

(84-8) 35 106 257: T (84-8) 35 106 594: F

www.cateringvietnam.com.vn

BUFFET MENU

CANAPE

Leek and mushroom Pies

Selection of Mini Sandwich (Ham & cheese, Tuna, Chicken Salad)

BBQ Shanghai Duck with hoisin sauce wrapped in rice paper

Fresh summer roll

Deep fried Sea food Spring Roll

Mini Quiches

Prawn Cocktail on toast

*** All canapés items will be passed around

APPETIZERS

Assortment of Cold cut:- Ham, Salami, Grilled Meat roll, Pickle and condiment Baked bay potatoes with sour cream and bacon (50% food station, 50% pass around)

American Waldorf with Walnuts and Blue cheese Salad

Spicy Chicken Thai Style Salad

Selection of freshly baked crusty rolls, Baguettes, Brown Loaves and Chili Bread Sticks

LIVE CARVING STATION

Roast Turkey with Stuffing, Gravy Chipolatas and cranberry sauce Whole Hot Honey Glazed Ham

MAIN COURSE

Grilled Scampi with Salt and chilli (50% food station, 50% pass around)

Marinated Beef with cherry tomato and capsicum on bamboo stick

(50% food station, 50% pass around)

Roasted Pork loin with plum sauce

Mashed potato with grate Cheese

Fish ball and friend fried (50% food station, 50% pass around)

Steam Dim Sum (50% food station, 50% pass around)

Selection of Sausage with mustard (50% food station, 50% pass around)

Chicken & garlic fried rice

DESSERT

Mince Pies
Christmas pudding
Tropical Fresh Fruit
Christmas cookies (Three kind of Shape)
Cassava Cake

*** All dessert selection will be served 50% food station, 50% pass around



Get a quote:

Please call our office at (84-8) 35106 257 during regular business hours, or email us at <u>Sales@cateringvietnam.com.vn</u>. Your email can be a quick synopsis of the event you are planning, or if you wish you can refer to the questions on the quote form to provide us with more informations.

Informations, Informations,

They are what we need from you in order to start planning.

They are what will make your event special.

They are what you, your clients and friends will remember.

They are what we at Vietnam Catering! local catering for global taste.



Comment from our Guest:

From: CONCRETE FLOORS ASIA [mailto:backup.cfa@gmail.com]

Sent: Saturday, November 14, 2015 8:57 PM

To: Vietnam Catering - DOS Hien; Vietnam Catering GM- Thuan; dgm@cateringvietnam.com.vn

Cc: Jennifer Soh

Subject: CFA - Invoice for Food Catering

Dear All,

Thank you for making the event a success. The guests commended that the food and decoration is really great and fantastic!

Could you email the tax invoice for my records.

Best wishes to Vietnam Catering and success.

Thanks and take care.

JENNIFER SOH EXECUTIVE OFFICER - CONCRETE FLOORS ASIA

www.concretefloorsasia.com | Tel: 603 7772 2777