



SEMINAR CATERING MENU





Exclusive Package

Standing Reception

- Elegant buffet table presentation with table linen and skirting
- Provision of **Coffee & Tea for Tea Breaks** and **Cordial for Lunch** (Choice of Fruit Punch, Tangy Orange, Refreshing Lime, Pink Guava)
- Provision of disposable corn ware crockeries & cutleries
- Transport charges at \$110+ for 2 sessions
- Transport charges at \$140+ for 3 sessions



1 Lunch and 1 Tea Break

\$24.00 per pax

\$26.17 with GST

Min 40 pax

Add \$3+/pax for min 30pax

1 Lunch and 2 Tea Breaks

\$30.00 per pax

\$32.70 with GST

Min 40 pax

Add \$4+/pax for min 30pax

LIMESTONE Buffet A

MORNING TEA RECEPTION

- o Steamed Yam Kueh with Mushrooms 🍀
- o Steamed Siew Mai
- o Baba Chicken Nghoh Hiang
- o Assorted Nonya Kueh 🍀

AFTERNOON TEA RECEPTION

- o Satay Chicken Feuilette
- o Potato Curry Puffs 🍀
- o Au Pain Chocolat Danish Pastry 🍀
- o Vanilla Choux Puff

LUNCH

APPETIZER

- o Archar Peranakan 🍀

HOT SAVOURY

- o Indonesian Butter Chicken
- o Sauteed Fish Fillet in Vietnamese Style
- o Tahu Goreng with Peanut Sauce 🍀
- o Sayur Lemak Lodeh 🍀
- o Fragrant Pandan Rice 🍀 **OR**
Wok-fried Hokkien Mee
With Sambal Chilli & Lime

DESSERT

- o Assorted Petite Tartlets 🍀
- o Fresh Fruit Platter 🍀

🍀 **VEGETARIAN**

*(May contain garlic, onion, egg & dairy product)
Please inform us if you wish to have strict vegetarian options*

Photos shown are for illustration purposes only and may not accurately represent the final product.

📞 67777-183

✉ sales@rasel.com.sg

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LIMESTONE Buffet B

MORNING TEA RECEPTION

- o Oven Baked Chicken Feuilette
- o Egg Mayo Finger Sandwiches ✪
- o Steamed Red Bean and Lotus Buns ✪
- o Assorted Tea Cakes

AFTERNOON TEA RECEPTION

- o Steamed Chive Dumplings
- o Cocktail Curry Samosas ✪
- o Apple Lattice ✪
- o Petite Chocolate Eclair ✪

LUNCH

APPETIZER

- o Chef's Garden Salad with Lemon Dressing ✪

HOT SAVOURY

- o Italian Chicken Cacciatore
- o Battered Fish Fillet with Tartar Sauce
- o Chicken Chipolata Sausage with BBQ Sauce and Pepper
- o Roasted Seasonal Vegetables ✪
- o Rice Pilaf with Mixed Herbs ✪ **OR**
Pasta Ala Aglio Olio Pepperonchino with Chicken Ham

DESSERT

- o Tropical Fresh Fruit Platter ✪
- o Vanilla Choux Puff ✪

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1 Lunch and 1 Tea Break

\$33.00 per pax

\$35.97 with GST

Min 30 pax

1 Lunch and 2 Tea Breaks

\$42.00 per pax

\$45.78 with GST

Min 30 pax

DIAMOND Buffet A

MORNING TEA RECEPTION

- o Oven Baked Spinach & Chicken Ham Frittata
- o Chipolata Sausages In Sweet Onion
- o Assorted Muffins 🍀
- o Assorted Finger Sandwiches
Tuna & Onion Mousse
Country Style Egg Mayo 🍀

AFTERNOON TEA RECEPTION

- o Oven Baked Hawaiian Pizzas
- o Vegetable Spring Rolls with Chilli Dip 🍀
- o Mini Chocolate Tartlets 🍀
- o Fresh Fruit Platter 🍀

LUNCH

APPETIZER

- o Cardini Caesar Salad with Parmesan Cheese

RASEL'S SIGNATURE

- o Traditional Shepherd's Pie
Filled with Country Style Chicken Filling

HOT SAVOURY

- o Grilled Honey Mustard Chicken
- o Battered Cereal Fish with Salad Cream
- o Prawn Fritter with Sriracha Mayo
- o Mixed Vegetables Deluxe 🍀
- o Baked Turkish Rice with Raisins 🍀
OR Pasta Aglio Olio with Mushrooms and Black Olives

DESSERT

- o Lime Infused Jellies with Longan 🍀
- o US Walnut Brownies 🍀

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DIAMOND Buffet B

MORNING TEA RECEPTION

- o German Chicken Cheese Sausages on Bed of Onions
- o Oven Baked Tuna Feuille
- o Assorted Finger Sandwiches
Sauteed Mushrooms ✪
Chicken Ham & Cheese
- o Apple Lattice ✪

AFTERNOON TEA RECEPTION

- o Spinach & Cheddar Quiche ✪
- o Steamed Har Kow
- o Petite Chocolate Eclairs
- o Fresh Fruit Platter ✪

LUNCH

APPETIZER

- o Chef's Mixed Fruit Salad in Asian Dressing ✪

RASEL'S SIGNATURE

- o Singapore-Style Mee Siam with Gravy
Accompanied with Egg, Chives and Dried Beancurd
Topped with Lime and Sambal Chilli

HOT SAVOURY

- o Ayam Masak Merah
- o Fried Fish in Asian Herbs
- o Ebi Tempura with Wasabi Mayo
- o Pan Fried Egg Tofu with Chilli Egg Sauce ✪
- o Sauteed Lor Han Vegetables ✪
- o Thai Pineapple Fried Rice ✪


DESSERT

- o Ondeh Ondeh Cake ✪
- o Fresh Fruit Platter ✪

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1 Lunch and 1 Tea Break

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1 Lunch and 2 Tea Breaks

\$49.00 per pax

\$53.41 with GST

Min 30 pax

RUBY Buffet A

MORNING TEA RECEPTION

- o Selection of Gourmet Sandwiches
Croissant With Seafood Mayo
Open Faced Ciabatta With Pesto Chicken
- o Oven Baked Mushroom Feuilleté 🍀
- o Chipolata Sausages in BBQ Sauce
- o Apple Danish 🍀
- o Selection Of Fresh Fruit Platter 🍀
Honeydew, Kiwi, Papaya And Watermelon

AFTERNOON TEA RECEPTION

- o Wild Mushroom Vol-au-Vents 🍀
- o Petite Chicken Char Siew Pastries
- o Chocolate Fudge Slice 🍀
- o NY Cheesecakes 🍀

LUNCH

APPETIZER

- o Mixed Fruit Salad in Asian Dressing 🍀

RASEL'S SIGNATURE

- o Nonya Laksa with Condiments
Accompanied with Prawns, Egg and Dried Beancurd
Topped with Laksa Leaves and Sambal Chilli

HOT SAVOURY

- o Imperial Herbal Chicken
- o Aromatic Beef Rendang
- o Oven Baked Barramundi Fillet in Peranakan Tempura
- o Beancurd Prawn Rolls
- o Poached Spinach with Egg Trio 🍀
- o Fragrant Garlic Rice with Olives 🍀

DESSERT

- o Chilled Mango Pudding Shooters 🍀
- o Ondeh Ondeh Cake 🍀

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RUBY Buffet B

MORNING TEA RECEPTION

- o Selection of Gourmet Sandwiches 🍀
Croissant With Surimi Chilli Crab Mayo
Open Faced Ciabatta with Vegetable Ratatouille
- o Baked Satay Chicken Pie
- o German Chicken Cheese Sausages with Mixed Peppers
- o Custard Danish 🍀
- o Selection Of Fresh Fruit Platter 🍀
Honeydew, Kiwi, Papaya And Watermelon

AFTERNOON TEA RECEPTION

- o Rendang Beef in Vol-au-vents
- o Truffle Mushroom Quiche 🍀
- o Chocolate Fudge Slice 🍀
- o Fresh Fruit Platter 🍀

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LUNCH

APPETIZER

- o Beetroot & Quinoa Salad with Citrus Dressing 🍀

RASEL'S SIGNATURE

- o Fisherman's Harvest Seafood Pie
Filled with Prawn, Squid, Fish & Crabby Bits in Country Style Crusted with Potato

HOT SAVOURY

- o Roast Chicken Ala Orange
- o Sustainable Barramundi Fillet in Crème of Lime
- o Hungarian Beef Goulash
- o Sauteed Garlic Prawns
- o Western Veggies Medley 🍀
- o Rice Pilaf with Mixed Herbs 🍀 **OR**
Pasta Ala Carbonara with Shredded Chicken Ham

DESSERT

- o American Carrot Cake with Cream Cheese 🍀
- o Vanilla Pannacotta Shooters with Berries Compote