

BUFFET Menu A

Cold Platters

Cherry Tomatoes
German Potato Salad
Italian Seafood Salad
Asian Salad
(with Deep-fried Bean Curd, Bean Sprout, Carrot, Celery, with Soy Vinaigrette)
Mesclun Leave in Basket
Thai BBQ Pork Neck Salad
Sliced Smoked Norwegian Salmon with Lemon
Roast Chicken & Peach Salad
Roast Bell Peppers, Zucchini & Eggplant Antipasti

Served with Balsamic Vinaigrette, Chili Lime Sauce, Avocado Yogurt Sauce

Hot Buffet

Stir-fried Beef Fillet with Waterchestnut & Kung Po Sauce
Roast Stuffed Pork with Prune & Apple Sauce
Fried Herb Sole Filet with Spiced Tomato Coulis
Fussilli Pasta with Gammon Ham, Mushroom & Pesto Sauce
Malaysian Coconut Pilaf
Roast New Potatoes with Thyme
Stir – Fried Seasonal Vegetables

Desserts

Seasonal Fresh Fruit Platter
Baked New York Cheese Cake
Rich Chocolate Mousse
Cheese Board with Crackers

Tea Or Coffee

\$320 per person

plus 10% service charge

minimum 35 persons

BUFFET Menu B

Cold Platters

Plum Tomato Salad with Basil
Mexican Bean & Corn Salad
Ham Terrine with Cranberry Relish
Chorizo & Pepper Salad
Green Papaya & Duck Salad with Lime Mango Sauce
Prawn, Cucumber & Peach Salad
Sliced Smoked Norwegian Salmon with Lemon
German Potato Salad
Mesclun Salad

Served with Balsamic Vinaigrette, Chili Lime Sauce, Avocado Yogurt Sauce

Carvery

Roast Ribeye Steak with Green Peppercorn Sauce

Hot Buffet

Blackened Salmon Escalope with Cajun Spices
Roast Rack of Lamb with Herbs
BBQ Beef Short Rib with Orange Sauce
Indian Chicken Masala Curry
Penne Pasta with Prawn, Olive, & Spicy Tomato Sauce
Braised Assorted Mushroom Ragout
Stir-fried Seasonal Vegetables with Garlic
Roast New Potato with Thyme

Desserts

Tropical Pudding with Coconut
Carrot Cake
Baked New York Cheese Cake
Cheese Board with Crackers
Fresh Fruit Platter

Tea or Coffee

\$340 per person

plus 10% service charge

minimum 35 persons

BUFFET Menu C

Cold Platters

Sliced Norweigan Smoked Salmon with Capers
Ham Terrine with Cranberry Relish
Grilled Prawns & Calamari Salad with Black Bean Vinaigrette
Beef Tomatoes with Mozzarella & Basil Oil
Thai Beef Salad with Lemon Grass & Lime
Mesclun Leaves in a Basket
Pumpkin Slaw with Rosemary
Sliced Smoked Norwegian Salmon with Lemon
Grilled Assorted Mushroom Salad
Italian Marinated Artichoke & Grilled Eggplant Salad
Home Made Salmon Terrine

Served with Caesar Dressing, Chilli Lime Dressing, Avocado Yogurt Sauce and Condiments

Carvery

Roast Beef Tenderloin with Forest Mushroom Sauce

Hot Buffet

Crispy Five Spiced Grouper with Toasted Garlic
Tandoori Lamb Loin with Mint Marinade
Stir-fried Prawn with Bell Pepper & Mango Sauce
Thai Lamb Red Curry with Baby Eggplant
Braised E-Fu Noodle with Yellow Chive, Straw Mushroom & Bean Sprout
Korean Barley & Sesame Pilaf
Stir Fried Assorted Asian Greens
Roast New Potato with Thyme

Desserts

Baked Blueberry Cheesecake
Jasmine Crème Brulee
Rich Chocolate Cake
Fresh Fruit Platter
Cheese Board with Crackers

Tea Or Coffee

\$ 360 per person

plus 10% service charge

minimum 35 persons