

Buffet Menu Option 1

Marinated Salads Potato Salad with Vinaigrette & Chives Seafood Salad with Egg Noodles and Chili Dressing Vine Tomato and Mozzarella with Olive Oil and Black Pepper Hummus

Salad Bar Selection of Lettuce Leaves Grated Carrot, Tomato, Cucumber, Sweet Corn Condiments: Croutons, Lemon Wedges and Parmesan Caesar Dressing, Vinaigrette and Balsamic Dressing Bread Basket & Butter

> Soup Chicken Volute with Spinach Puree

Hot Dishes Pan-fried Salmon Fillet with Lemon Butter Sauce Grilled Chicken Breast with Thyme Orange Sauce Lamb Shepherd's Pie Braised Beef Cheek with Rosemary and Root Vegetables Penne Carbonara Rosemary and Garlic Roasted New Potatoes Sauté Seasonal Vegetable **Steamed Rice**

Dessert Assorted Cakes, Tarts and Pies Selection of French Pastries Black Forest Cake Tiramisu with Chocolate-dipped Profiterole Mango Mousse Freshly Sliced Tropical Fruits

> ★ RM300 nett per person ★ minimum of 30+ persons

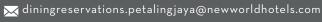
All prices in RM and inclusive of applicable service tax.

updated on 10 February 2020









Paradigm, 1 Jalan SS 7/26A, Kelana Jaya, 47301 Petaling Jaya, Selangor, Malaysia



Buffet Menu Option 2

Marinated Salads Smoked Seafood Platter Smoked Salmon Roasted Duck Breast and Mango With Ginger Relish Greek Salad with Baby Romaine Green Apple Salad with Cajun Chicken and Walnuts Pan-fried Tuna Fillet with Soy-glazed and Pineapple

Salad Bar Selection of Lettuce Leaves Condiments: Croutons, Lemon Wedges and Parmesan Caesar Dressing, Vinaigrette and Balsamic Dressing Bread Basket & Butter

> Soup Cream of Mushroom Soup

Carving Station Angus Beef Striploin, Mustard Mushroom Cream Sauce

Hot Dishes Medallions of Beef with Thyme Jus and Oven-dried Tomato Relish Seafood Paella Penne Pasta in Porcini Mushroom Sauce with Young Spinach Leaves Pan-fried Slice of Salmon with Potato Skin Moussaka of Eggplant and Minced Beef Pan-fried Zucchini and Bell Pepper with Oregano Stir-fried Beef with Asparagus in Oyster Sauce Potato and Tomato Gratin

> Desserts Assorted Cakes, Tarts and Pies Bread and Butter Pudding with Vanilla Sauce Assorted French Pastries (3 types) Mango Pudding Chocolate Mousse Freshly Sliced Tropical Fruits Seasonal Whole Fruit Display Coffee or Tea

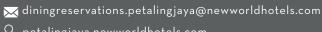
RM350 nett per person ★ minimum of 30+ persons

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BBQ Buffet Menu Option 3

Seafood On Ice

Lightly Steamed Shellfish, Slipper Lobster, Blue Yabbies, Prawns, Green Lip Mussels

Freshly Shucked Live Oyster

Mignonette, tabasco sauce, hot sauce, cocktail sauce

Selection of Sushi and Maki with Condiments

Salad

PJ's Salad Bar

Arugula, Romaine, Mesclun

Celery, Carrot, Cucumber, Tomatoes, Sweet Corn

Accompaniments - Onion Rings, Parmesan Cheese, Sour

Cream, Croutons, Capers, Sun Dried Tomatoes

Balsamic Vinaigrette, Caesar Dressing, Thousand Island,

Yuzu Dressing, Chilli Soy Vinaigrette

Bread Station

Soup

Wild Mushroom Soup

Action Station/barbeque Main Dishes

From The Charcoal Grill

Marinated Tiger Prawns

Asian Marinated Grill Calamari

Lobster

Lamb Chops

Marinated Red Snapper Fillet in Banana Leaf

Beef & Chicken Satay

Condiments

Barbeque Sauce, Black Pepper Sauce, Thyme Jus,

Béarnaise Sauce, Mustard

Hot dishes

Mushed Potatoes

Chines Fried Rice

Braised Mushroom with Broccoli

Fried Asparagus And Snow Peas With Carrot Pearls

Carving Station

Beef striploin

Black Pepper Sauce, Mustard Pomery, Dijon Mustard

Baked Whole Salmon, Lemon Herbs Butter Sauce

Dessert

New York Cheese Cake

Mixed Berry And Mascarpone Cup

Chocolate Mud Cake

Mini Passion Fruit Pavlova

Tiramisu

Green Tea & Raisins Layer Cake

Hazelnut Cream Eclairs

Seasonal Fruit Cuts

* RM400 nett per person * minimum of 30+ persons

All prices in RM and inclusive of applicable service tax.

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