

ELEGANT A

COCKTAIL BUFFET MENU A
@ \$25/PAX (\$26.75 inclusive of GST)
MINIMUM 30 PAX



APPETIZER

Potato Salad with Smoked Chicken
Tossed with Herbs Dressing

COLD SELECTIONS

Open Face Sandwiches
Egg Wedges, Ham & Cheese and Smoked Salmon
Marinated Prawn in Tarragon and Yuzu with Cocktail Sauce

HOT SELECTIONS

Deep Fried Seafood Croquette with Tartare
Cheese and Ham Gougere
Homemade Spinach Quiche
Mini Mushroom Croissant
Marinated Chicken Drumlet with Pineapple Chutney
Spaghetti Aglio Olio

DESSERT

Mini Chocolate Puff
Red Velvet Cake

COMPLIMENTARY BEVERAGE

Fruit Punch

ELEGANT B

COCKTAIL BUFFET MENU B
@ \$30/PAX (\$32.10 inclusive of GST)
MINIMUM 30 PAX



APPETIZER

Pasta Seafood Salad with Tomato Confit and Egg
Tossed with Pesto Dressing

COLD SELECTIONS

Prawn Mousse and Tobiko with Lemon Cracker on Brioche Toast

Vol-au-vent Beef, Roquefort, Walnut and Tomato Confit

HOT SELECTIONS

Mini Quiche Scallop and White Wine

Deep Fried Chicken Drumlet with Mexican Hot Sauce

Oven Baked Caramelized Onion Tartelette

Mini Chicken Curry Feuilleté

Stewed Chicken Chipolata Rougaille

Macaroni Vegetable Gratin

DESSERT

Ganache Brownie

Lemon Meringue Tarte

COMPLIMENTARY BEVERAGE

Fruit Punch

ELEGANT C

COCKTAIL BUFFET MENU C
@ \$35/PAX (\$37.45 inclusive of GST)
MINIMUM 30 PAX



APPETIZER

Caesar Salad
Romaine Lettuce, Crouton, Parmesan Cheese, Egg and Anchovy
Tossed with Caesar Dressing

COLD SELECTION

Pan-seared Marinated Tuna in Kikkoman, Seaweed and Wasabi Mayo

HOT SELECTIONS

Crab Cake with Mango Salsa
Smoked Salmon Quiche
Beef Striploin with White Pepper in Shooter
Mini Baguette Facon Croque Monsieur
Bruschetta Mushroom Salsa
Grilled Chicken and Mutton Sate with Peanut Sauce
Funghi Penne Carbonara

DESSERT

Mint Chocolate Tarte
Mini Apple Crumble

COMPLIMENTARY BEVERAGE

Fruit Punch