

# Christmas BUFFET

The perfect Christmas catering package for large groups and includes all your favourite Christmas classics, from roast turkey, baked dory and more!

Last date order on 10th January 2024



# Rock-it Christmas Feast

**\$18.80 / Pax** | (\$20.30 with GST)

**Minimum 40 Pax**

+ Complimentary a bottle of Red Wine (750ml)

## Appetizer

### Christmas Salad Bowl

#### 1. Salmon Caesar Salad

- Crushed Smoked Salmon
- Romaine Lettuce
- Cooked Sliced Egg
- Dried Fruit
- Black Olive
- Jelly Tomato Served with Caesar Salad Dressing

## Tantalizing Delights

#### 2. Rosemary Roasted Chicken Served with Roasted Corn & Potato

- Baked Chicken Mid Joint Wing with Korean Spicy Sauce

#### 3. Crispy Dory Fillet with Asian Sauce

- Dory Fillet with Lemon Butter Sauce

#### 4. Wok-Cooked Prawn with Local Special Sauce

- Light Cream of Leek with NZ Mussel

#### 5. Sauteed Butter Vegetable

- Stir-Fried Garden Vegetable with Assorted Mushroom

#### 6. Sotong Yu Tiaw Served Tipping with Hot Mayo

- Breaded Scallop Served Tipping with Mayo

#### 7. Seafood Fusilli Marinara

- Black Olive Fried Rice with Turkey Bacon

## Snowy Dessert & Beverage

#### 8. Petite Christmas Fruit Cake

- Mini Cheese Cake

#### 9. Chilled Lychee with Grass Jelly

- Sea Coconut with Fruit Cocktail

#### 10. Festive Fruit Punch





# Jolly Christmas Feast

**\$24.80 / Pax** | (\$26.78 with GST)

**Minimum 30 Pax**

+ Complimentary a bottle of Red Wine (750ml)



## Appetizer

### Christmas Salad Bowl

#### 1. Smoked Duck & Salmon Garden Salad

- Smoked Duck
- Smoked Salmon
- Romaine Lettuce
- Red, Green Frise
- Mango
- Baby Tomato
- Black Raisin
- Almond Flake Served with Roasted Sesame Dressing

#### 2. Christmas Delicious Platter

- Chipolata Sausage
- Honey-Glazed Sliced Ham
- Chicken Cheese Ball
- Maki Sushi

## Tantalizing Delights

9.  Marinated Roasted Turkey Cutting Served with Cranberry Sauce  
 Oven-Roasted Chicken Roulade Garnished with Glazes Honey Peach

10.  Baked Dory Fillet with Spicy Basil & Tomato Sauce  
 Baked Dory with Herbed Crust and Tomato Coulis

11.  Traditional Irish Lamb Stew  
 Deep Fried Crispy Soft Shell Crab with Chicken Floss

12.  Baked Scallop on Shell with Mash Potato & Mozzarella  
 Mongolian BBQ King Prawn with Special Onion Sauce

13.  Tacos Wedges with Nacho Cheese  
 Squid Net Ball with Asian Sauce

14.  Roasted Mixed Vegetable Topping with Almond & Raisin  
 Festive Veggies

15.  Steamed Saffron Rice with Black Raisin & Chestnut  
 Seafood Aglio Olio

## Snowy Dessert & Beverage

3. Christmas Log Cake

4. Chocolate Éclairs

5.  Cream Puff  
 Christmas Cookies

6.  Chilled Mango Pudding in Cup Topping with Fruit Cocktail  
 Vanilla Panna Cotta in Cup Topping with Blueberry

7.  Chilled Mango Sago with Pomelo  
 Lychee Cordial

8. Festive Fruit Punch

