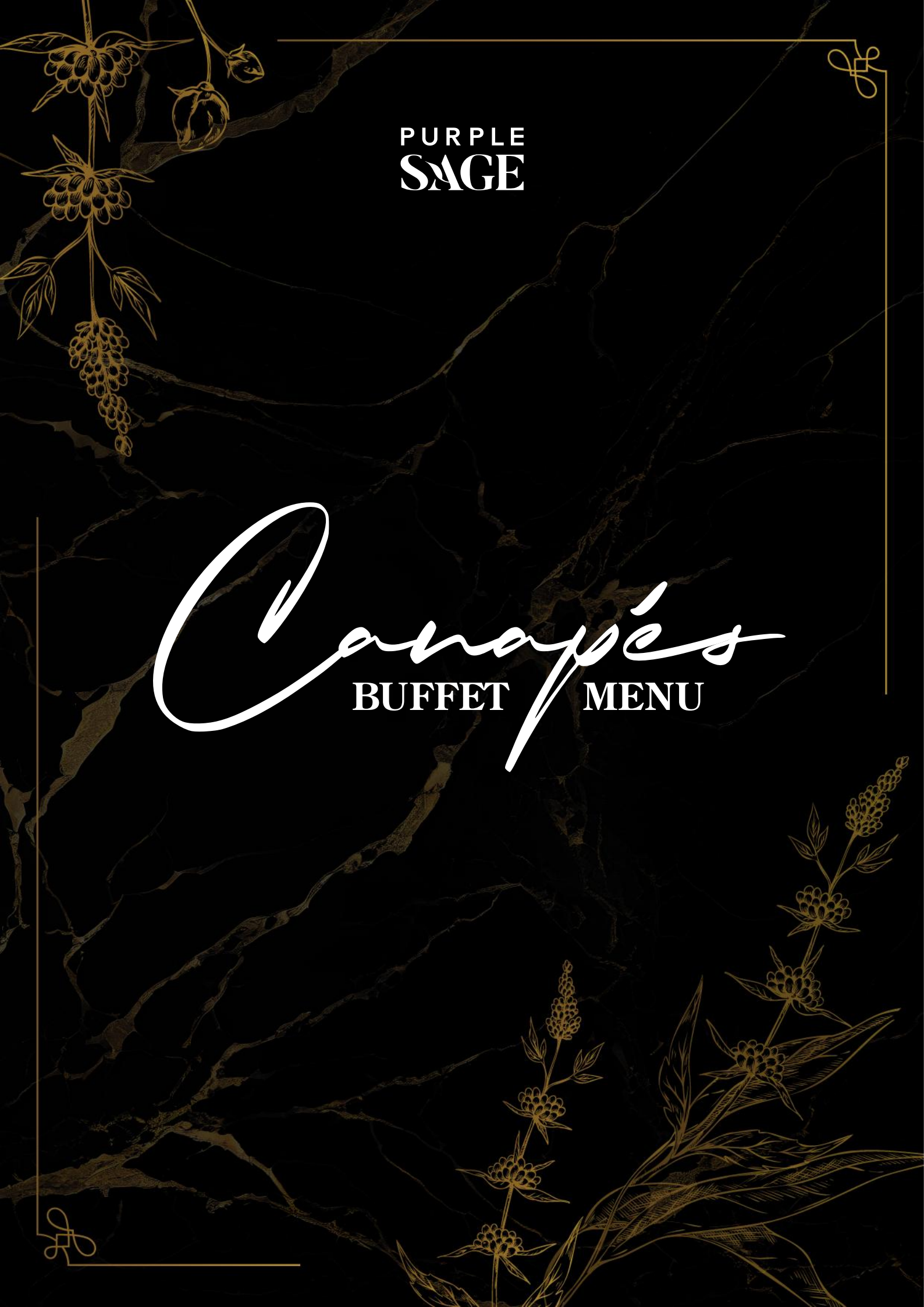




PURPLE
SAGE

Canapés
BUFFET MENU

Purchase Journey

1

Select your Canapés for \$35/pax

- ❖ Choose 3 items from our **Carnivorous Opulence** (meat-based delights)
- ❖ Choose 2 items from our **Botanical Symphony** (vegetarian selections)
- ❖ Choose 1 item from our **Sweet Odyssey** (dessert canapés)
- ❖ Choose 1 complimentary beverage
(Choice of **Tropical Fruit Punch** or **Mango Mist**)

2

Optional Add-Ons

- ❖ Add-on canapés available at \$6 per piece, subject to minimum quantity.

3

Confirm your Order

- ❖ Finalize your selection based on your guest count.
- ❖ If there are any special dietary requirements or allergies, please inform us during the ordering process.

4

Enjoy the Experience

- ❖ Your selected canapés will be artfully presented in a luxurious buffet-style setup, designed to delight both the eyes and the palate.
- ❖ Each bite-sized creation is carefully crafted using premium ingredients, ensuring a harmonious blend of taste, texture, and visual appeal.
- ❖ Our team will ensure a seamless setup, allowing you and your guests to indulge effortlessly in a curated gourmet experience — perfect for corporate functions, weddings, and stylish private gatherings.

CARNIVOROUS OPULENCE

\$35/pax

Minimum 30 pax

Choose **3** from **Carnivorous Opulence**, **2** from **Botanical Symphony** & **1** from **Sweet Odyssey**.

Add-on canapés at \$6 per type, subject to minimum quantity.

- ◆ **Viking Salt-Brined Chicken**
Sriracha Mayo | Charred Pineapple | Charcoal Tart
- ◆ **Hainanese Poached Chicken Roulade**
Asian Pesto | Garlic Chili | Sesame Soy
- ◆ **Asiania Chicken Sliders**
Black Garlic Aioli | Matured Cheddar | Brioche Buns
- ◆ **Oak Wood Smoked Duck**
Yuzu Pear | Sesame Aioli | Duo Sesame Seed
- ◆ **Black Angus Sliders** (+\$1.00 per pax)
Caramelized Onion | Cheddar Cheese | Barbeque Sauce
- ◆ **Decadent Pulled Wagyu Beef**
Espelette Pepper | Mustard Mayo | Vol-Au-Vent
- ◆ **Blue Ocean Prawn Tartare**
Kombu Cream | Tobiko | Savory Tart
- ◆ **Hokkaido Scallop Mousseline** (+\$2.00 per pax)
Truffle Salsa | Shio Kombu | Chives
- ◆ **Mesquite Salmon Pinwheel**
Yuzu Gel | Cream Cheese | Ikura
- ◆ **Sea Urchin Capellini**
Yuzu Koshō | Uni Sauce | Ikura



Photos shown are for illustration purposes only.

BOTANICAL SYMPHONY

\$35/pax

Minimum 30 pax

Choose **3** from **Carnivorous Opulence**, **2** from **Botanical Symphony** & **1** from **Sweet Odyssey**.

Add-on canapés at \$6 per type, subject to minimum quantity.

 Vegetarian

 Gluten-Free

 Vegan

◆ Wild Mushrooms Duxelles  
Porcini | Truffle Salsa | Vol-Au-Vent

◆ Onyx Truffle Capellini 
Sherry Vinaigrette | Chives | Truffle Salsa

◆ Salt Baked Ruby Red Beetroot 
Pickled Raisin | Pecan | Fresh Herbs

◆ Granadero Roma Tomato Tartare   
Balsamic Gel | Vodka Infusion | Multi-Grain Tartlet

◆ Curried Polenta Cake  
Tamarind Chutney | Curry Leaf | Crispy Rice

◆ Smoked Capsicum Ragout
Red Pesto | Dukkah Spice | Savory Tart

◆ Vegan “Nangka” Jackfruit Rendang  
Coconut Gel | Kaffir Lime Leaf | Vegan Tart

◆ Impossible Plant Based Meat Sliders 
Jalapeño Aioli | Matured Cheddar | Brioche Buns





Carnivorous
OPULENCE



Sweet
ODYSSEY

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SWEET ODYSSEY

\$35/pax

Minimum 30 pax

Choose **3** from **Carnivorous Opulence**, **2** from **Botanical Symphony** & **1** from **Sweet Odyssey**.

Add-on canapés at **\$6** per type, subject to minimum quantity.



Gluten-Free



Vegan

◆ Exotic Macaroons Variation

Elegant Bite-Sized French Confectionery

◆ Choux Au Craquelin

Miniature Cream Puff Assortment

◆ Royale Chocolate Pralines

Array of Elegant Chocolate Variation Selection

◆ Petit Calamansi Meringue Tart

Citrus Sweet Egg White Candy

◆ “Orh Nee” Tart with Ginkgo Nut

Taro Mousseline | Ginkgo Nut | Coconut

◆ Vegan Chocolates Royale

Array of Elegant Vegan Chocolate Variation Selection

◆ Valrhona Chocolate & Salted Caramel Tart (+\$1.00 per pax)

70% Guanaja Ganache | Himalayan Salt | Crème Fraîche

◆ Blossom Osmanthus Royale

Sweet Floral Apricot-Like Jelly Accompany with Yuzu Compressed Pear



Terms & Conditions



ORDERS & CONFIRMATION

- ◆ Orders require confirmation of at least **5 working days** prior to the event (subject to availability). For larger events or peak seasons, longer lead times may be required.
- ◆ An order is considered confirmed only upon receipt of a signed order confirmation and/or full payment/deposit. You will receive an acknowledgement of your order via email from our sales personnel. Please check all details carefully.

DELIVERY & SETUP

- ◆ **Transportation charge of \$80** is applicable for all Canapés Buffet orders. Additional charges may apply for delivery to certain locations (e.g., Jurong Island, Sentosa, CBD area) or early/late delivery times.
- ◆ Please allow a grace period of **30 minutes to 1 hour** before your scheduled mealtime for delivery and setup, due to unforeseen circumstances such as traffic or weather conditions.
- ◆ Please inform Purple Sage in advance of any delivery challenges (e.g., no direct lift access, long walking distances from unloading area). A surcharge of **\$150 per level** (capped at 2 levels) is applicable for venues with non-lift-accessible levels.
- ◆ Our Canapés Buffet setup includes food warmers, tables, tablecloth, skirting, and basic decor, along with a full set of biodegradable disposable wares and serviettes.
- ◆ Clients are responsible for providing adequate space and a stable surface for the buffet setup.

AMENDMENTS

- ◆ Any amendments to the menu, headcount, or event timing must be submitted in writing (via email) at least **5 working days** prior to the event date.
- ◆ Strictly no amendments for less than **3 working days** prior to the event.

FOOD CONSUMPTION & SAFETY

In accordance with Singapore Food Agency (SFA) guidelines, all food provided by Purple Sage for buffets must be consumed within 2 hours from the time of delivery/setup. Purple Sage will not be held responsible for any food quality issues or health concerns arising from consumption beyond this stipulated time.

While we strive to maintain the highest quality, menu items are subject to availability and may be replaced with items of equivalent value without prior notice due to unforeseen circumstances (e.g., seasonality, supplier issues).

Dietary Restrictions & Allergies:

Clients are responsible for informing Purple Sage of any specific dietary restrictions or allergies at the time of placing the order. While we will do our best to accommodate these requests, we cannot guarantee a completely allergen-free environment due to the nature of our kitchen operations.