

Canape Catering

MALAYSIA

www.CanapeCatering.my



Christmas Menu A

@RM49 / Pax

Starter

Garden Salad with Citrus Dressing

(Green and Red Coral Lettuce | Onion | Cherry Tomato | Capsicum | Cucumber | Corn)

Main Course

Buttered Spinach Rice with Smoked Duck
Pasta Aglio Olio
Roasted Chicken with Rosemary Black Pepper
Crispy Sea Perch with Homemade Cranberry Tartar
Sauteed Duo Flower

(Zucchini | Broccoli | Cauliflower)

Dessert

Ginger Panna – Cotta Christmas Theme Cakes

 $\frac{Beverage}{\text{Mix Punch}}$





Main Course

- Seafood Tomato Rice
- Smoked Duck Alfredo
- · Honey Mustard Fried Chicken
- Pacific Fillet with Pecan Crumble & Cranberry Tartar Roasted Seasonal Vegetables with Dried Fruits & Nuts

Dessert

Christmas Theme Cakes

Ginger Bread Cookies.

Assorted Shooter Cake

(Green Tea Adzuki Cup, Orange Chocolate Cup, Rose Lychee)

Beverage

Refreshing Lychee Mint Fizz



Onion | Corn | Capsicum | Cranberry Dressing)

Main Course

Buttered Spinach Rice with Smoked Duck Trio Cheese Fusilli

*Roasted Australian Sirloin Roasted Root Vegetables *

Free Range Roasted Turkey with Turkey Bacon Sauce Seafood Medley

(Squid| Shrimp| Mussel |Dill & Fennel Bisque | Lemon Slice | Sundried Tomato | Black Olive)

Broccoli & Cauliflower Pimiento

(Dried Fruit | Walnut | Garlic Confit)

Dessert

Gingered Bread Cookies. · Gingered Panna Cotta Christmas Theme Cakes

Beverage

Cranberry Apple Punch



Starter

Christmas Glazing Counter

(Chicken Ham |Turkey Ham | Beef Salami |Camembert | Young Adam Cheese |Brie Cheese | Dry Cranberry | Yellow Raisin | Walnut, Almond & Sunflower Seed | Water Cracker | Marmalade)

Confit of Duck Taquito Meatball Tart

Farm Green with Smoked Salmon Avocado & Citruses • (Smoked Salmon | Red & Green Coral | Avocado | Tomato | Cucumber | Citrus Dressing)

Main Course

Creamy Pomodoro Penne Seafood Garlicky Fried Rice Charcoal Grilled Lamb Shoulder with Sweet Mint Gravy • Sauteed Prawn in Superior Soy Sauce •Flambe-Sauteed Farm Vegetables & Wild Mushrooms

Main Carving Live Station

Roasted Austrian Sirloin accompanied with Mash Potatoes (Brown Sauce, Remoulade Sauce, Dijon Mustard)

OR

Roasted Chicken or Duck accompanied with Rustic Potato Salad (Rosemary Gravy | Cranberry Jelly | Tangerine Dressing)

Dessert

Miniature Panna Cotta Christmas Theme Gakes Ginger Bread Cookies Premium Cut Fruit with Berries

Beverage

Cranberry Pomegranate Mints



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CHRISTMAS CARVING STATION

CCS1) Slow Roasted whole Turkey (4-5kg) (RM399/Set)

Roasted Tubers | Butter Corn | Cranberry Sauce & Brown Sauce

CCS2) Slow Roast Whole New Zealand Lamb Leg (2.5kg) (RM399/Set)

Demi Glaze | Roasted Tubers | Butter Corn | Mint Sauce | Rosemary Black Pepper Sauce

CCS3) Roasted Whole Australian Striploin(2.5kg) (RM299/Set)

Demi Glaze | Roasted Tubers | Butter Corn | | Chimichurri | Green Peppercorn Cream

















- All menu items are subject to availability and may be changed without prior notice.
- Photographs are for illustration purposes only and may not be representative of actual items.
- Food items in carving sets are good for 8-10 persons.
 - Chef for carving RM 220 /Pax.







CHRISTMAS FOOD DISPLAY





















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PACKAGE INCLUDES

- Full setup of tables, skirting, drinks dispenser.
- Full set of Ceramic Plate & Stainless-steel Cutlery.
- Simple Table decoration
- Servers are charged separately and are mandatory. A minimum of 2 servers is required per event (for up to 100 guests). For every additional 50 guests thereafter, 1 extra server will be required.

OTHER CHARGE

- All menu/food items price shown are subject to additional 6% SST.
- Server/Butler: RM 180.00/Pax; Bar Tender / Chef: RM 220.00/Pax
- Transportation & handling charge: RM300 (Klang Valley Area). limited to one location.
- Surcharge of a minimum of RM300 is applicable for venues with no lift accessibility

TERMS & CONDITIONS

- Duration of catering is for 3 hours only.
- Extended Hour of catering service: RM150.00 Per Hour.
- OT for Server/Bar Tender per hour = RM15.00
- Surcharge of a minimum of RM300 is applicable for venues with no lift accessibility.
- Minimum 3 working days advance notice is required for any amendments to Menu or Venue.
- Non-refundable deposit of minimum 70% of total payment is required upon booking.
- Balance payment must be made by cash/cheque/ at least 2 working days prior to event date.
- All menu items are subject to availability and may be changed without prior notice.
- Minimum Spending RM3, 000.00 per Trip

Uniform & Crew



Stainless-steel Cutlery



Beverage Display (Water Goblet + Dispenser)



