



# OPTION I: BUFFET MENU

## SILVER BUFFET MENU

\$74.00 PER HEAD | MINIMUM 10 GUESTS

### APPETIZERS ON ARRIVAL

- *Cheeseburger Spring Roll*
- *Spinach Ricotta Turnover (V)*
- *4 Cheese Arancini (V)*

### PLATTER (CHOOSE ONE FROM BELOW)

- *Antipasto with sliced meats, ham, salami, prosciutto, and marinated olives,*
- *Vegetarian antipasto with grilled vege, olives, nuts, dips, and crackers (V)*

### MAIN COURSE

- *Wagyu Meatball Penne*
- *Spinach Ricotta Cannelloni*
- *Sweet Potato Salad (GF, V, VG)*
- *Raspberry with Chocolate Ganache Bite*
- *Strawberry Match Tart (V, H)*
- *Variety Seasonal Fruits Platter (VG, V, GF)*

## GOLD BUFFET MENU

\$82.00 PER HEAD | MINIMUM 10 GUESTS

### APPETIZERS ON ARRIVAL

- *Guacamole Bruschetta*
- *Pumpkin & Goat Cheese Arancini (V)*
- *Cheeseburger Spring Roll*

### PLEASE NOTE:

For Buffet events with more than 25 guests, we highly recommend to add-on our professional Chef Service to ensure superior food quality and a flawless service experience throughout your event.





# OPTION 1: BUFFET MENU

## PLATTER (CHOOSE ONE FROM BELOW)

- Antipasto with sliced meats, ham, salami, prosciutto, and marinated olives,
- Vegetarian antipasto with grilled vege, olives, nuts, dips, and crackers (V)

## MAIN COURSE

- Teriyaki Salmon Fillet (GF)
- Cheesy Angus Beef Lasagne
- Japanese Sesame Chicken Salad (GF)
- Raspberry with Chocolate Ganache Bite
- Strawberry Matcha Tart (V, H)
- Passionfruit Cheesecake
- Variety Seasonal Fruits Platter (VG, V, GF)

## PLATINUM BUFFET MENU

**\$99.00 PER HEAD | MINIMUM 10 GUESTS**

## APPETIZERS ON ARRIVAL

- Kimchi & Prawn Cocktail Tart
- Guacamole Bruschetta
- Korean Gochujang Chicken Taco

## PLATTER (CHOOSE ONE FROM BELOW)

- Antipasto with sliced meats, ham, salami, prosciutto, and marinated olives,
- Vegetarian antipasto with grilled vege, olives, nuts, dips, and crackers (V)

## MAIN COURSE

- Teriyaki Salmon Fillet (GF)
- Italian Wagyu Meatball
- Grilled King Prawns
- Pesto Chicken Quinoa Salad
- Lamb Cutlet Lollipop
- Raspberry with Chocolate Ganache Bite
- Strawberry Matcha Tart (V, H)
- Passionfruit Cheesecake
- Variety Seasonal Fruits Platter (VG, V, GF)

## PLEASE NOTE:

For Buffet events with more than 25 guests, we highly recommend to add-on our professional Chef Service to ensure superior food quality and a flawless service experience throughout your event.

