

LUXURY PREMIUM BENTO



\$80 PER PAX
(\$85.60 INCL GST)
MIN 10 PAX





PURPLE SAGE

PACKAGE PRICE INCLUDES:

- Sumptuous 4 Course Menu for 1 person
- Premium Disposable Bagasse Packaging & MOZAIC cutleries with Napkin
- Self-heating Container for Main Course (to reheat)
- Comes with Choice of Premium Bottled Juice or Premium Cold Botanical Brewed Sparkling Tea
- Food Delivered in Sturdy & Elegant Brown Box
- Select min 1 Menu plus 1 Vegetarian Menu if required
(May Select 2 Menu plus 1 Vegetarian Menu for 50 pax and above)
- Transport Charge of \$30 (\$21.40 inc GST) applies per delivery
- Individual location delivery available, please contact our Salesperson for more information

PURPLE SAGE

MENU A

APPETIZER

CAESAR SALAD

Cos Romaine, Croutons, Quail Eggs, Parmesan and Turkey Bacon with Caesar Dressing

SOUP

FOREST MUSHROOM CHOWDER

Truffle Oil and Garlic Croutons

ENTRÉE

PARMESAN COATED CHICKEN SUPREME

Sauteed Pencil Asparagus, Roasted Baby Potato with Herbs , Caper Tomato Creme

DESSERT

VARLHORNA CHOCOLATE BROWNIES

Walnuts and Ganache

Should you have other vegetarian preferences, kindly contact our salespersons.
All prices are subject to changes & prevailing GST.

Purple Sage Group reserves the right to replace any menu items subject to market
availability for ultimate freshness, we will be in touch should there be any changes.

PURPLE SAGE

MENU B

APPETIZER

SMOKED DUCK SALAD

Mesclun Mixed Lettuce, Cranberries, Trio Capsicum and Tangy Orange Dressing

SOUP

CREAM OF POTATO, LEEK AND CILANTRO

Herbs Oil and Onion Crostini

ENTRÉE

HERB CRUSTED BARRAMUNDI

Buttered Broccoli "Mimosa", Penne Pasta with Pesto and Sweet Pepper Concasse

DESSERT

PINEAPPLE UPSIDE DOWN

Caramelised Pineapple and Sweetened Cream

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MENU C

APPETIZER

OCEANIC SHRIMP SALAD

Shrimp Salad Citrus Segment, Cherry Tomato, Cucumber with Cocktail Dressing

SOUP

CLASSIC MINESTRONE

Cannellini Beans and Fresh Herbs

ENTRÉE

SLOW COOKED SPICED BEEF CHEEK

Asparagus Spear, Celeriac and Parsnip Mousseline with Natural Jus

DESSERT

RED VELVET CREAM CHEESE

Wild Berries and South Cape Cream Cheese

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MENU D

APPETIZER

DUNGENESS CRAB SALAD

Mesclun Green, Salmon Roe, Trio Pepper, Cucumber and Avocado with Honey Mustard Dressing

SOUP

CREAM OF ASPARAGUS

Asparagus Crumble and Turkey Bacon Crisp

ENTRÉE

ATLANTIC SEAFOOD THERMIDOR

Sauteed Haricot Vert, Truffle Scented Potatoes and Champignon Mushroom

DESSERT

OPERA SLICE

Toasted Almond, Cocoa Dust

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VEGETARIAN

APPETIZER

MIXED GREENS

Mesclun, Mango, Dried Fruit and Nuts with Honey Mustard Dressing

SOUP

BUTTERNUT VELOUTE

Caramelised Pumpkin and Extra Virgin Oil

ENTRÉE

IMPOSSIBLE PLANT BASED MEAT STEW

Sweet Turnip, Carrot and Steamed Saffron Pilaf with Semi-dried Sultana

DESSERT

LYCHEE AND ROSE JELLO

Candied Lychee and Berries Compote

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