint Courgetti and Feta Fritters with Greek Yogurt Tzatziki (v)

Pomegranate Molasses Glazed Pork Belly

Chorizo, Parsley and Lemon Roll

Iraqi potato croquettes with toum garlic aioli

\$29 PER PIECE

Harissa Tomato and Halloumi Flat Bread(v)

Halloumi, Zaatar and Sesame Flat Bread(v)

Smoked Paprika, Beer Battered Fish and Chips



CHEFS RECOMMENDATIONS



VEGAN



GLUTEN FREE

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\$33 PER PIECE

Open Faced Cumin and Paprika Barramundi Tacos with Shredded Cabbage Saffron and Parmesan Arancini (v)

Coriander and Lime Chicken Kebab Slider

Crab Cakes with Lemon Zest and Harissa Aioli

Harissa Prawns with Tomato and Coriander Pico di Gallo

Succulent Grass Fed Lamb Fillet with a Smokey Chermoula

Coffee and Chipotle Marinated Pulled Pork Sliders with Red Cabbage Slaw

Tandoori Chicken Tikka Skewer with Apricot Mustard

Black Truffle Wagyu Meatballs with Pepper sauce



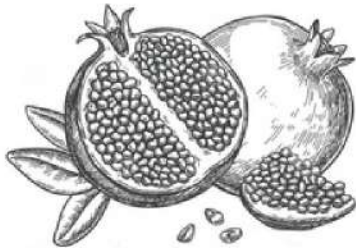
\$36 PER PIECE

Whole fried artichoke with toum garlic aioli

Scallops with Pomegranate Gremolata

Quail's egg with dukkah and whipped labneh on a za'atar flaxseed cracker

Deep fried Mussels with Spicy Tamarind sauce



COLD CANAPÉS

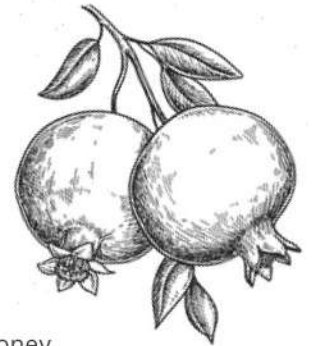
\$24 PER PIECE

Watermelon, feta, cucumber skewers (v)

Anchovy and Tomato Bruschetta with Basil Oil

Baby New Potato, Caviar and Cre me Fraiche Bites (v)

Spinach, Onion and Pine Nut Parcels (v)



\$27 PER PIECE

Smoked Salmon with Dilled Crème Fraiche and Caviar

Prosciutto Wrapped Figs with Pecorino and Thyme Infused Balsamic Honey

Baby Truffle and Mushrooms Tart(v)

Scottish Salmon on Turkish bread with basil pesto

\$29 PER PIECE

Truffle aioli with quail egg Tartlet (v)

Dukkah, Goat's Cheese and Parsley Tartlet (v)

Baby Mozzarella and Sundried Tomato with Sweet Basil (v)

Whipped Feta , Thyme and Slow Roasted Tomato Tartlets(v)



\$33 PER PIECE

Mini Prawn and Guacamole Tartlet

Roast Beef and Tomato Salsa Tartlet

Shrimp Cocktail with Brandied Remoulade sauce

Cucumber with Smoked Salmon Mousse

Prosciutto Wrapped Melon with Mint Sauce

Black and White Sesame Tuna with Wasabi Aioli

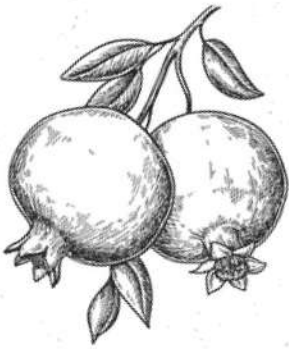
Smoked Paprika and Chive Crab Cones (for lobster, +\$10)

Lebanese ceviche

Grilled Harissa Octopus on Lemon potatoes



SWEET CANAPÉS



\$29 PER PIECE

Mini Fruit Skewer
Lemon Tart Meringue
Triple Chocolate Brownie
Citrus drizzle almond cakes
Rose Water and Raspberry Meringue Tarts
Millionaire shortbread with orange blossom caramel
Assorted mini Fruit Tartlets
Mini Key-Lime Tartlet

\$31 PER PIECE

Orange Blossom and Cardamom Eton Mess
Saffron Coconut Vanilla Panna Cotta
Walnut Pistachio Baklava
Dark Chocolate and Halva Tiramisu
Cinnamon and Sugar Glazed Churros with Orange Infused Dulce de Leche

LATE NIGHT FILLERS



\$56 PER MINI PLATE

Smoked paprika and beer battered fish and chips
with fresh cabbage coleslaw Penne arabiata

\$66 PER MINI PLATE

Meatballs with Salsa Verde on Mash
Salmon Gremolata on Parsley and Parmesan mash
Cheese toasties
Tacos Arabes
Falafel bites with tahini and pickle, wrapped in Arabic bread
Iraqi bangers and mash with a spicy tomato sauce



PLATTERS

INCLUDES OUR PLATTERS TO COMPLEMENT YOUR CANAPÉS,
SERVE AS A STARTER OR ADD TO YOUR LUNCH OR DINNER
EACH PLATTER SERVES 15 PEOPLE

THE MEZZE PLATTER HK\$1500

A Selection of Dips Including Babaganoush, Red Pepper and Walnut, Beet- root Humus, and Tzatziki, served with Pita Crisps and Turkish Bread Three-cheese spinach sambousek with toasted nigella Moroccan Meatballs with Minted Yogurt Falafel Bites with Harissa spiced yogurt sauce Spinach, Sumac and Pine Nut Parcels

Please ask us if you would like an all vegetarian mezze platter

THE CHARCUTERIE PLATTER HK\$1250

A Selection of Premium French, Italian & Spanish Meats Served with Fig Jam, Bread & a Selection of Pickles & Smoked Nuts Decorated on a Grazing Board

THE CHEESE PLATTER HK\$1250

A Selection of imported Cheeses from Europe Served with Crackers, Fresh Baguette, Grapes, Dried Fruits and Relishes decorated on a Grazing Board

SALMON GRAVLAX PLATTER HK\$1550

Served with Dill Sour Cream, Rye Bread, and Preserved lemon

THE CRUDITÉS PLATTER \$1250

A Colourful Vegetable Platter served with Three Dips: A spicy Muhammara, a creamy Cheese & a Tzatziki Sour Dip decorated on a Grazing Board

THE LATE NIGHT SANDWICH PLATTER \$1350

A Great Way to add a Little Extra Food after Drinks to an end the night, this sandwich platter consists of five different sandwiches & rolls

DRINKS PACKAGES

ALL PACKAGES ARE FOR 4 HOURS

NON ALCOHOLIC FREE FLOW

Still & Sparkling Water Selection of soft drinks & Juices
\$128 Per Guest

STANDARD FREE-FLOW

Prosecco, House White wine, House Red wine, Peroni Beer or beer of choice,
Still & Sparkling water Selection of soft drinks & Juices
\$298 Per Guest

FULL BAR

includes standard free flow & Gin, Vodka, Whiskey & Mixers inclusive
(Tonic water, soda water, Lemon & Lime)
\$448 Per Guest

