



POMEGRANATE KITCHEN'S FESTIVE MENU 2024

- MINIMUM 10 GUESTS-

**THIS MENU IS FOR PASSING & SHARING, SHOULD YOU PREFER
A PLATTED OR BUFFET OPTION, PLEASE SPEAK TO OUR EVENT MANAGERS**

3 COURSE ON ITS OWN

CHOOSE 1 SALAD, 2 MAINS, 2 SIDES, 1 DESSERT

\$660 PP

3 COURSE WITH 3 CANAPÉS

CHOOSE 1 SALAD, 2 MAINS, 2 SIDES, 1 DESSERT

\$730 PP

4 COURSE ON ITS OWN

CHOOSE 1 SOUP, 2 SALADS, 3 MAINS, 2 SIDES, 1 DESSERT

\$810 PP

4 COURSE WITH 4 CANAPÉS

CHOOSE 1 SOUP, 2 SALADS, 3 MAINS, 2 SIDES, 1 DESSERT

\$890 PP

DRINK PACKAGES

NON ALCOHOLIC FREE FLOW (4 HOURS)

STILL & SPARKLING WATER SELECTION OF SOFT DRINKS & JUICES

+\$150 PP

STANDARD FREE FLOW (4 HOURS)

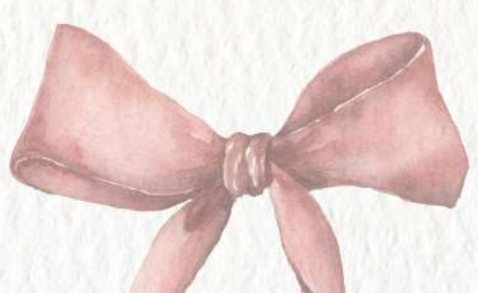
**PROSECCO, HOUSE WHITE WINE, HOUSE RED WINE, MULLED WINE, PERONI BEER OR BEER OF CHOICE,
STILL & SPARKLING WATER, SELECTION OF SOFT DRINKS & JUICES**

+\$350 PP

FULL BAR FREE FLOW (4 HOURS)

THE ABOVE TWO FREE FLOWS & WHISKY, VODKA & GIN

+\$500 PP





TRIO of DIPS

(COMPLIMENTARY)

SMOKED EGGPLANT BABAGANOUSH PISTACHIO, OLIVE, DUKKAH AND
POMEGRANATE SEED LABNEH SUN-DRIED TOMATO HUMMUS
TOPPED WITH EXTRA VIRGIN OLIVE OIL & SERVED WITH FRESHLY BAKED BREAD

CANAPÉS

CRANBERRY BRIE BITES

CRISPY POLENTA BALLS WITH TRUFFLE MAYO

BACON WRAPPED HALLOUMI WITH THYME HONEY GLAZE

FESTIVE SAUSAGE ROLL WITH CRANBERRY SAUCE

STICKY APPLE GLAZED PORK BELLY

CAULIFLOWER MOZZERELLA BALLS

PINK PICKLED QUAIL DEVILLED EGGS

ZUCCHINI FRITTERS WITH SMOKED SALMON

CRAB VOL-AU-VENT

SPICY KEFTA SKEWERS

BABY NEW POTATO & CAVIAR BITES

SOUPS

ROASTED BUTTERNUT SQUASH SOUP

TWO MUSHROOM VELOUTÉ

SPICED CARROT & LENTIL SOUP

SALADS

POMEGRANATES FRESH HERB SALAD

WITH ARUGULA, RED ONION, CHERRY TOMATOES, FRIED EGGPLANT,
PINE NUTS IN SUMAC & POMEGRANATES MOLASSES DRESSING

WARM WINTER SALAD

WITH AL DENTE CARROTS AND CAULIFLOWER,
GROUND PISTACHIOS, TAHINI DRESSING, PARMESAN FRICCO AND THYME

ROASTED BEET AND GOAT CHEESE SALAD

WITH MAPLE SYRUP AND BALSAMIC DRESSING

MANDARIN ORANGE SALAD

WITH SHAVED PARMESAN & TOASTED WALNUTS SOAKED IN A ORANGE DRESSING





SEAFOOD

SALMON WITH CREAMY TUSCAN SAUCE

MADE OF FRESH GARLIC, BUTTER, CREAM, SPINACH, SUN-DRIED TOMATOES

BAKED BUTTER & GARLIC COD

MEDITERRANEAN FISH STEW

A MIX OF FRESH FISH AND SHELLFISH SIMMERED IN A FLAVORFUL
BROTH OF TOMATOES, GARLIC, AND HERBS

MEATS

ROAST TURKEY WITH VEGETABLE & CROSTINI STUFFING

SERVED WITH GRAVY, SOUR CHERRY SAUCE & CINNAMON CRANBERRY SAUCE

POMEGRANATE'S ROSEMARY STUFFED PORCHETTA

ROAST CHICKEN WITH LEMON, THYME & HERBED BUTTER

TWICE-COOKED CRISPY PORK BELLY

WITH ARTICHOKE PUREE

HEIRLOOM BLACK ANGUS RIB EYE ROAST

WHISKEY AND CLEMENTINE GLAZED HAM

VEGETARIAN

GREEK EGGPLANT CASSEROLE

BIEBER DOLMA STUFFED PEPPERS

WITH BASMATI RICE, MINT & DILL

VEGETARIAN LASAGNA

LAYERS OF PASTA, FRESH VEGETABLES, RICOTTA, MOZZARELLA, AND TOMATO SAUCE,
BAKED TO A GOLDEN PERFECTION

VEGAN MAINS

HERB-CRUMBED WHOLE ROASTED CAULIFLOWER

CHRISTMAS NUT ROAST

NUTS, GRAINS, VEGETABLE OILS, BROTH OF BUTTER & SEASONING CASSEROLE

SIDES

DUCK FAT ZA'ATAR ROAST POTATOES




MAPLE GLAZED YAMS

TRUFFLE MAC & CHEESE

CRISPY BRUSSEL SPROUTS

CREAMY SPINACH

POTATO AU GRATIN





DESSERTS

CLASSIC APPLE TARTE TATIN

STICKY TOFFEE PUDDING

CHRISTMAS PUDDING

CHOCOLATE MOUSSE

GINGERBREAD CAKE

PLATTERS

**OUR PLATTERS ARE A PERFECT COMPLEMENT
TO ANY EVENT & SERVE 15 GUESTS EACH**

THE MEZZE PLATTER \$1500

A Selection of Dips Including Babaganoush, Red Pepper & Walnut, Beetroot Humus, and Tzaziki, served with Pita Crisps & Turkish Bread, Three-cheese spinach Sambousek with toasted Nigella Moroccan Meatballs with Minted Yogurt Falafel Bites, Tahini, Pickled Red Radish, Spinach, Sumac & Pine Nut Parcels

THE CHARCUTERIE PLATTER (1KG) \$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 (1KG) \$1250

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

THE MIX PLATTER (1KG) \$1280

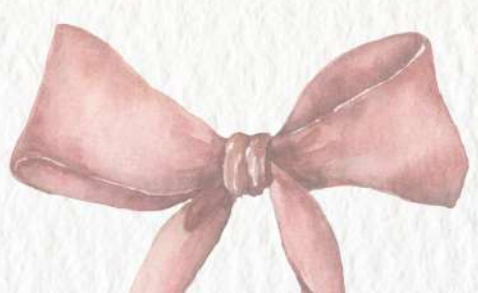
A Mix of Cold Cuts & imported Cheeses from Europe served with Crackers, Fresh Baguette, Grapes, Pickles & Smoked Nuts decorated on a Grazing Board

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 Drinksto & End the Night, this Sandwich Platter consists of five Different Sandwiches & Rolls





CONTACT US



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