## NEW ELEGANT ERA menw

## Elegant $t_{\text {SITARPLERS- }}$

## BREAD

- Italian Bruschetta with Olive Oil
- Whole wheat pitta
- Multigrain bread
(served with garlic butter)


## DIPS

- Green\& Black olive paste
- Tomato paste (Chatnay)
- Mango (Chatney)


## PLATIERS

- Whole salmon with prawns
- Smoked salmon \& mussels (half shell) With cocktail sauce.
- Charcuterie Board (variety of cold cuts \& seasonal fruits)
- Cheese platter (cheese, seasonal fruit, Dried fruit, nuts, jam/honey)
- Tuna sashimi with soya sauce \& siracha mayo
- Beef Carpaccio with whole grain mustard


## DESSERTS

- Shot glass with Panna cotta
- Shot glass with Rainbow chocolate mousse
- Shot glass with Pistachio mousse
- Shot glass with Strawberry


## NEW ELEGANT ERA menw

## SALADS

- Rocket salad with sundried tomatoes, parmesan cheese, pomegranate and roasted walnuts
- Asian Basil Beef and Mango Noodle Salad
- Honey mustard pretzel crusted chicken salad with honey mustard dressing
- Balsamic seasonal fruit basil salad with crispy prosciutto
- Green salad with prosciutto and cherry tomatoes
- Salad with figs, toasted hazelnuts, bacon \& cheese
- Shrimp \& Noodle Salad with Ginger Dressing


## SIDE DISHES

- Grilled vegetables with cream cheese \&
bruscettes
- Wild rice
- Asian roasted carrots and broccoli
- Brussel Sprouts with bacon, maple syrup \& whiskey


## PASTA (2 choices)

- Penne with mushroom sauce (vegan)
- Penne with chicken, cherry tomatoes \& parmesan
- Seafood penne with basil sauce
- Penne with pesto sauce \& grilled vegetables (vegetarian)
- Lasagna with spinach and feta cheese
- Italian Iasagna (Bolognese)
- Tortellini with spinach \& ricotta cheese with creamy tomato sauce
- Ravioli stuffed with mushroom \& cream


## POTATOES (1 choice)

- Roasted potatoes with oregano
- Roasted potatoes with tomato \& onnion
- Crispy roasted baby potatoes with herbs
- Dauphinoise potatoes (creamy)


## MEAT

- Lamb with rosemary \& red wine
- Roasted chicken thigh with herbs \&
caramelized mushrooms
- Pork tenderloin with mustard sauce, Caramelized figs \& Blue Cheese
- Stuffed beef with spinach \& feta cheese With gravy sauce


## FISH

- Teriyaki Salmon with sauce, vegetables \& sesame


## CARVING STATION

- Tender spring leg of lamb with rosemary jus
- Beef (rib eye) with chimichouri \& variety mustard sauce


## NEW ELEGANT ERA menu

## DESSERTS

- Seasonal fruit
- Hot Chocolate pie with chocolate ganache
- Red Velvet with vanilla flavor
- Forest topped cheesecake
- Lemon tart


## COOL BAR

- Malibu Sunset
- Aqua Loca
- The Paloma


## ПOTA

Water
Beer
Soft drinks
White wine
Red wine
Rose wine
Zivania
Coffee

## EQUIPMENT PACKAGES

## Exclugive - chairs \& CUSHIONS



FOLDING

- WHITE



## CHAMELEON

- GOLD


NAPOLEON PLEXI CHAIR

- TRANSPARENT
-GOLD


| CROSSBACK WOODEN |
| :--- |
| - WHITE |
| - NATURAL |



## CUSHIONS

- WHITE
- BLACK


## EQUIPMENT PACKAGES

## Sxclugive - TABLES \& TABLECLOTHS

## TABLES



RECTANGLE
$180 \mathrm{~cm} \times 75 \mathrm{~cm}$


ROUND
180cm


RECTANGLE WOODEN
$200 \mathrm{~cm} \times 75 \mathrm{~cm}$


RECTANGLE WOODEN $240 \mathrm{~cm} \times 120 \mathrm{~cm}$

## TABLECLOTHS



WHITE


ROTTEN APPLE


BLACK


GREY


DUSTY BLUE


ROYAL BLUE


BORDEAUX


MOCHA

NAPKINS
$\square$

## EQUIPMENT PACKAGES

## CUTLERY



A' CLASS ROUND

## GLASSES



BOMOLI


A' CLASS FLAT


GOLD


CHARGER PLATES


GOLD RIM


BEADED
CLEAR


WHITE WITH
GOLD DETAILS


MAUVE WITH GOLD DETAILS


EMERLAND WITH GREY VINTAGE GOLD DETAILS


FLORAL

## EQUIPMENT PACKAGES

## BUFFET

WOODEN TABLES
WITH TABLECLOTH OF YOUR CHOICE

## LIGHTS

CURTAIN $6 \mathrm{M} \mathrm{X} \mathrm{3M}$


FAIRY LIGHTS


WOODEN TABLES \& LIGHTS



STRING LIGHTS

[^0]
## EXTRA COOKING STATIONS

## MEAT STATIONS

## GRILL SPARE RIBS

Pork Barbeque Ribs On the Grill

## CHICKEN SOUVLAKI

Marinate Grill Chicken Souvlaki with
Greek Pitta

## PORK SOUVLAKI

Marinate Grill Pork Souvlaki with Greek Pitta

## GRILL PORK FILLET

Grill Pork Fillet with Lemon Vinaigrette

## MINI BEEF BURGER

Grill Mini Burger with Cheese, Fresh Tomato and Burger Sauce

## GRILL SAUSAGE

Various of Sausage with 3 Different Mustard

## CHICKEN WINGS

Grill Chicken Wings with Korean Sauce

## BAD BUNS

Slow Cooked Pork Belly with Hoisin Sauce

PEKING ROASTED DUCK
Roasted Duck in Pitta with Fried
Vegetables and Homemade
Sauce

## CHICKEN BURRITOS

Chicken Burritos served with Guacamole and Sour Sause

PORK TACOS
Mexican Ground Pork Tacos

## CHOW MAIN NOODLES

Stir Fried Noodles with Chicken,
Fried Vegetables and Teriyaki
Sauce

## LAMB CHOPS

Grill Lamb Chops with Lemon and Herbs

GIAOURTLOU KEBAB
Giaourtlou Kebab Served On a Pitta Bread

## EXTRA COOKING STATIONS

 performing
## MEAT STATIONS

HARVEST ROAST TURKEY BREAST

- Coconut Rum
- Seasoned with Fresh Sage

Served with Pan Gravy \& Cranberry Sauce


TENDER SPRING LEG OF LAMB
Slow cooked to tender medium rare
Served with Rosemary Jus \& Minted Jam


CARVED VIRGINIA HONEY HAM
Served with warm pineapple sauce


## DONE STATION

Beef / Pork / Chicken


## BBQ STATION

Chicken / Pork


## FISH STATIONS

GRILLED SHRIMPS
Shrimps with Homemade Sauce \& Chives

## CHOW MEAN NOODLES

Stir Fried Noodles with Shrimps, Fried Vegetables and Teriyaki Sauce

## BAD BUNS

Bao Buns with Salmon and Whole Grain Mustard Sauce

## PASTA STATIONS

## PASTA WITH MEATBALLS

Spaghetti with Meatballs, Tomato Sauce and Parmesan

## PAELLA

Famous Spanish Food Paella with seafood

## RAVIOLI

Homemade Ravioli with Spinach and Fetta Cheese

## SEAFOOD PASTA

Creamy Salmon Penne Pasta

## VEGETARIAN STATIONS

## VEGETABLE TACOS

Tacos with Vegetables

TEMPURA FRIED VEGETABLES
Tempura Fried Vegetables with Aioli Sauce

## GRILLED MUSHROOMS

Whole Grill Mushrooms with
Mediterranean Sauce

## SWEET STATIONS

## LAVA CAKE

Chocolate Lava Cake Dessert

## CHURRS

Spanish Churros with chocolate on the side

## APPLE PIE

Warm Apple Pie with fresh ice cream on the side

HONEY BALLS - LOUKOUMADES
Served with Ice Cream

## COCKTAIL

 menw
## MALIBU SUNSET

## AQUA LOCA

- Coconut Rum
- Pineapple Juice
- Maraschino cherries (for garnish)
- Grenadine
- Orange Juice
- Pineapple Juice
- Malibu Coconut Rum
- Lemon, Oranges, cherries (for garnish)
- Bourbon
- Maple syrup
- Orange slice
- Luxardo cherry


## MASTICHA SOUR

- Lime Juice
- Triple Sec
- Masticha Liqueur
- Angostura Bitters


## COCKTAIL 14 menw

## HUGO

## MIAMI MARGARITA

- Soda
- Fresh Lime
- Fresh Mint
- Champagne
- Elderflower Syrup
- Salt
- Tequila
- Lime Juice
- Simple Syrup
- Orange Liqueur


## MAI TAI

- White Rum,
- Black Rum,
- Sugar Syrup
- Orange Juice
- Orange Curacao
- Orgeat (Almond)


## CARIBBEAN MIST

- Soda water
- Mango Rum
- Pineapple Juice
- Dash of Blue Curacao
- Sugar for the rim (for garnish)


# COCKTAIL menw 

## THE PALOMA

- Tequila
- Grapefruit Soda
- Lemon, Oranges (for garnish)


## NEW YORK PARADISE

- Mastiha
- Trible Sec
- Fresh Lime
- Strawberry Purée
- Strawberry Juice


## APEROL

- Aperol
- Champagne
- Soda
- Orange slices

VODKA MANDARIN

- Trible sec
- Vodka vanilla
- Passion fruit puree
- Passion fruit juice
- Pineapple juice


[^0]:    *light set up may apply chargers
    **Images are for reference only;
    Actual item may look different
    ***Selection of equipment according availability
    ****Above 600 people for «Unlimited Equipment
    Package», equipment set up on tables included.

