



Christmas

CATERING ❁ BUFFET ❁ MENUS ❁ 2018

(available from 1 TO 31 December 2018)

MENU A

PRICE: \$38+ PER PERSON (MINIMUM 30 PAX)

ADDITIONAL CATERING CHARGE: \$100+

APPETIZER

SPICY PRAWNS SALAD
WITH BABY SPINACH LEAF, POMELO & CRANBERRY
SOY-YUZU DRESSING

SOUP: CREAM OF BUTTERNUT PUMPKIN **(VEG)**
TOPPED WITH TOASTED PUMPKIN SEEDS

CARVERY STATION

TRADITIONAL ROAST TURKEY WITH CHESTNUT-RAISIN STUFFING
SERVED WITH CRANBERRY-POMEGRANATE SAUCE & ROAST GRAVY

COOKING STATION

TORTILLA WRAPS

SHREDDED CHICKEN TERIYAKI WITH FURIKAKE SPICE

BAKED TERIYAKI VEGETABLES **(VEG)**

SHREDDED CUCUMBER, LETTUCE, MAYO, CHEESE & TOBASCO

MAINS

MEDITERRANEAN BAKED FISH WITH TOMATO & CAPERS

SLICED ROAST RIBEYE OF BEEF
PORT WINE WITH RAISIN & SHALLOTS BEEF GRAVY

PRAWNS WITH PERI PERI MARINATE

SAUTEED MIXED MUSHROOMS WITH DICED POTATO **(VEG)**

STIR FRIED YELLOW & GREEN ZUCHINNI **(VEG)**

STEAMED BUTTER RICE WITH CORN KERNEL **(VEG)**

DESSERT

CHRISTMAS LOGCAKES

LEMONCURD TART

FRESHLY CUT FRUITS

COLD BEVERAGE: FRUIT JUICE

THE ABOVE PRICE WILL INCLUDED THE FOLLOWING:

- * COMPLETE BUFFET SETUP WITH FOOD WARMERS
- * ALL NECESSARY BIO-DEGRADABLE DISPOSABLEWARES
- * MINIMUM ONE STAFF





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MENU B

PRICE: \$49.90+ PER PERSON (MINIMUM 30 PAX)

ADDITIONAL CATERING CHARGE: \$120+

APPETIZERS

PAN SEARED BLACK SESAME CRUSTED AHI TUNA
ON FRESH WATERCRESS, MIXED GREENS & RED ONION RINGS
DRESSING: HONEY LIME VINAIGRETTE

CAESAR SALAD **(VEG)**

WITH GARLIC CROUTONS, QUAIL EGGS & PARMESAN CHEESE

SOUP:

SEAFOOD BISQUE WITH DICED PRAWN & CLAMS

CARVERY STATION

TRADITIONAL ROAST TURKEY WITH CHESTNUT-RAISIN-MUSHROOM STUFFING
SERVED WITH CRANBERRY-POMEGRANATE SAUCE & ROAST GRAVY

COOKING STATION

ALL-AMERICAN MINI SLIDERS (MINI BRIOCHE)

- 1) SLICED ROAST BEEF DIPPED WITH GLAZED ONIONS BEEF GRAVY
- 2) MINI CRAB & CHICKEN CAKE
- 3) PORTOBELLO MUSHROOM & GRILLED VEGETABLES **(VEG)**

LETTUCE, SLICED TOMATO, MAYO, MUSTARD-MAYO, BUTTER

MAINS

BAKED WHOLE SALMON
WITH FRESH HERBS, SAFFRON-LEMON CREAM SAUCE

OVEN BAKED RACK OF LAMB (FRENCHED)
CRUSTED WITH DIJON MUSTARD, CRUSHED MACADAMIA, ROSEMARY & MINCED GARLIC
ROSEMARY LAMB GRAVY & MINT JELLY

CRISPY ALMOND PRAWNS TOPPED WITH CRAB ROE

ROASTED PUMPKIN, BRUSSEL SPROUTS & CORN KERNELS WITH CINNAMON-BUTTER- HONEY **(VEG)**

BLACK & WHITE SESAME SEEDS FRIED RICE WITH SESAME OIL **(VEG)**

DESSERT

CHRISTMAS LOGCAKE
TRADITIONAL APPLE TART
FRESHLY CUT FRUITS

COLD BEVERAGE: FRUIT JUICE

THE ABOVE PRICE WILL INCLUDED THE FOLLOWING:

* COMPLETE BUFFET SETUP WITH FOOD WARMERS * ALL NECESSARY CHINAWARE, GLASSWARE,
CUTLERIES * MINIMUM ONE STAFF





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ALL ASIAN CHRISTMAS MENU SPECIAL

PRICE: \$59+ PER PERSON (MINIMUM 30 PAX)

ADDITIONAL CATERING CHARGE: \$120+

APPETIZERS

KIMCHI SALAD WITH PRAWNS AND CORIANDER

MODERN TAHU TELOR

WITH JULIENNE OF CUCUMBER & BANG KWANG, SPECIAL SAUCE

APPETIZER STATION:

SINGAPORE POPIAH (VEG)

BRAISED MIXED VEGETABLES, LOCAL LETTUCE, HARD BOILED EGGS, GARLIC, SWEET SAUCE, SAMBAL, POPIAH SKIN, CRISPY CRUMBS

CARVERY STATION

NONYA ROAST TURKEY

STUFFED WITH GLUTINOUS RICE, MINCED CHICKEN & DRIED SHRIMP SAMBAL

COOKING STATION

PRAWN NOODLES, (SOUP OR DRY)

BOILED BIG PRAWNS, PORK RIBS, SLICED FISH CAKE, KANG KONG, BEAN SPROUTS, FRIED SHALLOTS, GARLIC OIL, CHILI PADI & SOYA SAUCE, YELLOW NOODLE & BEE HOON

DRY SAUCE: SAMBAL, MINCED FRIED DRIED SHRIMP, OYSTER SAUCE, SESAME OIL, TOMATO SAUCE, ZHEN JIANG VINEGAR

MAINS

GRILLED KÜHLBARRA BARRAMUNDI WITH LAKSA MARINATE

CANTONESE STYLE OVEN BAKED WHOLE HOISIN LAMB LEG

CEREAL SLIPPER LOBSTER WITH SALTED EGG FISH SKIN

CHICKEN RENDANG SHEPHARD PIE

BAKED PUMPKIN WITH HONEY & HERBS **(VEG)**

FRIED RICE WITH KAILAN & DICED CARROTS **(VEG)**

DESSERT

CHOCOLATE CHRISTMAS LOGCAKE

BANANA & GULA MELAKA BREAD PUDDING

FRESHLY CUT FRUITS

COLD BEVERAGE: FRUIT JUICE

THE ABOVE PRICE WILL INCLUDED THE FOLLOWING:

* COMPLETE BUFFET SETUP WITH FOOD WARMERS * ALL NECESSARY CHINAWARE, GLASSWARE, CUTLERIES * MINIMUM ONE STAFF





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BBQ TIME ❁ THIS CHRISTMAS?

PRICE: \$49+ PER PERSON (MINIMUM 40 PAX)

ADDITIONAL CATERING CHARGE: \$150+

STARTER

EUROPEAN SALAD WITH WALNUTS & APPLES **(VEG)**

DRESSING: HONEY BALSAMIC

POTATO SALAD WITH PORK BACON & ONIONS

"A LA MINUTE" BBQ STATION

SALMON FILLET (WRAPPED IN BANANA LEAF)

MARINATED WITH ORANGE MARMALADE, BLACK PEPPER, TARRAGON-BUTTER

TANDOORI SPICED BONELESS CHICKEN LEG

PORK RIBS WITH RICH SMOKEY BBQ SAUCE

BEEF STEAK, MARINATED KOREAN-STYLE

SLIPPER LOBSTERS WITH BUTTER, SALT & PEPPER

(TO CHANGE FOR BOSTON LOBSTER, ADD \$60+ PER PIECE)

PRAWNS ON SKEWERS

SATAY – CHICKEN & MUTTON

WITH PEANUT SAUCE, CUCUMBER & RED ONIONS

"SIGNATURE" PORK BELLY ON SKEWERS

OTHER MAIN COURSE ON BUFFET

CORN ON THE COB **(VEG)**

BAKED JAPANESE SWEET POTATO **(VEG)**

KIMCHI FRIED RICE **(VEG)**

SAUCE

WHOLEGRAIN MUSTARD SAUCE, SPECIAL THAI SWEET CHILLI SAUCE, BBQ SAUCE, LOCAL LIME

DESSERT STATION

TIRAMISU

LEMON TART

FRESHLY CUT FRUITS

INCLUSIVE OF FREE FLOW OF SOFT DRINKS & FRUIT JUICE

THE ABOVE PRICE WILL INCLUDED THE FOLLOWING:

- * COMPLETE BUFFET SETUP WITH FOOD WARMERS
- * ALL NECESSARY CHINAWARE, GLASSWARE, CUTLERIES
- * MINIMUM 2 STAFF (ALL BBQ & SERVICE WILL BE DONE BY US)

