

# Private Plated Lunches & Dinners

at Shamrock Catering Company

*Host a management lunch, or simply treat your team to something special?*

Shamrock Catering offers premium private sit-down lunches and dinners, complete with professional service staff, an on-site chef, and an all-inclusive catering experience.

From 15 to 50 guests, we specialize in beautifully plated meals that bring the fine-dining experience directly to your office, venue, or private space. Choose from a wide selection of local and international cuisines, thoughtfully curated to suit both casual and formal occasions.

With over 32 years in the business, Shamrock Catering is the trusted partner of government departments, international law firms, shipping companies, and more than eight consulates in Hong Kong. Our attention to detail, seamless service, and culinary excellence have made us a go-to name in corporate and private dining.

Get in touch with our catering team today for a personalized quotation and let us take care of everything.





**SHAMROCK**  
CATERING CO  
*est. 1994*

## EXECUTIVE CHEF COLLECTION

### LUNCH EXPERIENCE

**HKD 680 per guest**

Three-Course Seated Menu  
Includes 1 Chef On Site

*Excludes staffing, equipment & delivery  
Minimum 15 Guests*

*Optional Canapé Reception: +HKD 50 per  
guest (2 pieces)*

### DINNER EXPERIENCE

**HKD 880 per guest**

Three-Course Premium Seated Menu  
Includes 2 Canapés & 1 Chef On Site

*Excludes staffing, equipment & delivery  
Minimum 15 Guests*

### CANAPÉ COLLECTION

- Hoisin Duck, Crispy Wonton
- Smoked Salmon Blinis, Crème Fraîche
- Thai Lime Coconut Crepes, Chicken
- Sesame Tuna Spoon, Wasabi Mayo
- Tomato Mozzarella Crostini, Pesto
- Vegetarian Spring Roll, Sweet Chili
- Seared Scallop, Orange Confit
- Pumpkin Parmesan Fritter
- Roasted Beef Potato Cake
- Spiced Prawn Risotto Cake

### THREE-COURSE SET MENUS

#### SET A

##### Starter

Salmon in Three Ways — Smoked,  
Gravlax, Mousse

##### Main

Grilled Australian Beef Tenderloin,  
Truffle Potatoes

##### Dessert

72% Belgian Chocolate Ganache Tart

#### SET B

##### Starter

Parma Ham, Roasted Vegetables, Goat  
Cheese

##### Main

Sous Vide French Chicken, Forest  
Mushroom Jus

##### Dessert

Italian Tiramisu, Rum Mascarpone

#### SET C

##### Starter

Thai Chicken Filo Cigar, Papaya Salad

##### Main

Baked Norwegian Salmon, Ratatouille  
Polenta

##### Dessert

Caramelized French Apple Pie

#### SET D

##### Starter

Crab, Mango & Avocado Trio

##### Main

Seared French Magret de Canard,  
Shiraz Reduction

##### Dessert

Pink Peppercorn Raspberry Crème  
Brûlée

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- Service Staffing (Required for Seated Events)
  - 1 Waiter per 10 Guests
  - HKD 250 per waiter per hour
  - Minimum 4 Hours (Includes Setup & Service)