



Buffet Catering

by **PURPLE
SAGE**

ELEVATED ELEGANCE FOR EVERY OCCASION



Indigo

\$28
/pax

\$30.52/pax
with GST

Min. 30 pax



APPETIZER

- ❖ Gourmet Highland's Mesclun Greens 
Cherry Tomatoes | Japanese Cucumbers | Citrus Peel | Toasted Nuts | House Dressing

PURPLE SAGE SIGNATURE

- ❖ Nyonya Mee Siam
Tiger Prawns | Quail Egg | Calamansi | Sambal | Aromatic Gravy

MAINS

- ❖ Baked Chinese Five Spiced Chicken with Sweet Chili Glaze & Sesame
- ❖ Gratinated Angus Beef Meat Ball with Trio Cheese in Pomodoro Sauce
- ❖ Mala Spiced Battered Fish with Onions, Bell Peppers & Dried Chili
- ❖ Marinated Tiger Prawn Tempura with Thai Style Chili Dip
- ❖ Stir-Fried Seasonal Greens with Shiitake Mushrooms & Goji Berry 
- ❖ Steamed Fragrant Garlic Butter Rice with Dried Fruits & Nuts 

DESSERT

- ❖ Dark Chocolate Brownie with Cookie Crumble

BEVERAGE

- ❖ Tropical Fruit Punch



VEGETARIAN



Puris

\$38
/pax

\$41.42/pax
with GST

Min. 30 pax



VEGETARIAN



APPETIZER

- ❖ Gourmet Highland's Mesclun Greens 
Cherry Tomatoes | Japanese Cucumbers | Citrus Peel | Toasted Nuts | House Dressing
- ❖ Spiced Smoked Chicken & Potato Salad
Vine Tomato | Curry Leaf | Baby Radish | Curry Mayo

PURPLE SAGE SIGNATURE

- ❖ Purple Sage Laksa
Tiger Prawns | Quail Egg | Bean Curd | Sambal | Laksa Leaf | Lemak Gravy

MAINS

- ❖ Roasted Boneless Chicken Parmigiana with Trio Cheese & Black Olives
- ❖ Slow Cooked Locally Sourced Barramundi with White Wine Emulsion
- ❖ 12 Hours Braised Angus Beef Cheek with Root Vegetables in Red Wine Jus
- ❖ Braised Tiger Prawn, Flower Squid & Scallop in Thai Style Red Curry
- ❖ Salted Egg Bean Curd Chicken Roll with Chili Dip
- ❖ Stir-Fried Mala Vegetables with Black Fungus & Baby Corn 
- ❖ Steamed Fragrant Rice Pilaf with Dried Cranberry & Pecans 

DESSERT

- ❖ Chilled Cheng Teng

BEVERAGE

- ❖ Mango Mist



Lilac

\$48
/pax


\$52.32/pax
with GST

Min. 30 pax



VEGETARIAN



APPETIZER

- ❖ Healthy Salad Bar 
Selection of Greens | Selection of Condiments | Croutons | Parmesan Cheese | Dressings
- ❖ Mediterranean Octopus Salad
Mix Olives | Cherry Tomato | Toasted Pinenut | Basil Pesto

SOUP

- ❖ Porcini & Button Mushroom Velouté with Truffle Oil 

MAINS

- ❖ Boneless Chicken Fricassee with Sauteed Mix Mushrooms
- ❖ Slow Cooked Local Barramundi with Japanese Pickles in Dashi Beurre Blanc
- ❖ 12 Hours Braised Angus Beef Cheek Rendang with Roasted Baby Potatoes
- ❖ Cheesy Seafood "Laksa" Pie with Turmeric Potato Crust
- ❖ Braised Bai Ling Mushrooms with Wolf Berries and Greens 
- ❖ Lobster Stock Braised Hokkien Noodles with Mix Seafood & Shrimp Sambal
- ❖ Steamed Fragrant Jollof Rice with Golden Raisins & Pumpkin Seeds 

DESSERT

- ❖ Premium Cut Fruits Platter with Mix Berries
- ❖ Trio Chocolate Torte with Chocolate Pearl & Hazelnut

BEVERAGE

- ❖ Mango Mist



Lavender

\$58
/pax

\$63.22/pax
with GST

Min. 30 pax


VEGETARIAN

APPETIZER

- ❖ **Healthy Salad Bar** 
Selection of Greens | Selection of Condiments | Croutons | Parmesan Cheese | Dressings
- ❖ **Tiger Prawn Cocktail**
Heirloom Cherry Tomato | Shaved Fennel | Dill | Cocktail Sauce
- ❖ **Cured Meat Platters**
Chicken Ham | Turkey Ham | Smoked Duck | Beef Pastrami

SOUP

- ❖ **Seafood Treasure Thick Soup with Crab Meat, Fish Maw & Mushrooms**

MAINS

- ❖ **Port Wine Braised Chicken "Cod Au Vin" with Baby Vegetables**
- ❖ **Slow Cooked Norwegian Salmon with Preserved Lemon in Pernod Sauce**
- ❖ **Thai Style Braised Beef Cheek Red Curry with Baby Potato & Carrot**
- ❖ **Braised Scallops, Octopus & Mussels in Saffron White Wine Emulsions**
- ❖ **Breaded Tiger Prawn & Squid Cake with Citrus Sauce**
- ❖ **Braised Monkey Head Mushrooms with Scallops, Broccoli and Carrots**
- ❖ **Wild Mushroom Orecchiette with Truffle Salsa, Sundried Tomato & Sage** 
- ❖ **Smoked Duck Fried Rice with Chinese Sausage & Asparagus**

DESSERT

- ❖ **Premium Cut Fruits Platter with Mix Berries**
- ❖ **Assorted French Pastries**
Macaroons | Choux Au Craquelin
- ❖ **Japanese Matcha Mousse Cake with Goma Cream**

BEVERAGE

- ❖ **Tropical Fruit Punch**

Passionately Personally

TRANSPORTATION CHARGES

- ❖ Transportation fee of **\$80 (\$87.20 including GST)** is applicable.
- ❖ Surcharge of **\$150 (\$163.50 including GST)** applies for deliveries to non-lift-accessible levels.
- ❖ Additional surcharge of **\$10 (\$10.90 including GST)** applies for deliveries to town areas.
- ❖ For delivery to Jurong Island, please check in with us.

TERMS & CONDITIONS

- ❖ Orders require confirmation at least **5 working days** prior to the event (subject to availability).
- ❖ Menu changes and adjustments to minimum guaranteed pax are not permitted after confirmation.
- ❖ Buffet includes a full set of biodegradable disposable ware and serviettes, along with a complete buffet layout including food warmers, tables, skirting, and decor.
- ❖ Vegetarian options are available, kindly inquire with us for details.
- ❖ Please allow a window of 15 to 30 minutes before the scheduled mealtime for delivery.
- ❖ In line with SFA regulations, we recommend consuming our food (kept in warmers) **within 2 hours** of delivery.
- ❖ Photos shown are for illustration purposes only.
- ❖ Purple Sage reserves the right to amend these terms & conditions without prior notice.



**PURPLE
SAGE**

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