

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	950	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

Soup

Mushroom cream soup with fresh shiitake

Sweets corn soup enhanced with wild thyme

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

Dessert

Opera cake on a mocha sauce

Passion fruit mousse slice with a mixed berry sauce

Chocolate ice cream topped with candied oranges

Coffee and Tea



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

