



CHURCH WEDDING

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.





Standing Reception

Your choice of wedding theme :

Bohemian Blossoms

Enchanted Garden

Celestial Aurum

- Exquisite buffet table presentation with table linen and skirting.
 - Standing buffet with separate beverage station.
 - Full set of biodegradable ware will be provided.
- Complimentary food tasting on 6 dishes of selected menu for 6 persons upon confirmation.
 - Uniformed service personnel in attendance.
 - Waiver of transportation charge.
- Chef-on-site for live station @ \$165/chef (\$179.85 with GST).



Blissful Embrace

APPETIZER

Chef's Garden Green Salad

Lettuce | Cucumber | Celery | Tomato | Thousand Island Dressing

DIY SPECIALTY CORNER

Chili Crab Sauce with Fried Mini Mantou

HOT SAVOURY

Italian Chicken Cacciatore

Battered Fish Fillet in Lemon Mustard Crème

Prawn Fritter with Sriracha Mayo

Western Veggies Medley with Herbs

Baked Turkish Rice with Raisins

ASSORTED DIM SUM COMBO

Steamed Salted Egg Lava Bun

Steamed Chicken Siew Mai

DESSERT

Chilled Lime Infused Jelly with Osmanthus

Assorted French Pastries

American Carrot Cake | Petite Chocolate Éclair | Mini Cream Puff

BEVERAGE

Fruit Punch



\$22.00 Per Pax

\$23.98 with GST

min 200 pax and above



Sweet Reverie

APPETIZER

Apple Waldorf Salad with Walnuts And Raisins

CHEF'S SPECIALITY

Oven Baked Traditional Shepherd's Pie
with Country-style Chicken Filling

SPECIALTY LIVE STATION

Chef-on-site for Live Station @ \$165+/Chef

Nyonya Laksa with Condiments
Prawns | Egg | Dried Beancurd | Laksa Leaves | Sambal Chilli

HOT SAVOURY

Mongolian Style Chicken with Peppers
Sustainable Fish Fillet in Lemon Capers Cream
BBQ Chicken Satay with Condiments and Thick Peanut Gravy
Cucumbers | Onions
Nyonya Veggie Medley with Black Fungus
Fragrant Olive Rice with Chopped Coriander

ASSORTED DIM SUM

Shrimp Gyoza
Chicken Char Siew Pastry

DESSERT

Chilled Cheng Teng
Assorted French Pastries
Red Velvet Cake | US Walnut Brownie | Mini Cream Puff

BEVERAGE

Refreshing Pink Guava



\$28.00 Per Pax

\$30.52 with GST

min 100 pax and above





Timeless Union

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

Chef-on-site for Live Station @ \$165+/Chef

Baba Kueh Pie Tee with Prawns

Sauteed Turnip | Condiments

(+\$2/Pax for Baby Abalone)

HOT SAVOURY

Grilled Tandoori Chicken

Peranakan Style Barramundi Fillet Tempura

Hungarian Beef Goulash

Beancurd Prawn Roll

Sauteed Broccoli with Shimeiji Mushroom

Steamed Butter Rice with Raisins (50%)

Wok Fried Seafood Laksa Goreng (50%)

DESSERT

Assorted Cake and Pastry Melange

Traditional Bread and Butter Pudding with Vanilla Crème

BEVERAGE

Fruit Punch



\$35.00 Per Pax

\$38.15 with GST

min 100 pax and above

Ethereal Romance

APPETIZER

Cardini Caesar Salad with Parmesan Cheese

Assorted Cold Cuts

Beef Pastrami | Turkey Ham | Smoked Chicken

SPECIALTY CARVING STATION

Chef-on-site for Live Station @ \$165+/Chef

12 Hours Slow Cooked Angus Beef Cheek
with Roasted Root Vegetables and Beef Jus

HOT SAVOURY

Oven Baked Half Shell Scallop Mornay

Supreme Thai Green Chicken Curry

Sustainable Grouper Fillet In Crème Of Lime

Vegetable Ratatouille

Silverfish Fried Rice with Diced Chicken (50%)

Angel Hair Pasta with Truffle Oil and Mushrooms (50%)

ASSORTED DIM SUM COMBO

Steamed Chive Dumpling

Chicken Char Siew Pastry

DESSERT

Jelly De Roselle with Lychee

Assorted Cake and Pastry Mélange

Chocolate Brownie | Citrus Meringue Tartlet | American Carrot Cake with Cream Cheese

BEVERAGE

Fruit Punch

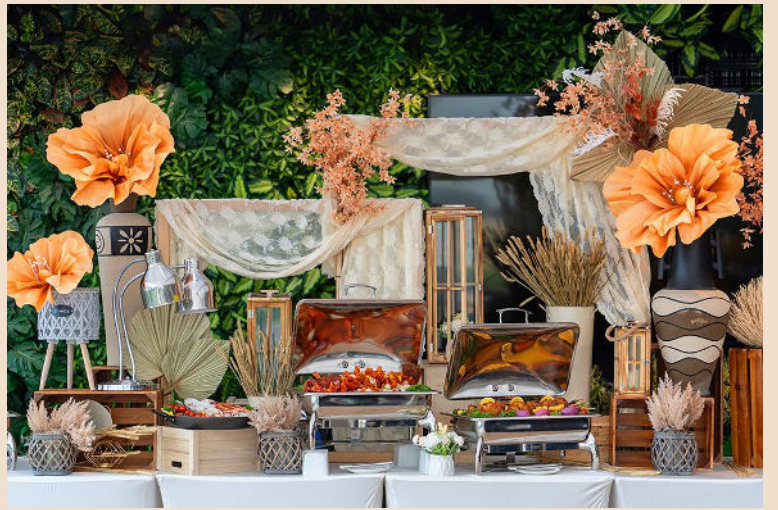


\$42.00 Per Pax

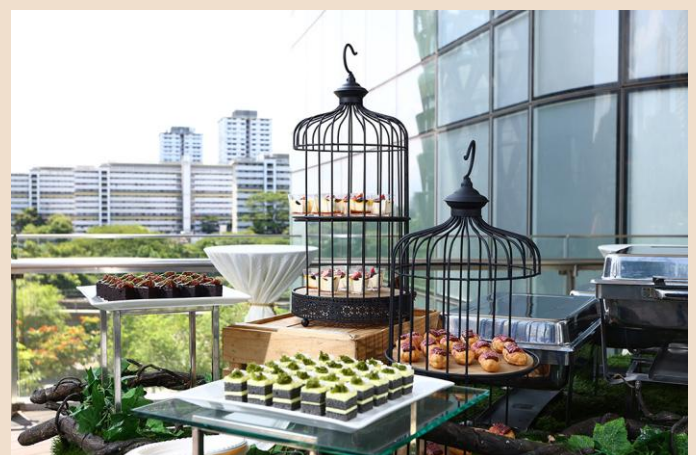
\$45.78 with GST

min 100 pax and above

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CONTACT US

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