



INTERNATIONAL
Medley **SELECTIONS**

A WORLD OF FLAVOURS

Tel 6852 3338 www.stamfordcs.com.sg



INTERNATIONAL

Medley

MENU A



INTERNATIONAL *Medley* MENU A

Menu Type		Minimum Pax/Set	Price
 Complete Buffet Setup	Buffet w Setup (9+1)	Min 25 Pax	\$23+ (\$25.07 w GST) Per Pax
 Serves In Self-Heating Box	Mini Feast (8+1)	Min 15 Pax	\$22+ (\$23.98 w GST) Per Pax

APPETIZER

- Classic Caesar Salad with Homemade Dressing
- Roasted Pumpkin Salad
- Panzanella Salad (Cucumber, Tomato, Olive, Crouton with Balsamic Dressing)
- Potato Salad with Gherkin Aioli

PLATTER

- Smoked Duck Platter
- Gourmet Sausage Platter
- Signature Sushi Platter
- Cheese Platter (Cheddar, Emmental, Gouda)

CHICKEN

- Sous Vide Chicken with BBQ Sauce
- Korean Fried Chicken
- Roasted Chicken with Garlic Cream Sauce
- Oven Baked Chicken Parmigiana

FISH

- Baked Dory Fillet with Lemon Butter Sauce
- Fish & Chips with Tartar Sauce
- Baked Snapper in Kabayaki Sauce
- Roasted Tilapia Fillet with Pesto Cream Sauce

SEAFOOD

- Spicy Cream Seafood Stew
- New Zealand Half Shelled Mussels with Pineapple Salsa
- Citrus Butter Cream Prawns
- Golden Prawn with Tobiko Wasabi Mayo

VEGETABLES

- Mexican Roasted Vegetable Medley
- Yasai Itame (Japanese Stir Fried Vegetables)
- Garden Medley with Garlic Butter Sauce
- Oven Roasted Ratatouille

MAINS

- Steamed Tomato Rice with Nuts & Raisins
- Japanese Ginger Fried Rice with Edamame & Tobiko
- Black Pepper Stir Fried Udon Noodle
- Garlic Butter Rice with Black Olive & Parsley

PREMIUM MEAT

- Braised Beef with Vegetable Medley
- Japanese Mutton Curry
- Beef Meatball with Garlic Butter Sauce
- Moroccan Lamb Stew with Chickpeas

DESSERTS

- American Baked Cheesecake
- Mango Sago with Coconut Cream
- Bread Butter Pudding with Anglaise Sauce
- Fruit Tea Jelly with Mint

BEVERAGES (FULL BUFFET ONLY)

- Refreshing Yuzu
- Peach Muscat
- Lemongrass Pandan
- Grapefruit Pomelo





INTERNATIONAL

Medley

MENU **B**



INTERNATIONAL *Medley* MENU B

Menu Type		Minimum Pax/Set	Price
 Complete Buffet Setup	Buffet w Setup (9+1)	Min 25 Pax	\$25+ (\$27.25 w GST) Per Pax
 Serves In Self-Heating Box	Mini Feast (8+1)	Min 15 Pax	\$24+ (\$26.16 w GST) Per Pax

APPETIZER

- Asparagus & Orange Salad
- Mexican Macaroni Salad
- Wild Mushroom Salad with Arugula & Truffle Crumble
- Chicken, Walnut and Corn Salad

PLATTER

- Smoked Duck Platter
- Gourmet Sausage Platter
- Signature Sushi Platter
- Cheese Platter (Cheddar, Emmental, Gouda)
- Smoked Salmon Platter (Smoked Salmon, Onion Ring, Capers, Gherkin with Yoghurt Dip)

CHICKEN

- Pan Roasted Chicken with Natural Jus
- Butter Shoyu Chicken with Roasted Sesame
- Sous Vide Chicken with Sour Raisin Jus
- Rosemary Chicken Thigh with Truffle Mushroom Sauce

FISH

- Oven Baked Snapper Fillet with Mornay Sauce
- Grilled Whole Salmon Fillet with Roasted Sesame Glaze
- Slow Cooked Atlantic Salmon with Zesty Caper Cream Sauce
- Oven Baked Seabass with Sauce Vierge

SEAFOOD

- Baked Seafood in Marinara Sauce
- Seafood Medley with Spicy Cream Sauce
- Lime Butter Prawns
- Caramelised Miso Butter Grilled Prawns

VEGETABLES

- Mixed Vegetables in Butter Sauce
- Truffle Parmesan Roasted Broccoli & Cauliflower
- Garlic Herb Roasted Potatoes, Carrots & Zucchini
- Korean Gochujang Stir Fried Mixed Vegetable

MAINS

- Baked Rice with Béchamel Sauce & Crab Meat
- Salmon Chahan
- Prawn Spaghetti Aglio Olio with Bell Pepper & Mushrooms
- Chicken Penne with Homemade Pesto Sauce

PREMIUM MEAT

- Roasted Beef Ribeye with Rosemary Au Jus
- Lamb Stew with Potato & Carrot
- Spicy Bulgogi Mutton Stew
- Spicy Brown Sauce Beef Bourguignon

DESSERTS



- Lychee Pudding with Raspberry Compote
- Chocolate Truffle Cake
- Pumpkin Bread & Butter Pudding with Coconut Sauce
- Red Velvet Cake

BEVERAGES (FULL BUFFET ONLY)

- Refreshing Yuzu
- Peach Muscat
- Lemongrass Pandan
- Grapefruit Pomelo



INTERNATIONAL *Medley* MENU C

Menu Type		Minimum Pax/Set	Price
 Complete Buffet Setup	Buffet w Setup (10+1)	Min 20 Pax	\$28+ (\$30.52 w GST) Per Pax
 Serves In Self-Heating Box	Mini Feast (9+1)	Min 15 Pax	\$26+ (\$28.34 w GST) Per Pax

APPETIZER

- Classic Caesar Salad with Garlic Crouton
- Assorted Wild Mushroom Salad with Balsamico
- Fresh Garden Greens with 1000 Island Dressing
- Smoked Duck Salad with Sesame Shoyu Dressing

SOUP

- Cream of Forest Mushroom
- Hearty Minestrone
- Cream of Broccoli
- Creamy Clam Chowder

CHICKEN

- Signature Curry Chicken with Potatoes
- Thai Green Curry Chicken
- Honey Glazed Chicken with Mango Sauce
- Oven Baked Chicken Parmigiana
- Pan Roasted Chicken with Mushroom Ragout
- Roasted Cajun Chicken with Black Pepper Sauce

INTERNATIONAL DELIGHT

- Sautéed Chicken Sausage with Rosemary Sauce
- Beancurd with Authentic Thai Sauce
- Breaded Scallop with Pesto Cream Dip
- Breaded Butterfly Shrimp with Thai Sauce
- Breaded Ebi with Tartar Dip

OCEAN CATCH

- Grill Salmon Fillet with Spicy BBQ Sauce
- Snapper Filled with Lemon Butter Cream Sauce
- Tandoori Fish Fillet with Mint Raita
- Assam Dory Fillet

PRAWN

- Golden Butter Prawn
- Garlic Prawn with Butter Cream Sauce
- Wasabi Prawn with Fruit Salad
- Breaded Torpedo Prawn with Salted Egg Cream
- Prawn Tikka Masala

VEGETABLES

- HK Kai Lan with Mushroom and Wolfberry
- Vegetables Medley with Almond Flakes
- Sautéed Seasonal Vegetables
- Aloo Gobi Masala
- Ratatouille Au Gratin

MAIN

- Wok-Fried Rice with Silver Fish & Crabmeat
- Salmon Chahan
- Roasted Butternut Pumpkin Pilaf with Almond
- Sin Chow Fried Bee Hoon
- Penne Chicken Pesto with Mushroom
- Classic Italian Aglio Olio with Bell Pepper Trio

DESSERTS

- Chef's Special Chendol
- Chilled Almond Beancurd with Longan
- Chilled Sea Coconut with Snow Fungus & Nata De Coco
- Hot Bo Bo Cha Cha

PASTRY



- Mini Chocolate Éclair
- Mini Assorted Cream Puff
- Mini Chocolate Brownie
- Fresh Frui Tartlet
- Assorted Mini Cheese Cake Platter
- Red Velvet Cake
- Chocolate Truffle Cake

BEVERAGES (FULL BUFFET ONLY)

- Refreshing Tropical Punch
- Iced Lemon Tea
- Lemongrass Pandan Drink
- Refreshing Yuzu Drink
- Wintermelon Tea
- Grapefruit Pomelo
- Hot Coffee and Tea with Sugar and Creamer



INTERNATIONAL *Medley* MENU D

Menu Type		Minimum Pax/Set	Price
 Complete Buffet Setup	Buffet w Setup (11+1)	Min 20 Pax	\$34+ (\$37.06 w GST) Per Pax
 Serves In Self-Heating Box	Mini Feast (9+1)	Min 15 Pax	\$31+ (\$33.79 w GST) Per Pax

APPETIZER

- Classic Caesar Salad with Garlic Crouton
- Seafood Fusilli Pasta with Pesto Emulsion
- Thai Mango Salad with Chilled Prawn
- Tropical Fruit Salad with Raisin & Almond

SOUP

- Wild Mushroom Veloute
- Hearty Italian Minestrone
- Creamy Clam Chowder
- Chicken and Corn Chowder

CHICKEN

- Signature Curry Chicken with Potatoes
- Roasted Old Bay Chicken with Mushroom Ragout
- Baked Rosemary Chicken Chop with Natural Jus
- Emperor Herbal Chicken

INTERNATIONAL DELIGHT

- Sautéed Chicken Chipolata with BBQ Sauce
- Baked Garlic Mussel with Parmesan Chilli Crumb
- Japanese Sushi and Maki Platter

OCEAN CATCH

- Roasted Salmon Fillet with Miso Butter
- Roasted Snapper Fillet and Mango Salsa
- Baked Snapper Fillet with Tomato Cream Coulis

SEAFOOD

- Gong Bao Prawn
- Garlic Prawn with Butter Cream Sauce
- Oriental Spicy Prawn with Chilli
- Wasabi Mayo Prawn
- Baked Half Shell Scallop with Mornay Sauce
- Baked Half Shell Scallop with Parmesan Chilli Crumb

PREMIUM MEAT

- Italian Beef Meatball with Salsa Di Pomodoro
- Wintertime Beef Casserole with Vegetables
- Sautéed Oriental Black Pepper Sliced Beef
- Traditional Mutton Rendang
- Moroccan Lamb Stew with Chickpeas
- Roast Beef Ribeye with Rosemary Au Jus

VEGETABLES

- Signature Curry Vegetables
- HongKong Kai Lan with Mushroom and Wolfberry
- Sautéed Fine Beans with Mushroom Butter Sauce
- Vegetable Medley with Almond Flakes
- Roasted Idaho Potato with Turkey Bacon

MAIN

- Cheesy Mushroom Baked Rice
- Fusilli Pasta with Chicken Neapolitan Sauce
- Fragrant Honey Baked Salmon Pilaf Rice
- Signature Traditional Laksa Lemak
- Succulent Seafood Spaghetti Aglio Olio

DESSERTS

- Hot Cheng Tng with Snow Fungus and Longan
- Chilled Sago Melaka
- Chilled Grass Jelly with Fruit Cocktail
- Chilled Bo Bo Cha Cha
- Assorted Fresh Fruit Platter

PASTRY

- Mini Chocolate Éclair
- Fresh Frui Tartlet
- Assorted Mini Cheese Cake Platter
- Assorted Petit Four
- Red Velvet Cake
- Chocolate Truffle Cake

BEVERAGES (FULL BUFFET ONLY)

- Refreshing Tropical Punch
- Iced Lemon Tea
- Lemongrass Pandan Drink
- Refreshing Yuzu Drink
- Wintermelon Tea
- Grapefruit Pomelo
- Hot Coffee and Tea with Sugar and Creamer



INTERNATIONAL *Medley* SELECTION

TERMS AND CONDITIONS

- Food is best consumed within 2 hours from delivery.
- Prices are subject to change and prevailing GST charges.
 - Menu items are subject to availability.
- Thematic setup will be adapted accordingly to your venue space.
 - All thematic setup & decorative items are property of Stamford Catering and shall be returned at the end of the event.



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