

GOURMET PRIMO  
**CATERING**



## **WESTERN SET**

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

Minimum 30 persons guaranteed

**MENU A**

Including Bread and Butter

Type of Menu	Price	Salad or Soup	Main Dishes	Desserts
Menu A	850	1	1	1

**Soup or Salad**

Honey roasted duck breast on chilled herbed noodle salad  
Coriander enhanced carrot soup topped with black sesame

**Main Dishes**

Classic Coq au vin with Duchess Potatoes and fresh vegetables  
Pan-seared sesame flavored snapper fillet served with garlic rice and fresh vegetables

**Desserts**

Blueberry crumbles cake on a vanilla sauce  
Chocolate orange mousse slices garnished with an orange salad

**Coffee and Tea**



**MENU B**

Including Bread and Butter

Type of Menu	Price	Salad	Soup	Main Dishes	Desserts
Menu B	1,150	1	1	1	1

**Salad**

Traditional Caesar salad with smoked turkey breast  
Five pepper Smoked salmon parcels with a crab meat salad & a black linguine salad

**Main Dish**

Red snapper with lemon butter sauce & assorted vegetables  
Braised beef roulade simmered in a rich red wine sauce with a creamed potato ring  
Pan seared pork medallions with balsamic reduction and pumpkin risotto

**Coffee and Tea**

**Soup**

Mushroom cream soup with fresh shiitake  
Sweets corn soup enhanced with wild thyme

**Dessert**

Opera cake on a mocha sauce  
Passion fruit mousse slice with a mixed berry sauce  
Chocolate ice cream topped with candied oranges



Type of Menu	Price	Salad	Soup	Sorbet	Main Dishes	Desserts	Petits Four
Menu C	1,450	1	1	1	1	1	1

## Salad

Smoked salmon with grilled scallops and a mango salsa  
Cajun style sliced chicken breast resting on a mixed bean salad

## Sorbet

Lime sherbet with raspberry vodka  
Orange sherbet grand mariner

## Dessert

Moist chocolate cake with vanilla ice cream  
Classic tiramisu  
Combination of a mango salad with fresh strawberries

## Coffee and Tea

## Soup

Beef consommé with spring vegetable pearl  
Broccoli cream soup under a hazelnut froth

## Main Dish

Snow fish fillet under a pesto crust with saffron potatoes and grilled vegetables  
Beef tenderloin with chive rosemary juice, garlic mash and market vegetables  
Roasted pork fillet on wild mushroom stew with thyme basmati rice and ratatouille

## Petits Fours

