
bite me!

- Sassy Party Plates -

Here is a selection of platters, whole meats, salads, dips and sweet temptations to help create your party.

Note: Please refer to the [Services](#) page for transportation charges.



- Platters -

Mediterranean Platter
Vegetarian Platter
Tantalising Meat Platter
Juicy Spiced Drumsticks
Cheese Platter
Fruit Platter
Personalised Platters



- Mediterranean Platter -

HK\$130 per person (min. 10 people)

chef's selection of the finest available european cured and smoked meats, such as parma ham and chorizo, accompanied by spanish tortilla, marinated olives and feta, roast capsicum and tender baby asparagus.

served with fresh, crispy baguettes



- Vegetarian Platter -

HK\$130 per person (min. 10 people)

a selection of seasonal roasted and grilled vegetables such as roast capsicums, roast pumpkin, grilled eggplant and zucchini, spanish tortilla, garlic mushrooms, roast cherry tomatoes with herbs

served with fresh, crispy baguettes



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- Tantalising Meat Platter -

HK\$130 per person (min. 10 people)

chef's selection of the finest available European cured and smoked meats, such as parma ham and chorizo, roast beef and gammon ham

served with fresh, crispy baguettes



- Juicy Spiced Drumsticks -

HK\$450 (25 pieces)

spiced roasted chicken drumsticks



- Cheese Platter -

HK\$450 (10 people)

a selection of cheeses such as brie, Bresse bleue and emmental

served with grapes and biscuits



- Fruit Platter -

HK\$550 (10 people)

a selection of seasonal fruits



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- Personalised Platters -

HK\$1300 (10 people)

Can't find exactly what you want? Create your own platter from our generous selection below. Or discuss your requirements directly with the chef.

choose one

- parmesan chicken bites
- crumbed fish goujons
- spanish tortilla
- pan-fried zucchini slices
- parma ham
- speck ham

choose two

- roast cherry tomatoes with oregano and pepper
- steamed asparagus
- fresh cherry tomatoes with oregano and pepper
- honey roasted carrots
- roast spiced sweet potato
- marinated olives
- roast pumpkin with herbs

choose one

- garlic and parsley chicken bites
- spiced roasted chicken drumsticks
- garlic mushrooms with wine and a hint of chilli
- marinated feta
- artichokes with a hint of olive oil and lemon
- pan-fried eggplant slices
- roast capsicums with cumin and balsamic vinegar
- sirloin lamb with pesto



- Juicy Roast Meats -

tender roast leg of lamb – 2-3kg, HK\$700

prime roast beef sirloin – 2-3kg, HK\$900

roasted gammon ham – 2kg, HK\$450

all our meats are prime New Zealand cuts and are served with mustards and bread



- Dips -

each dip weighs 250 g (enough for 10-15 people)

hommous - HK\$160

mushroom - HK\$160

babaghanoush – HK\$185

olive and anchovy tapenade - HK\$210

eggplant and capsicum - HK\$210

artichoke – HK\$260

served with tortilla chips or pita bread

You may order crudité's as an accompaniment to the dips.

The platter will serve between 10-15 people

crudité's – capsicum, carrots, celery and cucumber - HK\$250

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- Salads -

HK\$45 per person (min. 10 people) large
HK\$30 per person (min 10 people) side dish

roast pumpkin, cherry tomatoes and feta with a hint of oregano & olive oil
roast sweet potato with toasted pine nuts, avocado and cherry tomatoes
caesar salad
cherry tomato, freshly picked basil and feta
mixed green salad
crispy rocket, chickpea and pine nuts
orange and goat's cheese
cauliflower and broccoli with capers, anchovy and olive dressing
mixed bean salad
spicy chilled noodle salad
smoked duck and papaya salad
summer potato salad
carrot and chickpea salad
shredded chicken and celery salad
seared beef salad
couscous and vegetable salad
lemon, tuna and white bean salad
fennel and orange salad
apple, sage and goat's cheese salad



- Sweet Temptations -

HK\$12 per bite-me size sweet
(min. order of 20 pieces of each)

chocolate decadence cakes
cinnamon and apple tarts
mascarpone and blueberry tarts
ricotta and raspberry filo fingers

