

Cupid of Love

Cocktail 1

Welcomes Snacks

Deep-fried Shrimp and Shitake Crackers
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
Vegetable Maki Roll
Crostini of grilled capsicum with olives and anchovies
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
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
Selection of Pork and Chicken Satay
with Peanuts Sauce
Vegetarian Samosa with Tamarind Chutney

Desserts

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
Assorted Cakes

Cupid of Love

Cocktail 2

Welcomes Snacks

Dry Pineapple and Coconut Strips
Sesame Twists
Corn Chips with Tomato Dip

Canapés

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
Crostini of grilled capsicum with olives
Crab and Mango Martini
Vegetarian Vietnamese Spring Rolls with Tamarind Sauce
Kratong Thong
(Crispy Basket with Chicken Filling)

Demonstration

Pork Loin Stuffed with Dry Fruits
and Wrapped in Canadian Bacon
Assorted European 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
Blue Shell Mussels Grated with Garlic and Olive Oil
Selection of Pork and Chicken Satay
with Peanuts Sauce
Polenta Tart with Mushrooms Ragout

Desserts

Nuts Brownies
Vanilla Cream Buns
Bites of Tropical Fruits
Selection of Thai Desserts
Marbled Strawberry Cheesecake
Sweet Grissini with Sesame and Poppy Seeds
Assorted Cakes

Heart to Heart

Cocktail 1

Welcomes Snacks

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

Canapés

Crostini of grilled capsicum with olives and anchovies
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

Wedding Bells

Cocktail 1

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
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)
Crostoni of grilled capsicum with olives and anchovies
Shrimps skewers 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
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
Mini Apple Pie
Bites of Tropical Fruits
Selection of Thai Desserts
Assorted Cakes
Duo of Chocolate Mousse in Glass
Sachers Torte
Tiramisu

Wedding Bells

Cocktail 2

Welcome Snacks

Nachos with Spicy Salsa and Guacamole
Assorted Cashewnuts and Salted Almonds
Marinated Green and Black Olives

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
Stewed Mussels with Infusion of Kafir Lime and Tomato
Crostini of grilled capsicum with olives

Demonstration

BBQ Pork Ribs with Potatoes and Provencal Herbs
All served with Assorted European Breadbasket

Hot Bites

Deep-fried Crab Claws with Sauces
Chicken and pork satay with peanut sauce
Mushrooms Foillatines
Spicy Chicken Tulips with Bar-B-Que Sauce
Skewers of seafood with Cajuns Spices
Salmon Darn with Vegetable Ragout
Olives and Tomato Pizza
Vegetable Tempura

Desserts

Ivory Chocolate Mousse in Martini Glass
Assorted Cakes
Fresh Tropical Fruit Bites
Crepes Station with Condiments
Passion Fruit Mousse
Vanilla Angel Cake
Truffles Cream Brule

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*)
Carpaccio of Tenderloin with Truffle
Teriyaki Eel with Apple Salad
Goose Liver Pate on Bread Brioche
Lobster with Mushrooms and Sesame Lavash

Demonstration

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