



S O C I A L S
C A T E R I N G

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the PLATED MENU

\$55/PER PERSON

Choose
1 salad
1 starter
2 side
1 main
1 dessert

the PLATED MENU

STARTERS

TOMATO TARTAR

Fine beans | smoked paprika & creme fraiche

SEARED TUNA

Pickled cucumber | ginger & sesame dressing

GRAPE LEAVES

stuffed with rice & minced chuck beef | pomegranate molasses & cherry tomatoes confit

BAKED RICOTTA SOUFFLE

Charred asparagus | asparagus pesto

FRIED SHRIMP

SALADS

SMOKED CHICKEN CAESAR SALAD

tempura anchovies | grated parmesan | garlic & herby croutons

SMOKED CHICKEN

crisp beef pancetta | micro salad & mustard dressing

BABY ARUGULA SALAD

sun blessed cherry tomatoes | roasted pecans | red onions julienne | pomegranates & lemon vinaigrette.

GRILLED PEAR

roasted pecans | blackberry | micro herbs & honey lime vinaigrette

KALE SLAW SALAD

Dijon mustard mayo dressing & pickled red cabbage

Roasted beef roots

strawberries | roasted pecans | cinnamon glazed croutons | micro watercress & rocket leaf | dill dressing.

the PLATED MENU

SIDES

CREAMY MASHED POTATO

GARLIC AND HERBED POTATO WEDGES.

BUTTER & HERBED RICE PILAF.

SAUTEED MIXED VEGETABLES.

MUSHROOM & BABY POTATOES
COMPOUND BUTTER
CONFIT

STEAMED BUTTERED CREAM KERNELS
WITH MEXICAN TEX MEX

MAINS

BRISKET SMOKED BURN ENDS,
smoked asparagus | smoked baby carrots & cider jus.

BAKED FILLET OF COD,
truffled leeks | chorizo & basil cream sauce.

PORTOBELLA MUSHROOM
with wild mushrooms | sun-dried tomato & basil cream sauce.

BREAST OF CHICKEN
with white bechamel sauce, parsnip puree, & wild mushroom jus.

SEARED NEW YORK STEAK (6OZ)
grilled peas & compound butter jus.

the PLATED MENU

DESSERT

BAKLAWA CHEESECAKE
with pistachio mousse & orange rose syrup

MOLTEN COOKIE
butter cake with cherry confit

LEMON CURD
with fresh berries and mini

BRULEE MADE
with chocolate & raspberry & ginger snaps

DRINKS

COFFEE STATION

TEA STATION

SOFT DRINK

SC

the SILVER BUFFET
MENU

\$55/PER PERSON

Choose
2 salads
2 cold starters
1 hot starters
1 pasta
2 mains
Chef Craving Station
1 dessert
drinks are included

the SILVER BUFFET MENU

COMPLEMTERY

MIXED PICKLES & OLIVES

FRESH BREAD

SALADS

CEASAR SALAD

KALE SLAW SALAD

SPRING SALAD
WITH MUSTARD VINAIGRETTE

- ARUGULA SALAD WITH CHERRY TOMATO, PECANS, AND RED
ONIONS.

GREEK SALAD
WITH KALAMATA OLIVES AND FETA CHEESE.

FATOUSH
MIDDLE EASTERN SALAD WITH FRIED PITA AND POMEGRANATE
DRESSING.

KALE TABOULEH SALAD
WITH PINEAPPLES AND GREEN LENTILS

POTATO RUSSIAN SALAD

- ROASTED BEETROOT SALAD WITH FRESH STRAWBERRIES AND
PECANS

MEXICAN BEANS SALAD

the SILVER BUFFET MENU

COLD STARTERS

HUMMUS

CHARRED EGGPLANT & TAHINI DIP

GRAPE LEAVES STUFFED
WITH MINCED CHUCK BEEF

RED PEPPER
TOASTED BREADCRUMBS & CRUSHED PECANS DIP

HOT STARTERS

CREAMY SPINACH & CHEESE DIP

MASHED POTATO
WITH SMOKED BEEF GRAVY

GARLIC AND HERBED CONFIT BABY POTATOES

CONFIT CREMINI MUSHROOMS
WITH ROSEMARY

SAUTEED MIXED VEGETABLES

the SILVER BUFFET MENU

PASTA

FOUR CHEES ROSE PENNE PASTA
WITH SWEET PEPPERS

MEAT/VEGETARIAN LASAGNA

ALFREDO FETTUCUNNI
WITH GRILLED CHICKEN & PARM CHEESE

SPAGHETTI WITH MEAT BALLS

MAINS

TENDERLOIN STRAGNOV
WITH MUSHROOM ROUX AND SMOKED GRAVY

BAKED CHICKEN LEGS
WITH TURMERIC AND ZAFFRON SAUCE

GRILLED SMOKED SALMON
WITH LEMON VINAGRETTE AND GRILLED VEGGIES

HICKORY SMOKED LAMB SHANKS
WITH CARROTS AND PEAS RICE PILAF.

BAKED FILET OF COD WITH BASIL CREAM SAUCE.

PAN SEARED CHICKEN THIGHS
WITH BECHAMEL AND SWEET PEPPERS SAUCE.

the SILVER BUFFET MENU

CHEF CARVING STATION

ANGUS NEW YORK STRIPLOIN

DESSERT

-SEASONAL FRUIT PLATTER

CHEESE DANISH

CHEESECAKE BITES

LEMON CURD

MIXED BAKLAWA BITES

BROWNIE BITES

TIRAMISU CUPS

DRINKS

COFFEE STATION

TEA STATION

SOFT DRINK

SC

the GOLD BUFFET
MENU

\$60/PER PERSON:

Choose
3 salads
2 cold starters
2 hot starters
1 pasta
3 mains
Chef Craving Station
2 desserts
drinks are included

the GOLD BUFFET MENU

COMPLEMTERY

MIXED PICKLES & OLIVES

FRESH BREAD

SALADS

CEASAR SALAD

KALE SLAW SALAD

SPRING SALAD
WITH MUSTARD VINAIGRETTE

- ARUGULA SALAD WITH CHERRY TOMATO, PECANS, AND RED
ONIONS.

GREEK SALAD
WITH KALAMATA OLIVES AND FETA CHEESE.

FATOUSH
MIDDLE EASTERN SALAD WITH FRIED PITA AND POMEGRANATE
DRESSING.

KALE TABOULEH SALAD
WITH PINEAPPLES AND GREEN LENTILS

POTATO RUSSIAN SALAD.
- ROASTED BEETROOT SALAD WITH FRESH STRAWBERRIES AND
PECANS

MEXICAN BEANS SALAD

the GOLD BUFFET MENU

COLD STARTERS

HUMMUS

CHARRED EGGPLANT & TAHINI DIP

GRAPE LEAVES STUFFED
WITH MINCED CHUCK BEEF

RED PEPPER
TOASTED BREADCRUMBS & CRUSHED PECANS DIP

HOT STARTERS

CREAMY SPINACH & CHEESE DIP

MASHED POTATO
WITH SMOKED BEEF GRAVY

GARLIC AND HERBED CONFIT BABY POTATOES

CONFIT CREMINI MUSHROOMS
WITH ROSEMARY

SAUTEED MIXED VEGETABLES

the GOLD BUFFET MENU

PASTA

FOUR CHEES ROSE PENNE PASTA
WITH SWEET PEPPERS

MEAT/VEGETARIAN LASAGNA

ALFREDO FETTUCUNNI
WITH GRILLED CHICKEN & PARM CHEESE

SPAGHETTI WITH MEAT BALLS

MAINS

TENDERLOIN STRAGNOV
WITH MUSHROOM ROUX AND SMOKED GRAVY

BAKED CHICKEN LEGS
WITH TURMERIC AND ZAFFRON SAUCE

GRILLED SMOKED SALMON
WITH LEMON VINAGRETTE AND GRILLED VEGGIES

HICKORY SMOKED LAMB SHANKS
WITH CARROTS AND PEAS RICE PILAF.

BAKED FILET OF COD WITH BASIL CREAM SAUCE.

PAN SEARED CHICKEN THIGHS
WITH BECHAMEL AND SWEET PEPPERS SAUCE.

the GOLD BUFFET MENU

CHEF CARVING STATION

ANGUS NEW YORK STRIPLOIN

DESSERT

-SEASONAL FRUIT PLATTER

CHEESE DANISH

CHEESECAKE BITES

LEMON CURD

MIXED BAKLAWA BITES

BROWNIE BITES

TIRAMISU CUPS

DRINKS

COFFEE STATION

TEA STATION

SOFT DRINK

SC

the PLATINUM BUFFET MENU

\$70/PER PERSON:

Choose

3 salads

2 cold starters

2 hot starters

1 pasta

4 mains

Chef Craving Station

3 desserts

drinks are included

*2 late night snacks included *

the PLATINUM BUFFET MENU

COMPLEMENTERY

MIXED PICKLES & OLIVES

FRESH BREAD

SALADS

CEASAR SALAD

KALE SLAW SALAD

SPRING SALAD
WITH MUSTARD VINAIGRETTE

- ARUGULA SALAD WITH CHERRY TOMATO, PECANS, AND RED
ONIONS.

GREEK SALAD
WITH KALAMATA OLIVES AND FETA CHEESE.

FATOUSH
MIDDLE EASTERN SALAD WITH FRIED PITA AND POMEGRANATE
DRESSING.

KALE TABOULEH SALAD
WITH PINEAPPLES AND GREEN LENTILS

POTATO RUSSIAN SALAD.
- ROASTED BEETROOT SALAD WITH FRESH STRAWBERRIES AND
PECANS

MEXICAN BEANS SALAD

the PLATINUM BUFFET MENU

COLD STARTERS

HUMMUS

CHARRED EGGPLANT & TAHINI DIP

GRAPE LEAVES STUFFED
WITH MINCED CHUCK BEEF

RED PEPPER
TOASTED BREADCRUMBS & CRUSHED PECANS DIP

HOT STARTERS

CREAMY SPINACH & CHEESE DIP

MASHED POTATO
WITH SMOKED BEEF GRAVY

GARLIC AND HERBED CONFIT BABY POTATOES

CONFIT CREMINI MUSHROOMS
WITH ROSEMARY

SAUTEED MIXED VEGETABLES

the PLATINUM BUFFET MENU

PASTA

FOUR CHEES ROSE PENNE PASTA
WITH SWEET PEPPERS

MEAT/VEGETARIAN LASAGNA

ALFREDO FETTUCUNNI
WITH GRILLED CHICKEN & PARM CHEESE

SPAGHETTI WITH MEAT BALLS

MAINS

TENDERLOIN STRAGNOV
WITH MUSHROOM ROUX AND SMOKED GRAVY

BAKED CHICKEN LEGS
WITH TURMERIC AND ZAFFRON SAUCE

GRILLED SMOKED SALMON
WITH LEMON VINAGRETTE AND GRILLED VEGGIES

HICKORY SMOKED LAMB SHANKS
WITH CARROTS AND PEAS RICE PILAF.

BAKED FILET OF COD WITH BASIL CREAM SAUCE.

PAN SEARED CHICKEN THIGHS
WITH BECHAMEL AND SWEET PEPPERS SAUCE.

the PLATINUM BUFFET MENU

CHEF CARVING STATION

TURKEY

PRIME RIB

DESSERT

-SEASONAL FRUIT PLATTER

CHEESE DANISH

CHEESECAKE BITES

LEMON CURD

MIXED BAKLAWA BITES

BROWNIE BITES

TIRAMISU CUPS

DRINKS

COFFEE STATION

TEA STATION

SOFT DRINK