

7 COURSE

Select one option from each category

SALAD

- Balsamic Glazed Garden Salad (V)
- Enoki Tempura Garden Salad (V)
- Signature Greek Salad
- Classic Caesar salad
- Basil Pesto Pasta Salad
- Green Goddess Pesto Pasta Salad
- Classic Grilled Chicken Salad
- Grilled Tuna Mesclun Salad +\$3
- Asian-Inspired Smoked Duck Salad +\$3
- Citrus Glazed Salmon Mesclun Salad +\$5

VEGETABLES

- Roasted Baby Potato With Thyme (V)
- Sauteed Mixed Mushrooms With Rosemary
- Asian-Inspired Sautéed Mixed Vegetables
- Roasted Spiced Cauliflower
- Seasonal Sautéed Garden Vegetables
- Sauteed Spiced Eggplant
- Sauteed Asparagus With Garlic + \$3
- Sauteed Asparagus With Smoked Paprika +\$3

MAIN COURSE

- Olive and Herb Infused Fried Rice (V)
- Umami Furikake Rice
- Garlic-Infused Butter Rice
- Wild Mushroom Pasta (V)
- Smoked Duck Aglio Olio Pasta
- Classic Beef Bolognese +\$3
- Red Wine Beef Cheeks Ragu + \$5

FINGER FOOD

- Mentaiko Crowned Siu Mai
- Dumplings
- Hoisin Ribeye Buns
- Lotus Blossom Wontons
- Golden Potato Nuggets (V)
- Red-Hot Buffalo Wings
- Blanket-Wrapped Sausage Links
- Wasabi Bliss Chicken Bites
- Arborio Mushroom Bites with Marinara (V)

SOUP

- Gourmet French Onion Soup
- Wild Mushroom and Truffle Soup
- Rustic Potato Leek Soup
- Seasonal Vegetable Minestrone (V)
- Classic Lobster Bisque + \$5

POULTRY

- Baked Cajun Chicken
- Oven Baked Rosemary Chicken
- Teriyaki Chicken
- Chicken Parmesan
- Creamy Braised Chicken
- Braised Chicken Stew

CATERING MENU

INTERNATIONAL BUFFET

9 COURSE

FISH

- Citrus Grilled Fish With Lemon Butter Sauce
- Braised Fish in Spicy Tomato Sauce
- Lemon Garlic Mediterranean Dory Fish
- Creamy Garlic Butter Dory Fish
- Grilled Salmon With Lemon Sage Cream Sauce +\$5
- Poached Barramundi with Champagne Cream Sauce +\$5

PREMIUM FINGER FOOD

- Golden Sweet Shrimp Bites
- Cluck Cluck Sliders
- Tex-Mex Fiesta Nacho Chips (V)
- Cheesy Jalapeno Bombs (V)
- Bite-sized Beef Buns +\$3

DESSERT

- Mini Red Velvet
- Mini Vanilla Profiterole
- New York Cheesecake
- Crazlenut Stuffed Mini Donut
- Shooter Glass Sweet Assortments
- Chocolate Hazelnut Praline
- Lychee Rose Cupcake +\$3

11 COURSE

SEAFOOD

- Black Pepper Prawns
- Garlic Butter Tiger Prawns
- Half Shell Scallop With Roe in Lemon Butter Chive Sauce
- Mussel Braised With White Wine Butter Sauce
- Battered Soft Shell Crab with Lemon Herb Butter +3
- Lobster With Lemon Butter Tarragon Sauce +\$5

RED MEAT

- Asian-Inspired Hoisin Ribeye Stir-Fry
- Classic Italian Meatballs
- Slow Cooked Beef Stew
- Slow-Cooked Braised Oxtail +\$5
- Braised Lamb Shank +\$8

7 COURSE PACKAGE \$45/pax

9 COURSE PACKAGE \$55/pax

11 COURSE PACKAGE \$65/pax

Prices are subject to a 10% service charge

F&B PACKAGES

BEVERAGE OPTIONS

BAROUV'S FREE FLOW SELECTION INCLUDES:

HOUSE-SPIRITS

(Gin/Vodka/Bourbon/Whiskey/Cognac/Rum)

HOUSE WINE

(Red/White)

BOTTLED BEERS

SOFT DRINKS & JUICES

B1 2 HOUR FREE FLOW
\$48+ per person

B2 3 HOUR FREE FLOW
\$58+ per person

B3 4 HOUR FREE FLOW
\$68+ per person

B4 DRINK COUPON PURCHASE
\$12+ per person