

# GO FULL THROTTLE

## RACING CELEBRATION COCKTAIL RECEPTION

Menu Type	Minimum Pax/Set	Price
Cocktail Buffet (11 +2 Courses)	50 Pax	\$40+ (\$43.60 w GST)

### SALAD BAR

- Romaine, Rocket Lettuce, Red Coral  
(Croutons, Couscous, Tomato Cherry, Kidney Beans, Walnut, Capsicum, Dried Apricot, Cucumber)
- Vegetable Crudités with Hummus

### CANAPES

- Diver Scallop with Tobiko and Orange Ginger Glaze
- Sous Vide Chicken Roulade with Apricot and Cucumber Salsa
- Oven Baked Portobello with Spiced Tomato Chutney
- Slow Braised Angus Sirloin on Mini Burger with Onion Marmalade

### COLD CUT SELECTIONS

- Smoked Duck | Turkey Ham | Pickles

### UNDER HEATING LAMP

- Ebi Tempura Royale with Tobiko Wasabi Mayo
- Feta & Spinach Arancini

### DESSERT CORNER

- Mignardise  
(Macaroons, Opera Cake, Macaroons Chocolate Fudge Cake)
- Raspberry Mousse with Raspberry Jello Cups, Mango Sago and Pomelo Cups

### BEVERAGE COUNTER

- Roselle Tea
- Lemon Infused Water



## RACING CELEBRATION BUFFET MENU

Menu Type	Minimum Pax/Set	Price
Dinner Buffet (11 + 1 Courses)	50 Pax	\$35+ (\$38.15 with GST)

### SALAD BAR

- Chicken Cobb Salad  
(Chicken, Turkey Bacon, Japanese Cucumber, Onion, Egg, Cheese, Finished with Honey Mustard Dressing)

### STAMFORD'S SIGNATURE

- Orange Infused Beef Cheek with Demi Glaze

### UNDER HEATING LAMP

- Ebi Tempura Royale with Tobiko Wasabi Mayo

### PREMIUM PLATTER

- Assortment of Cheese Platters  
(Gouda, Emmental, Cheddar)

### MAIN ENTRÉE

- Tandoori Chicken Tikka Cooked in Tomato Gravy
- Slow-Cooked Salmon with Creamy Tuscan Butter & Sweet Paprika
- French Seafood Bouillabaisse
- Baked Whole Miso Cauliflower with Chive and Roasted Sesame
- Barley Risotto with Field of Mushrooms & Truffle

### DESSERT CORNER

- Mignardise  
(Chocolate Eclair, Vanilla Cream Puff, Chocolate Truffle)  
Cuppa Bliss Tiramisu & Mango Pomelo Panna Cotta in Shooter

### BEVERAGE COUNTER

- Refreshing Yuzu

# ADD ON LIVE STATION



## **ROAST CARVING**

**\$12+/pax (\$13.08 with GST)**

Roast New Zealand Ribeye

OR

Roast Leg of Lamb Carving



## **ALL TIME FAVOURITES**

**\$7+/pax (\$7.63 with GST)**

Tiong Bahru Chicken Rice

OR

Traditional Laksa Lemak

### **MENU PACKAGE INCLUDES :**

- Exquisite buffet setup with biodegradable wares

### **ADD-ON CHARGES :**

- Rental of full chinaware and glassware @ \$6+/pax (\$6.54 with GST)
- 02x uniformed service staff (3 hours) at \$120+/staff (\$130.80 with GST)
- Setup of live station booth @ \$200+/station (\$218 with GST).
- Chef-on-site (3 hours) @ \$150+ per chef (\$163.50 with GST).  
Additional hour @ \$50+ per hour per chef (\$54.50 with GST)

**STAMFORD**  
We Cater, We Care