



buffet selections

WESTERN BUFFET ONE-NORTH

*Premium buffet selections, built section by section for
memorable gatherings.*

MINIMUM 30 GUESTS ♦ FROM S\$68++ PER GUEST ♦

2.5-HOUR FREE FLOW ♦

BUFFET SETUP INCLUDES FREE FLOW OF SOFT DRINKS / JUICES
(2 TYPES).

PEN
&
INC.

THE NJ GROUP COLLECTION

penandinc.sg/venues · venues@penandinc.sg · +65 8762 0088

SOUP, SALAD & STARTER

Begin with fresh, comforting and beautifully balanced selections

★ SOUP

S\$6 PER ITEM

Tomato Basil Soup — Smooth tomato soup lifted with sweet basil.

Cream of Wild Mushroom — Velvety mushroom soup with earthy depth.

Butternut Soup — Silky roasted butternut squash soup.

Roasted Cauliflower & Almond — Roasted cauliflower finished with almond notes.

Broccoli & Almond Flakes — Creamy broccoli soup with toasted almond flakes.

★ SALAD

S\$8 PER ITEM

Prawn & Beans Salad — Juicy prawns tossed with crisp beans.

Chilli Pecan Mesclun — Mesclun greens with a zesty chilli-pecan vinaigrette.

Potato Salad with Chives — Creamy potato salad brightened with fresh chives.

Smoked Duck, Honey Mustard — Smoked duck over greens with a honey-mustard finish.

Baby Spinach & Asparagus — Tender spinach and asparagus in a light dressing.

★ STARTER

S\$8 PER ITEM

Roasted Beef & Asparagus — Tender beef and asparagus with balsamic glaze.

Smoked Salmon Roulade — Delicate salmon rolls with creamy mascarpone.

Smoked Salmon Tart — Buttery tartlets with smoked salmon and cream cheese.

Buffalo Mozzarella & Tomato — Fresh mozzarella, ripe tomato and basil.

Jalapeño Poppers — Crispy poppers with a gentle spicy kick.

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

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

Calamari Fritters — Golden calamari fritters, crisp and savoury.

Buffalo Wings, BBQ — Sticky wings glazed in smoky BBQ sauce.

Chicken Quesadilla — Toasted tortilla with savoury chicken and cheese.

All prices subject to 10% service charge and prevailing GST.

MAIN COURSE

S\$10 per item · plated classics and buffet favourites

★ SIGNATURE MAINS

Grilled Salmon, Lemon Butter — Salmon fillet finished with bright lemon butter.

Grilled Seabass, Crab Roulade — Grilled seabass paired with a delicate crab roulade.

Chicken Roulade, Mushroom — Tender roulade with a savoury mushroom filling.

Baked Spring Chicken — Oven-baked spring chicken, succulent and aromatic.

Beef Minute Steak — Thin-cut beef steak, seared and juicy.

Orange Honey Duck Breast — Duck glazed with orange and honey — subject to availability.

★ MORE MAINS

Beef Stroganoff — Tender beef strips in a creamy savoury sauce.

Lamb Chop, Juniper Berry — Juicy lamb chop with a fragrant juniper sauce.

Broccoli Gratin — Baked broccoli with a golden gratin top.

Portobello, Pine Nuts & Feta — Roasted portobello topped with pine nuts and feta.

Subject to availability where indicated. All prices subject to 10% service charge and GST.

SIDES & SWEET FINISHES

Complete the buffet with comforting sides and elegant desserts

★ STARCH & VEGETABLE

S\$4 PER ITEM

Roasted Potato — Oven-roasted potatoes with crisp golden edges.

Mash Potato & Truffle Oil — Creamy mashed potatoes finished with truffle oil.

Mushroom Aglio-Olio — Pasta tossed with mushroom, garlic and olive oil.

Creamy Chicken Pasta — Pasta coated in a rich creamy chicken sauce.

Marinara Pasta & Vegetables — Tomato marinara pasta with colourful vegetables.

Garlic Butter Rice — Fragrant rice tossed with garlic butter.

Pimento Rice — Savoury rice with mild pimento notes.

Mixed Sautéed Vegetables — Broccoli, zucchini, baby corn, snow peas and pepper.

★ DESSERT

S\$6 PER ITEM

Panna Cotta Shooters — Silky panna cotta in raspberry, mango or strawberry.

Tiramisu Shooters — Classic tiramisu layered in a glass.

Chocolate Cake — Rich, moist chocolate cake for a decadent finish.

Mini Mixed Nuts Pie — Mini tart filled with crunchy mixed nuts.

Mini Pecan Pie — Bite-sized pecan pie with buttery sweetness.

Crème Brûlée — Smooth vanilla custard with a caramelised top.

Assorted Fruits Platter — A refreshing selection of seasonal fruits.

Buffet includes two hours of free-flow food and two types of soft drinks / juices. Prices subject to service charge and GST.