

COCKTAIL RECEPTION MENU A

Price: \$30.00 per guest

Minimum of 80 guests

OPEN CANAPES

Marinated Smoked Salmon with Capers & Dill

Philly Cream On Celery Boat

Smoked Chicken with Pickled & Trio Pepper

Prawns with Mango Coulis & Frissee Lettuce

Smoked Oyster with Cherry Tomato & Pickles

CRUDITIES

Carrot, Cucumber & Celery Sticks

Served with Salsa Dip

HOT SAVOURY

Oven Baked Rosemary Chicken Brochette

Freshly Made Golden Scallop Dumpling

Thai Vermicelli Spring Roll with Garlic Chilli

Grilled Mini Veal Sausage with Tomato Concasse

Oven Baked Mushroom & Fontina Cheese Tart

Freshly Baked Dauphinoise Potato

DESSERT

Fresh Fruit Salad

Assorted Mini French Pastry

Classic Cream Caramel with Wild Berries

BEVERAGE

Refreshing Lemonade

Soft Drinks

Package includes:

- * Complete buffet setup with skirted tables & elegant presentation
- * Chaffing dishes for hot food range
- * Separate food & beverage stations
- * Full sets of porcelain crockery, s/s cutlery & glasses
- * Uniformed staff in attendance

COCKTAIL RECEPTION MENU B

Price: \$40.00 per guest

Minimum of 80 guests

COLD CANAPES

Greenland Prawn with Mango Coulis
Smoked Chicken with Peaches & Honey Tomato
Marinated Smoked Salmon Wrapped Vegetable Julienne
Beef Carpaccio with Gherkings On Crostini
Country Egg Mousse with Caviar

INTERMEZZO

Nacho Chips & Nuts Served with Salsa Dip

FUSION SPECIALTY

Minced Chicken with Basil Cream Sauce
In Pie Tee Shell

HOT SAVOURY

Grilled Chicken Tikka Kebab
Freshly Made Crab Cake Served with a Garlic Chilli
Grilled Vegetable Brochette
Freshly Baked Pacific Mussel Marinara
Baked Escargot with Garlic Butter In Savoury Tart
Swedish Meatball with Black Pepper Sauce
Tempura Prawn Fritter with Lime & Yoghurt Mayonnaise

DESSERT

Deluxe Fresh Fruit Platter
Sultanas Bread & Butter Pudding with Vanilla Sauce
Petite Four
Varieties of Chocolate Pralines

BEVERAGE

Fruit Punch
Soft Drinks

Package includes:

INTERNATIONAL LUNCH/DINNER MENU A

Price: \$38.00 per guest

Minimum of 80 guests

APPETISER

Smoked Chicken with Mango Chutney

Sliced Turkey Breast with Tropical Fruit Salsa

Australian Flinders Mix Salad with Vinaigrette Dressing

Mediterranean Salad with Feta Cheese, Peppers, Egg Plant & Cherry Tomatoes

CARVING

Roast Leg of Lamb

Served with Rosemary Gravy & Mint Sauce

HOT ENTREES

Oven Baked Chicken with Madeira Sauce

Thai Style Fish Fillet with Thai Basil & Plum Sauce

Chef Tender Beef Rendang

Golden Tempura Prawn with Wasabe Mayo

Cream Spinach with Shiitake Mushroom

Spaghetti Alle Vongole

Fragrant Butter Rice with Sultanas

DESSERT

Deluxe Fresh Fruits

Selection of Petit Fours

Mango Pudding

BEVERAGE

Tropical Fruit Punch

Soft Drinks

Package includes:

- * Complete buffet setup with skirted tables & elegant presentation
- * Chaffing dishes for hot food range
- * Separate food & beverage stations
- * Full sets of porcelain crockery, s/s cutlery & glasses
- * Uniformed staff in attendance

INTERNATIONAL LUNCH/DINNER MENU B

Price: \$48.00 per guest

Minimum of 80 guests

APPETISER

Marinated Herb Salmon with Fresh Dill

Imported Fine Mesclun Salad with Smoked Salmon Strips & Dressing

Japanese Wasabi Potato Salad

Chicken & Mix Mushroom Salad

SOUP

Prawn Bisque

Served with Garlic Crouton

CARVING

Roast Sirloin of Beef

Served with Bourguignon Sauce

HOT ENTREES

Grilled Chicken Tikka

Seafood Ragout with Saffron Cream Sauce

Stuffed Squid with Minced Chicken with Thai Light Curry Sauce

Crispy Soft Shell Crab with Garlic Chilli

Grilled Pepper with Zucchini

Stirfried Japanese Udon with Seafood

Seafood Fried Rice

DESSERT

Deluxe Fresh Fruits Platter

Mini Cheese Cake & Chocolate Truffles

Selection of Fine Thai Desserts

(Kanon Barbin-yam, Tapioca & Ondeh)

BEVERAGE

Orange Juice

Soft Drinks

Package includes: