



Christmas Buffet Reception Menu

Appetizers

Smoked Duck Breast, Asparagus, Orange Segment and Honey Mustard Dressing
Smoked Salmon with Waldorf Salad and Walnut
Grilled Farm Growth Vegetables, Mixed Olives, Confit Tomato and Pesto
Trio of Potato Salad with Turkey Bacon and Truffle Mayo
Mesclun Salad, Arugula Salad with Condiments

Dressings

Thousand Island dressing, French dressing
Balsamic Vinegar and Olive Oil, Caesar Dressing

Japanese Corner

Assorted Sushi and Maki with Condiments

Bread Selection

Assorted Mini Rolls, Butter and Margarine

Soup

Cream of Butternut Pumpkin

Hot Selection

Roasted Spring Chicken, Forest Mushroom, Shallot Confit and Poultry Jus
Pan Fried Halibut Fillet, Tomato Caper Salsa and Light Lemon Butter Cream
Wok Fried Crispy Oatmeal Tiger Prawn served with Curry Leaves
Gratinated Beef Lasagna with Parmesan Cheese
Roasted Root Vegetables with Thyme and Garlic Confit
Pilaf Rice with Raisin and Nuts

Carving Station

*Glazed Gammon Ham
*Roasted US Whole Turkey
Roasted Marble Potato, Brussel Sprouts, Chestnut Stuffing, Cranberry Sauce
and Giblet Sauce

Dessert

Traditional Chocolate Log Cake
Christmas Stollen
Pecan Cranberry Tart
Raspberry Panna Cotta
Christmas Pudding with Vanilla Sauce
Selection of Seasonal Fresh Fruits

Coffee & Tea