



## **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

### **Hot Entree**

Steamed Butter Rice with Raisins and 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 Bolognaise

### **Dessert**

Seasonal Fruit Platter

Assorted Cream Puff and Chocolate Eclairs

### **Beverage**

Jasmine Green Tea/ 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, Red and Green Grapes

Tiger Prawn and Rockmelon Salad with Thousand Island

### **Soup**

English Style Clam Chowder

### **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/ 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

### **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/ Ice Lemon Tea