



*buffet selections*

# INTERNATIONAL BUFFET

SELECTION A



*Designed for seminars, corporate gatherings and memorable  
celebrations.*

2.5 HOURS ♦ 30- 300 GUESTS ♦ CHOOSE WHERE INDICATED

PEN  
&  
INC.

THE NJ GROUP COLLECTION

[penandinc.sg/venues](https://penandinc.sg/venues) · [venues@penandinc.sg](mailto:venues@penandinc.sg) · +65 8762 0088

# COUNTERS, SOUP & SALAD

*A lively start with live counters and fresh selections*

## ✦ SPECIALTY DIY COUNTER

Singapore Laksa — Aromatic coconut laksa broth served with fish cake, bean sprout and prawns.

## ✦ SOUP

CHOOSE ONE

Wild Mushroom Soup — Velvety mushroom soup with earthy depth.

Cream of Tomato Soup — Smooth tomato soup with bright comfort notes.

## ✦ UNDER HEATING LAMP

CHOOSE ONE

Cocktail Samosa — Crisp bite-sized samosas with spiced filling.

Spring Roll — Golden spring rolls with a savoury crunch.

Mix Veg Fritters — Crispy vegetable fritters, warm and comforting.

## ✦ SALAD DIY STATION

Green Leaves — Mesclun and romaine for a fresh base.

Condiments — Olives, cherry tomato, croutons, chickpeas, corn and parmesan.

Dressings — Caesar, Thousand Island, Italian and honey balsamic.

*Main buffet selections continue overleaf.*

# MAIN BUFFET SELECTIONS

*A generous spread of proteins, vegetables, carbs and sweets*

## ★ STARTER

CHOOSE ONE

BBQ Chicken Wings — Sticky wings glazed in smoky BBQ sauce.

Crab Meat Tart — Light tartlets filled with sweet crab meat.

Smoked Salmon with Capers & Onion — Smoked salmon with capers and onion.

## ★ PROTEIN

CHOOSE THREE

Garlic Soy Steamed Sea Bass — Steamed sea bass with garlic-soy aromatics.

Stuffed Chicken Breast — Sage-stuffed chicken in a creamy mushroom sauce.

Beef Stew — Slow-cooked beef in a hearty savoury stew.

Madras Chicken Curry — Spiced chicken curry with South Indian warmth.

## ★ VEGETABLES

CHOOSE TWO

Seasonal Sautéed Vegetables — Fresh seasonal vegetables, lightly sautéed.

Long Beans & Tofu — Long beans and tofu in a comforting savoury style.

Xiao Bai Chye — Tender Chinese greens cooked simply and cleanly.

## ★ CARBS

Steamed Rice — Soft steamed rice to pair with mains.

Paratha — Flaky Indian flatbread.

Roasted Potato — Golden roasted potatoes with crisp edges.

## ★ DESSERT

CHOOSE TWO

Berries Panna Cotta — Silky panna cotta brightened with berries.

Chocolate Mousse — Light chocolate mousse with a rich cocoa finish.

Brownie — Fudgy brownie with deep chocolate notes.

#### ✦ BEVERAGE

Freshly Brewed Coffee — A freshly brewed coffee selection.

English Breakfast Tea — A premium tea selection.

Iced Lemon Tea — A chilled citrus refreshment.

Fruit Punch — A bright and fruity cooler.

#### ✦ FRESH FRUITS

Assorted Seasonal Fruits — A refreshing fresh-fruit finish.

# OPTIONAL ENHANCEMENTS

*Carving stations and beverage packages for a complete event*

## ✦ CARVING STATION

OP Ribs (7 kg) — Premium roasted ribs, carved at the event **SGD 800++**

Lamb Leg (4 kg) — Tender lamb leg as an elegant carving option **SGD 320++**

## ✦ ALCOHOL PACKAGES

1-Hour Free Flow — House wine, house spirits and draught beer **SGD 32++**

2-Hour Free Flow — House wine, house spirits and draught beer **SGD 42++**

Stella Beer Barrel — 30 litres **SGD 620++**

House Pour Wine (Bottle) **SGD 32++**

Beer by Bottle — Tiger / Corona / Heineken **SGD 6++**

Wine Corkage **SGD 20++ per bottle**

Spirit Corkage **SGD 60++ per bottle**

*Optional stations and alcohol packages subject to availability and final event confirmation.*