



2024 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



2024 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.

**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:

- Availability is based on first come, first serve basis. Upon confirmation, a 70% deposit is required. Full payment should be received 3 days before event date
- Confirmation with deposit is required, 7 days prior to event date
- We reserve the rights to amend the menu without prior notice if items not available
- Duration of the event is 3 hours. Subsequent hours will be charged RM20.00/hour per waiter. Kindly inform our sales person if any extra hours are required. Double chargers are applicable if event date falls on public holiday
- GoCater will not handle food from other sources
- Non Halal Food from other sources, kindly inform our sales person prior the event date, because we are Pork Free Caterer
- Deposit is not refundable if cancellation. We would charge cancellation fee depending on situation and value
- Any breakage of equipment, crockery, decorative items, customer will be liable to pay
- Food must be consumed within 3 hours of event time
- Payment made to: Food Style Sdn. Bhd. (Maybank A/C No: 5627-5972-7003)