



'CATERING

The **F1RST** Deluxe Catering





I'CATER1NG offers a wide choice of set menus to fete weddings and wedding anniversaries, celebrate birthdays, enliven outings on classic Chinese junks and add memorable enjoyment to your cocktails, BBQs, buffets and dinners.

I'CATER1NG is already known far and wide for its flexibility. The menus are just a selection of what we can do for you. We can also tailor a dinner party or other culinary occasion to your exact specifications and type of event!

I'CATER1NG will not only prepare, deliver and serve appetizing food for your event. It is ready to provide you with a first-class sound system, add a live band and a DJ and even organize a cruise on the largest and safest traditional Chinese junk.

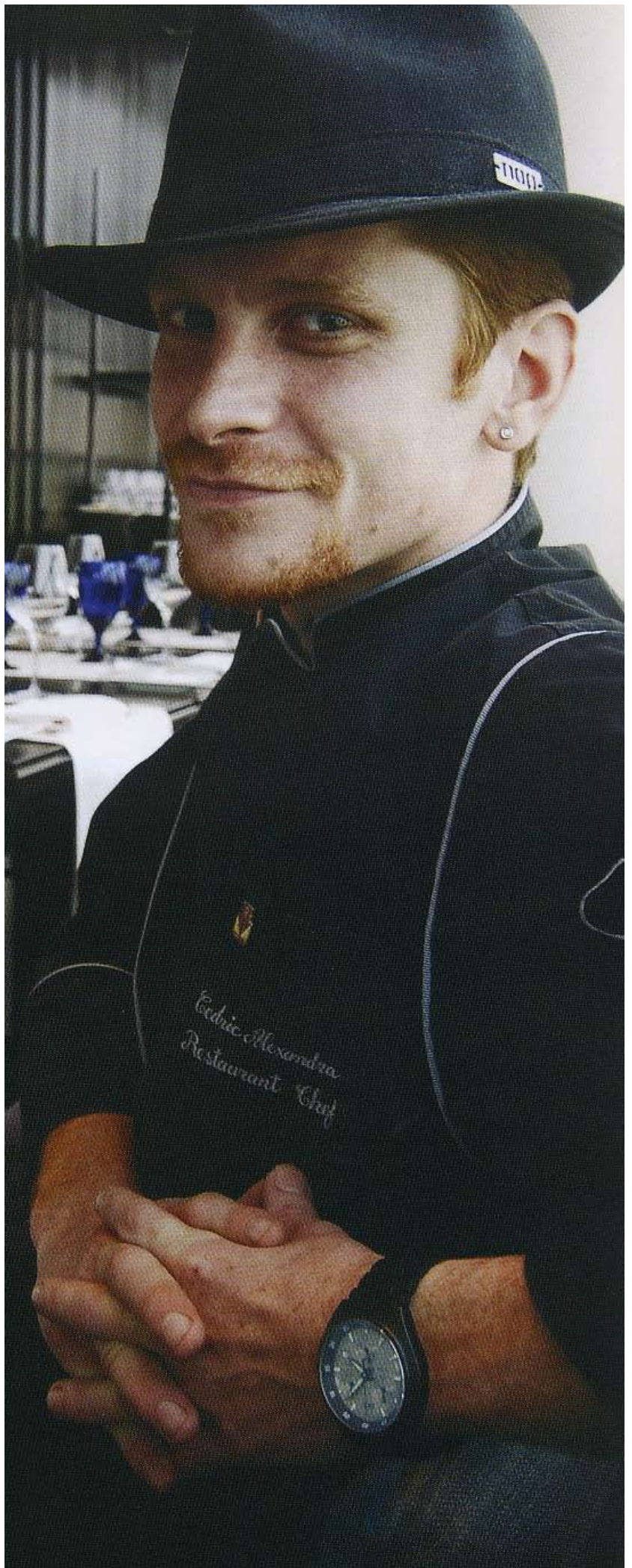
I'CATER1NG opened in 2008. It is managed by Cedric Alexandra, formerly Executive Chef of Hotel LKF's Restaurant Azure. His training and experience guarantee high quality service, starting with product freshness and integrity. He and his professional team will happily rise to the challenge of making your next reception a memorable event.

So remember get in touch with us for first-class personalised service.

Cedric Alexandra



9/F, Unit B, Luen Wai Commercial Bldg,
95 Des Voeux Road West, Sai Ying Pun, Hong Kong
Tel: 2984 0886 - Fax 2661 3010
e-mail: info@icatering.hk - www.icatering.hk



CANAPÉS

The minimum order for Canapés is 24 pieces

We suggest

3 to 6 pieces per person for an aperitif

8 pieces by person for a cocktail

12 pieces by person for a diner cocktail party

For the best effect,

we suggest to mix the styles

Shooters, Chinese spoons, toast,

tartlets, skewers and pasties

8\$/ piece

French white ham and gherkins (toast)

Avocado tartar and poached prawn (Chinese spoon)

Melon soup and Parma roll on grissini (shooter)

Gazpacho: spicy tomato and cucumber soup (shooter)

Mozzarella and sherry tomatoes (skewer)

Pineapple and Emmental cheese (skewer)

Baby tomatoes stuffed with eggplant caviar (skewer)

Mini croquet-monsieur (toast)

Wild mushrooms in puff pastry (pastry)

Sautéed snails with parsley cream (tartlet)

Spinach and smoked salmon egg tart (tartlet)



11\$/ piece

Norwegian smoked salmon and dill cream (toast)

Parma ham on toasted baguette (toast)

French bean salad with seared tuna (toast)

Chef Cedric's famous beef tartar (Chinese spoon)

Scramble eggs with black truffle (Chinese spoon)

Mini beef burger (mini bun)

Bread crusted potato stuffed with foie gras (skewer)

Fresh goat cheese with caramelized honey sauce (tartlet)



15\$/ piece

Home made foie gras and fig jam (toast brioche)

Lobster fresh spring roll (roll)

Coffin Bay Australian Oysters (rock oyster)

Green pea soup with white truffle oil (shooter)

Roasted Japanese scallops on tomato dices (tartlet)

Sautéed zucchini Julienne and roasted duck breast (tartlet)

● Cold Canapés

● Hot Canapés

SWEET CANAPÉS

8\$/ piece

Tiramisu (Shooter)

Chocolate mousse (Shooter)

Mixed fruit salad flavored with rum (Chinese spoon)

Strawberry and custard cream (tartlet)

Kiwi and custard cream (tartlet)

Raspberry and custard cream (tartlet)

Blackberry and custard cream (tartlet)

Mini crème brûlée (Chinese spoon)

Poached pear and chocolate fudge (Chinese spoon)

Roasted apple and cinnamon cigar (cigar)

Chocolate moelleux with almond (hand pick)



SNACKS

They are ideal to accompany a long journey
such as boat trips or birthday party

They can also be aperitifs before a buffet
or as an afternoon treat

Pita bread with Humus and eggplant caviar

HK\$ 108/ serving around 10 person

Nachos: cheddar cheese, jalapeno, olive,
tomato and sour cream

HK\$ 115/ serving around 10 person

Vegetable stick to dip in tapenade

HK\$ 120/ serving around 10 person

Bread crusted sliced sole filet with tartar sauce

HK\$ 128/ serving around 10 person

Marinated black olives with herbs of provence

HK\$ 28/ 100g

Mixed nuts: Pine nuts, Hazelnuts, Almond

HK\$ 22/ 100g

Marinated feva beans Moroccan style

HK\$ 22/ 100g

Assorted Sandwiches with fresh toast bread

White Ham, Brie and Avocado, smoked salmon

HK\$ 198/ dozen



● Cold Canapés

● Hot Canapés

BUFFET

20<30 persons

choice of

3 starters or soups or salads

3 main courses and 2 side dishes

3 desserts

30<50 persons

choice of

4 starters or soups or salads

4 main courses and 3 side dishes

4 desserts

<50 person

choice of

6 starters, soups or salads

6 main courses and 4 side dishes

5 desserts



Soups

Cauliflower cream soup

Leek and potato soup

Tomato cream soup with basil

Chicken or beef broth with mixed mushroom

Green pea soup with white truffle oil (extra HK\$ 25/ person)

Salads

Rocket salad with Grilled bell peppers

Tomato mozzarella with fresh basil and olive oil

Caesar salad with shaved Parmesan and croutons

Penne pasta salad with tomato, basil and feta cheese

Potato salad with white ham, diced Emmental and chives

French bean salad with quail eggs, tomato, shallots, tuna, olive

Starters

Smoked salmon with lemon cream

Cold Norwegian salmon with lemon jelly

Cold cuts: Parma ham, white ham and salami

Terrine of grilled vegetables with bell pepper coulis

Home made terrine foie gras and figs jam (extra \$35/ person)

Caramelized Japanese scallop with virgin sauce (extra \$35/ person)

Boston Lobster termidor (extra \$55/ person)

Home made pork liver terrine with cognac

Cold roasted NZ beef tenderloin

Cold roasted farmed chicken

HK\$ 248/ person

MINIMUM ORDER

20 PERSONS

Main courses

Penne pasta carbonara
Wild mushrooms risotto
Pan-fried sea bass with virgin sauce
(tomato dices, olive oil, basil and lemon juice)
Poached black cod with a lemon cream sauce
Mixed seafood tagliatelle with Parmesan cheese
Wagyu beef cheek stewed in red wine
Roasted pork loin with mustard sauce
Veal stewed with wild mushrooms and onions
Sautéed farmed chicken with Provencal vegetables

Side Dishes

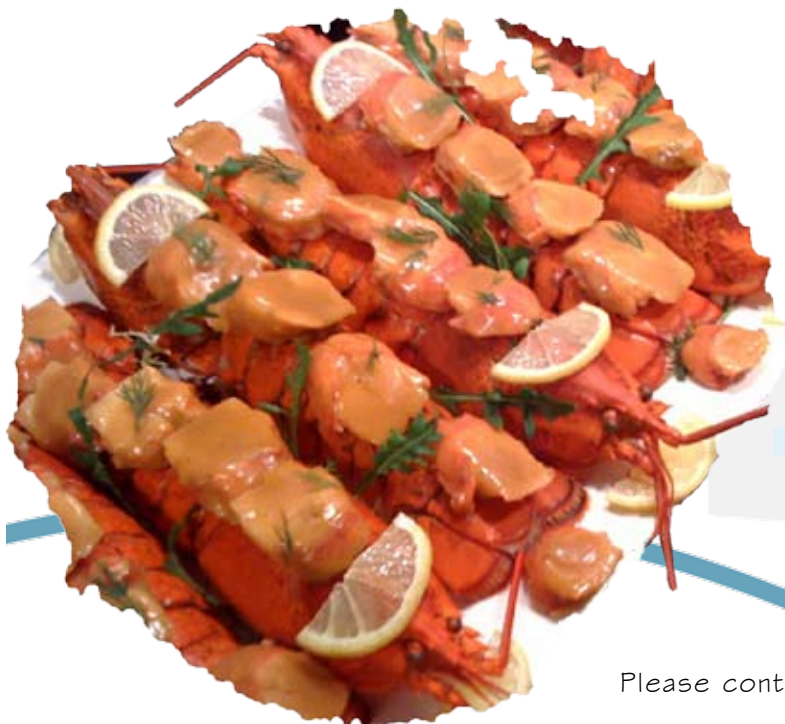
Mashed potatoes
Tomatoes à la Provencal
Sautéed mixed vegetables
Roasted potatoes with rosemary
French beans with lemon juice and Italian parsley
Fried rice with fresh water prawns

Cheeses & Desserts

Emmental, blue cheese, brie
Tiramisu
Caramelized apple tart
Lemon or mango cheese cake
Fresh fruit salad flavored with rum
Poached pear with chocolate fudge
Chocolate moelleux with vanilla custard
Pan cakes with orange and Grand Marnier sauce

Dressings and Sauces

Caesar, Italian, French, Lemon and olive oil
Home made mayonnaise, Thousand island, Tartar
Bread, butter, olive oil and balsamic vinegar are included



Paper plates, plastic cutlery and
disposable containers are supplied

Chef or Serving Staff
ARE NOT INCLUDED

Please contact us for information on additional charges

BBQ

All our meat is imported
and free range bread

Fishes and vegetables are chilled
providing freshness and flavor

We import our own spices
for our marinade to bring
a unique taste to our creations

BBQ menu includes

3 starters, soups or salads
from the Buffet menu

3 BBQ choices and 2 side dishes

3 desserts



Meat

Marinated Australian Angus beef rib

Marinated Black Angus Australian rib eye steak

Marinated USA pork chop with sirocco spices

Marinated New Zealand lamb chop with firework black pepper

New Zealand beef tenderloin skewer with bell peppers and shallots

Marinated French spring chicken with cumin, fresh coriander and lime

Whole New Zealand lamb leg with café de paris spice and garlic

Home made merguez sausage, spicy beef and lamb sausage

Home made chicken sausage with fresh coriander

Home made pork sausage with onions

HK\$ 380/ person
MINIMUM ORDER
6 PERSONS

Fish

Tiger prawns on skewer marinated with garlic

Fresh Island's Sardines marinated with sea salt

Squid and zucchini skewer marinated with spicy rose harissa

Chilean sea bass in tinfoil with lemon juice tomato and basil

Chilled Norwegian salmon and pickle lemon skewer

Side Dish

Potatoes in tinfoil with chives cream

Button mushroom and zucchini skewer

Piquillos (mini bell pepper) stuffed with semi dry tomato and feta

French beans rolled with bell peppers strings

Green Asparagus rolled with zucchini



All dishes can be ordered individually
with minimum quantity for each dish

Please contact us for more information on any selections

PROVENÇAL DELIGHT

3 COURSE MENU

Cauliflower soup

Or

Wild mushrooms and poached egg Vol au vent

Or

Seared tuna and french beans salad

With lime and olive oil dressing

Or

Tomato and buffalo mozzarella tartlet

With rocket salad and pesto



Veal simmered in white wine with mushrooms and vegetable basmati rice

Or

Lamb shank stewed in Moroccan tomato sauce with mashed potato

Or

Risotto with wild mushrooms and roasted vegetables

Or

Pan-fried sea bass with virgin sauce sautéed sliced zucchini Provençal



Fresh fruits and strawberry ice cream timbale

Or

Caramelized apple tart and vanilla custard

Or

Brie cheese platter with grapes

Chef Cedric's Signature Dishes



Chinaware and Crockery
ARE INCLUDED

HK\$ 248/ person

Chef and Waiters are provided throughout the whole meal

SIROCCO BREEZE

3 COURSE MENU

Mixed cold cut platter
Parma ham, French white ham, Rosette salami
and home made pork terrine

Or

Sea bass carpaccio with lemon olive oil
Rocket salad and Parmesan shavings

Or

Salad of smoked duck breast, duck liver pate
and roasted bell pepper

Or

Fresh green pea soup



Home made tagliatelle with fresh seafood and tomato sauce

Or

Stewed Wagyu beef cheeks in red wine sauce

Roasted potato and sautéed French bean

Or

Traditional Osso Bucco

With Mediterranean mashed and carrots

Or

Poached Halibut with a lemon butter sauce

Rice trio and green asparagus



Chocolate moelleux with raspberry cream

Or

French cheese selection from Herve Mons

Or

Your choice of flavored cheesecake



Chef Cedric's Signature Dishes

HK\$ 298/ person

Chinaware and Crockery
ARE INCLUDED

Chef and Waiters are provided throughout the whole meal

MEDITERRANEAN BREEZE

3 COURSE MENU

Cauliflower soup with white truffle oil

Or

Blue swimmer crabmeat and tuna tartar

Marinated with lime juice, fresh basil and olive oil

Or

Home made foie gras terrine with roasted apple calvados

Toasted brioche and figs jam

Or

Duo of smoked and marinated salmon

Cream of Oscietra Caviar and Salad with citrus dressing



Roasted Chilean sea bass with virgin sauce

Steamed potato and green asparagus

Or

Grilled N.Z. beef tenderloin with a black truffle risotto

Morel and chanterelle sauce

Or

Yabby's risotto flavored with VSOP cognac

Or

Oven roasted N.Z. Rack of lamb with thyme jus

Buttered potatoes with Italian parsley

Or

Home made tagliatelle with fresh seafood and tomato sauce



Chocolate moelleux with raspberry cream

Or

French cheese selection from Herve Mons

Or

Your choice of flavored cheesecake

Chef Cedric's Signature Dishes



Chinaware and Crockery
ARE INCLUDED

HK\$ 348/ person

Chef and Waiters are provided throughout the whole meal

GOURMET DINNER

5 COURSE MENU

Blue swimmer crabmeat and tuna tartar
Marinated with lime juice, fresh basil and olive oil

Or

Home made foie gras terrine with roasted apple calvados
Toasted brioche and figs jam



Fresh green pea soup flavored with white truffle oil



Roasted Chilean sea bass with virgin sauce
Steamed potato and green asparagus

Or

Yabby's risotto flavored with VSOP cognac



Grilled N.Z. beef tenderloin with a black truffle risotto
Morel and chanterelle sauce

Or

Oven roasted N.Z. Rack of lamb with thyme jus
Buttered potatoes with Italian parsley



Celebration cake



Chef Cedric's Signature Dishes

HK\$ 558/ person

Chinaware and Crockery
ARE INCLUDED

Chef and Waiters are provided throughout the whole meal



Luen Wai Commercial Building
9/F, Unit B, 95 Des Voeux Road West
Sai Ying Pun, Hong Kong SAR
香港西營盤德輔道西95號威威商業大廈
Tel: 2984 0886 - Fax: 2661 3010
e-mail: info@icatering.hk - www.icatering.hk