



MENU A

Price at \$55++ per person

Cold

Feta Cheese with Black Olives & Fennel Seeds
Marinated Salmon with Dill Served on Black Bread
Filo Tartlette filled with Avocado Salad Topped with Marinated Thai Prawns
Mini Éclair with Asparagus Mimosa
Beef Pastrami with Parmesan Cheese on Brown Bread

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Condiments

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Banana Chips/ Mixed Olives / Vegetables Sticks / Mixed Nuts

Hot

Chicken drum sticks
Prawns with Sesame Seed & Sweet Chilli Sauce
Shiitake Stew with Turkey ham in Tartlet
Cheese Pie
Fish fingers served tartare sauce
Oriental Vegetarian Spring rolls served with thai chilli sauce

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Dessert

Fresh Fruit Tartlets
Raspberry in Cream Puff
Assorted of Macaroon
Crème Brulee

Free Flow of soft drinks, Coffee and Tea



MENU B

Price at \$45++ per person

Cold

Assorted Mini Sushi
Vietnamese Spring Rolls with Vegetable, Crabmeat & Mango
Filo Tartlette filled with Avocado Salad topped with Salmon Caviar
Vegetable & Orange Pocket Bread

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Condiment

Fresh Vegetables with Dips
Grissini Stick with Rosemary
Selected Nuts with Black Peppercorn

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Hot

Steamed Crabmeat & Spring Onions Dumpling
Breaded Mushroom Cup filled with Roquefort Cheese
Morel Cream topped with Poached Quail Egg On Tartlette
Prawn Tail with Sesame Seed
Vegetable cutlets served with mint sauce

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Dessert

Pralines Crispy Tartlette Chocolate
Strawberry In Nuts Chocolate on spoon
Ginger Crème Brulee On Chinese Spoon

Free Flow of soft drinks, Coffee and Tea



COCKTAIL MENU C

Price at \$40++ per person

Cold Canapé

Tartare Steak On Brown Bread
Dill Marinated Salmon On Rye Bread
Quail Eggs with Leta Caviar
Boursin Cheese On Choux Pastry

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Hot Canapé

Sesame Prawns
Fish Fingers with tartare sauce
Chicken Tikka with mint sauce
Indian Samosa
Nachos with Thai chilli sauce

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Assorted Pastries

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Condiment

Toasted Peanut
Krupuk
Potato Chips
Relishes with Cheese Dip

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Free Flow of soft drinks, Coffee and Tea