



Western Buffet Menu A

(Minimum 40 persons)

- \$25/person (\$26.75 incl. 7% GST) for 10 items + 1 beverage (Choice of 1 item from each category)

SALADS

- 1) Smoked Salmon Caesar Salad with Anchovy Dressing 🍷
- 2) Roasted Chicken with Thai Asparagus Salad
- 3) Honeydew Melon and Turkey Pastrami Salad with Thousand Island
- 4) Granny Smith Apple Waldorf Salad with Candied Walnuts
- 5) Mediterranean Pasta Salad with Black Olives and Semi Dried Tomatoes

SOUP OF THE DAY

- 1) Rustic Minestrone Soup
- 2) Mushroom Soup with Truffle Oil 🍷
- 3) Hearty Corn Chicken Chowder
- 4) Pumpkin Soup
- 5) Asparagus Soup

SNACKS

- 1) Potato Wedges with BBQ Beef Ragout 🍷
- 2) Chicken Tenders with Garlic Aioli 🍷
- 3) Fried Potato Croquette with Tomato Sauce
- 4) Chicken Chipolata with Hickory BBQ Sauce
- 5) Crispy Tortilla with Guacamole and Salsa
- 6) Cocktail Sausages with Grilled Pineapple


POULTRY

- 1) Oven Baked Pesto Chicken with Roasted Cherry Tomato 🍷
- 2) Oven Baked Parmesan Chicken with Spicy Tomato Sauce
- 3) Roasted Chicken Cacciatore with Grilled Corn
- 4) Beef Meatball with Mushroom Sauce and Gherkin
- 5) Lamb Cottage Pie with Gratinated Cheese


🍷 - Chef Recommended




OCEAN'S CATCH

- 1) Breaded Pollock Fillet with Curly Fries and Tartar Sauce
- 2) Pan-fried Red Snapper Fillet with Lemon Butter Sauce 
- 3) Jerk Spice Marinated Fish Fillet Skewer with Tomato and Corn Salsa
- 4) Roasted Mackerel Fish Fillet, Caribbean Salsa and Lime
- 5) Grilled Seabass Fillet with Lemon and Dill Cream Sauce



SEAFOOD

- 1) Golden Shrimp wrapped with Potato Strips 
- 2) Sautéed Garlic Butter Prawns with Herbs
- 3) Grilled Tiger Prawns in Paprika Tomato Sauce
- 4) Battered Prawn with Tartar Sauce
- 5) Black Lip Mussels with Garlic Cream Sauce


VEGETABLES

- 1) Summer Ratatouille Vegetables
- 2) Oven Roasted Vegetables with Garlic and Herbs 
- 3) Spiced Cauliflower with Toasted Buckweed and Gratinated Parmesan
- 4) Braised Cabbage with Smoked Ham Cream Sauce
- 5) Sautéed French Beans with Garlic

RICE/NOODLES

- 1) Mozzarella Cheese Baked Pilaf Rice with Smoked Chicken 
- 2) Saffron and Raisin Rice, Toasted Nuts and Raisins
- 3) Creamy Au Gratin Potatoes
- 4) Pasta Aglio Olio with Flower Clam and Parsley
- 5) Grilled Chicken Pasta with Herb Pesto Cream 
- 6) Pasta Pomodoro with Parmigiano Reggiano


PASTRIES

- 1) Mini Chocolate Éclair 
- 2) Mini Snowy Cream Puff
- 3) Mini Swiss Roll
- 4) Mini Red Velvet Cake
- 5) Mini Coffee Chocolate Cheesecake
- 6) Mini Green Tea Almond Cake

 - Chef Recommended



DESSERT

- 1) Tropical Fresh Fruits Platter
- 2) Homemade Mango Pudding in Cup
- 3) Honey Sea Coconut with Fruits Cocktail 
- 4) Ice Jelly with Fruits Cocktail
- 5) Honeydew Cream with Sago

BEVERAGE

- 1) Pokka Jasmine Green Tea
- 2) Pokka Ice Lemon Tea
- 3) Pokka Sparkling Apple
- 4) Coffee and Tea

Terms & Conditions:

- Complete buffet setup with tablecloth, food warmers, decorations, biodegradable disposable wares, serviettes & chilli sauce.
- Transport charge of \$50 & prevailing 7% GST of the total amount is applicable.
- We reserve the rights to replace any of the menu items with another of equivalent value, without prior notice, if it is unavailable due to seasonality.