



buffet selections

INTERNATIONAL BUFFET

SELECTION C



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

2.5 HOURS ♦ 30- 300 GUESTS ♦ CHOOSE WHERE INDICATED

P E N
&
I N C.

THE NJ GROUP COLLECTION

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COUNTERS, SOUP & STARTER

A lively start with live counters and fresh starters

✦ SPECIALTY DIY COUNTER

Singapore Laksa — Aromatic coconut laksa with classic garnishes.

Fish Cake — Tender slices for a comforting laksa finish.

Bean Sprout — Fresh crunch to balance the rich broth.

Prawns — Juicy prawns for a premium seafood lift.

✦ SOUP

Manhattan Clam Chowder — Tomato-based chowder with briny seafood character.

Winter Melon Soup — A light, soothing broth with delicate winter melon.

✦ 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.

Compound Salads — Buffalo mozzarella salad and smoked salmon salad.

✦ STARTER

CHOOSE TWO

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

Crab Tart — Light tartlets filled with sweet crab meat.

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

Cocktail Prawns — Chilled prawns served in bite-sized style.

Heating lamp, proteins and desserts continue overleaf.

MAIN BUFFET SELECTIONS

Hearty mains and sweet finishes

★ UNDER HEATING LAMP

CHOOSE THREE

Fried Prawn, Cocktail Sauce — Crisp prawns served with classic cocktail sauce.

Chicken Siew Mai — Steamed chicken dumplings with delicate flavour.

Shami Kebab — Tender spiced patties with savoury depth.

Aloo Bonda — Golden potato fritters with comforting spice.

Chicken Satay — Charred chicken skewers with fragrant Asian spice.

★ PROTEINS

Cereal Prawns — Prawns coated in buttery, fragrant cereal.

Grilled Seabass, Caper Cream — Grilled seabass with a creamy caper sauce.

Grilled Rib Eye, Mushroom — Juicy rib eye with a savoury mushroom sauce.

Butter Chicken — Tender chicken in a creamy spiced tomato gravy.

★ CARBS

Veg Pulao — Fragrant rice cooked with vegetables and spices.

Pesto Penne — Penne tossed in bright basil pesto.

Paratha — Flaky Indian flatbread for curries and gravies.

Honey Baked Sweet Potato — Sweet potato baked with a honey glaze.

★ DESSERT

CHOOSE TWO

Mango Mousse — Silky mango mousse with tropical sweetness.

Crème Brûlée — Smooth custard with a caramelised sugar top.

Orange Cake — Soft citrus cake with a bright finish.

★ FRUIT & CHOCOLATE

Assorted Seasonal Fruits — Fresh seasonal fruits for a refreshing finish.

Chocolate Fountain — A celebratory dessert station.

★ BEVERAGE

Freshly Brewed Coffee — A freshly brewed coffee selection.

English Breakfast Tea — A premium tea selection.

Iced Lemon Tea / Fruit Punch — Chilled and refreshing crowd favourites.

Infused Water — Light infused water for a fresh 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.