

# S H U T T E R S

## SEMI BUFFET MENU

### D.I.Y Salad Bar

*Mesclun Salad, Romaine, and Butter Lettuce*

#### **Condiments**

*Cucumber, Bell Peppers, Sliced Red Onion, Pitted Olives, Cherry Tomatoes, Shaved Cheese, Croutons, Chickpeas, Kidney Beans, Feta Cheese, Orange Segments, Quail Eggs, Palm of Heart, Beet, Sweet Corn*

#### **Dressings**

*Caesar dressing, Balsamico and Olive Oil*

### Bread Counter

*Selection of breads, served with Salted Butter, Balsamico and Olive Oil*

### Soup

*Cream of Pumpkin with Cinnamon Apple*

### Appetiser

*Honey Baked Ham with Cloves*

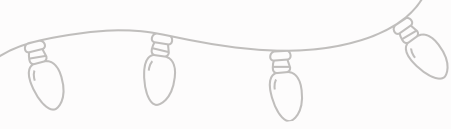
*Tomato, Mozzarella, and Fresh Basil*

*Potato Salad, tossed with Apple, Marinated Raisins, Wholegrain Mustard*

*Smoked Duck with Endive and Thai Mango Salsa*

*Marinated Octopus Salad with Shaved Fennel, Navel Oranges and Coriander*

*Smoked Salmon with Capers and Dill Sour Cream*



# S H O O T E R S

## SEMI BUFFET MENU

### Choice of Mains

(please select one)

#### **Roasted Lamb Rack**

*With Wholegrain Mustard, Grilled Honey Ham, Baby Potato,  
Sautéed Mushroom and Rosemary Sauce*

#### **Baked Red Snapper**

*Red Snapper Fillet baked in Oriental Popiah Pastry  
with Mixed Herbs, Vine Tomato Salad, Sweet Basil,  
Sliced Red Onion, Balsamico and Olive Oil*

#### **Chicken Roulade**

*Roasted Chicken with Asparagus, Root Vegetable Stew  
with Chicken Chipolata and Chicken Jus*

### Sweets

*Trio of Shooters*

*Assorted French Pastries*

*Assorted Christmas Cookies*

*Log Cakes*

*Fruit Cake with Whipped Cream*

*Christmas Stollen*

*Fruit Platter Chocolate Fondue*