



SHERATON  
GRANDE SUKHUMVIT  
*Bangkok*

# *Cocktail Menu*

THE LUXURY COLLECTION®

# Cupid of Love Cocktails

## Welcomes Snacks

Deep-fried Shrimp and Shitake Crackers  
Pappadam Bread  
Assorted Salty Nuts  
Corn Chips with Tomato Salsa

## Canapés

Crabmeat and Avocado Salad in Crispy Shell  
Pastrami Wrapped with Eggplant Caviar  
Cream of Salmon on Cucumbers  
Thai Beef Salad on Martini Glass  
Brie Cheese and Dry Apricots on Multigrain Bread  
Vegetable Maki Roll  
Jelly Fish Salad in the Spoon  
Roasted Bell Pepper and Herbed 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 Breadbasket

## Hot Bites

Cheese and Mushrooms Savory 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 Satay  
with Peanuts Sauce  
Vegetarian Samosa with Tamarind Chutney

## Desserts

Hazelnuts 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 Cheesecake  
Apple Tart Dusted with Cinnamon Powder  
Green Tea Cake  
Strawberry Mousse in Glass with Fresh Milk Cream

# Cupid of Love Cocktail 2

## Welcomes Snacks

Dry Pineapples and Coconuts 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 Roll  
Thai Pomelo Salad in Chinese Spoons  
Crab and Mango Martini  
Vegetarian Vietnamese Spring Rolls with Tamarind Sauce  
Kratong Thong  
(*Crispy Basket with Chicken Filling*)

## Demonstration

Pork Rack Stuffed with Dry Fruits  
and Wrapped in Canadian Bacon  
Or  
Honey and Mustard Glazed Ham with Apple Sauce  
All served with  
Assorted Euran Breadbasket

## Hot Bites

Spicy Spanish Sausages in Puff Pastry  
Roasted Spicy Chicken Tulips  
with Honey and Sesame  
Pork Ball in Sugarcane Stick with Dipping Sauce  
Chinese Vegetarian Spring Rolls  
Lamb and Bell Peppers Skewers with Herbs Pesto  
Blue Shell Mussels' Grated with Garlic and Olive Oil  
Selection of Pork and Chicken Satay  
with Peanuts Sauce  
Polenta Tart with Mushrooms Ragout

## Desserts

Dried Fruit Dip in Chocolate  
Nuts Brownies  
Vanilla Cream Buns  
Bites of Tropical Fruits  
Selection of Thai Desserts  
Fruitcake  
Marbled Strawberry Cheesecake  
Yogurt Mousse in Glass with Fruit Sauce  
Sweet Grissini with Sesame and Poppy Seeds  
Pineapple Tart Taten

# Wedding Bells Cocktails

## Welcome Snacks

Shrimps and Shitake Crackers  
Vegetable Sticks with Hummus and Tzatziki  
Crispy Homemade Nachos with Salsa and Guacamole

## Canapés

Marinated Salmon and Sour Cream on Rye Bread  
Smoked Mussels with Tomato and Onion Relish  
Slice 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 Roll)*  
Parmesan and Pickled Artichoke Skewers  
Shrimps and Scallops with Tomato Gazpacho  
in Martini Glass  
Pastrami Beef with Pickled and Mustard

## Demonstration

Baked Red Snapper with Lime and Lemon Grass  
Or  
Turkey Breast Stuffed with Dried Fruits and Wine Sauce  
All served with  
Assorted European Breadbasket

## Hot Bites

Small Bites of Chicken Tikka in 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 Satay with Peanut Sauce  
Vegetarian Samosa 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 Mousse in Glass  
Sachers Torte  
Sweet Chocolate Sticks  
Tiramisu

# Wedding Bells Cocktail 2

## Welcome Snacks

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

## Canapés

Shrimps Cocktails in Pineapple Tree  
Pinewood Smoked Salmon with Lilly Cappers  
Sheared Crabs and Apple with Mustard  
Shrimps with Banana Blossom and Mango Som Tam  
Temaki Rolls  
Kratong Thong  
*(Shrimps and Chicken Tartelettes)*  
Cottage Cheese and Cheery Tomato Bites  
Parma Ham wrapped Melon Skewer  
Stewed Mussels with Infusion of Kafir Lime and Tomato  
Beef Carpaccio with Asparagus and Parmesan Cheese  
Duck Liver Terrine with Orange and Balsamic Reduction

## Demonstration

Rack of Lamb with Star Anise and Chianti Sauce  
Or  
Roasted Prime Ribs with Potatoes and Provincial Herbs  
All served with Assorted European Breadbasket

## Hot Bites

Deep-fried Crab Claws with Sauces  
Scallop wrapped in Canadian Bacon  
Mushrooms Foillatines  
Vol-au-Vent with Seafood Ragout  
Spicy Chicken Tulips with Bar-B-Que Sauce  
Skewers of Scallop and Shrimps  
with Cajuns Spices  
Selection of Cantonese Dim Sum and Buns  
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 with Their Mousse  
Vanilla Angel Cake  
Truffles Cream Brule  
Assorted Chocolate Sticks

# Heart to Heart Cocktails

## Welcomes Snacks

Salted Almond  
Corn Chips with Spicy Salsa  
Fried Pappadam Bread  
Vegetable Crudités with Hummus and Eggplant Dip

## Canapés

Beef Tartar on Endive  
Smoked Salmon with Dill  
Short Grissini wrapped with Parma Ham  
Shrimps with Asparagus in a Small Glass  
Pomelo Salad with Dry Shrimps in Chinese Spoon  
Som Tam Sushi Rice  
Tasmania Brie with Dry Apricot and Walnuts  
Shrimps and Scallops with Tomato Gazpacho in Martini Glass  
Smoked Duck Breast with Radicchio and Oranges

## Demonstration

Roast Pork Fillet in Puff Pastry  
with a Duxelles of Mushrooms and Liver  
All served with  
Assorted European Breadbasket

## Hot Bites

Frog Legs in Tempura  
Green Lip Mussels Greatened with Herb Crust  
Salmon Cake with Ratatouille  
Shrimp and Glass Noodle Spring Rolls with Sweet Chilly Sauce  
Deep Fried Fish Goujonette with Tartare Sauce  
Vegetarian Quiche Lorraine  
Bites of Turkey with Leek and Bacon  
Beef and Lamb Satay with Sauces  
Vegetarian Samosa with Chutney and Mint Sauce

## Desserts

Raisin Cheesecake  
Black and White Chocolate Terrine  
Grand Mariner Crepes with White Mousse in Glass  
Bites of Tropical Fruits  
Selection of Thai Desserts  
Green Tea Cake  
Apple Tart with Cream  
Cream Brule with Orange Segment  
Sweet Dough Stick  
Opera Slice

# 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 Cocktails in Martini Glass with Mesculam Salad  
Norwegian Smoked Salmon with Topico, Savoir Cream  
in a Crispy Vol-au-vent  
Alaskan Crab with Caviar Mayonnaise  
Sakoo Sai Moo  
(*Tapioca with Stuffed with Nuts and Pork*)  
Scallop with Lime in Cherry Glass  
Kratong Thong  
(*Shrimps and Chicken Tartelettes*)  
Carpacchio of Tenderloin with Truffle  
Teriyaki Eel with Apple Salad  
Goose Liver Pate on Bread Brioche  
Lobster with Mushrooms and Sesame Lavash

### Demonstration

Oven Roasted Beef Ribbed Eye rolled with  
Horseradish Sauce and Gravy Sauce  
Or  
Roasted Lamb Legs with Pepper Crust  
and Red Wine Jus'  
All served with  
Assorted European Breadbasket

### Hot Bites

Spinach and Cottage Cheese Tartlets  
NZ Oyster with Spinach and Cheese  
Seafood Turnovers  
Lamb Fillet on Coconut Braised Vegetable  
Turkey Bites wrapped with Bacon  
Deep-fried Scallop in Bread Crust  
Assorted Satay  
(Beef, Lamb and Pork)  
Salmon Skewers with Bell Peppers  
Mini Pork Cordon Blue with Spice Tomato Sauce  
Savory Croissant with Duck Confit and Orange

### Desserts

Cherry Cream Cheese Cake  
Kiwi Salad with Cream  
Tiramisu  
Swam of Chantilly  
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