



Corporate Catering Menus

BY POMEGRANATE KITCHEN

CATERING & EVENTS | WONG CHUK HANG

ABOUT US

As a specialist in bespoke weddings, Pomegranate is dedicated to celebrating traditions and diverse culinary heritage of the Mediterranean and Middle East.

You can expect comprehensive wedding services, including full-services event planning and coordination, professional staffing, beverage service, equipment rentals, and more.

Our experienced team will work closely with you, guiding you every step of the way, to bring your wedding vision to life.



Our Menu



POMEGRANATE KITCHEN

BREAKFAST MENU

\$428 (INCLUDES CHEF)
MINIMUM 10 GUESTS

LARGE PLATES
CHOOSE 2

QUICHE LORRAINE
a classic filled with bacon and Swiss cheese

LOADED AVOCADO BAGEL
with sesame and peppers

CINNAMON FRENCH TOAST

TUNISIAN SHAKSHUKA
Poached Eggs and Eggplant in a Harissa Bell Pepper Sauce
Served with Turkish Bread

EGGS BENEDICT
With English muffin & topped with hollandaise sauce

INCLUDES ALL THE BELOW

FRESH FRUIT PLATTER
YOGURT PARFAIT
ASSORTED MINI PASTRIES

AND

ORANGE JUICE
APPLE JUICE
GREEN JUICE





POMEGRANATE KITCHEN

MORNING & AFTERNOON TEA MENU

SUSTENANCE DURING MEETING BREAKS

\$208

(NO CHEF DROP-OFF ONLY)

MINIMUM 10 GUESTS

SAVOURY CHOOSE 2

EGG MAYONNAISE & CHIVE SANDWICHES

APPLE & BRIE BAGUETTE

FENNEL, PARMESAN & SAGE PORK SAUSAGE ROLLS

SMOKED SALMON & CUCUMBER SANDWICHES

ROAST BEEF AND CARMELIZED ONION

MINI QUICHE LORRAINE

PROSCIUTTO AND ARUGULA

CLASSIC CHICKEN CLUB

SWEET CHOOSE 2

FRESH FRUIT

CITRUS DRIZZLE ALMOND CAKE

STICKY TOFFEE PUDDING

CHOCOLATE BROWNIE

BANANA AND WALNUT CAKE

JUICES +\$52

ORANGE JUICE

APPLE JUICE

GREEN JUICE

SET-UP FEE IS \$350 IF REQUIRED

Afternoon Menu Tea



POMEGRANATE KITCHEN

BOARD ROOM LUNCH MENU

FROM \$598 INCLUDES CHEF
MINIMUM 8 GUESTS

TRIO OF DIPS

Babaganoush, Labneh & Cumin Hummus

SALAD (CHOOSE 1)

POMEGRANATE'S HERB SALAD
CITRUS HARISSA PRAWN SALAD
AVOCADO & BROCCOLI SALAD
TANGY TABBOULEH

MAIN (CHOOSE 1)

CHICKPEA AND BABY SPINACH QUINOA RISOTTO
with crumbled feta served with roasted asparagus

CHILI, GARLIC, THYME, AND SLOW-COOKED LAMB SHOULDER
served along with crispy & creamy smashed potatoes

POMEGRANATE MOLASSES GLAZED PORK BELLY
served with a citrus arugula salad

ROAST BEEF TENDERLOIN
on a bed of dijon mustard mash & a vegetable medly

ORGANIC SALMON FILLET WITH POMEGRANATE GREMOLATA
Served with Yellow squash, Carrots, Zucchini and beetroot Noodles

DESSERT (CHOOSE 1)

CITRUS DIZZLE ALMOND CAKE
DARK CHOCOLATE HALVA TIRAMISU
PANNA COTTA

IF YOU NEED ADDITIONAL ITEMS PLEASE
SPEAK TO YOUR EVENT MANAGER

Board Room Lunch Menu



POMEGRANATE KITCHEN

BENTO BOX

FROM \$155

MINIMUM 20 GUESTS

EACH BOX CONTAINS 1 SALAD, 1 SAVOURY & 1 SWEET

SALAD CHOOSE 1

*POMEGRANATE'S HERB SALAD
AVOCADO SALAD
TANGY TABBOULEH
MEDITERRANEAN ORZO SALAD
CRUNCH SALAD
SOBA NOODLES WITH EGGPLANT*

SAVOURY CHOOSE 1

*SPANAKOPITA
OVEN ROASTED TANDOORI WITH YELLOW PILAF
ROAST SALMON WITH MASHED POTATOES
FALAFEL AVOCADO WRAP
ROAST BEEF AND CARMELIZED ONION SANDWICH
QUICHE LORRAINE
SIMPLY MEATBALLS WRAP
ZAATAR & HALLOUMI POCKET
BEEF CHEEK FETTUCCINE*

SWEET CHOOSE 1

*CITRUS DIZZLE ALMOND CAKE
DOUBLE CHOCOLATE BROWNIE
STICKY TOFFEE PUDDING
WALNUT & PISTACHIO BAKLAVA*

JUICES +\$38

*APPLE JUICE
ORANGE JUICE
GREEN JUICE*

IF YOU WOULD LIKE TO MAKE THIS A REGULAR
CONTACT US! WE MIGHT BE ABLE TO OFFER A
DISCOUNT

Bento Box

Buffet Menu



POMEGRANATE KITCHEN

BUFFET MENU

INCLUDES CHEF

\$588

BREAD, 1 SALADS, 2 MAINS, 1 VEG, 2 SIDE, 2 DESSERTS

\$648

AND 2 CANAPÉS

(PLEASE TAKE A LOOK AT OUR CANAPÉS MENU FOR OPTIONS)

MINIMUM 20 GUESTS

BREAD

*Artisanal Bread Plate
with butter, garlic butter & herbed butter*

SALAD

CHOOSE 1

*Pomegranate Fresh Herb Salad
Arugula, Onion, Coriander, Shallot, Mini, Cherry Tomato, Fried
Eggplant & Pine Nuts in a Sumac & Pomegranate Molasses Dressing*

*Greek Salad
with Kalamata Olives and Citrus Marinated Feta*

Thai Minced Pork Salad

*Citrus Harissa Prawn Salad
with Orange and Grapefruit*



POMEGRANATE KITCHEN

MAINS

CHOOSE 2

*ORGANIC SALMON FILLET
topped with Pomegranate Gremolata*

*TUNISIAN SHAKSHOUKA
poached eggs & eggplant in a harissa bell pepper sauce
served with Turkish bread*

*SLOW COOKED SHREDDED BEEF RAGHU FETTUCCINE
12 hour slow cooked beef cheek with wild mushrooms & onions*

TANGY TAMARIND SHRIMP CURRY

*GARLIC AND LEMON ROAST CHICKEN
Butterflied Sumac & Za'atar Roasted Chicken with Garlic Aioli & Charred-Lemon*

*MOROCCAN SPICED TAHINI INFUSED MEATBALLS
in a tomato, white wine & pomegranate molasses sauce*

*LAMB TAGINE
lamb loin with caramelised shallots & deep fried potato*

VEGETARIAN

CHOOSE 1

*PARMESAN GNOCCHI
with walnut pesto, rocket & lemon zest*

*SPANAKOPITA
spinach, leeks, herbs & feta, between layers of filo beetroot burgers*

*MOROCCAN CHICKPEA STEW
Chickpeas, onions, garlic, tomatoes & a blend of Moroccan spices*



POMEGRANATE KITCHEN

SIDES

CHOOSE 2

*NUTMEG CREAMY SPINACH
with halloumi cheese*

*DUCK FAT ROAST POTATOES
with chili, garlic & thyme*

*BHARAT JEWELLED BASMATI RICE PILAF
in a 7-spice mix with pistachio, toasted almonds, buttered pinenuts &
pomegranate seeds*

SAUTÉED SEASONAL GREENS

DESSERT

CHOOSE 1

GREEK CHEESECAKE

DARK CHOCOLATE HALVA TIRAMISU

CHOCOLATE BROWNIE

STICKY TOFFEE PUDDING

Our Clients



J.P.Morgan



Calvin Klein



global sources



THANK YOU

For more information, please give our team a call: +852 6192 2014

You can also email us:
info@pomegranate.com.hk

Our venue location:
4B, Sing Tech Factory Building,
44 Wong Chuk Hang Road,
Aberdeen, Hong Kong



Pomegranate Kitchen



pomegranatekitchenhk

