

Outdoor Catering - Buffet Menus

## ESPLANADE THEATRE & CONCERT HALL - COCKTAIL RECEPTION/PRICE LIST

### Cocktail Reception

#### Cold Items

- 1) Rose Smoked Duck with Apple
- 2) Confit of Salmon with Melon in Mustard Oil
- 3) Poached Quail Eggs with Avocado Puree and Crispy Beans
- 4) Tunar Tartar marinated with Truffle Oil in Crispy Cup
- 5) Chilled Crab Meat on Water Melon and Avocado Salsa
- 6) Drunken Sakura Chicken Gelo
- 7) Chilled Tofu with Century Egg and Bean Crumbs
- 8) Crispy Cup with Mixed Fruits
- 9) Cherry Tomato with Blue Berry Dressing
- 10) Shrimp with Cucumber in Soya Vinaigrette
- 11) Cherry Tomato with Crab Meat in Ume Dressing
- 12) Yellow Mustard Snow Pear with Mixed Nuts
- 13) Foie Gras Mousse on Toast
- 14) Salad Prawns with Orange Dressings
- 15) Chilled Scallops with Pine Apple Salsa
- 16) Mini Smoked Chicken Sandwich
- 17) Sichuan Beef Tendon Gelo
- 18) Black Sesame Crusted Tuna in Coconut Emulsion

#### Hot Items

- 19) Crispy Prawns with Wasabi Mayo
- 20) Sesame Chicken Floss Roulade
- 21) Crispy Lychee stuffed with Mango
- 22) Crisp-fried Green Tea Dumpling
- 23) Pan-seared Lemongrass infused Chicken Nuggets
- 24) Vegetable Spring Roll
- 25) Steamed Black Pepper Siew Mai
- 26) Fried Prawn Dumpling
- 27) Seafood Tofu with Spicy Floss

- 28) Vietnamese Yam Spring Roll
- 29) Crispy Fish Fritter in Lemon Butter Sauce
- 30) Pan-seared Green Chive Dumpling
- 31) Crispy Tofu with Chicken Floss
- 32) Crispy Curried Crab stuffed with Lychee
- 33) Pan Seared Seafood Green infused Chicken Nuggets
- 34) Grilled Pacific Tread-fin Fillet in Avocado Relish
- 35) Pan Seared Chicken with Lemongrass Dressings
- 36) Five Spiced Chicken Boxers

#### Sweet

- 37) Mango Glutinous Rice Roll
- 38) Board Bean Soft Cake
- 39) Lemongrass Gelo on Shooters
- 40) Apple Crumble
- 41) Tofu Panna Cotta
- 42) Walnut Pastry
- 43) Soursop Mousse
- 44) Pandan Cream with Mixed Berry
- 45) Herbal Jelly
- 46) Mango Pudding
- 47) Pumpkin Cream
- 48) Chocolate Cake
- 49) Butter Cake
- 50) Mini Fruit Tartlets
- 51) Sesame Puff
- 52) Salted Egg Custard Puff
- 53) Cream Brulee
- 54) Homemade Cream Profiteroles

### Cocktail Price List

	30-150 persons	160 persons above
1) Selection of 5 items	\$20	\$18
2) Selection of 8 items	\$25	\$22
3) Selection of 10 items	\$30	\$28

\* subject to service charge and applicable GST