

CORPORATE YEAR-END BUFFET MENU



EST. 1908
HOLLANDSE
CLUB

BISTRO
1908

CORPORATE YEAR-END BUFFET MENU A

— \$58++/pax

Starters / Soup

- Bruschetta Pomodoro
- Pomegranate & Lentil with Kale
- Truffle Mushroom Soup with Garlic Bread

Hot Entrée

- Citrus Glazed Roasted Chicken with Onion Thyme Jus
- Norwegian Salmon Papillote
- Garlic and Baby Potatoes Confit
- Fried Eggplant with Maple Glaze
- Buttered Asparagus with Raisins

Carvery

- Roasted Australian Rib-Eye with Port Wine Reduction

Desserts

- Apple Crumble
- Portuguese Egg Tart
- Seasonal Fruit Platter

CORPORATE YEAR-END BUFFET MENU B

— \$88++/pax

Starters / Soup

- Spicy Crabcakes with Dill Tartar
- Roasted Butternut Pumpkin and Green Apple Salad
- Lobster Bisque with Crème Fraiche

Hot Entrée

- Slow Cooked Cajun Chicken with Corn and Bacon
- Pan Seared Barramundi with Basil & Tomato
- Roasted Potatoes with Butter & Fresh Herb
- Dukkah Spiced Battered Cauliflower

Carvery

- Roasted Australian Rib-Eye with Port Wine Reduction

Seafood On Ice

- Sea Prawn, Blue Mussel, Scallop, Crawfish

Desserts

- Apple Crumble
- Portuguese Egg Tart
- Seasonal Fruit Platter

