



SHERATON
GRANDE SUKHUMVIT
A LUXURY COLLECTION HOTEL

Bangkok

Cupid of Love

Cocktail 1

Welcomes Snacks

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

Canapés

Crab Meat and Avocado Salad in Crispy Shell
Pastrami wrapped with Eggplant 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 Dip*)

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
with Asian Mushroom Sauce
Minced Curry Beef Pie
Thai Fish Cake with Spicy Sauce
Crispy Salmon Bags
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



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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
and 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 Tart Taten



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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 Cherry Tomatoes
Khao Tang Na Tang
(Crispy Rice Crackers with Minced Pork and Shrimps Dip)
Poa Pia Sod
(Fresh Vegetarian Spring Rolls)
Crostoni 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
Crispy Salmon Bags
Spinach and Feta Cheese Turnovers
Chicken with 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
Sacher Torte
Sweet Chocolate Sticks
Tiramisu



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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 Som Tam
Temaki Rolls
Kratong Thong
(Shrimps and Chicken Tartlets)
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
Crostoni of Grilled Capsicum with Olives and Anchovies

Demonstration

Rack of Lamb with Star Anise and Chianti Sauce
Or
BBQ Pork Ribs with Potatoes and Provencal Herbs
all served with Assorted European Bread Basket

Hot Bites

Deep-fried Crab Claws with Sauces
Chicken and Pork Satays with Peanut Sauce
Mushroom Foillatines
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
Crepes Station with Condiments
Chocolate Praline and Home-made Cookies
Passion Fruit filled with Mousse
Vanilla Angel Cake
Truffles Crème Brulee
Assorted Chocolate Sticks



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Heart to Heart

Cocktail 1

Welcome Snacks

Salted Almonds
Corn Chips with Spicy Salsa
Fried Papadams 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 Tam 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 Brulee with Orange Segment
Chocolate Stick
Opera Slice
Grand Mariner Crepes with Condiments



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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 Nuts and Pork*)
Scallop with Lime in Cherry Glass
Kratong Thong
(*Shrimps and Chicken Tartlets*)
Carpaccio of Beef with Truffle Dressing
Teriyaki Eel with Apple Salad
Goose Liver Pate on Bread Brioche
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
all served with
Assorted European Bread Basket

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