

Cupid of Love

Cocktail 1

Welcomes Snacks

- Deep-fried Shrimps and Shitake Crackers
- Papadums Bread
- Assorted Salty Nuts
- Corn Chips with Tomato Salsa

Canapés

- Crab Meat and Avocado Salad in Crispy Shell
- Pastrami wrapped with Eggplant and Caviar
- Cream of Salmon on Cucumbers
- Thai Beef Salad in Martini Glass
- Brie Cheese and Dried Apricots on Multigrain Bread
- Vegetable Maki Rolls
- Crostini of Grilled Capsicum with Olives and Anchovies
- Roasted Bell Peppers and Herbal Cream Cheese Bites
- Khao Tang Na Tang
(*Crispy Rice Crackers with Minced Pork and Shrimps Coconut Paste*)

Demonstration

- Pan-fried Pork Fillet with Green Pepper Sauce
Or
- Prague Ham in Bread Crust
with Fruit Mustard Sauce

All served with Assorted European Bread Basket

Hot Bites

- Cheese and Mushrooms Savoury Croissants
- Chicken Bites rolled with Canadian Bacon
Served with Asian Mushroom Sauce
- Minced Curry Beef Pie
- Thai Fish Cake with Spicy Sauce
- Thoong Tong
(*Crispy Wonton Bags stuffed with Minced Pork*)
- Irish Fish and Chips with Malt Vinegar and Tartar Sauce
- Selection of Pork and Chicken Satays with Peanut Sauce
- Vegetarian Samosas with Tamarind Chutney

Desserts

- Hazelnut Chocolate Grissini
- Fruits Cake
- Fried Bomboloni in Crystal Sugar and Cream
- Bites of Tropical Fruits
- Selection of Thai Desserts
- Carrot and Butter Cream
- Chocolate Chips Cheese Cake
- Apple Tart dusted with Cinnamon Powder
- Green Tea Cake
- Strawberry Mousse in Glass
with Fresh Milk Cream

Cupid of Love

Cocktail 2

Welcome Snacks

- Dried Pineapple and Coconut Strips
- Sesame Twists
- Corn Chips with Tomato Dip

Canapés

- Smoked Duck and Orange Salad in Martini Glass
- Pate of Liver on Bread Brioche
- Spoon of Eggplant Caviar with Pastrami
- Cherry Tomato and Mozzarella Cheese Skewers Pyramid
- Smoked Salmon and Cream Cheese Rolls
- Crostini of Grilled Capsicum with Olives and Anchovies
- Crab and Mango Martini
- Vegetarian Vietnamese Spring Rolls with Tamarind Sauce
- Kratong Thong
(Crispy Basket with Chicken Filling)

Demonstration

- Pork Loin stuffed with Dried Fruits wrapped in Canadian Bacon
Or
- Honey and Mustard Glazed Ham with Apple Sauce

All served with Assorted European Bread Basket

Hot Bites

- Spicy Spanish Sausages in Puff Pastry
- Roasted Spicy Chicken Tulips with Honey and Sesame
- Pork Balls in Sugar Cane Stick with Dipping Sauce
- Chinese Vegetarian Spring Rolls
- Lamb and Bell Peppers Skewers with Herbs Pesto
- Blue Shell Mussels Gratinated with Garlic and Olive Oil
- Selection of Pork and Chicken Satays with Peanut Sauce
- Polenta Tart with Mushrooms Ragout

Desserts

- Dried Fruits Dipped in Chocolate
- Nut Brownies
- Vanilla Cream Buns
- Bites of Tropical Fruits
- Selection of Thai Desserts
- Fruit Cake
- Marbled Strawberry Cheese Cake
- Yogurt Mousse in Glass with Fruit Sauce
- Sweet Grissini with Sesame Seeds
- Pineapple Tarte Tatin

Wedding Bells

Cocktail 1

Welcome Snacks

- Shrimps and Shitake Crackers
- Vegetable Sticks with Hummus and Tzatziki
- Crispy Home-made Nachos with Salsa and Guacamole

Canapés

- Marinated Salmon and Sour Cream on Rye Bread
- Smoked Mussels with Tomato and Onion Relish
- Sliced Hay Tuna in Crispy Cup with Crab Eggs
- Cream Cheese and Herbs
stuffed in Cherry Tomatoes
- Khao Tang Na Tang
(*Crispy Rice Crackers with Minced Pork
and Shrimps Coconut Paste*)
- Poa Pia Sod
(*Fresh Vietnamese Vegetarian Spring Rolls*)
- Crostini of Grilled Capsicum
with Olives and Anchovies
- Shrimps and Scallops
with Tomato Gazpacho in Martini Glass
- Pastrami Beef with Pickled and Mustard

Demonstration

- Baked Red Snapper with Lime and Lemongrass
Or
- Turkey Breast stuffed with Dried Fruits
and Wine Sauce

All served with Assorted European Bread Basket

Hot Bites

- Small Bites of Chicken Tikka Skewers
- Polenta Tarts with Lamb Ragout
- Vietnamese Fish Cake on Sugar Cane Stick
- Snapper Fillet with Vegetable Ragout
- Thoong Tong (*Crispy Wonton Bags
stuffed with Minced Pork*)
- Spinach and Feta Cheese Turnovers
- Chicken and Mushrooms
wrapped in Canadian Bacon
- Beef and Chicken Satays
with Peanut Sauce
- Vegetarian Samosas
with Tamarind Chutney
- Onion and Pontiac Potato Quiche
with Melted Cheese

Desserts

- Seasonal Fruit Tartlets
- Lime Crusted Pie
- Mini Apple Pie
- Bites of Tropical Fruits
- Selection of Thai Desserts
- Rum Baba
- Duo of Chocolate Mousses in Glass
- Sachertorte (*Viennese Chocolate Cake*)
- Sweet Chocolate Sticks
- Tiramisu

Wedding Bells

Cocktail 2

Welcome Snacks

- Nachos with Spicy Salsa and Guacamole
- Assorted Cashew Nuts and Salted Almonds
- Marinated Green and Black Olives
- Cheese Twists
- Balsamic Marinated Pickled Baby Onions

Canapés

- Shrimps Cocktail in Pineapple
- Pinewood Smoked Salmon with Lilly Capers
- Sheared Crabs and Apple with Mustard
- Shrimps with Banana Blossom and Mango Salsa
- Temaki Rolls
- Kratong Thong
(Crispy Basket with Chicken Filling)
- Cottage Cheese and Cherry Tomato Bites
- Parma Ham wrapped Melon Skewers
- Stewed Mussels
with Infusion of Kafir Lime and Tomato
- Beef Carpaccio with Asparagus
and Parmesan Cheese
- Crostini of Grilled Capsicum
with Olives and Anchovies

Demonstration

- Rack of Lamb with Star Anise and Chianti Sauce
Or
- BBQ Pork Ribs with Potatoes and Provençal Herbs

All served with Assorted European Bread Basket

Hot Bites

- Deep-fried Crab Claws with Sauces
- Chicken and Pork Satays with Peanut Sauce
- Mushroom Foil Latin
- Vol-Au-Vent with Seafood Ragout
- Spicy Chicken Tulips with Barbequed Sauce
- Skewers of Scallops and Shrimps
with Cajun Spices
- Salmon Darn with Vegetable Ragout
- Olives and Tomato Pizza
- Vegetable Tempura

Desserts

- Apricot in Glass with Cream and Almond
- Ivory Chocolate Mousse in Martini Glass
- Tiramisu
- Swam of Chantilly
- Fresh Tropical Fruit Bites
- Crêpe Station with Condiments
- Chocolate Praline and Home-made Cookies
- Passion Fruit filled with Mousse
- Vanilla Angel Cake
- Truffles Crème Brûlée
- Assorted Chocolate Sticks

Heart to Heart

Cocktail 1

Welcome Snacks

- Salted Almonds
- Corn Chips with Spicy Salsa
- Fried Papadum Bread
- Vegetable Crudités with Hummus and Eggplant Dip

Canapés

- Crostini of Grilled Capsicum
with Olives and Anchovies
- Smoked Salmon with Dill
- Grissini wrapped with Parma Ham
- Shrimps with Asparagus in a Small Glass
- Pomelo Salad with Dried Shrimps
in Chinese Spoon
- Som Tum Sushi Rice
- Tasmanian Brie with Dried Apricots and Walnuts
- Shrimps and Scallops with Tomato Gazpacho
in Martini Glass
- Smoked Duck Breast with Radicchio and Oranges

Demonstration

- Roasted Pork Fillet in Puff Pastry
with a Duxelles of Mushrooms

All served with Assorted European Bread Basket

Hot Bites

- Frog Legs in Tempura Batter
- Green Lip Mussels gratinated with Herbs Crust
- Salmon Cake with Ratatouille
- Shrimp and Glass Noodles Spring Rolls
with Sweet Chilly Sauce
- Deep-fried Fish Goujonettes with Tartar Sauce
- Vegetarian Quiche Lorraine
- Bites of Turkey with Leeks and Bacon
- Beef and Lamb Satays with Sauces
- Vegetarian Samosas with Chutney
and Mint Sauce

Desserts

- Raisin Cheese Cake
- Black and White Chocolate Terrine
- Bites of Tropical Fruits
- Selection of Thai Desserts
- Green Tea Cake
- Apple Tart with Cream
- Crème Brûlée with Orange Segment
- Chocolate Stick
- Opera Slice
- Grand Mariner Crepes with Condiments

Heart to Heart

Cocktail 2

Welcome Snacks

- Green and Black Olives
- Assorted Cashew Nuts and Salted Almonds
- Corn Chips with Spicy Salsa
- Cheese Twists

Canapés

- Shrimps Cocktail in Martini Glass
with Mesclun Salad
- Norwegian Smoked Salmon with Topico,
Savoir Cream in a Crispy Vol-Au-Vent
- Alaskan Crab with Caviar Mayonnaise
- Sakoo Sai Moo
(*Tapioca stuffed with Crushed Peanuts,
and Pickle Turnip*)
- Scallop with Lime in Cherry Glass
- Kratong Thong
(*Crispy Basket with Chicken Filling*)
- Beef Carpaccio with Truffle Dressing
- Teriyaki Eel with Apple Salad
- Goose Liver Pate on Brioche Bread
- Lobster with Mushrooms and Sesame Lavash

Demonstration

- Oven Roasted Beef Rib Eye rolled with
Horseradish Sauce and Gravy Sauce
Or
- Roasted Lamb Legs with Pepper Crust
and Red Wine Jus

Hot Bites

- Spinach and Cottage Cheese Tartlets
- NZ Oyster with Spinach and Cheese
- Seafood Turnovers
- Lamb Fillet on Coconut Braised Vegetables
- Turkey Bites wrapped with Bacon
- Deep-fried Scallops in Bread Crust
- Assorted Satays (Beef, Lamb and Pork)
- Salmon Skewers with Bell Peppers
- Mini Pork Cordon Bleu with Spiced Tomato Sauce
- Savoury Croissants with Duck Confit and Orange

Desserts

- Cherry Cream Cheese Cake
- Kiwi Salad with Cream
- Tiramisu
- Swam stuffed with Chantilly Crème
- Fresh Tropical Fruit Bites
- Ice Cream Station with Sauces and Condiments
- Chocolate Truffles and Home-made Cookies
- Strawberry Cream Cake
- Mango Pudding
- Coffee Cream Pudding
- Assorted Chocolate Sticks