



SHERATON
GRANDE SUKHUMVIT
Bangkok

Buffet Menu

THE LUXURY COLLECTION®

Cupid of Love Buffet

Appetizer and Cold plates

Red Snapper Fillet in Brioche Bread
with Cappers Tomato and Dill Sauce
Tomato Carpaccio
with Pesto Shaved Parmesan Cheese
Shrimps and Fruits Salad Cocktail
Kao Tang Na Tang
(Crispy Rice Crackers with Minced Pork and Shrimps)
Grilled Vegetables with Balsamic Dressing
Assorted Italian Salami Pickles and Melon on Pyramid
Soft Vietnamese Spring Rolls
Marinated Roasted Panner
with Potato and Mind Salad in Glass
Squid Salad with Chickpea and Tahini Sauce
Baked Eggplant with Ground Beef Stuffing
Selection of Fresh Salad Leaves
with Dressings and Condiments

Food stall

Phad Thai Noodle Station
OR
Italian Pasta Station with Tomato Sauce or Ham Cream

Carving

Roasted Pork Fillet with Mushroom Stuffing
in Puff Pastry Crust
Assorted Bread Rolls with Grissini

Soup

Potato Soup with mussels

Hot Dishes and Main courses

Beef Skewers with Vegetable and Rosemary
Vietnamese Fried Fish Cake in Sugar Cane Skewers
Lamb Navarin with Summer Vegetable
Pork Fillet with Bacon and Melted Cheese and Leek
Roasted Spring Chicken
with Black Pepper on Mashed Potato
Sautéed Vegetables with Oyster's Sauce
Salmon on Macadamia Nut Crust
and Green Olives Sauce
Gaeng Kiew Waan Gai
(Chicken in Green Curry)
Pla Ka Pong Nueng Manao
(Steamed Seabass with Vegetables and)
Spicy Lemon Sauce
Lemongrass Steamed Rice

Desserts

Homemade Ice Cream with Condiments
Seasonal Fresh Fruit Slices
Marble Cheese Cake
Assorted Thai Desserts
Cream and Chocolate Profiteroles
Chocolate Brownies
Apple and Cheese Tart
Mango Mousse
Fruit Tart
Coffee and Tea

Wedding Bells

Buffet

Appetizer and Cold plates

Larb Gai

(Spicy Minced Chicken Salad)

Yam Makhuea Yao

(Spicy Eggplant Salad)

Krathong Thong

(Minced Chicken and Vegetables)

Norwegian Smoked Salmon Plate with all Condiments

Tin Slice Octopus with Lettuce

and Salmon Roe

Chinese Marinated Jelly Fish

Marinated Chicken in Shao Shin Wine

Eggs Cup Filled with Herring and Pickled Vegetables

Eggplant Caviar with Parsley Dressing

Crabmeat Cocktail in Martini Glass

Beef Carpaccio with Parmesan Chips in Small Dish

Blue Shell Mussel with Pepper Relish

and Lemon Dressing

Assorted Lettuce and Leaves

with Selection of Dressings and Condiments

Pasta station

Fresh Cooked Pasta:

Linguine, Penne, with Selection of Sauce

(Seafood Tomato, Beef Bolognese)

Soup

Seafood Tomato Soup with Garlic Croutons

Carving Station

Roasted Turkey Breast

Stuffed with Chorizo Sausages in a Herbs Jus

OR

Honey Glace Virginia Ham with Apple Sauce

Assorted Bread Rolls with Grissini

Hot Dishes and Main Courses

Beef Medaillions Wrapped

with Pancetta on Herbs Ratatouille

Boneless Whole Farm Chicken in Brandy

and Green Pepper Corn Sauce

Lamb Chop with Vegetable Ratatouille

and Anise Sauce

Garden Vegetable with Black Mushrooms

Steamed Seabass with Plum Sauce

Tofu with Bamboo Pith in Brown Sauce

Kaeng Kiew Warn Nua

(Green Beef Curry with Baby Aubergines)

Ped Ob Namphueng

(Braised Duck Roll with Red Onion)

Lemongrass Scented Jasmine Rice

Desserts

Tropical Fruit Tart

Normandy Apple Flan

Pear Napoleon Cake

White Espresso Cake

Baked Coconut Cream Caramel

with Sesame Bridle

Seasonal Fruit Platter

Mango Cheese Cake

Italian Favorite Tiramisu'

Irish Mousse Cake

Homemade Cookies

and Sweet Chocolate Almond Sticks

Selection of Ice cream with Condiments

Coffee and Tea

Heart to Heart

Buffet

Appetizer and Cold Plates

Californian Roll and Temaki
Home Made Selection of Smoked Fish with Caper
Steamed River Prawns on Ice Carving
with Cocktail Sauce
Parma Ham with Melon on Pyramid
Andaman Seafood Cocktail in Martini Glass
Grilled Green Asparagus with Balsamico Dressing
Smoked Salmon and Smoked Merlin Fish Plate
Crab Salad with Mango Relish in Glass
Mussels with Truffle Mayonnaise
Beef Carpaccio with Shaved Parmesan
and Celery Salad
Larb Moo
(Minced Pork Salad with Chili, Lemon and Spring Onion)
Yam Tua Plu
(Wing Bean Salad)
Som Tam
(Papaya Salad Thai Style)
Nua Nam Tok
*(Grilled Beef Salad with Chili, Lemon Juice,
Ground Roasted Rice and Mint Sauce)*
Nam Prik Goong Sod
(Spicy Chili Dip with Roasted Shrimp)

Salad Bar Demo

Selection of Chiangmai Garden Greens
with Condiments and Dressings
Cesar with Smoked Turkey Breast and Focaccia Crutons

Soup

Tom Kha Gai
(Chicken and Coconuts Soup)
Tomato soup

Carving Station

Roasted Lamb Legs
Served with Mushrooms Sauce, Horseradish and Mustard
Assorted Bread Rolls with Grissini

Noodle Station

Traditional Thai boat with choice of noodles
and condiments

Hot Dishes

Cod Fish Wrapped in Bacon
with Cream Saffron Sauce
Whole Steamed Seabass with Scallion and Soya Sauce
Darn of Pan-fried Salmon with Curry Sauce
Pork Piccata with Ham and Cheese
and Mashed Potato
Pan -Seared Beef Tenderloin
with Red Wine Sauce and Stir-fried Vegetable
Grill Lamb Chop with Ratatouille on Wine Sauce
and Mint Jelly
Moo Phad Med Mamuang
(Sauteed Pork with Cashew Nuts)
Phad Broccoli Hoy Shell Sautéed Broccoli with Scallops
Kao Phad Poo
(Fried Rice with Crab Meat)
Pandan Leave Steamed Jasmine Rice

Dessert

Coconut Mousse with Cherries
Passion Fruit Mousse
Creme Brulee Glazed with Pineapple
Tart of Baked Pear with Red Wine and Cinnamon
Mango Cheese Cake
Tropical and Exotic Fruits
Selection of Miniature Pastries
Cashew Nut and Maple Syrup Pie
Tropical Fruit Tart
Pear Napoleon Cake
White Espresso Cake
Home Made Cookies and Sticks
Coffee and Tea