

COCKTAIL CANAPÉ MENU

STAMFORD
We Cater, We Care



CLASSIC COCKTAIL RECEPTION MENU

\$30.00+ (\$32.70 WITH GST)

MIN. 50 PAX

LIVE STATION

Traditional Laksa Lemak with Fresh Prawns

COLD CANAPE

Smoked Duck on Toasted Baguette with Cherry Compote

Chilled Soy Glazed Capellini & Pickled Slaw (V)

Guacamole & Fruit Salsa Tartlet

Szechuan Vegetable & Tomato Salsa on Toasted Brioche



HOT TAPAS

Chicken Rendang Prata Ball

Crispy Scallop with Sambal Dip

Spinach Feta Tart (V)*

Crispy Taro with Black Sesame Puree (V)

DESSERT

Assorted Cheesecake Platter (V)*

Sweet Basil Panna Cotta with Mixed Berry Compote (V)*

BEVERAGE

Peach Muscat

Tropical Punch

Grapefruit Pomelo

Lemongrass Pandan



COLD CANAPE

Smoked Duck on Toasted Baguette with Cherry Compote

Smoked Duck, Mixed Berries, Baguette,



Chilled Soy Glazed Capellini & Pickled Slaw

Capellini, Zucchini, Teriyaki Sauce



Szechuan Vegetable & Tomato Salsa on Toasted Brioche

Szechuan Vegetables, Tomato, Brioche



Guacamole & Fruit Salsa Tartlet

Guacamole, Mango, Bamboo Tart

HOT TAPAS



Spinach Feta Tart

Spinach, Feta Cheese,
Green Mini Flower Tart



Chicken Rendang Prata Ball

Roti Prata, Chicken Cube,
Rendang Pasta



Crispy Scallop with Sambal Dip

Crispy Scallop, Sambal,
Mayonaise



Crispy Taro with Black Sesame Puree

Yam Roll, Black Sesame,
Mayonaise

DELUXE COCKTAIL RECEPTION MENU

\$35.00+ (\$38.15 WITH GST)

MIN. 50 PAX

LIVE STATION

Japanese Sushi & Maki Mori

COLD CANAPE

Cold Water Shrimp Thai Glass Noodles with Lime Vinaigrette

Truffle Mushroom in Charcoal Soil Tartlet (V)*

White Chocolate Cauliflower Dome on Sable Cookies (V)*

Seafood Mousse with Orange Lumpfish Roe

HOT TAPAS

Minced Chicken Rice Wrapped with Japanese Cucumber

Dry Laksa Capellini with Cold Water Prawn

French Ratatouille Tartlet & Lemon Cress (V)*

Smoked Duck Wrap

DESSERT

Mini Chocolate Brownie (V)

Mango Pomelo Sago Shooter (V)*



BEVERAGE

Peach Muscat

Tropical Punch

Grapefruit Pomelo

Lemongrass Pandan



COLD CANAPE



**White Chocolate Cauliflower
Dome on Sable Cookies**

White Chocolate, Cauliflower, Sable
Cookies, Raspberry Puree



**Truffle Mushroom in Charcoal
Soil Tartlet**

Button Mushroom, Charcoal
Tartlet, Truffle Paste



**Cold Water Shrimp Thai Glass
Noodles with Lime Vinaigrette**

Vermicelli, Prawn, Pinenut,
Sweet Thai Chilli,



**Seafood Mousse with
Orange Lumpfish Roe**

Japanese Cucumber, Prawntail,
Scallop, Orange Lumpfish Roe

HOT TAPAS



**French Ratatouille
Tartlet & Lemon Cress**

Zucchini, Red Pepper,
Tartlet, Tomato Sauce



**Minced Chicken Rice
Wrapped with
Japanese Cucumber**

Pearl Rice, Chicken Rice
Paste, Minced Chicken,
Japanese Cucumber, Spring
Onion



Smoked Duck Wrap

Crepes, Smoked Duck,
Hoisin Sauce, Japanese
Cucumber, Spring Onion



**Dry Laksa Capellini
with Cold Water
Prawns**

Capellini, Laksa Paste,
Prawn, Coconut Cream

PREMIUM COCKTAIL RECEPTION MENU

\$40.00+ (\$43.60 WITH GST)

MIN. 50 PAX

LIVE STATION

Roast New Zealand Ribeye Carving

COLD CANAPE

**Smoked Salmon on Brioche with Mango Puree & Black Lumpfish Roe
Chilled Beef Cheek & Thai Glass Noodles & Pickled Vegetables
Mozzarella, Tomato & Rock Melon Caprese Skewer (V)*
Crabmeat Mayo & Pineapple Puree on Compressed Watermelon**

HOT TAPAS

**Otak & Coconut Gel on Mantou
Parmesan Cheese Arancini with Truffle Mayo & Edible Cress (V)*
Crab Meat Tartlet with Lemon Mustard Dressing
Mini Shrimp Mantou Slider
“Hae Bee Hiam” Glutinous Rice Balls & Tobiko**

DESSERT

**Assorted Cheesecake Platter (V)*
Dark Chocolate Mousse and Ganache with Crumble (V)***



BEVERAGE

**Peach Muscat
Tropical Punch
Grapefruit Pomelo
Lemongrass Pandan**



❖ COLD CANAPE ❖



Smoked Salmon on Brioche with Mango Puree & Black Lumpfish Roe

Smoked Salmon, Brioche Bread, Mango Puree, Black Lumpfish Roe



Chilled Beef Cheek & Thai Glass Noodles with Pickled Vegetables

Beef Cheeks, vermicelli, Zucchini



Mozzarella, Tomato & Rock Melon Caprese Skewer

Mozzarella, Tomato, Rockmelon



Crabmeat Mayo & Pineapple Puree on Compressed Watermelon

Watermelon, Crabmeat, Mayonnaise, Pineapple, Edible Flower

❖ HOT TAPAS ❖



"Hae Bee Hiam" Glutinous Rice Ball & Tobiko

Glutinous Rice, Tobiko, Hae Bee Hiam



Crabmeat Egg Tartlet with Lemon Mustard Dressing

Crabmeat, Black Mini Flower Tart, Honey Mustard Dressing



Mini Shrimp Mantou Slider

Shrimp Slider, Thousand Island



Parmesan Cheese Arancini with Truffle Mayo & Edible Cress

Risotto, Truffle Paste, Mayonnaise, Parmesan Cheese, Breadcrumbs



Otak & Coconut Gel on Mantou

Otak Cube, Coconut Cream, Mantou

TERMS & CONDITIONS

- Food is best consumed within 2 hours from delivery.
- Prices are subject to change and prevailing GST charges.
- Menu items are subject to availability.
- Due to high demand, thematic setup will be allocated on a first payment basis.
- All thematic setup & decorative items are property of Stamford Catering and shall be returned at the end of the event.

CONTACT US

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