

CORPORATE 5-COURSE ITALIAN BUFFET

\$23/pax (before GST)

5 Dishes

min. pax for Drop-off - 80

min. pax for Full Set-up - 80

SALAD (CHOOSE 1)

- Insalata Caprese on skewer (V)(D)
Italian buffalo mozzarella, cherry tomatoes, basil oil
- Insalata di Patate (V)
Boiled baby potatoes, red onions, celery, capers, fine beans, parsley, dill & mustard dressing
- Antipasto Salad
Mesclun & Romaine salad, turkey ham, chicken salami, olives, cherry tomatoes, artichoke & balsamic dressing
- Panzanella (V)
Mesclun salad with croutons, cherry tomatoes, sliced capsicum, sliced red onions, cucumber & lemon vinaigrette
- Italian Tuna Salad
Mesclun & Romaine salad, tuna flakes, olives, cherry tomatoes, red onions, capers & balsamic dressing
- Broccoli con Gamberi (add \$4.5/pax)
Poached broccoli & baby prawns, red onions tossed in spicy cocktail sauce
- Cucina Insalata Di Mare (add \$7/pax)
Poached cold seafood medley tossed in red onions, celery, cherry tomatoes, olives, capers tossed in salsa verde

PIZZA BREAD (HOMEMADE FOCCACCIA DI KUCINA) (CHOOSE 1)

- Foccacia topped with ricotta cheese, cherry tomato & kalamata olive (V)(D)
- Foccacia topped with onions, rosemary, parmesan cheese topping (V)(D)
- Foccacia topped with mixed grilled vegetables (zucchini & eggplant) (V)
- Foccacia topped with tomato sauce, chilli flake, anchovy fillet oregano & parmesan (D)

PASTA (CHOOSE 1)

- Penne Alla Norma (V)(D)
Penne served in basil tomato sauce, diced eggplants topped with ricotta cheese
- Penne Caponata (V)
Penne served with Cucina caponata (eggplant, zucchini, capsicum, olives in tomato sauce)
- Penne Bolognese (D)
Penne pasta with beef bolognese & parmesan
- Ravioli Mushroom in parmesan mushroom cream sauce (V)(D)
- Ravioli di Spinaci (V)(D)
Ravioli Ricotta Spinach in tomato basil sauce
- Penne Al Forno (P)(D)
Baked penne with roasted chicken & mushroom cooked in bechamel & gratinated with mozzarella
- Gnocchi Alla Sorrentina (V)(D)
Gnocchi baked in tomato cream sauce, cherry tomato, basil & gratinated with mozzarella
- Gnocchi Ai Funghi (V)(D)
Gnocchi tossed in mushroom cream sauce
- Gnocchi Salmone (F)(D) (add \$4/pax)
Gnocchi baked in tomato cream sauce with fresh salmon

MAINS (CHOOSE 1 MEAT AND 1 FISH)

- Braised chicken in cacciatore sauce (mushroom & olives in tomato sauce) (P)
- Pollo Diavola (Spicy Chicken) with grilled vegetables & herbs (P)
- Baked chicken with mushroom cream sauce, roast baby potatoes & butter spinach (P)(D)
- Baked seabass with mashed potato, butter spinach & salsa verde (F)(D)
- Poached seabass “Aqua Pazza style” in light tomato sauce, olives & capers (F)
- Baked salmon with baby potatoes, cherry tomato & lemon capers sauce (F)
- Baked Shepherd’s pie minced beef & carrots topped with creamy mash potato (D)

ADD-ON ITEMS:

SOUP (CHOOSE 1) (\$1.8/PAX)

Homemade with fresh ingredients

- Cream of Mushroom with croutons (V)(D)
- Cream of Potato & Leek with crispy turkey bacon (D)
- Italian Minestrone with croutons (V)

SIDE (\$2/PAX)

Minimum Order is 20 pax (available for drop-off & full set-up)

- Pollo Fritto (P)(D)
Chicken fingers with mustard mayonnaise

MAINS

- Baked beef ribeye with roasted potatoes & vegetables served with meat jus
(\$175 for 2kg pre-cooked weight for 20 pax)
- Roast leg of lamb with rosemary jus & roasted potatoes
(\$180 for 1 boneless leg 1.5kg for 10 pax)

DRINKS (CHOOSE 1)

- Ice lemon tea (\$1.5/pax)
- Ice lychee tea (\$2/pax)

DESSERTS (CHOOSE 1) (\$4/PAX)

- Tiramisu
Lady’s finger biscuits, espresso, mascarpone cream & cocoa
- Chocolate Trifle
Layers of chocolate sponge, vanilla pastry cream, chocolate mousse & raspberry
- Dark Chocolate Mousse with raspberry compote
- White Chocolate Mousse with berries

TERMS AND CONDITIONS:

- All prices are subjected to GST charge.
- 10% service charge applies to Full Set-up buffet.
- Full Set-up comes with complete table layout with skirting, warmers, disposable wares and serviettes unless otherwise specified.
- Transportation/Set-up fee per trip : Drop-off - \$40 (before GST)
Full Set-up - \$85 (before GST)
- Additional surcharge of \$10 applies for delivery to Sentosa, Jurong Island and CBD areas.
- Public Holidays/Festive periods surcharge of \$25 applies for Drop-off & Full Set-up.
- Payment to be made via PayNow or Bank Transfer. Extra charge of 3.7% for credit card payment via STRIPE (please notify us upon placing your order if you wish to pay via credit card).
- At least one-week advance notice is required for all confirmed orders.
- FULL PAYMENT of the Total Amount must be made once order has been confirmed. If payment is not received by the due date, your order will be automatically cancelled.
- NO REFUND will be given for cancellation made in 3 days or lesser prior to event.
- Full Set-up - Dining duration 3 hours
Lunch set-up by 12pm, tear down by 3pm
Dinner set-up by 6pm, tear down by 9pm (additional \$150 for tear down after 9pm)
- We shall not be held liable for any issues arising from food consumption beyond the stated dining duration of 3 hours.
- No packaging will be provided for left-over food.
- Acceptance of order is based on first come first served basis.
- We reserve the right to refuse orders at the addresses without direct lift access.