



TAKEAWAY & CATERING

PANINI

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| 1. Cooked ham, emmental | \$85 |
| 2. Prosciutto di Parma, mozzarella, tomato | \$85 |
| 3. Grilled vegetables, feta cheese (v) 🌿 | \$80 |
| 4. Roasted chicken, avocado | \$85 |
| 5. Smoked salmon, sour cream, avocado | \$95 |



ROUND FOCACCIA (24 cm)

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| 6. PUGLESE, cherry tomatoes, taggiasca olives (v) | \$98 |
| 7. CALABRESE, mozzarella, peperoni | \$128 |
| 8. PARMA, prosciutto, mozzarella, rocket | \$138 |
| 9. FUNGHI, mozzarella, wild mushroom (v) | \$128 |

ANTIPASTI

	Regular	Catering
10. COLD CUTS PLATTER, 3 selections, olives		\$380
11. CHEESE PLATTER, 3 selections, grapes, crackers, dried fruits		\$380
12. ASSORTED DELI PLATTER, cheese, cold-cuts, duck rilette, olives	\$220	\$380
13. PROSCIUTTO DI PARMA, melon		\$390
14. SMOKED SALMON ON BLINIS, avocado, crème fraiche, capers		\$420
15. ANGUS BEEF CARPACCIO, rocket, cherry tomatoes, parmesan, balsamic dressing	\$128	\$590
16. BURRATA, cherry tomatoes, basil, EV olive oil	\$120	\$480

Remarks

- All catering items are served in disposable trays and portions are good for sharing.
- Regular items are available anytime during our operation hours for take-out while delivery can be arranged with one day's notice for orders to HK Island over \$800
- For catering items, please allow 2-3 days' prior notice for ordering.
- Free delivery to HK Island for orders of \$1200 or above.
- Contact: Tel & Whatsapp 2363-6966 / Elisa: 6122-3636 / Email: elisa@pantrycentrale.com

HEALTHY SALADS

	Regular	Catering
17. CAESAR SALAD chicken OR smoked salmon	\$125	\$485
18. GREEK SALAD bell pepper, cucumber, red onion, olives	\$95	\$420
19. MEDITERRANEAN PASTA SALAD daily recipe	\$90	\$400
20. INSALATA CAPRESE buffalo mozzarella, tomatoes, fresh basil	\$105	\$450
21. CHICKEN SALAD grilled pepper, honey mustard	\$105	\$450
22. QUINOA AND KALE SALAD		\$450
23. POTATO SALAD boiled eggs, gherkin, crispy bacon (optional)		\$420
24. FRENCH BEAN SALAD tuna, cherry tomatoes, olives, orange dressing		\$460

FINGER FOOD

25. MINI CROISSANTS/SANDWICHES, ham & cheese / 22-24 pcs	\$340
26. MINI CROISSANTS/SANDWICHES, salmon / 22-24 pcs	\$350
27. MINI BURGER, Angus beef & cheese / 18 pcs	\$540
28. MINI BURGER, grilled chicken /18 pcs	\$450
29. BRUSCHETTA, grilled mixed vegetables (v) 🌿	\$300
30. BRUSCHETTA, brie & caramelized onion (v) 🌿	\$320
31. VOL AU VENT, cheesy mushroom (v) 🌿	\$320
32. VOL AU VENT, shrimp & mango salsa	\$350
33. VOL AU VENT, duck liver mousse & caramelised onion	\$350
34. SKEWER, cherry mozzarella, tomatoes (v) 🌿	\$330
35. SKEWER, salami, emmental, cherry tomatoes, olives	\$360
36. SKEWER, grilled chicken, bell pepper	\$390



37. CLASSIC LASAGNA beef ragu'	\$580
38. PASTA AL FORNO baked pasta, salmon, besciamella	\$550
39. EGGPLANT PARMIGIANA baked eggplant 🌿	\$530
40. BRAISED beef ribs, mashed potatoes	\$620
41. ROASTED RACK OF LAMB 2 slabs, grilled vegetables	\$980
42. ROASTED SPRING CHICKEN 2 whole pcs, seasonal vegetables	\$580

HOT DISHES

SHOT GLASSES

43. SALMON TARTARE, reme fraiche & avocado / 32 pcs	\$400
44. BEEF TARTARE, red onion & capers / 32 pcs	\$590
45. GNOCCHI, tomato sauce & parmesan / 18 pcs 🌿	\$320
46. GNOCCHI, homemade pesto (v) / 18 pcs 🌿	\$320



SWEETS

	Regular	Catering
47. CLASSIC TIRAMISU, espresso, marsala	\$95	\$490
48. LEMON TIRAMISU, limoncello		\$520
49. PANNA COTTA, mixed berries		\$390
50. TORTA DELLA NONNA, grandmother's cake		\$420