

Sapphire Package Buffet Menu

Sapphire Buffet 1

Starters & Salads Selection of Garden Greens & Vegetables Assorted Condiments Dressing and Vinaigrettes Selection of Freshly Baked House-Made Breads and Butter

> Sout Caramelized Onion & Potato Soup Focaccia Bread Croutons

Main Course Beef Sirloin Stew with Carrots & Olives Cajun Spiced Oven Roasted Chicken Breast in Tomato Concasse Baked Fish Fillet with Caper Herb Butter Sauce Stuffed Porkloin in Creamy Garlic Jus Linguine Seafood Alfredo Buttered Vegetable Medley Steamed Rice

> Dessert Milk Chocolate Cream Puff Caramel Apple Cake Shooters Mixed Berries Cream Cake **Tropical Fruit Slices**

Sapphire Buffet 2

Starters & Salads Selection of Garden Greens & Vegetables Assorted Condiments Dressing and Vinaigrettes Selection of Freshly Baked House-Made Breads and Butter

Sout Madras Spiced Pumpkin Soup with Toasted Almonds & Herbed Croutons

Main Course Beef Striploin with Forest Mushroom Fricassee Pan Seared Mahi-Mahi Fillet with Tomato, Olive & Caper Relish Salt Roasted Chicken with Natural Jus Slow Braised Pork Spareribs in Barbeque Sauce Spaghetti Carbonara with Smoked Bacon Lardons & Parmesan Broccoli Cheese Gratin with Toasted Almonds Steamed Rice

> Dessert Banoffee Pie Shot Glasses Carrot Cake with Cream Cheese Strawberry Short Cake Selection of Seasonal Fruits



Diamond Package

Buffet Menu

Diamond Buffet 1

Starters & Salads Selection of Garden Greens & Vegetables Assorted Condiments Dressing and Vinaigrettes Selection of Freshly Baked House-made Breads and Butter

Sout Creamy Crab & Corn Chowder with Chives Parmesan Croutons

Main Course Baked Citrus Sweet and Sour Mahi-Mahi Fillet Beef Pot Roast with Braised Onions & Red Wine Sauce Roasted Pork Chops with Spiced Jus Slow Braised Chicken Curry with Coconut Milk &

Roasted Vegetable Baked Pasta with Sausage Garlic Sauteed Vegetables Steamed Rice

Dessert Chocolate Fresh Fruit Skewers Vanilla Cream Brule Cookies and Cream Éclair Chocolate Salted Caramel Cake Slice Fresh Tropical Fruit Slice

Diamond Buffet 2

Starters & Salads Selection of Garden Greens & Vegetables Assorted Condiments Dressing and Vinaigrettes Selection of Freshly Baked House-made Breads and Butter

> Sout Seafood Chowder Crispy Sourdough Croutons

Main Course Barbeque Glazed Roasted Pork Ribs Mustard And Herb Crusted Roast Beef with Garlic Confit & Rosemary Jus Garlic Baked Fish Fillet with Chive Butter Lemon And Thyme-Rubbed Free-Range Chicken with Herbed Jus Classic Baked Lasagna Butter Glazed Vegetables Steamed Rice

> Dessert Banana Caramel Cheesecake Pavlova Triple Chocolate Mousse Cake Mango Passion Fruit Pannacotta Fresh Tropical Fruit Slices



Ruby Package

Buffet Menu

Ruby Buffet 1

Starters & Salad Charcuterie Platter with Pickled Vegetables Roasted Potato and Smoked Salmon Salad with Creamy Horseradish Thai Spicy Beef Salad Selection Of Garden Greens Ang Vegetables, Assorted Condiments, Dressing & Vinaigrettes Selection of Freshly Baked House-Made Breads and Butter

Soup

Cream of Asparagus Roasted Shitake Parmesan bread Stick

Carving

Slow Roasted Herb Encrusted Beef Sirloin with Assorted Garden Vegetable Red Wine Sauce

Main Course

Ginger Rubbed Mahi-Mahi Fillet with Tropical Fruit Salsa

Cajun Style Oven Baked Chicken with Dark Beer Sauce

Oven roasted Porkloin Roulade in Honey-Mustard and Fried Cappers Sauce Braised Beef Short Ribs and Root Vegetables in Red Wine Sauce

Penne and Wild Mushroom Casserole with Roasted Garlic Alfredo Sauce Fresh Garden Vegetable Medley with Lemon

Grass

Steamed Rice

Desserts Caramel Eclairs Chocolate Peanut Butter Cake Bites Tres Leches Mango Cheesecake Parfait Strawberry Chia Pannacotta Tropical Fruit Slice

Ruby Buffet 2

Starters & Salad

House-Cured Salmon Gravlax with Traditional Garnishes

Hand-Pulled Chicken Waldorf Salad Char Grilled Fresh Vegetables and Pasta Salad Selection of Garden Greens & Vegetables, With Assorted Condiments, Dressing & Vinaigrettes Selection of Freshly Baked House-Made Breads and Butter

> Soup Shrimp Bisque Parmesan Bread Sticks

> > Carving

Roasted US Striploin with Grilled Vegetable Pommery Grain Mustard Sauce

Main Course

Pan seared Mahi-Mahi fillet in Smoked Tomato

Roast Pork Loin with Roasted Pumpkin & Smoked Bacon

Beef Pot Roast in Champignon Sauce Country Style Roasted Chicken with Caramelized Shallot & Balsamic Jus Baked Pasta Napolitana Stir Fried Asian Vegetables Saffron Scented Rice Pilaf

Desserts

Almond Lychee Pannacotta Shots with Mango Jelly Red Velvet Double Chocolate Mousse Cake Slices

Blueberry Cheesecake Chocolate Oreo Cream Puff Vanilla Cream Brulee