



POMEGRANATE
CATERING | EVENTS | PRIVATE DINING

Pomegranate Kitchen Cocktail Party Menu

Includes our Canapés Menu, Late Night Fillers and Platters Menu

Canapés

Minimum order of 30 pieces per item

Warm Canapés

\$23 Per Piece

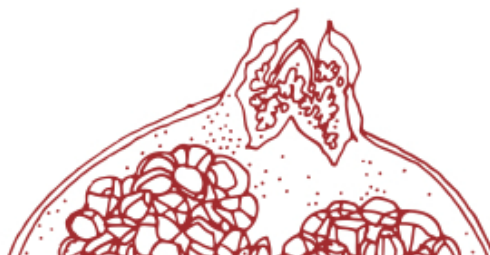
- Potato Mint Samosa (v)
- Red Lentil, carrot & cumin soup shot (v)
- Halloumi and Parmesan Cigarillos with Italian Parsley (v)
- Three-Cheese spinach sambousek with toasted nigella (v)
- Chickpea ,Parsley and Mint Falafel with Harissa spiced yogurt sauce (v)
- Feta, Zaatar & Chili puffs (v)

\$26 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

\$28 per piece

- Harissa Tomato and Halloumi Flat Bread(v)
- Halloumi, Zaatar and Sesame Flat Bread(v)
- Smoked Paprika, Beer Battered Fish and Chips



\$32 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

\$35 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

\$23 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)

\$26 per piece

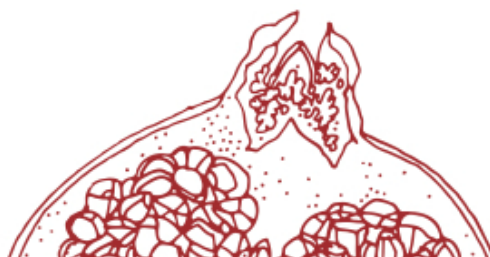
Smoked Salmon with Dilled Crème Fraiche and Caviar
Prosciutto Wrapped Figs with Pecorino and Thyme Infused Balsamic Honey
Baby Truffle and Mushrooms Tart(v)
Scottish Salmon on Turkish bread with basil pesto

\$28 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)

\$32 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

\$28 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

\$30 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

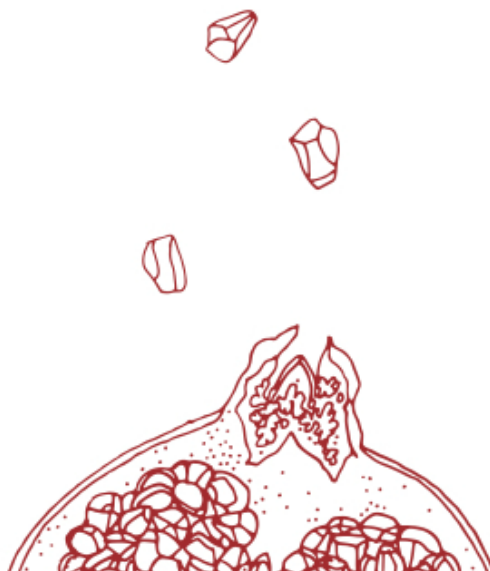
Late Night Fillers

\$55 per mini plate

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

\$65 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\$1700**

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

The Charcuterie Platter HK\$1700

A selection of Premium French, Italian and Spanish Meats Served with Fig Jam, Bread and a Selection of Pickles and Smoked Nuts

The Cheese Platter HK\$1700

Served with Crackers, Fresh Baguette, Grapes,
Dried Fruits and Relishes

Salmon Gravlax Platter HK\$1550

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

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

