# NEW ELEGANT ERA



#### 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)

### **PLATTERS**

- 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

## 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 lasagna (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

### DESSERTS

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

#### COOL BAR

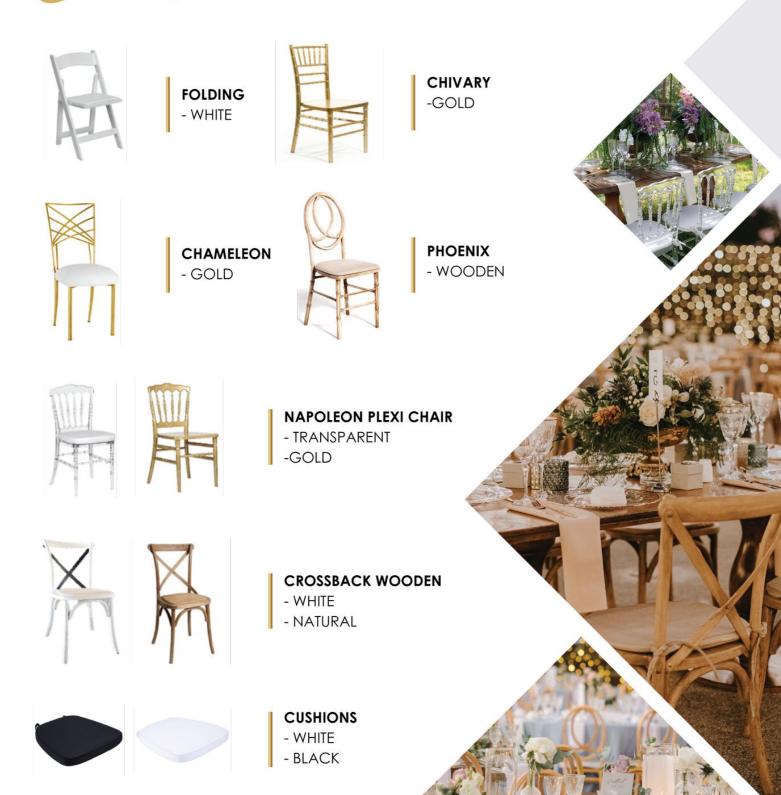
- Malibu Sunset
- Aqua Loca
- The Paloma

#### ΠΟΤΑ

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



Exclusive - CHAIRS & CUSHIONS



EQUIPMENT PACKAGES

food2impress

Exclusive - TABLES & TABLECLOTHS



Exclusive - TABLE SETTING



**GOLD RIM** 

BEADED CLEAR

WHITE WITH GOLD DETAILS



MAUVE WITH GOLD DETAILS





EMERLAND WITH GREY VINTAGE GOLD DETAILS FLORAL

## EQUIPMENT PACKAGES

food2impress

Exclusive - BUFFET & LIGHTS

#### BUFFET



WOODEN TABLES WITH TABLECLOTH OF YOUR CHOICE



**WOODEN TABLES** 





FAIRY LIGHTS CURTAIN 6M X 3M



STRING LIGHTS

\*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.

## 

#### **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

BAO 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 MEIN 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

#### **MEAT STATIONS**

#### HARVEST ROAST TURKEY BREAST

Coconut Rum

• Seasoned with Fresh Sage Served with Pan Gravy & Cranberry Sauce



#### HERB ENCRUSTED FRESH PORK Slow roasted served with warm autumn apple sauce & condiments



#### GARLIC & PEPPER SPICED TOP ROUND OF BEEF

Accompanied with Au Jus, fresh ground horseradish root & condiments



#### 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



**DONER STATION** Beef / Pork / Chicken



**BBQ STATION** Chicken / Pork



# EXTRA COOKING STATIONS - performing

#### **FISH STATIONS**

**GRILLED SHRIMPS** Shrimps with Homemade Sauce & Chives

**CHOW MEIN NOODLES** Stir Fried Noodles with Shrimps, Fried Vegetables and Teriyaki Sauce

**BAO 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

**CHURROS** 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



## AQUA LOCA

- Coconut Rum
- Pineapple Juice
- Maraschino cherries (for garnish)

## MALIBU SUNSET

- Grenadine
- Orange Juice
- Pineapple Juice
- Malibu Coconut Rum
- Lemon, Oranges, cherries (for garnish)

## **OLD FASHIONED**

- Bourbon
- Maple syrup
- Orange slice
- Luxardo cherry

## MASTICHA SOUR

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

MALIBU SUNSET

#### AQUA LOCA

OLD FASHIONED



## HUGO

- Soda
- Fresh Lime
- Fresh Mint
- Champagne
- Elderflower Syrup

#### MIAMI MARGARITA

- 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)

CARIBBEAN MIST

MIAMI

MARGARIT

HUGO

MAI TAI



#### 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

VODKA MANDARIN

**NEW YORK** 

PARADISE

THE PALOMA

APEROL

Jul Part