

GOURMET PRIMO  
**CATERING**



## **INTERNATIONAL STALL MENU**

The prices are subject to 7% VAT and outside catering charges.

Minimum of 50 persons per stall

## *international stall menu*



### Caesar Salad Corner

- Baby Romaine Lettuce Leaves
  - Caesar Dressing condiments
  - Parmesan Shavings
  - Mini Garlic Croutons and Bacon Bits
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### Mini Burger Station

- Grilled Beef and Pork Burgers
  - Mini Sesame Rolls
  - Ice Berg Lettuce, Tomato Sliced, Sliced Dill Pickles
  - Tartar Sauce, Mustard
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### BBQ Ham Carving Station

- Imported Roasted BBQ Ham
  - Mustard Sauce
  - Chili Sauce
  - Ketchup
  - Assorted Bread
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### Smoked Salmon Station

- Baltic Style Salmon
  - Horse Radish Cream
  - Lemon Wedge, Capers, Olives, Shallots Chopped, Chopped Egg Yolk & Egg White
  - Melba Toast
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### Seafood Pasta Station

- Penne Pasta, Fusili Pasta
  - Baby Calms, Tiger Prawn Tails, Squid
  - Tomato Basil Sauce, White Wine Cream Sauce
  - Olive Oil, Garlic, Basil Leaves, Chili Sliced
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## *international stall menu*

### **New Zealand Lamb Leg**

- Oven Roasted New Zealand Lamb Leg
  - Wild Thyme Gravy, Nam Chim Cheaw, Dijon Mustard
  - Gratin Dauphinoise
  - Ratatouille
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### **Australian Beef Striploin Carving**

- Oven Roasted Beef Striploin
  - Red wine Sauce, Horse Radish
  - Twice Baked Potatoes
  - Grilled Garden Vegetables
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### **New Zealand Lamb Rack**

- Oven Roasted New Zealand Lamb Rack
  - Mint Sauce, Nam Chim Cheaw, Mustard
  - New Sautéed Herbed Baby Potatoes
  - Tomato Filled with Buttered Spinach
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### **International Seafood Bar**

- Fresh Oyster
  - Steamed Prawn Tails
  - New Zealand Green Lip Mussels
  - Grilled Squid
  - Condiments: Lemon, Lime, Capers, Olives, Cha Ohm
  - Dipping Sauce: Nam Chim Talay, Cocktail Sauce
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### **Seafood Bar From the Gulf of Siam**

- Steamed Crab Tails and Claws
- Steamed Prawn Tails
- Steamed Mussels
- Grilled Squid
- Condiments: Lemon, Lime,
- Dipping Sauce: Nam Chim Talay, Siracha Sauce