

## BARBEQUE AND GRILL SIZZLING HOT WESTERN

\$35+ Per Guest for Minimum 30 Guests

#### SALAD

#### Chef's Seasonal Mesclun Salad (V)

Served with Cherry Tomatoes, Cucumber, Sweetcorn, Croutons, Thousand Island Dressing, Japanese Sesame Dressing and Lemon Dressing

#### HOT ENTRÉE

Spicy Pomodoro Penne with Parmigiana Cheese (V)
Roasted Root Vegetables with Aromatics and Extra Virgin Olive Oil (V)

#### FROM THE GRILL

Honey Glazed Fiery Mid Joint Wing Basa Fish Fillets with Lemon Butter in foil Beef Striploin Marinated with Herbs and Garlic Corn on the Cob (V) Grilled Mediterranean Vegetable Kebab (V) Condiments: Dijon Mustard, BBQ, Ketchup and Chili Sauce

#### **SWEET TEMPTATIONS**

Banana Cake Assorted Pastries

#### **BEVERAGES**

(Choice of 2 for Above 100 Guests)

Marigold Orange Juice I Marigold Apple Juice I Pokka Iced Passion Fruit Tea I Pokka Honey Yuzu | Pokka Green Tea

Subjected to e e te ee d S

\*For Delivery, Manpower, and Logistics add-on charges, kindly refer to our Standard Package list

#### Package includes:

- Complete buffet setup
- Full set of Bio-Degradable utensils
- Thematic decoration and colour theme
- Charcoal, butter and barbeque utensils

### JAPANESE / KOREAN TEPPANYAKI

\$35+ Per Guest for Minimum 30 Guests

#### SALAD

Mung Bean Salad (V)
Kimchi Salad with Cucumber (V)
Japanese Tofu Salad with Goma Dressing (V)

Optional \$10+

Assortment of Sushi and Maki Rolls served with Condiments

#### HOT ENTRÉE

Steam Japanese Rice with Pickles (V) Hibachi Vegetables with Sesame Seeds (V)

#### TEPPANYAKI

Beef Bulkogi with Yellow Onions
Seared Tiger Prawns with Lemon Butter
Soy-Glazed Norwegian Salmon
Spicy Boneless Chicken with Kimchi
Turkey Bacon wrapped with Enoki Mushrooms

#### **SWEET TEMPTATIONS**

Blackout Cake Caramel Nut Tart

#### **BEVERAGES**

(Choice of 2 for Above 100 Guests)

Marigold Orange Juice I Marigold Apple Juice I Pokka Iced Passion Fruit Tea I Pokka Honey Yuzu | Pokka Green Tea

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#### Package includes:

- Complete buffet setup
- Full set of Bio-Degradable utensils
- Thematic decoration and colour theme
- Charcoal, butter and barbeque utensils

<sup>\*</sup>For Delivery, Manpower, and Logistics add-on charges, kindly refer to our Standard Package list

# BARBEQUE AND GRILL INDULGE WESTERN

\$68+ Per Guest for Minimum 30 Guests

#### APPETIZER | SALAD

#### Chef's DIY Seasonal Mesclun Salad (V)

Served with Cherry Tomatoes, Cucumber, Sweetcorn, Croutons, Thousand Island Dressing, Japanese Sesame Dressing and Lemon Dressing

Vine Ripened Roma Tomato with Mozzarella (V) Roasted Chicken Breast and Watercress salad

#### SOUP

Forest Mushroom Soup with Toasted Croutons (V)

#### HOT ENTRÉE

Spiced Saffron Rice with Raisins and Nuts (V)
Gratin of Mac and Cheese with Cauliflower and Fresh Herbs (V)
Grilled Mediterranean Vegetable Kebab (V)

#### LIVE STATION

Whole Baked Norwegian Salmon on the Carving

Condiments: Dijon Mustard, BBQ, Ketchup and Chili Sauce

#### FROM THE GRILL

Fresh Charred Squid with Coriander and Lime
Cajun Marinated Boneless Chicken Leg
Tiger King Prawn Served with Spicy Salsa Sauce
Rosemary Lamb Chop Served with Mustard Mint Sauce
Whole Marinated Beef Ribeye with Montreal Steak Spices
Corn on the Cob (V)
Baked Portobello Mushroom with Mozzarella (V)

#### SWEET TEMPTATIONS

Assorted Pastries
Black and Gold Macaron

BEVERAGES (Choice of 2 for Above 100 Guests)

Marigold Orange Juice I Marigold Apple Juice I Pokka Iced Passion Fruit Tea I Pokka Honey Yuzu | Pokka Green Tea

Subjected To Delivery, Cotering Fee and GST

\*For Delivery, Manpower, and Logistics add-on charges, kindly refer to our Standard Package list

#### Package includes:

- Complete buffet setup
- Full set of Bio-Degradable utensils
- Thematic decoration and colour theme
- Charcoal, butter and barbeque utensils