

Buffet Menu

Bundle I-650

Soup-1	Carvery-1
Salads-3	Starch-2
Platters-3	Vegetables-2
Protein-3	Desserts-7

Bundle II-750

Soup-1	Carvery-1
Salads-3	Starch-2
Platters-3	Vegetables-2
Protein-4	Desserts-8

Bundle III-800

Soup-1	Carvery-1
Salads-4	Starch-3
Platters-4	Vegetables-3
Protein-4	Desserts-8

Bundle IV-850

Soup-1	Carvery-1
Salads-6	Starch-3
Platters-4	Vegetables-3
Protein-5	Desserts-9

Buffet Menu

Soups | Chowders

Hot

Tai Tam Tomato | Cheddar Croutons

Mushroom | Grilled Asparagus

Clam Chowder | Pee Wee Potato Chips | Sea Salt

Malted Buttered Squash | Cinnamon Toast Krumble | Marshmallow

Lobster Bisque | Cognac

White Bean | Pecorino Pesto

Corn Chowder | Puffed Corn

Spiced Red Lentil | Pita Crouton

Chicken Chili | Tortilla Crisps

Flat Iron Steak Chili | Tobacco Onions

Chilled

Gazpacho | Olive Oil | Avocado | Crouton

Vichyssoise | Potato Hay

Avocado | Tomato Pesto | Bacon Dust

Buffet Menu

Platters

Hot Smoked Salmon

Peas | Pea Shoots | Apple | Radish

Poached Asparagus

Eggplant Caponata | Lemon | Feta | Pine Nut

Antipasti Misti Board

Grilled Vegetables | Cured Meats | Cheese | Olive | Basil

Farmhouse Cheese Board

Chef's Selection | Fruits | Nuts

Crudité

Hummus | Yogurt-Green Goddess Dip

Steakhouse Salad

Iceberg | Tomato | Bacon | Red Onion | Maytag

Salmon Quinoa

Dressed Spinach | Yellow Pepper Vinaigrette

Spanish Ham

Manchego | Melon | Quince

Sirloin Carpaccio

Dressed Mizuna | Black Pepper | Parmesan | Olive Oil Pearls

Seared Tuna

Sesame | Satsuma | Green Onion | Sweet Soy | Mizuna

Greek Salad

Ripe Tomato | Cucumber | Artichoke | Red Onion | Oregano | Feta

Shrimp Ceviche

Avocado | Corn | Sweet Potato | Citrus | Coriander

Watermelon Platter

Aged Goat Cheese | Dried Raspberries | Rocket

Smoked Chicken

Curly Endive | Pomegranate | Crispy Shallot

Buffet Menu

Salads

Caesar Salad

Hand Torn Croutons | Pecorino | Classic Caesar Dressing

Mixed Green

Tomato | Chickpea | Cucumber | Yellow Beets | Balsamic

Tomato-Mozzarella

Virgin Olive Oil | Cured Olives | Basil

Grilled Chicken Tostada Salad

Crispy Tortillas

Thai Spicy Beef Salad

Tomato | Cucumber | Red Onion | Lime

Waldorf Salad

Apple | Grape | Honey-Mayo

Butternut Squash

Grains | Dried Cranberry

Roasted Red-Yellow Beet

Goat Cheese | Cracked Pepper | Olive Oil

Pearl Cous Cous

Tomato | Chickpea | Olive | Harissa

Roasted Corn

Black Bean | Green Onion | Cholula

Thai Pomelo-Prawn

Coconut | Peanut | Coriander

Indian Potato Salad

Lime | Chili | Coriander | Chaat Masala

Tabouleh

Tomato | Cucumber | Parsley | Mint

Grilled Vegetable Salad

Pesto Vinaigrette

Buffet Menu

Proteins

Butcher's Choice

Roasted Salmon
Saffron-New Potato Chowder

Crispy Skin Snapper
Pineapple-Serrano Salsa | Citrus Butter

Chicken Breast
Crimini | Thyme | Madeira Cream

Moroccan Chicken Thigh
Preserved Lemon | Olive | Date

Chipotle-Lime Roasted Pork Loin
Char-Grilled Fiesta Pepper | Black Bean | Queso Cotija

Achiote Crusted Flank Steak
Corn Salsa

Braised

Chicken Fricassee
Artichoke | Green Olive | Tarragon | Marsala Cream

Braised Pork Verde
Tomatillos | Lime | Steamed Flour Tortilla

Braised Beef Stroganoff
Egg Noodle | Crimini Mushroom | Porcini Sour Cream

Lamb Ragout
Garganelli | Chianti-Tomato Gravy | Green Peas

Cajun Shrimp
Creamy Spiral Pasta | Louisiana Peppers

Indian

Chicken Makhani
Traditional Tomato-Butter Curry

Tandoori Salmon
Indian Arrabiata

Kolkata Honey Chicken Kebab
Makhani Chick Peas

Prawn
Green Masala

Asian

Shanghai Black Bean Chicken
Shallot | Garlic | Green Onion

Orange-Sesame Chicken
Broccoli | Green Onion

Sweet and Sour Pork
Onion | Pineapple

Thai Penang Beef
Eggplant | Holy Basil | Thai Chili

Buffet Menu

Carvery

Roast Butterball Turkey
Cranberry Relish | Mayo

Orange-Honey Glazed Ham
Mustard Sauce

Slow Roasted Sirloin
Peppercorn Gravy | Horseradish

Slow Roasted Prime Rib
Au Jus | Horseradish | English Mustard

Slow Roasted Leg of Lamb
Mint Demi-Glace

Buffet Menu

Desserts

Classic Dessert

Walnut Mille Feuille

Opera Cake

Caramel Custard

Tiramisu

Chocolate Lamingtons

Vanilla Crème Brûlée

Churros | Warm Chocolate Sauce

Asian Dessert

Chilled Mango Pudding

Osmanthus Wolfberries Jelly

Almond Bean Curd | Melon Cocktail

Deep Fried Mantou | Sweetened Condensed Milk

Chilled Coconut Pudding

Fresh Mango | Sticky Rice | Coconut Coulis

Deep Fried Sesame Ball

Baked Sago Pudding | Lotus Paste

Fried Milk Yellow Bun

Herbal Jelly

Mango and Pomelo Sago Soup

Sweet Red Bean Soup

Black Sesame Soup

Green Bean Soup

Papaya | Snow Fungus | Chinese Red Date Soup

Hot Dessert

Warm Bread and Butter Pudding | Vanilla Sauce

Warm Dark Chocolate Pudding | Caramel Sauce

Warm Cherry Strudel | Cinnamon-Vanilla Sauce

Warm Blueberry Apple Crumble | Raisin Vanilla Sauce

Buffet Menu

Desserts

Whole Cake

American Cheesecake

Red Velvet Cake

Chocolate Layer Cake

Chestnut Cream Cake

Pie

Coconut Lemon Pie

Traditional Apple Pie

Black Bottom Peanut Butter Pie

Chocolate Mud Pie

Tart

Fresh Berry Tart

70% Bitter Chocolate Tart

Mini Coconut Tart

Portuguese Tart

Individual

Darjeeling Tea Crème | Salted Meringue | Pecan Nut

Dark Chocolate Mousse

Mango and Strawberry Trifle

Vanilla Panna Cotta | Seasonal Berry Compote

Champagne Jelly | Fresh Raspberry

Passion Fruit Macaroon | Mascarpone Cream

Mocha Cream Profiteroles

Crunchy Choux | Vanilla Crème

Buffet Menu

Side Dish Complements-Starch

Smashed New Potatoes

Butter Whipped Yukon Gold Potatoes

Roasted Fingerling Potatoes | Thyme

Au Gratin Potatoes | White Cheddar Cream

Roasted Garlic Whipped Potatoes

Stone Ground White Cheddar Grits

Buttered Egg Noodle | Parsley

Double Elbow Macaroni -n- Cheese

Crispy Risotto Cake | Truffle-Mushroom | Parmesan

Steamed Fragrant White Rice

Fried Rice | Choi Sum | Egg

Saffron Pilaf Rice

Indonesian Rice

Yellow Dhal Makhani | Ginger | Coriander

Chickpea Masala | Ginger | Red Onion

Buffet Menu

Side Dish Complements-Vegetable

Buttered Asparagus

Green Beans | Brown Butter | Almonds

Ratatouille | Tomato | Cured Olive | Thyme

Grilled Vegetable Lasagna | Ricotta | Tomato

Butterscotch Carrots

Sugar Snap Peas | Grilled Sweet Peppers

Maque Choux (Creamy Corn Sauté)

Roasted Root Vegetables | Olive Oil | Sea Salt

Curry Cauliflower | Sun Dried Grapes | Pine Nuts

Spicy Szechuan Eggplant | Green Onion | Sesame

Ma Po Tofu | Green Onion

Garlic Roasted Mushrooms | Parmesan Bread Crumbs

Brussels Sprouts | Mustard Glaze

Black Pepper Broccoli

Choi Sum | Crispy Garlic