

# Buffet, Canapés & Beverage Menu

**Canapés**  
**Option A -Menu**  
**(\$40++ per pax)**

**Chicken Caesar on Garlic Crouton**  
*(Bacon Bits and Crispy Parmesan)*

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**Aioli and Crabmeat Avocado**  
*(Baby Spinach and Yam Rosti)*

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**Crepes of Smoked Salmon & Mousse**  
*(Dill Crème and Asparagus)*

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**Creamy Garlic & Herb Prawn Tart**  
*(Fried Basil and Piment D'espelette)*

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**Roast Beef Striploin**  
*(Onion Mash and Peppercorn Sauce)*

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**Brochette of Watermelon Olive Feta**  
*(Pesto Dressing)*

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**Chilean Scallop baked with Shallot Confit**  
*(Tarragon Bread Crusted and Tomato Relish)*

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**Mango Soya Cheese Tart**

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**Chocolate Fudge Cake**

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**Canapés**  
**Option B -Menu**  
**(\$35++ per pax)**

**Creamy Wild Mushrooms with Cheese on Garlic Toast**  
*(Crispy Parsley and Gratin of Parmesan Cheese)*

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**Seared Shabu Beef rolled with Crunchy Enoki Mushrooms**  
*(Garlic Aioli and Arugula Leaves)*

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**Garlic Crusted Escargot Tartlet**  
*(Tomato Salsa and Melted Mozzarella)*

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**Grilled Asparagus with Melted Buffalo Mozzarella**  
*(Apple Balsamic Reduction)*

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**Pimentos of Prawn on Risotto Tart**  
*(Parmesan Chips)*

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**Baked Chilean Scallops with Bacon Mornay**  
*(Chives and Paprika)*

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**Shish Tawook**  
*(Mint Yoghurt)*

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**Mango Mousse in Cup**

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**Mini Lemon Meringue Tart**

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**Canapés**  
**Option C -Menu**  
**(\$30++ per pax)**

**Tomato Bruschetta on Garlic Toast**  
*(Sweet Tomatoes with Deep Dried Basil)*

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**Charred Broiled Chicken with Onion Relish**  
*(Aioli, Baby Spinach and Crispy Potato)*

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**Smoked Salmon & Mousse Tartlet**  
*(Shave Radish and Dill Crème)*

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**Bacon & Potato Roulade**  
*(Green Onions and Sour Cream)*

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**Timbre Beef Stew**  
*(Mash Potato and Deep Fried Parsley)*

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**Brochette of Sweet Cherry Tomato and Mozzarella**  
*(Pesto Dressing)*

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**Salmon & Cucumber Tartar**  
*(Toasted Focaccia, Chive Crème Fraiche)*

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**Lemon Tart**

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**Buffet Option A**  
**(\$45++ per pax)**

**Bread**

**Mini Ciabatta**

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**Soup (Choose 1 out of 5)**

**Seafood Bouillabaisse**

**Chunky Lentil Soup**

**Lobster Bisque**

**Oxtail Onion Soup**

**Roasted Pumpkin Soup with Grated Walnut**

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**Salad (Choose 3 out of 5)**

**Cocktail Prawn Salad**

*(w/ Julienne Romaine & Sweet Cherry Tomatoes)*

**Chicken Caesar Salad**

*(w/ Garlic Croutons, Shave Parmesan, Sun Dried Tomatoes)*

**Nicoise Salad**

*(w/ Lemon Vinaigrette)*

**Mixed Champignons & Balsamic**

*(w/ Baby Spinach, Sun Dried Tomato and Shaved Parmesan)*

**Smoked Salmon**

*(w/ Baby Spinach & Honey Mustard Dressing)*

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**Vegetables & Starch (Choose 3 out of 6)**

**Gratin Dauphinoise**

**Chunky Seafood Aglio Olio**

**Chicken Paella**

**Sauté Mixed Forest Mushrooms & Turkey Bacon**

*(w/ Garlic Parsley White Wine)*

**Garlic, Rosemary, Spiced Baked Potato Lamb Merguze Sausage**

**Sauté Zucchini**

*(w/ Shallot Cream & Almond Flakes)*

**Mains (Choose 4 out of 8)**

**Provençal Roasted Chicken**

*(w Rosemary Jus & Capsicum Salsa Verde)*

**Cilantro Spiced Baked Chicken Thigh**

*(w Caramel Pineapple Salsa)*

**Oven Baked Barramundi Fillet**

*(w Lemon Butter Sauce & Capers Tomato Salsa)*

**Oven Baked Salmon Fillet**

*(w Truffled Cream Leek, Balsamic Reduction)*

**Rosemary & Cilantro Roasted Leg of Lamb**

*(w Fruit Couscous and Mint Yoghurt)*

**Garlic Stuffed Marinated Spiced Lamb Leg**

*(w Almond Crumbs & Raisin Sauce)*

**Shallots, Mustard & Thyme Marinated Beef Striploin**

*(w Red Wine Jus)*

**Garlic Puree Spiced Crusted Beef Striploin**

*(w Mash Potato & Sherry Jus)*

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**Desserts (Choose 1 out of 3)**

**Chocolate Mud Cheesecake**

**Mini Lemon Meringue Tart**

**Mango Mousse in a cup**

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**Buffet Option B**  
**(\$40++ per pax)**

**Bread**

**Garlic Bread**

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**Soup (Choose 1 out of 4)**

**Roasted Pumpkin Soup**

**Chunky Lentil Soup**

**Truffled Wild Mushroom Soup**

**Oxtail Onion Soup**

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**Salad (Choose 2 out of 4)**

**Cocktail Prawn Salad**

*(w Julienne Romaine & Sweet Cherry Tomatoes)*

**Chicken Caesar Salad**

*(w Garlic Croutons, Shave Parmesan, Sun Dried Tomatoes)*

**Nicoise Salad**

*(w Lemon Vinaigrette)*

**Mixed Champignons & Balsamic**

*(w Baby Spinach, Sun Dried Tomato and Shaved Parmesan)*

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**Vegetables & Starch (Choose 2 out of 5)**

**Gratin Dauphinoise**

**Seafood Aglio Olio**

**Cinnamon & Raisin Basmati Rice**

**Sauté Mixed Forest Mushrooms & Turkey Bacon**

*(w Garlic Parsley White Wine)*

**Garlic, Rosemary Oven Baked Potato**

*(w Caramelized Onion)*

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**Mains (Choose 4 out of 7)**

**Grilled Sage Rubbed Chicken Breast**

*(w/ Onion Mash Potato, Mushroom Cream Brown Sauce)*

**Cilantro Spiced Baked Chicken Thigh**

*(w/ Caramel Pineapple Salsa)*

**Oven Baked Barramundi Fillet**

*(w/ Lemon Butter Sauce & Capers Tomato Salsa)*

**Poached Snapper Fillet**

*(w/ Thyme Cream, Apple Balsamic Reduction & Caramelized Onion)*

**Lamb Goulash**

*(w/ Sour Cream & Crispy Leek)*

**Garlic Stuffed Marinated Spiced Lamb Leg**

*(w/ Almond Crumbs & Raisin Sauce)*

**Normandy Beef Stew**

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**Desserts (Choose 1 out of 3)**

**Banana Walnut Cheese**

**Lemon Tart**

**Chocolate Fudge Cake**

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**Buffet Option C**  
**(\$35++ per pax)**

**Bread**

**Garlic Bread**

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**Soup (Choose 1 out of 4)**

**Smoked Tomato Soup**

**Cauliflower Veloute**

**Truffled Wild Mushroom Soup**

**Clam Chowder**

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**Salad (Choose 2 out of 4)**

**Red Skin Potato Salad**

*(w Pommery Mustard, Gherkins, Vegetarian Bacon Bits, Green Onions)*

**Chicken Caesar Salad**

*(w Garlic Croutons, Shave Parmesan, Sun Dried Tomatoes)*

**Nicoise Salad**

*(w Lemon Vinaigrette)*

**Mixed Champignons & Balsamic**

*(w Baby Spinach, Sun Dried Tomato and Shaved Parmesan)*

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**Vegetables & Starch (Choose 2 out of 5)**

**Gratin Dauphinoise**

**Ratatouille**

**Cinnamon & Raisin Basmati Rice**

**Eggplant Parmigiana**

**Garlic, Rosemary Oven Baked Potato with Caramelized Onion**

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**Mains (Choose 3 out of 6)**

**Grilled Sage Rubbed Chicken Breast**

*(w/ Onion Mash Potato, Mushroom Cream Brown Sauce)*

**BBQ Apple Glaze Baked Chicken Thigh**

*(w/ Capsicum Slaw)*

**Tarragon Crusted Baked Halibut Fillet**

*(w/ Herb Mushroom Sauce)*

**Poached Snapper Fillet**

*(w/ Thyme Cream, Apple Balsamic Reduction & Caramelized Onion)*

**Lamb Goulash**

*(w/ Sour Cream & Crispy Leek)*

**Normandy Beef Stew**

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**Desserts (choose 1 out of 3)**

**Mix Fruit Tart**

**Chocolate Cream Puff**

**Apple Crumble**

**Prices indicated above are subjected to prevailing government taxes**

<b>Category</b>	<b>Brands</b>	<b>\$++ / GLS</b>	<b>\$++ / BTL</b>
<b>Spirits</b>	Beefeater Dry Gin (750ml)	10	130
	Absolut Blue Vodka (750ml)	10	130
	Havana Blanco Rum (750ml)	10	130
	Olmecca Resposado Tequila (750ml)	10	130
	Bulliet Bourbon (700ml)	10	130
	Chivas Regal 12 years (750ml)	10	140
<b>Beers</b>	Heineken Bottle		10
	Erdinger Barrel	\$900++ / Barrel	
<b>Wines</b>	Santa Rita Gran Hacienda <b>Cabernet Sauvignon</b> – (Chile)		50
	Santa Rita Gran Hacienda <b>Sauvignon Blanc</b> – (Chile)		50
<b>Non- Alcoholic</b>	Free Flow Soft Drink	\$15++ per pax / 3 hours	
	Free Flow Soft Drink & Juices	\$20++ per pax / 3 hours	
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