SOUTH LANE



Sophisticated Catering Breakfast | Lunch | Canapés Drop-Off Delivery and Full Service

www.southlane.co | catering@southlane.co



USEFUL INFORMATION

We welcome enquiries of all kinds



Information

DROP-OFF CATERING

Our online ordering menu includes a wide variety of sweet + and savory foods for pickup or delivery. All items are plated on eco-plastic free packaging, so all you need to do is remove the lid enjoy!

FULL SERVICE

Our skilled team can assist your event from set-up to waiter service. Catering equipment is also available for rental such as china/silver/glassware and hot buffet warmers.

PLACE ORDER

A minimum of 2 working days advance order is required. Place your order online, by WhatsApp, email or in person.

For any last-minute arrangements feel free to let us know and we will do our best to assist.

DELIVERY

From 7:30 AM

A minimum of \$2,000 Hong Kong Island for delivery. For orders below the minimum a higher delivery fee apply.

Delivery Fees:

\$100 Kennedy Town to Quarry Bay (along the island line)

\$150 Other parts of Hong Kong Island

\$200 Kowloon

\$500+ New Territories

An additional fee applies to catering with equipment rentals

Place Order Online







Whatsapp 57448390

Email catering@southlane.co



OUR SERVICES



DROP-OFF CATERING

Our catering menu includes a wide variety of sweet + savory foods for pickup or delivery. All food & drinks are packed in plastic free packaging so all you need to do is remove the lid + enjoy!



CATERING STAFF

Our team are professionally trained in their area of work and provides a friendly and reliable that is tailored to you and your needs.



CATERING WITH SETUP

Our team can assist with setup so you can focus on other important things.

Buffet warmers and equipments are available.



EQUIPMENTS RENTAL

We provide flower arrangement, furniture, glassware, chinaware and silverware rental along with your catering.

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01. REFRESHMENTS

Breakfast and Afternoon



FRESH BAKERY

| BUTTER CROISSANT REGULAR SIZE (| 12 pcs 420 | 24 pcs 840 |
|------------------------------------------------------------------------------------------------------------------------|---------------|---------------|
| orange / strawberry jam / fresh fruit BUTTER CROISSANT MINI | 320 | 640 |
| PAIN AU CHOCOLATE MINI pure fine butter and cocao / fresh fruits | 320 | 640 |
| ASSORTED PASTRY BOX mini butter croissant / pain au chocolat / apple tatin / raisin swirl / fresh fruits | 320 | 640 |
| MUFFINS MINI Ø assorted blueberry / double chocolate | 340 | 680 |
| SAVOURY SCONE MINI Q seasonal savoury scone / tomato chutney | 340 | 680 |
| SWEET SCONE MINI $\sqrt{}$ seasonal sweet scone / orange jam | 340 | 680 |
| ASSORTED SCONE BOX \$\infty\$ two flavours mini scones / fresh fruits tomato chutney / orange jam | 340 | 680 |
| ASSORTED PASTRY + SCONE BOX 2 pieces of each flavour mini pastry and scone fresh fruits / tomato chutney / orange jam | 340 | 680 |
| SCONE SANDWICH MINI cotto ham, baby rocket savoury mini scone *vegetarian option available | 460 | 920 |
| REFRESHMENT BOX FOR 1 Two choices of pastry (2 pcs) + fresh fruits Add \$25 Super Seed Muesli Cup | 60 | per person |

PANCAKES & WAFFLES

| | FOR 1 | 6-10 | 14-20 |
|------------------------------------------------------------------------------------------------------------------------------------------|-------|------|-------|
| SWEET POTATO PANCAKE MINI \(\) candied banana, raspberry peanut butter, toasted organic coconut flakes, flaxseed + Grade A maple syrup | 88 | 380 | 760 |
| FRENCH TOAST WAFFLE with fresh berries, pomegranate, crushed peca and pistachio, Nutella + Grade A maple syrup | | 380 | 760 |







ORGANIC FREE-RANGE EGGS

FOR 1 6-10 14-20

CREAMY SCRAMBLED 68 580 1040

choose 1: cotto ham / smoked salmon / avocado rocket with sourdough

POACHED EGG 68 580 1040

choose 1: cotto ham / smoked salmon / avocado rocket with sourdough

TOFU SCRAMBLED \(\int \) 68 580 1040 choose 1: cotto ham / smoked salmon / avocado rocket with sourdough

SANDWICHES

| | FOR 1 | 6-10 | 14-20 |
|----------------------------------------------------------------------------------------------------------------------|-------|------|-------|
| COTTO HAM & CHEESE SANDWICH on sourdough | 88 | 740 | 1480 |
| LEMON CHICKEN SANDWICH on sourdough | 88 | 740 | 1480 |
| AVOCADO CRISPY EGG SANDWICH © crushed avocado, organic free-range fried egg, sprouts, watermelon radish on sourdough | 88 | 740 | 1480 |

SALMON BAGEL

toasted bagel, smoked salmon, rocket salad, pickled onion, herby cream cheese

| selfassemble | 88 | 740 | 1480 |
|--------------------------------|----|-----|------|
| bagel sandwich (whole) | 88 | 740 | 1480 |
| bagel sandwich (cut in halves) | | 460 | 920 |

>>> visit online shop for more selection

HEALTHY SWEETS

SEASONAL FRESH FRUITS MINI CUPS Y

| | FOR 1 | 6-10 | 14-20 |
|-----------------------------------------------------------------|-------|------|-------|
| SUPER SEED MUESLI $\sqrt{}$ | 58 | 580 | 1280 |
| seasonal fruits, nuts + blueberry coconut yoghur | t | | |
| CREAMY OATS PORRIDGE $$ (warm) caramelised grapefruit, rhubarb, | 45 | 480 | 860 |
| almond + flaxseed | | | |
| SEASONAL FRESH FRUITS PLATTER | 45 | 480 | 860 |







BREAKFAST BUFFET SET

SIMPLE

DELUXE

ASSORTED PASTRY + SCONE BOX

2 pieces of each flavour mini pastry and scone fresh fruits / tomato chutney / orange jam

ORGANIC SCRAMBLED EGGS

choose one: cotto ham / smoked salmon / avocado rocket with sourdough

Add \$500 with warmer and setup

SUPER SEED MUESLI

seasonal fruits, nuts + organic blueberry coconut yoghurt

ASSORTED PASTRY + SCONE BOX

2 pieces of each flavour mini pastry and scone fresh fruits / tomato chutney / orange jam

MUFFINS MINI

assorted blueberry and double chocolate

CREAMY SCRAMBLED

choose one: cotto ham / smoked salmon / avocado rocket with sourdough

SUPER SEED MUESLI

seasonal fruits, nuts + organic blueberry coconut yoghurt

SEASONAL FRUITS PLATTER

FRESH BREWED COFFEE OR TEA POT

FRESH ORANGE JUICE
FRESH BREWED COFFEE OR TEA POT
ADD \$250 FOR AN EXTRA POT

\$1,500 per 10 guests \$ 2 , 6 0 0

per 10 guests

Add \$500 with warmer and setup

02. GLAZING PLATTERS

Impress your guests with a beautiful spread presented in a wooden box.



FIVE CHEESE PLATTER ()

1580

a selection of luxury cheeses from France and England paired with fresh fruits, crackers and sourdough bread.

Camembert de Normandie, Cow, France Le Comte 18 Months, Cow, France Le Cabri, Goat, France Mature Cheddar, Cow, English Seasonal Cheese



CHARCUTERIE PLATTER

1580

fine Italian cold cuts paired with seasonal fruits, vegetables and olives.

Italian Cotto Ham Gran Reserva Parma Ham Iberico Bellota Chorizo Iberico Bellota Lomo Iberico Salchichon



CRUDITES √

880

bright, fun and delicious selection of dips served with raw & roasted vegetables. It is both vegan and gluten free.

Pink Lady Beet Hummus Rocket Pesto Baba Ganoush



SMOKED SALMON

1180

an impressive whole-side smoked salmon presentation with pickled red onion, pomegranate and preserved lemon. Served with sourdough toasties.

Great for breakfast or as a lunch starter.



SEASONAL CUT FRUITS PLATTER √ 680

beautiful presented array of fresh seasonal cut fruits.



GLAZING CUP FOR 1

68

a perfect party cup filled with delicious cheeses, charcuterie and fresh fruits. Vegetarian and vegan options available.

Private label can be applied with no addiditional cost.

03. LUNCH & DINNER

Healthy . Fresh. Energised



WHOLESOME GREENS

| | FOR 1 | 6-10 | 14-20 |
|------------------------------------------------------------------------------------------------------------------------------------|-------------|------|-------|
| MARRAKECH \(\) herby tabbouleh, spinach pea falafel, humn crispy pita bread, honey halloumi, roasted zucchini + marinated olives | 138 nus, | 680 | 1360 |
| CAESAR SALAD romaine lettuce, parmesan, white anchovie soft boiled free ranged eggs + garlic crouto | | 680 | 1360 |
| LEAFY GREEN √ mesclun salad, sweetcorn, carrots, cherry tomatoes, lemon olive oil dressing | 68 | 320 | 640 |
| TRIO TOMATO SALAD colourful tomatoes, feta cheese, olives, pomegranate, shallot, fresh basil | 68 | 320 | 640 |

>> Add \$68 Roasted Chicken / Salmon (For 1)

STARTERS

| | 6-10 | 14-20 |
|-----------------------------------------------------------------------------|------|-------|
| GARLIC BREAD rubbed with roasted garlic + herby garlic | 280 | 560 |
| GARDEN VEGGIE SOUP $$ seasonal vegetables (refer to online ordering page) | 580 | 1160 |
| SEAFOOD CHOWDER market seafood, potato, cream + garlic crispy | 780 | 1560 |
| CRISPY GARLIC TIGER PRAWNS smoked chipotle mayo + lime | 580 | 1160 |
| MINI SNAPPER BURGER lettuce, tomato + tartar sauce | 480 | 880 |
| CHICKEN SCHNITZEL TONNATO anchovy mayo, pickled cucumber + pecorino | 480 | 880 |
| LEMONGRASS CHICKEN SATAY paired with peanut sauce | 480 | 880 |
| BAKED POTATO CAULIFLOWER GRATIN () | 480 | 880 |
| FRESH BEANS \(\) with red shallot and rose dressing, great as a side dish | 320 | 640 |









MAINS

| | For 1 | 6-10 | 14-20 |
|------------------------------------------------------------------------|-------|-------------|-----------|
| ROASTED LILYDALE CHICKEN | | | |
| free range Australian whole chicken chicken thighs | | 380 *a whol | e chickei |
| roasted chicken with couscous and veggies | 158 | , | |
| SEARED HANGER STEAK cheesy cabbage bake, chimichurri + lemon | 188 | 780 | 1560 |
| PAN-SEARED BARRAMUNDI whipped potato, sautéed greens + beurre blanc | 158 | 680 | 1460 |
| ROASTED SALMON pickled sweet onion, capers, olives, herbs, pomegranate | 188 | 880 | 1760 |



| | For 1 | 6-10 | 14-20 |
|-----------------------------------------------------------------------------------------------------------------|-----------|------|-------|
| LUMP CRAB CAPELLINI | 188 | 980 | 1860 |
| lobster sauce, capers, tomato + gremolata | | | |
| SPAGHETTI MEATBALLS Australian beef, fresh tomato sauce, basil + | 158 | 580 | 1160 |
| parmesan cheese | | | |
| SPAGHETTI IMPOSSIBLE! MEATBALL Impossible!, fresh tomato sauce, basil + parmesan cheese *vegan option available | Ø 158 | 580 | 1160 |
| DRY SEAFOOD LAKSA prawns, snapper, squid, lobster stock, free ran eggs, noodles | 188 ge | 680 | 1260 |
| LOBSTER RISOTTO fresh lobster in seafood tomato broth | 228 | 980 | 1860 |
| GREEN RISOTTO spinach, zucchini, corn, asparagus pesto, goats cheese + arugula vegan option available | 158 | 580 | 1160 |









LUNCH / DINNER BUFFET SET

CLASSIC

DELUXE

CAESAR SALAD

romaine lettuce, parmesan, white anchovies, soft boiled free ranged eggs + garlic croutons

GARLIC BREAD

rubbed with roasted garlic + herby garlic

LEMONGRASS CHICKEN SATAY

paired with peanut sauce

PAN-SEARED BARRAMUNDI

whipped potato, sautéed greens + beurre blanc

SPAGHETTI MEATBALL

Australian beef, fresh tomato sauce, basil + parmesan cheese

GREEN RISOTTO 0

spinach, zucchini, corn, asparagus pesto, goats cheese + arugula *vegan option available

COUNTRY CARROT CAKE

Californian raisin, nuts & seeds topped with lemony cream cheese frosting

MARRAKECH

herby tabbouleh, spinach pea falafel, hummus, crispy pita bread, honey halloumi, roasted zucchini + marinated olives

CAESAR SALAD

romaine lettuce, parmesan, white anchovies, soft boiled free ranged eggs + garlic croutons

CRISPY GARLIC TIGER PRAWNS

smoked chipotle mayo + lime

LEMONGRASS CHICKEN SATAY

paired with peanut sauce

SEARED HANGER STEAKS

cheesy cabbage bake, chimichurri + lemon

ROASTED SALMON

picked sweet onion, capers, olives, herbs, pomegranate

LUMP CRAB CAPELLINI

lobster sauce, capers, roasted tomato + gremolata

GREEN RISOTTO 0

spinach, zucchini, corn, asparagus pesto, goats cheese + arugula *vegan option available

ALMOND ORANGE CAKE

PASSIONFRUIT LIME CHEESECAKE

\$ 3,200 8-10 guests \$5,800

8-10 guests

Add \$800 with warmer and setup

04 . BOX FOR 1

Healthy varieties in fully sustainable packaging



BREAKEAST

ORGANIC EGGS + REFRESHMENTS

Choice of Scrambled, Poached Eggs or Tofu Scrambled Fresh Pastries (1 pcs) Seasonal Fruit Cup (1 pcs)

BAGEL SANDWICH + REFRESHMENTS 128

Choice of a Bagel Sandwich Fresh Pastries (1 pcs) Seasonal Fruit Cup (1 pcs)

SANDWICH + REFRESHMENTS 128

Choice of a Sandwich Fresh Pastries (2 pcs) Seasonal Fruit Cup (1 pcs)

LUNCH

BASE + PROTEIN

Choice of Protein (choose 1):

Roasted Organic Chicken / Australian Hanger Steak / Roasted Salmon Choice of Base (choose 1):

Mixed Salad / Herby Cous Cous / Wakame Rice

WHOLESOME BOWL + PROTEIN

Choice of Protein (choose 1):

Roasted Organic Chicken / Australian Hanger Steak / Roasted Salmon

cauliflower rice, mushroom, edamame, brown & red rice mix, maple carrot, purple cabbage sprouts, curly kale, cucumber, organic egg + orange miso dressing

Add \$18 for a piece of dessert

>> GLUTEN FREE, VEGETARIAN AND VEGAN OPTIONS ARE AVAILABLE

05. CANAPÉS

All are designed to be served bite-sized perfect with drinks at cocktail parties, both large and small, formal or informal.



SEAFOOD Salmon Chive Cream Cheese Mini Tart \$250 / 10 pieces Salmon Rillette Roll with Ikura [gluten-free]

Prawns Corn Fritter

Lump Crab Cake with Lemon Mayo

Crispy Snapper Burger

MEAT Glazed Chicken on Stick [gluten-free]

Crispy Chicken Tonnato \$250 / 10 pieces

> Grass-Fed Steak Cube [gluten-free] Roast Beef Mini Bun with Harissa Mustard

Cold Cuts on Gouda Cheese Stick [gluten-Free + keto]

GREEN Rainbow Zucchini Roll

Pea Edamame Ricotta Tarlets \$180 / 10 pieces

Zucchini Mini Sandwich [vegan]

Avocado Roasted Peppers Crispy Rice Cake [vegan]

French Cheeses on Stick

SWEETS Dark Chocolate Brownie

Almond Orange Cake [gluten-free] \$180 / 10 pieces

> Bunny Carrot Cake Passionfruit Cheese Cake Fruit Sticks [vegan]

EFFORTLESS SET

Your choice of: 2 Seafood

2 Meat per 10 guests

1 Veggie

1 Sweet

DELUX SET

Your choice of: 3 Seafood

3 Meat per 10 guests

2 Veggie

2 Sweet

+\$500 with setup and food display equipments rental Service Staff are available please ask us for more information.



06. DESSERTS

| | BITE-SIZED | | WHOLE | |
|----------------------------------------------------------------------------------------------------------|------------|--------|-------|-----|
| | 10 pcs | 20 pcs | 8 " | 10" |
| ALMOND ORANGE CAKE almond flour, whole orange + cream cheese *gluten-free | 250 | 500 | 480 | 980 |
| COUNTRY CARROT CAKE Californian raisin, nuts & seeds topped with lemony cream cheese frosting | 250 | 500 | 480 | 980 |
| PASSIONFRUIT LIME CHEESECAKE cinnamon biscuit base with lemony cream cheese filling | 250 | 500 | 480 | 980 |
| DARK CHOCOLATE BROWNIE | 250 | 500 | 480 | 980 |
| UPSIDE DOWN PINEAPPLE CAKE fresh pineapple and thyme | 250 | 500 | 480 | 980 |
| NYC ASSORTED COOKIES (FULL SIZE) sea salt dark chocolate + oatmeal raisin *individual wrapping available | 350 | 700 | - | M |

SOUTH LANE

O F F I C E C A T E R I N G

HOTEL

Surprise and treat your office to an impressive hotel-style buffet spread Breakfast From \$350 per person

Breakfast From \$350 per person
Lunch / Dinner From \$550 per person
Afternoon Tea From \$250 per person

Minimum 30 guests, contact us for a custom menu





07. DRINKS

Freshly Pressed . Brewed . Organic



COFFEE & TEA POT

| 2 litre = 10 cups 4 litre = 20 cups | 2 litre | 4 litre |
|--------------------------------------------------------------------------------------|---------|---------|
| FRESHLY BREWED SPECIALTY COFFEE served with a bottle of fresh milk | 300 | 600 |
| PREMIUM ENGLISH BREAKFAST TEA served with a bottle of oat milk | 300 | 600 |
| *plant-based milk alternative is available *pot deposit, collection fee may apply | | |

JUICE & SMOOTHIE

| | | Glass Jar | Jar with Tap |
|----------------------------------------------------------------------------------------------------------------------|-------|-----------|-----------------|
| Served in plastic free paper cups | FOR 1 | 6 | 20 |
| FRESHLY SQUEEZED ORANGE JUICE | 48 | 300 | 1100 |
| GREEN DETOX kale, apple, cucumber, celery, lemon, ginger | 48 | 300 | 1100 |
| BEETING HEART apple, carrot, beetroot, orange, ginger | 48 | 300 | 1100 |
| STRAWBERRY LEMONADE fresh strawberries, lemon juice, organic agave | 48 | 300 | 1100 |
| DRAGON BERRY SMOOTHIE blueberry, banana, red dragonfruit, chai seed coconut yoghurt, coconut flakes + oat milk | 68 | 360 | |
| FRUIT INFUSED COCONUT WATER | | 200 | 600 |
| SPARKLING JASMINE KOMBUCHA | 58 | | |

WINES

| BUBBLES | 420 |
|--------------------------------------------------|-----|
| DOMAINE MAISON, Cremant de Loire | |
| refreshing and crisp with pear and brioche notes | |
| ORGANIC WHITE | 380 |
| DOMAINE MAISON, Blanc Passion 2021, Cheverny | |
| aromatic and rich with grapefruits notes | |
| ORGANIC RED | 380 |
| DOMAINE CANET VALETTE, Une at Mille Nuits 2019 | |
| medium body, smooth, wild berries aromas | |
| BEER | 50 |
| MARIHANA IPA, COEDO, Japan (glass bottle) | |





