

BUFFET MENU 2020

Express Buffet

- ☐ @ \$268 pax (standard drinks package)
- ☐ @ \$328 pax (wine + standard drinks package)
- ☐ Guest count: _____

Available selections:

- 2 x salad
- 2 x cold dish
- 3 x hot main
- 1 x vegetable
- 2 x pasta & rice
- 3 x dessert

Executive Buffet

- ☐ @ \$298 pax (standard drinks package)
- ☐ @ \$358 pax (wine + standard drinks package)
- ☐ Guest count: _____

Available selections:

- 1 x soup
- 3 x salad
- 2 x cold dish
- 4 x hot main
- 1 x veg
- 2 x pasta & rice
- 4 x dessert

Diamond Buffet

- ☐ @ \$388 pax (standard drinks package)
- ☐ @ \$448 pax (wine + standard drinks package)
- ☐ Guest count: _____

Available selections:

- 1 x soup
- 4 x salad
- 3 x cold dish
- 2 x hot snack
- 1 x carvery
- 5 x hot main
- 1 x veg
- 2 x pasta & rice
- 5 x dessert

What's included apart from food...

- ✓ Standard drinks package - Orange Juice, Soft Drinks - Coke, Coke Zero, Sprite, Soda Water, Bottled Water. Fresh Brewed Coffee, Black Tea, Hot water. Milk. Lemon Slices. Sugar.
- ✓ Dining utensils - 9" China dinner plate, 6" side plate, silver fork, silver knife, paper napkin. Small dessert fork. Coffee Cup, Saucer, Coffee Spoon. High Ball Glass. Wine glass,
- ✓ Wait staff – 2 staff for first 50 pax. Thereafter 1 additional staff for every 100 pax. More staff will be required for pass around service.
- ✓ All necessary catering equipment, table setting & décor included. Set-up time 1.5 hours prior to event start. Round-trip delivery inclusive. No other hidden costs.

soup (served with assorted bread roll)

- ☐ Broccoli Cheese Soup (v)
- ☐ Wild Mushroom Soup (v)
- ☐ Minestrone (v)
- ☐ Pumpkin Soup (v)
- ☐ Shrimp & Tomato Soup (+\$10 pax)

salad

- ☐ Beetroot & Orange (v)
- ☐ Thai Pomelo Salad (v)
- ☐ Chinese Chicken Mandarin Salad
- ☐ Greek Salad (v)
- ☐ Mixed Fruit & Prawn Salad (+\$5 pax)
- ☐ Caesar Salad with Condiments (v)
Thousand Island Dressing, Caesar Dressing, Croutons, Parmesan Cheese
- ☐ Waldorf Salad
- ☐ Chickpea, Pumpkin, Beetroot, Spinach & Feta Salad (v)
- ☐ Curried Couscous with Broccoli & Feta (v)
- ☐ Pesto Potato Salad (v)

cold dish

- ☐ Cucumber & Black Fungus Salad (v)
- ☐ Cold Cut Platter with Deli Ham, Turkey & Roast Beef
- ☐ Japanese Cold Noodles with Crabmeat, Cucumber, Sweetcorn & Crab Roe
- ☐ Nachos Chips with Guacamole, Sour Cream & Tomato Salsa Dip (v)
- ☐ Parma Ham & Melon
- ☐ Shrimp Platter with Gazpacho Dip (+\$20 pax)
- ☐ Smoked Salmon Platter with Capers & Yogurt Dill Dip
- ☐ Antipasto Platter (Cured Meat, Olive, Cheese & Crostini)
- ☐ Octopus, Seaweed & Cucumber Salad

hot snack

- ☐ Parmesan Marinara Baked Mussels
- ☐ Japanese Gyoza Dumplings
- ☐ Korean Stir Fried Rice Cake (v)
- ☐ Braised Ox Tongue in Mushroom Butter Sauce
- ☐ Sweet Potato Fries (v)
- ☐ Vegetarian Spring Roll & Curry Puff (v)
- ☐ Garlic Butter Wings
- ☐ Potato & Broccoli Au Gratin (v)

carvery (including chef on-site)

- ☐ US Roast Sirloin of Beef with Port Gravy
- ☐ Australian Leg of Lamb in Rosemary Garlic Marinade

hot main

chicken

- ☐ Lemon Thyme Roast Chicken
- ☐ Breaded Chicken Breast with Honey Mustard Dip
- ☐ Tandoori Chicken with Mint Mayo Dip
- ☐ Japanese Chicken Curry (non-spicy)
- ☐ Coq Au Vin Chicken

beef

- ☐ Beef Steak & Asparagus in Black Pepper Sauce
- ☐ Braised Beef Short Rib with Onion Gravy
- ☐ Beef Meatballs in Tomato Basil Sauce
- ☐ Korean Barbequed Beef Bulgogi with Lettuce Leaf

pork

- ☐ Pork & Garden Vegetables Stew
- ☐ Barbequed Pork Rib with Sour Cream Dip
- ☐ Pork Loin & Apple Sage on Mashed Potato
- ☐ Japanese Pork Cutlet with Coconut Curry Dip
- ☐ Thai Grilled Pork Neck with Sweet Chili Dip
- ☐ Grilled Lemongrass Pork Chop

fish

- ☐ Pan-fried Salmon with Dill Sour Cream Dip (+\$20 pax)
- ☐ Deep Fried Fish Finger with Tartare Sauce
- ☐ Pan-fried Sole Fillet in Hollandaise Sauce
- ☐ Baked Seafood Mix with Mashed Potato

vegetables

- ☐ Baked Vegetables in Portuguese Sauce (v)
- ☐ Fried Broccoli in Garlic Butter (v)
- ☐ Mexican Vegetables Chili with Sour Cream (v)
- ☐ Vegetables Sautéed with Broccoli, Cauliflower, Button Mushroom & Baby Carrot (v)
- ☐ Roasted Eggplant & Mixed Bell Pepper (v)

pasta & rice

- | | |
|---|---|
| <input type="checkbox"/> Three Cheese Minced Beef Lasagna | <input type="checkbox"/> Hawaiian Pineapple Fried Rice (v) |
| <input type="checkbox"/> Korean Fried Glass Noodles with Mixed Vegetables (v) | <input type="checkbox"/> Yeung Chow Fried Rice (v) |
| <input type="checkbox"/> Wild Mushroom, Asparagus & Truffle Oil Spaghetti (v) | <input type="checkbox"/> Spanish Seafood Paella (+\$10 pax) |
| <input type="checkbox"/> Penne with Broccoli and Roasted Pepper Sauce (v) | <input type="checkbox"/> Salmon & Crabroe Fried Rice |

dessert

- | | |
|--|--|
| <input type="checkbox"/> Traditional Chocolate Cake | <input type="checkbox"/> Mango Pudding |
| <input type="checkbox"/> Fresh Fruit Platter | <input type="checkbox"/> New York Cheese Cake with Blueberry |
| <input type="checkbox"/> Mini Lemon Cheesecake | <input type="checkbox"/> Mini Cream Puff |
| <input type="checkbox"/> Mini Matcha Panna Cotta | <input type="checkbox"/> Apple Crumble |
| <input type="checkbox"/> Mini Tiramisu Cup (+\$10 pax) | |

Terms & Conditions

PACKAGES & CUSTOMIZED MENUS

all packages shown have a minimum order of 50 persons
in addition to our printed menus, our team can create custom menus designed specifically for your event

PRESENTATION

food presented on presentation tray or chafing dish

UTENSIL

all tableware and crockery inclusive

DELIVERY

delivery inclusive

WAITING SERVICE or SET-UP ONLY

additional wait staff @ \$700 per wait staff for 4 hours including set-up & clean-up

ORDER CONFIRMATION

order must be confirmed 5 full working days prior to event

PAYMENT

a 70% deposit 5 full working days prior is required; 30% balance payable the day before event
(please e-mail us proof of payment)
contact us if a deferred payment term is required

CANCELLATION

less than 72-hour notice - 20% of total invoice amount; less than 48-hour notice - 50%; less than 24-hour notice - 100%

Reference Photos – Buffet Food



Chickpea, roasted pumpkin & feta salad (v)



Beef steak & asparagus in black pepper sauce



Thai basil fried rice (v), Spaghetti Aglio Olio (v)



Smoked duck breast & orange salad



Tandoori chicken with yogurt dill dip



Lemon thyme roast chicken breast

Reference Photos – Buffet set-up



Buffet Lunch at leading law firm



Buffet Lunch in cyberport for programming competition



Buffet Dinner for international business school conference



Finger buffet lunch at chamber of commerce