I-At-Home

# FESTIVE MINI BUFFET MENU

$35++ (minimum 30 pax)
Orders must be placed at least 7 days in advance.

## Cold Starters

Smoked Duck Breast & Citrus Mesclun Salad
*Served with mandarin segments, dried cranberries, and a honey-sherry vinaigrette*

Mozzarella & Cherry Tomato Skewers
*Drizzled with fresh basil oil and balsamic cream*

## Hot Entrées

Creamy Tuscan Salmon in a White Wine Reduction
*Prepared with fresh salmon, heavy cream, white wine, lemon juice, smoked paprika, parmesan, garlic, and red onion*

24-Hour Sous Vide Beef Cheek in Rich Bordeaux
*Premium beef cheek slow-cooked for 24 hours, served with red wine jus, carrots and soft potatoes*

Roasted Spring Chicken with Black Pepper Reduction
*Prepared with tender spring chicken marinated with paprika and rosemary. Served with a signature black pepper sauce*

Charred Brussels Sprouts with Turkey Bacon & Cranberries
*Roasted with extra virgin olive oil, bacon, dried cranberries, fresh thyme, and garlic*

Festive Saffron & Cranberry Pilaf
*Aromatic basmati rice tossed with dried fruits and toasted almonds*

## Desserts

Petite Chocolate Yule Log Slices

Spiced Apple Crumble Tartlets

All prices are subject to 10% service charge & prevailing government taxes.
Kindly inform us of any dietary restrictions.