



## 2023 NEW BANQUET WESTERN CUISINE MENU A RM 168/PAX

### APPERTISER

Prawn Cocktail

(cooked prawn garnish with romaine lettuce, tomato, spring onion, olive oil and lemon wedges serve with cocktail dressing)

### SOUP

Creamy Chicken Pasta Soup

(cream of chicken soup, cooked with fresh herbs, garnish with peas, carrot, pasta and parsley accompanies with garlic bread)

### MAIN COURSE [ Choose 1 ]

Rib Eye Beef with Maitre D'Hotel Butter

(tender beef rib-eye cooked to perfection, serve with maître d'hotel butter and served with sauté potato and fresh vegetables)

**OR**

Griddle Salmon Fish with Courgette and Bean Salad (cooked salmon, served with courgettes, black eye bean garnish with chopped chilly, mint leaf and lemon)

### DESSERT

Cream Caramel

### BEVERAGE [ Choose 1 ]

Coffee **OR** Tea



## 2023 NEW BANQUET WESTERN CUISINE MENU B RM 198/PAX

### APPETISER

Cajun Chicken Pasta Salad  
(marinated chicken with herbs toast with pasta salad)

### SOUP

Seafood Bouillabaisse  
(a classic provencal seafood stew with saffron threads, cooked with vegetables and serve with baguette slice)

### MAIN COURSE [Choose 1]

Lamb Medallions with Raspberry Mint Sauce  
(pan fried medallions served with raspberry mint sauce, lyonnaise potato and seasonal vegetables)

**OR**

Creamy Parmesan Garlic Mushroom Chicken  
(sauté breast of chicken cooked with parmesan and garlic sauce, enhanced with mushroom and served with pasta)

### DESSERT

Warm Chocolate Brownies

### BEVERAGE

Coffee **OR** Tea



## RM198/PAX

### WELCOME CANAPE

Seared Scallops with Sake Butter Recipe  
 "Man Tao" with Miso Spiced Crabmeat  
 Tempura Fish with Wasabi and Raddish  
 Fragrant Coconut Saffron Mussels and Baby Octopus in Spoon  
 (Served with Minty Soda Lemongrass Mocktail)

#### Vegetarian Canape

Vegetarian Spring Roll with Thai Dip  
 "Man Tao" with Miso Spiced Vegetarian "Siew Ngo"  
 Tempura Fish with Wasabi and Raddish  
 Fragrant Coconut Saffron Mussels and Baby Octopus in Spoon  
 (Served with Minty Soda Lemongrass Mocktail)

### APPETISER

Charred Prawn in Cocktail Sauce Served with Tofu Hiyayakko, and Bedded Garden Salads

#### Vegetarian Appetiser

Vegetarian Charred Prawn in Cocktail Sauce Served with Tofu Hiyayakko, and Bedded Garden Salads

**OR**

Oven Grilled Chicken Salad with Cherry Tomatoes and Japanese Style Sesame Green Beans with Balsamic Honey Vinagrette

**OR**

Kerabu udang dan Mangga Muda / Sate Lilit: Balinese Seafood Satay with Sambal Sere Tabia (Malay Cuisine)

**OR**

Oven Grilled Vegetarian Chicken meatloaf Salad with Cherry Tomatoes and Japanese Style Sesame Green Beans with Balsamic Honey Vinagrette

### SOUP

Japanese Onion Soup with Bread Croutons(Chicken Stock)

#### Vegetarian Soup

Japanese Miso Mushroom Soup with Bread crumbs

**OR**

Seafood Chowder with Buns and Butter

**OR**



Vegetable Chowder with Buns

**OR**

Sup Kupang Berkrim / "Cran Cam": Clear Chicken Soup with Shallot Balinese Style(Malay Cuisine)

#### **MAIN COURSE [ Choose 1 ]**

Pan Seared Salmon with "Unagi Sauce, sides Egg Plant "Dongaku", Kimchi Japanese Fried Rice

#### **Vegetarian Main Course**

Pan Fried Vegetarian Fish with Vegetarian Mushroom Sauce, sides Egg Plant "Dongaku", Kimchi Japanese Fried Rice

**OR**

Homemade Chicken Roulade Stuffed with Leek and Mushroom,Thyme Natural Jus, Roasted Baby Carrots, Pumpkin and Potatoes with Butter Mix Herbs

**OR**

Vegetarian Lasagne, Roasted Baby Carrots, Pumpkin and Potatoes with Butter Mix Herbs

**OR**

Scallop and Big Prawn in "Lemak Coconut" Sauce, served with Ketupat Palas and Serunding Ayam / "Siap Mepanggang": Traditional Balinese Grill Spring Chicken with Sambal "Sere Tabia"(Malay Cuisine)

#### **DESSERT**

#### **Vegetarian**

Warm Chocolate Brownie with Premium Musang King Ice Cream (served with Hot Coffee or Tea)

**OR**

Sago Gula Melaka / Bubur Cha Cha(Malay Cuisine)

Banana Cake  
Butter Moist Cake  
Chocolate Moist Cake  
Marble Cake  
Chocolate Puff  
Mini Vanilla Profiterole Puff

**REMARKS: THE ATTRACTIVENESS OF THESE RECIPES ARE PLANNED ACCORDING TO THE "BASIC TASTE OF A HUMAN"; SWEET, SOUR, SPICY AND INFUSED WITH SOME INGREDIENTS ABROAD APPROVED BY JAKIM. MENU METHOD EMPHASIZES MAINLY THE QUALITY AND VARIETIES OF DISHES.**



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### **OTHER CHARGES:**

- Waiter: RM 150/person [Minimum 2 waiter]
- Transportation : RM 180 onwards [Depending on area]
- Handling Charges (Shopping Complex, Condominium, Above Ground Floor) : RM80 Onwards [ with or without lift]
- Furniture and Canopy rental available depending on requirement.
- For 50pax and above, decoration and set up with chafing dish provided  
For 50pax and below, decoration and set up with chafing dish chargers at RM 280  
For 50pax and below, serve in disposable aluminum foil tray will be charge at RM50

### **REMARKS:**

- Prices quoted are based on a minimum of 50 pax. For orders below 50 pax, additional RM 5 per pax.
- Upon confirmation of the menu, customers are required to pay 60% of the total amount as deposit. The balance of payment will be collected on delivery date. All payment made are not refundable in the event of cancellation of function.
- Disposable plates, cutlery and cups will be provided.
- Food is best consumed within 3 hours (with warmer). We will not be responsible for any food consumed after 3 hours served.
- Service time allocated for staff is only for 3 hours from the agreed time of event. Additional hour is chargeable as the following:  
Waiter - RM 20.00/hour
- Waiter double charges are applicable if event falls on Public Holiday.
- Items are subject to change if not available
- Go Cater will not be handle food from other sources
- Non- Halal food from other sources, kindly inform our sales person prior to event date, because we are Pork Free Caterer.
- If assistance needed, please inform our staff in advance so that we may make the necessary adjustment.
- In the event of any breakage/damage of crockery and decorative items, client has to pay for the damage.