

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
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

Bites of chicken tandori with home made yogurt
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 nuea
(beef 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
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
(Tomato, Beef Bolognese, Cream Sauce)

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 Vindaloo
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
 Crab Salad with Mango Relish in Glass
 Mussels with Truffle Mayonnaise
 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 goong Sautéed Broccoli with river
 prawns
 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
 Cashew Nut and Maple Syrup Pie
 Tropical Fruit Tart
 Pear Napoleon Cake
 White Espresso Cake
 Home Made Cookies and Sticks
 Coffee and Tea