



WEDDING BUFFET CATERING

MENU



Bespoke Weddings

Your Dream. Our Artistry

Let Rasel Catering weave a culinary tapestry offering a seamless one-stop service for all your wedding planning needs. Our passionate chefs, using the freshest, finest ingredients, will craft a menu as unique and unforgettable as your love story. Whether you envision a romantic sit-down dinner or a vibrant food station experience, we cater to every desire and dietary need, ensuring a flawless and delectable celebration that reflects the magic of your beginning.





International Buffet

Your choice of wedding theme :

Bohemian Blossoms

Enchanted Garden

Celestial Aurum

- Venue Styling Packages
- Complimentary food tasting on 6 dishes of selected menu for 6 persons upon confirmation
- Full set of porcelain wares will be provided.
- Complimentary 4 x Cocktail tables
- Uniformed service personnel in attendance
- Waiver of transportation charges
- Package valid for minimum of 120 persons and above
- Wedding coordinator on site (4 hours)

Optional Charges *(before GST)*

Cocktail tables at \$35+/pc (min 5 pcs)

Napkins, tables and chairs with seat covers at \$12+/per person (min 120 persons)

Packages are valid for weddings held till 31 March 2026

**Subject to change without prior notice.*



Everlasting Felicity

SALAD

- Chef's Mixed Fruit Salad with Asian Dressing
- OR**
- Cardini Caesar Salad with Parmesan Cheese

DIY SPECIALTY CORNER

- Chili Crab Sauce with Fried Mini Mantou
- OR**
- Homemade Fish Otah Served with Steamed Mantou, Lettuce and Spring Onions

HOT

- Italian Chicken Cacciatore
- Cereal Fish Fillet Topped with Curry Leaves
- Prawn Fritter with Sriracha Mayo or Wasabi Mayo Dip or Nyonya Chilli Dip
 - Aromatic Beef Rendang
 - Tahu Goreng with Peanut Sauce
 - Western Veggies Medley with Herbs
 - Baked Turkish Rice with Raisins (50%)
- Signature Seafood Laksa Goreng (50%)

DIM SUM

- Steamed Salted Egg Lava Bun

DESSERT

- Assorted Nyonya Kueh
- Assorted Petit Trio

Red Velvet Cake/US Walnut Brownie/Mini Cream Puff

BEVERAGES (Please select 1)

- | | |
|-------------------------|---|
| • Tropical Fruit Punch | • Grapefruit Pomelo |
| • Tangy Orange | (Healthier Choice Option - add \$1/pax) |
| • Refreshing Pink Guava | • Pandan Lemongrass |
| • Refreshing Lime | (Healthier Choice Option - add \$1/pax) |

HOT BEVERAGE

- Coffee & Tea

Please contact our wedding specialists for any further inquiries.

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Twilight Elegance

SALAD

- Apple Waldorf Salad with Walnuts and Raisins

PREMIUM SPECIALITY CORNER

- Traditional Shepherd's Pie with Country-Style Chicken Filling
Signature Pie with Minced Chicken in Hearty Tomato Crusted with Potatoes
- OR
- Fisherman's Harvest Seafood Pie
Seafood Twist on Our Beloved Pie
– A Creamy, Indulgent Delight Packed with Prawns, Squid, Fish and Succulent Crab Bits.

SPECIALTY LIVE STATION WITH CHEF-ON-SITE

- Nyonya Laksa with Condiments
Prawns, Egg, Dried Beancurd, Laksa Leaves, Sambal Chilli
- OR
- Kampung Mee Siam with Gravy
Egg, Chives, Lime, Sambal Chilli, Dried Beancurd in Spicy Soup

HOT

- Grilled Honey Mustard Chicken
- Fried Fish in Sweet and Sour with Mixed Peppers
- BBQ Chicken & Mutton Satay with Peanut Sauce
- Sauteed Garlic Butter Prawns
- Braised Beancurd with Mushrooms
- Nyonya Veggie Medley with Black Fungus
- Fragrant Olive Rice with Chopped Coriander (50%)
- Braised Ee Fu Noodles with Mushrooms (50%)

DIM SUM

- Shrimp Gyoza

DESSERT

- Hot OR Chilled Cheng Teng
 - Assorted Petit Trio
Red Velvet Cake/US Walnut Brownie/Mini Cream Puff

BEVERAGES (Please select 1)

- Tropical Fruit Punch
- Tangy Orange
- Refreshing Pink Guava
- Refreshing Lime
- Grapefruit Pomelo
(Healthier Choice Option - add \$1/pax)
- Pandan Lemongrass
(Healthier Choice Option - add \$1/pax)

HOT BEVERAGE

- Coffee & Tea

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Enamor Romance

ARTISAN BOULANGERIE BAR

- French Croissant
- Focaccia

Tuna Onion Mousse/Sauté Mushroom with Pesto/Turkey Ham & Cheddar Cheese

CHEF'S SIGNATURE

- Oven Baked Fisherman's Seafood Pie with Creamy Style Filling

SPECIALTY LIVE STATION WITH CHEF-ON-SITE

- Baba Kueh Pie Tee with Prawns, Sauteed Turnip and Condiments

HOT

- Grilled Chicken in Teriyaki Sauce, Topped with Sesame Seeds
- Oven Baked Barramundi Fillet in Lemon and Capers Crème
 - Hungarian Beef Goulah
 - Beancurd Prawn Roll
- Sauteed Broccoli with Shimeiji Mushroom
- Steamed Butter Rice with Raisins (50%)
- Wok Fried Seafood Laksa Goreng (50%)

DESSERT

- Deluxe Fruit Platter
- Traditional Bread and Butter Pudding with Vanilla Crème
 - Cake and Pastry Melange

Chocolate Fudge Slice with Peanut Butter Chantilly/ Ondeh-Ondeh Gateau/Citrus Meringue Tartlets

BEVERAGES (Please select 1)

- Tropical Fruit Punch
 - Tangy Orange
- Refreshing Pink Guava
 - Refreshing Lime
- Grapefruit Pomelo (Healthier Choice Option - add \$1/pax)
- Pandan Lemongrass (Healthier Choice Option- add \$1/pax)

HOT BEVERAGE

Coffee & Tea

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Blissful Union

APPETIZER

- Smoked Salmon Mousse with Marinated Trout Roe
 - Vol-au-vent of Wild Mushroom Ragout (*vegetarian*)
 - Cardini Caesar Salad with Parmesan Cheese
 - Spanish Green Salad with Romesco Dressing
- Garden Fresh with Cucumber, Tomato and Onion in Mildly Spiced Dressing

CHEF'S CARVING STATION

- Mediterranean Beef Pot Roast
Cooked in Balsamic Vinegar, Onions, Shallots and Herbs
Accompanied with Roots Vegetables and Potatoes

SOUP

- Pumpkin Bisque with Butternut Squash and Herb Croutons

HOT SAVOURY

- Oven-baked Scallop De Singapura
- Baked Chicken Crowned with Melted Cheese & Almond Flake
- Locally Farmed Barramundi Fillet in Tarragon Crème
 - Coconut Prawn Fritters with Curry Leaves
 - Roasted Baby Potatoes with Parsley
- Broccoli, Cauliflower & Carrot Medley in Herbs Reduction
 - Olive Rice with Mushroom & Paprika
 - Signature Seafood Laksa Goreng

DESSERT

- Asian Duet in Shooters
Black Glutinous Rice and Yam Paste
- Selection of Fresh Fruit Platter
- Cakes & Pastries Melange
Fudgey Brownies, Fruit Tartlet, Southern Carrot Cake

BEVERAGE

- Soft Drink
- Rasel Cooler

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Sweet Embrace

APPETIZER

- Baked Otak-otak Flan with Black Fungus Relish
 - Hainanese Chicken Roulade
- Smoked Salmon Mousse with Marinated Trout Roe
 - Classic Waldorf Salad
with Fresh Apple, Orange Segment, Walnut and Raisin in Tangy Mayonnaise Dressing
Served on Bed of Crisp Veggie
 - Wild Root Trio Salad
Trio Of Potato, Sweet Potato And Yam In Creamy Paprika Cheese Dressing

SOUP & CARVING STATION

- Triple Mushroom Soup with Truffle Oil
Accompanied with Soft Rolls and Butter
- Herb-crusted Lamb
Accompanied with Mint Sauce and Brown Jus

HOT SAVOURY

- Oven-baked Queen Scallop Mornay
- Italian Chicken Parmigiana
- Sustainable Kuhlbarra Baramundi Fillet in Peranakan Tempura
- Sauteed Garlic Butter Prawns
- Oven Baked Potato Gratin
- Roasted Vegetables Ala Provencal
- Oven-baked Garlic Rice with Shroom Trio
- Rasel's Signature Wok-fried "XO" Seafood
- Hokkien Mee with Lime and Sambal Chilli

DESSERT

- Traditional Bread & Butter Pudding
Accompanied With Vanilla Sauce
- Chilled Pannacotta with Berries Compote
 - Selection of Petit Fours
Citrus Meringue Tartlet, Ondeh-ondoh Gateau,
Chocolate Fudge Slice, New York Cheesecakes

BEVERAGE

- Soft Drink
- Rasel Cooler

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CONTACT US

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