



# 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
- Early Surcharge of \$250+ applies for mealtime from 7.30am-8.45am
- Transport charges at \$140+ for 2 sessions
- Transport charges at \$180+ for 3 sessions
- Transport charges at \$220+ for 4 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

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

## AFTERNOON TEA RECEPTION

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

## LUNCH

### **APPETIZER**

- Archar Peranakan 🍀

### **HOT SAVOURY**

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

### **DESSERT**

- Assorted Petite Tartlets 🍀
- 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

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# LIMESTONE Buffet B

## MORNING TEA RECEPTION

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

## AFTERNOON TEA RECEPTION

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

## LUNCH

### **APPETIZER**

- Chef's Garden Salad with Lemon Dressing ✪

### **HOT SAVOURY**

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

### **DESSERT**

- Tropical Fresh Fruit Platter ✪
- 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

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

## AFTERNOON TEA RECEPTION

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

## LUNCH

### APPETIZER

- Cardini Caesar Salad with Parmesan Cheese

### RASEL'S SIGNATURE

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

### HOT SAVOURY

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

### DESSERT

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

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# DIAMOND Buffet B

## MORNING TEA RECEPTION

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

## AFTERNOON TEA RECEPTION

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

## LUNCH

### APPETIZER

- Chef's Mixed Fruit Salad in Asian Dressing ✿

### RASEL'S SIGNATURE

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

### HOT SAVOURY

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

### DESSERT

- Ondeh Ondeh Cake ✿
- Fresh Fruit Platter ✿

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### 1 Lunch and 1 Tea Break

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\$41.42 with GST

**Min 30 pax**

### 1 Lunch and 2 Tea Breaks

**\$49.00** per pax

\$53.41 with GST

**Min 30 pax**

# RUBY Buffet A

## MORNING TEA RECEPTION

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

## AFTERNOON TEA RECEPTION

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

## LUNCH

### APPETIZER

- Mixed Fruit Salad in Asian Dressing ❀

### RASEL'S SIGNATURE

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

### HOT SAVOURY

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

### DESSERT

- Chilled Mango Pudding Shooters ❀
- Ondeh Ondeh Cake ❀

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# RUBY Buffet B

## MORNING TEA RECEPTION

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

## AFTERNOON TEA RECEPTION

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

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## LUNCH

### APPETIZER

- Beetroot & Quinoa Salad with Citrus Dressing 🍀

### RASEL'S SIGNATURE

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

### HOT SAVOURY

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

### DESSERT

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