



Western Buffet Menu A

\$40.00++ per person

(Subjected to \$300.00++ (Based on every 30 persons) Logistics and Equipment Charges)

(Minimum 30 persons)

Appetizer

Mesclun Salad with Condiments and Dressings

Caesar Chicken Salad with Lettuce, Eggs and Croutons

Soup

Maple Pumpkin Soup
(Served with soft rolls & butter)

Hot Entree

Steamed Butter Rice with Raisins and Roasted Nuts

Oven Roasted Cajun Marinated Chicken with Aromatics

Tempura Fillet Fillets with Tartare Sauce

Tempura of Prawns with Citrus Tartare Sauce

Roasted Root Vegetables with Almond Flakes

Loaded Potato Wedges with Chicken Bolognese

Dessert

Seasonal Fruit Platter

Assorted Cream Puff and Chocolate Eclairs

Beverage

Jasmine Green Tea OR Ice Lemon Tea



Western Buffet Menu B

\$60.00++ per person

(Subjected to \$300.00++ (Based on every 30 persons) Logistics and Equipment Charges)

(Minimum 30 persons)

Appetizer

Mediterranean Pasta Salad with Feta Cheese and Olives

Roasted Chicken Salad with Granny Smith Apple, Watermelon and Grapes

Tiger Prawn and Rockmelon Salad with Thousand Island

Soup

English Style Clam Chowder
(Served with soft rolls & butter)

Hot Entree

Pasta Ala Bolognese with Parmesan Cheese

Caribbean Style Lime Roasted Chicken with Baby Corn

Braised Beef Meatball in Nordic Creamy Gravy Sauce and Cranberry Jam

Oven Roasted Locally Sourced Barramundi with Marinated Tomato Salsa

Sautéed Tiger Prawns with Garlic Butter

Classic Ratatouille with Smokey Tomato Sauce and Herbs

Chicken Chipolata with Honey Mustard and Caramelised Onions

Dessert

Seasonal Fruit Platter

Assorted Mini Cheesecakes

Beverage

Jasmine Green Tea OR Ice Lemon Tea



Western Buffet Menu C

\$80.00++ per person

(Subjected to \$300.00++ (Based on every 30 persons) Logistics and Equipment Charges)

(Minimum 30 persons)

Appetizer

Applewood Smoked Salmon Platter with Assorted of Pickles and Shaved Fennel
Compressed Watermelon and Feta Cheese Salad with Black Olives, Capsicums, Elderflower
Vinaigrette
Sicilian Style Market Seafood Salad with Semi Dried Tomatoes, Roasted Garlic and Paprika

Soup

Truffle Scented Portobello Mushroom Soup
(Served with soft rolls & butter)

Hot Entree

Spanish Paella Style Pilaf with Tomatoes and Puffed Crispy Rice
Moroccan Style Chicken Roulade with Baharat and Mediterrean Couscous
24 hours braised Angus beef Cheek with Truffle Mash Potatoes and Mushrooms
Pan Roasted Norwegian Salmon, Braised Cabbage and Yuzu White Sauce
Market Seafood Boil with Louisiana Sauce
Roasted Asparagus with Hollandaise Sauce, Eggs and Turkey Bacon
Crispy Tiger Prawn Cake with Thai Fresh Mango Sauce

Premium DIY Station

Mini Slider Live Station, Grilled Chicken or Beef Sliders with Pickles on a Sesame Ben.

Dessert

Seasonal Premium Fruit Platter with Forest Berries
Chefs Selection of Petite French Pastries
Chilled Red Tea Jelly with Honey Pearls

Beverage

Jasmine Green Tea OR Ice Lemon Tea