

### **Asian Junk Menu**

20 people Minimum Package

\$200 per head

Beef & chicken skewers teriyaki and lime

Larb moo Salad (spicy pork with string beans and shallots & chopped coriander)

Thai beef salad with cucumber and cherry tomato, crispy garlic and coriander

Oven roasted lemon grass and garlic chicken

Yellow noodles with sautéed mixed vegetables and chopped coriander

Thai green vegetable curry with eggplant, carrots and baby corn, okra in coconut cream & served with rice

Chocolate cake

### **Western Junk Menu**

20 people Minimum Package

\$230 per head

Vegetable homemade quiches

Classic Caesar salad with croutons & shaved parmesan

Tuna, black olives, cucumber & French beans, feta cheese, chopped fresh mint

Basket of assorted bread rolls

Rosemary & garlic roasted chicken in citrus juice

Penne pasta with capsicums and red onions and pesto

Italian meatballs with tomato and garlic sauce, chopped fresh basil

Chocolate cake

## **Premium Junk Menu**

**20 Covers at \$290 per head**

Sun-dried tomato and Fresh basil frittata

Platters of assorted finger sized gourmet sandwiches

Avocado and pink grapefruit with rocket and shaved parmesan  
In Honey & yogurt, citrus dressing

Platters of assorted cold cuts

Chargrilled eggplant & roasted cherry tomatoes, red onions, chopped fresh mint

Oven roasted gammon ham, honey glazed Dijon mustard

Tigers prawns with New Zealand mussels with saffron rice

Pasta with sun-dried tomato and tomato sauce

Fresh fruit salad

Lemon tartlets

## **All Inclusive Western Junk Menu**

25 people Minimum Package

\$750 per head

with 7 Hours Day Cruise  
Waiter on board  
Western White Junk

Vegetable homemade quiches

Classic Caesar salad with croutons & shaved parmesan

Tuna, black olives, cucumber & French beans, feta cheese, chopped fresh mint

Basket of assorted bread rolls

Rosemary & garlic roasted chicken in citrus juice

Penne pasta with capsicums and red onions and pesto

Italian meatballs with tomato and garlic sauce, chopped fresh basil

Chocolate cake

### **Open Bar**

Cold beers in Cans- Peroni and Tsing Tao

Sauvignon Blanc

Cabernet Shiraz

Sangria

Vodka-Gin

Orange juice, Lime juice, cranberry juice

Coke, Sprite, Diet Coke, Tonic water, Soda water

Mineral water

### **Premium Junk Package**

25 people Minimum Package

\$870 per head

with 7 Hours Day Cruise

Waiter on board

Western White Junk

Sun-dried tomato and Fresh basil frittata

Platters of assorted finger sized gourmet sandwiches

Avocado and pink grapefruit with rocket and shaved parmesan

In Honey & yogurt, citrus dressing

Platters of assorted cold cuts- (Salami, Coppa, Parma ham, Pork terrine)

Chargrilled eggplant & roasted cherry tomatoes, red onions, chopped fresh mint

Oven roasted gammon ham, honey glazed Dijon mustard

Tigers prawns with New Zealand mussels with saffron rice

Homemade delicious vegetable lasagna with rocket and mozzarella

Fresh fruit salad

Lemon tartlets

### **Open Bar**

Prosecco

Cold beers in Cans- Peroni and Tsing Tao

Sauvignon Blanc

Cabernet Shiraz

Sangria

Vodka-Gin

Orange juice, Lime juice, cranberry juice

Coke, Sprite, Diet Coke, Tonic water, Soda water

Mineral water

### **Evening Cruise –all inclusive**

20 people Minimum Package

\$600 per head

with 4 Hours Day Cruise

Waiter on board

Western White Junk

Central Pier #9

## **Canapes**

Chicken & beef skewers in teriyaki sauce  
Mini beef burger with cheese on soft sesame seeded bun  
Mini vegetable quiches  
Pork terrine with apricot jam on crispy filo tarts  
Sun-dried tomato with artichokes & mozzarella on sticks, pesto

Basket of breads rolls  
Smoked salmon with lemon wedges  
Delicious classic salad – with Italian dressing  
Warm roasted chicken in thyme and garlic  
Warm Pasta with button mushroom in light cream sauce

## **Open Bar**

Prosecco  
Cold beers in Cans- Peroni and Tsing Tao  
Sauvignon Blanc  
Cabernet Shiraz  
Sangria  
Vodka-Gin  
Orange juice, Lime juice, cranberry juice  
Coke, Sprite, Diet Coke, Tonic water, Soda water  
Mineral water

## **Junk Platters Order Only Minimum order HK\$3,000**

Assorted finger sized sandwiches 32 pcs at \$380 per tray Smoked turkey with cranberry mayo Tuna with avocado & herb mayo Gammon ham with Brie & tomato all in brown bread

Cold cut platters (salami, gammon ham, roast beef, smoked turkey) with pita bread for \$430

Assorted antipasto platters (artichokes, smoked salmon, sun-dried tomato, grilled Eggplant, hummus & pita bread \$400

Pork terrine with pita bread basket \$400

## **Salads Serves approximately 10-12 people large sized \$410 a platter**

Classic Greek salad with feta cheese, tomato & black olives

Thai beef salad with mixed lettuce, chili, coriander, & crispy shallots

Chicken and onion pasta salad with herb mayo & citrus juice

Delicious potato salad with sautéed onions, crispy bacon in garlic & Dijon mustard dressing

Roast duck with grapefruit & smoked tofu with mixed lettuce in hoisin & lemon dressing

Tuna with French beans with, black olives and tomato & quail egg salad crumbled goats cheese in vinaigrette dressing

## **Mains Serves approximately 10-12 people large sized \$440**

Platter Roast chicken in lemon grass Roast beef with potatoes & carrots with gravy

Italian meatballs with fresh chopped basil in tomato sauce

Prawns with BBQ pork & sautéed mixed vegetables Singapore noodles

Penne pasta with tomato, Spanish onions, and capsicums in pesto

Prices do not include delivery to the pier Disposable, biodegradable plates and cutlery with paper napkins