



Canape Photos



Hickory Boundary Peppered Duck Breast with Onion Jam



Poached Pink Prawn with Mango Vinaigrette, Purple Shiso



Olive Vine Tomato with Chard Vegetables



Beef Pastrami and Antipasto Skewer



Grilled Mediterranean Vegetables with Tomato Puree in Shooter Glass



Tomato Bruschetta



Canape Photos



Flower Wanton Skin with Minced Chicken



Charcoal Blinis with Ocean Trout Salmon with Masala Cheese Garam



Mini Teriyaki Chicken Burger on Brioche



Pan Seared Scallop with Spicy Mango Calamansi Chilli



Lychee Raspberry Mousse



Pralines





Buffet / Butlered Cocktail Menu

\$20.00+ Per Person

Minimum 30 pax

CHOICE OF 6 ITEMS, ADDITIONAL ITEMS @ \$3.50+ PER PERSON

POULTRY

- Skewer of Chicken Yakitori topped with Sesame Seed
- Mini Teriyaki Chicken Burger on Brioche with Tomato & Lettuce
- Honey Five-Spice Chicken Skewer
- Poached Chicken Medallion with Ginger & Cilantro Pesto
- Baked Chicken Roulade with Pesto
- Flower Wanton Skin with Minced Chicken
- Hickory Boundary Peppered Duck Breast with Onion Jam

BEEF

- Beef Pastrami and Antipasto Skewer
- Beef Meatball with Hickory Smoked Sauce
- Petit Cheese Beef Burger on Brioche with Tomato, Onion Relish
- Flower Wanton Skin with Minced Beef

FISH / SEAFOOD

- Toasted Garlic Prawn with Herbed Focaccia
- Poached Pink Prawn with Mango Vinaigrette, Purple Shiso
- Stuffed Lychee with Seafood Mousse
- Oak Smoked Salmon Roulade with Dill Crème
- Chilled Smoked Salmon Roulade with Seaweed
- Smoked Salmon with Asparagus Spear, Lemon Zest
- Charcoal Blinis with Ocean Trout Salmon with Masala Cheese Garam
- Pan Seared Scallop with Spicy Mango Calamansi Chilli
- Crispy Oriental Mantou with Chilli Crabmeat

VEGETARIAN

- Vegetable Crudités with Dill Cream Dip / Nachos Cheese Dip
- Grilled Mediterranean Vegetables with Tomato Puree in Shooter Glass
- Roma and Sundried Tomato Bruschetta
- Olive Vine Tomato with Chard Vegetables
- Spinach & Mushroom Vol au Vent
- Pan-Seared Polenta with Onion Jam
- Chilled Beancurd with Black Fungus Sesame Soya Lime

SWEET TREATS

- Lychee Raspberry Mousse
- Passionfruit Panna Cotta
- Strawberry Panna Cotta with Raspberry Coulis
- Chocolate Pralines (V)
- Dark Chocolate Mousse with Chocolate Shavings
- Assortment of Fruit Tartlets (V)
- Petite Lemon Meringue Tartlets (V)
- Petite Dark Chocolate Cherry Pitted Tart (V)

FREE FLOW BEVERAGE PACKAGE

(Choice of 1)

- Iced Green Tea
- Iced Peach Tea
- Iced Lemon Tea
- Coke
- Sprite





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