

畢業聚餐精選 2010

Graduation Package 2010



1. 國際自助餐午餐 International Buffet Lunch

成人每位 HK\$230* per adult; 小童每位 HK\$170* per child

2. 國際自助餐晚餐菜單 A International Buffet Dinner Menu A

成人每位 HK\$260* per adult; 小童每位 HK\$190* per child

國際自助餐晚餐菜單 B International Buffet Dinner Menu B

成人每位 HK\$280* per adult; 小童每位 HK\$210* per child

凡預訂 40 人或以上的宴會, 即享有下列優惠:

For parties of 40 persons or more, you can enjoy the following privileges:

- λ 使用私人宴會廳 Use of private banquet rooms
- λ 無限量供應橙汁及汽水共兩小時 Unlimited serving of chilled orange juice and soft drinks for 2 hours
- λ 免費使用液晶體投射機及屏幕 Use of LCD projector with screen
- λ 免費使用舞台及專業音響 Complimentary use of stage and audio equipment
- λ 免費使用卡拉OK設備 Free use of Karaoke system

凡預訂 80 人或以上的宴會, 即享有下列額外優惠:

For parties of 80 persons or more, you can enjoy the following additional privileges:

- λ 再臨閣雙人自助午餐券作抽獎 Lunch buffet coupon for 2 persons at our Salisbury Dining Room as a lucky draw prize
- λ 數碼色彩影印橫額 Complimentary digital PVC banner
- λ 免費泊車位兩個 (視乎情況而定) 2 complimentary car parking (Subject to availability)

*以上價目須另收加一服務費 All prices are subject to 10% service charge

*小童價格適用於 11 歲以下小童 Children price applies to kids aged below 11

*有效期至 2010 年 9 月 30 日 Valid until 30 September, 2010

查詢及預訂, 請致電 2268 7880-7882 或電郵至 fnb@ymcahk.org.hk, 與宴會營業部聯絡。

For further information and reservations, please contact our Banquet & Conference Sales Team

at 2268 7880 - 7882 or E-mail: fnb@ymcahk.org.hk.

GRADUATION LUNCH BUFFET MENU

湯

燒南瓜湯配意式多士粒
雜錦麵包籃

沙律精選

法式雜錦生菜
意大利貝殼粉沙律
德國薯仔沙律
菓子沙律

精選凍盤

鮮蝦及新西蘭青口
煙三文魚及香草煙鮫魚
雜錦凍肉
日式冷麵
雜錦壽司
日式中華沙律

精選熱盤

日式照燒雞翼
焗乾蔥排骨
俄國炒牛肉
扒牛仔腸洋蔥汁
龍利柳配鮮菓沙沙汁
茄汁肉丸意粉
海鮮炒飯
田園時蔬

甜品

合時鮮果盆
芒果布丁
藍莓芝士餅
朱古力奶凍伴士多啤梨
啫喱杯
香滑豆腐花
法式雜餅

咖啡或茶

SOUP

Roasted Pumpkin Soup with Pesto Crouton
Assorted Bread Basket

SALAD CORNER

Assorted French Lettuce
Shell Pasta Salad
German Potato Salad
Fruit Salad

COLD DISHES

Fresh Shrimp and New Zealand Mussel on Ice
Smoked Salmon and Tangini
Assorted Cold Cut Platter
Japanese Cold Noodle
Assorted Japanese Sushi
Japanese Seaweed Salad

HOT DISHES

Roasted Chicken Wing with Teriyaki Sauce
Baked Pork Spare Rib with Shallot
Beef Stroganoff
Grilled Chipolata Sausage in Onion Sauce
Grilled Fillet of Sole with Fruit Salsa
Spaghetti with Meat Ball in Tomato Sauce
Fried Rice with Seafood
Garden Vegetable

DESSERT CORNER

Seasonal Fruit Platter
Mango Pudding
Cheese Cake with Blueberry
Chocolate Bavaroise with Strawberry
Assorted Jelly in Glass
Sweetened Bean Curd
Assorted French Pastries

Coffee or Tea

GRADUATION DINNER BUFFET MENU A

湯

海鮮周打湯
麵包籃精選

沙律精選

法式雜錦生菜
櫻桃番茄, 粟米沙律
德國薯仔沙律
蛋沙律

精選凍盤

鮮蝦及新西蘭青口
煙三文魚
三文魚及吞拿魚刺身
日式冷麵
雜錦壽司
迷你八爪魚及螺肉
日式中華沙律

精選熱盤

日式照燒雞翼
燴海鮮伴香草汁
香煎牛柳配芥菜汁
香橙肉排
燴印度咖哩雞配芒果
茄汁肉醬長通粉
中式揚州炒飯
田園時蔬

甜品

熱帶鮮果盆
蘋果卷配雲呢拿汁
意大利芝士蛋糕
泡夫球伴朱古力汁
鴛鴦朱古力慕絲
香滑豆腐花
法式雜餅

咖啡或茶

SOUP

Seafood Chowder
Bread Basket

SALAD CORNER

Assorted French Lettuce
Cherry Tomato, Sweet Corn Salad
German Potato Salad
Egg Salad

COLD DISHES

Fresh Shrimp and New Zealand Mussel on Ice
Smoked Salmon
Salmon and Tuna Sashimi
Japanese Cold Noodle
Assorted Sushi
Baby Octopus and Whelk Meat
Japanese Seaweed Salad

HOT DISHES

Roasted Chicken Wings with Teriyaki Sauce
Stewed Mixed Seafood in Tarragon Sauce
Grilled Beef Tenderloin with Mustard Sauce
Sautéed Pork Spare Rib in Orange Sauce
Indian Chicken Curry with Mango
Penne Pasta with Tomato Meat Sauce
Fried Rice in "Yeung Chow" Style
Garden Vegetable

DESSERT CORNER

Tropical Fruit Platter
Apple Strudel with Vanilla Sauce
Tiramisu
Profiteroles in Chocolate Sauce
Dark & White Chocolate Mousse
Sweeten Bean Curd
Assorted French Pastries

Coffee or Tea

GRADUATION DINNER BUFFET MENU B

湯

野菌忌廉湯
麵包籃精選

沙律精選

法式雜錦生菜
意式海鮮沙律
櫻桃番茄, 粟米沙律
德國薯仔沙律
蟹柳青瓜絲沙律
菠蘿雞肉沙律

精選凍盤

凍蝦及翠玉螺
雜錦壽司及壽司卷
三文魚, 吞拿魚及魚立魚刺身
日式中華沙律
迷你八爪魚及螺肉
巴拿馬火腿伴蜜瓜

切肉車

燒西冷牛肉配燒汁

精選熱盤

炸雞配香草汁
菠蘿生炒骨
西蘭花炒帶子
炸龍利柳配他他汁
泰式青咖喱雞配白飯
伊文士牛仔配寬麵
炸薯角
田園時蔬

甜品

熱帶鮮果盆
雜錦慕絲杯
焦糖吉士
芒果千層酥
黑森林餅
法式雜餅
香軟雪糕

咖啡或茶

SOUP

Wild Mushroom Cream Soup
Bread Basket

SALAD CORNER

Assorted French Lettuce
Italian Seafood Salad
Cherry Tomato, Sweet Corn Salad
German Potato Salad
Crab Stick and Cucumber Salad
Chicken and Pineapple Salad

COLD DISHES

Shrimp and Green Whelk on Ice
Assorted Sushi and Maki Roll
Salmon, Tuna and Snapper Sashimi
Japanese Seaweed Salad
Baby Octopus and Whelk Meat
Parma Ham and Melon

CARVING STATION

Roasted Sirloin with Gravy

HOT DISHES

Deep-fried Chicken with Herb Sauce
Sweet and Sour Pork with Pineapple
Sautéed Scallop with Broccoli
Deep-fried Fillet of Sole with Tartar Sauce
Green Curry Chicken in "Thai" Style with Steamed Rice
Eminced of Veal with Butter Linguine
Deep-fried Potato Wedge
Garden Vegetable

DESSERT CORNER

Tropical Fruit Platter
Assorted Mousse in Glass
Cream Caramel
Fresh Mango Mille Feuille
Black Forest Cake
Assorted French Pastries
Assorted Ice-cream

Coffee or Tea