



plated dining

WESTERN SIT-DOWN

Refined plated dining for seminars, celebrations and hosted events. Two selections may be offered from each category. Each set includes one tea or coffee and one soft drink.

8 - 60 GUESTS ♦ 3-COURSE · SOUP + MAIN + DESSERT ♦
4-COURSE · + STARTER ♦ 5-COURSE · + SALAD

PEN
&
INC.

THE NJ GROUP COLLECTION

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SOUP & SALAD

Begin the plated experience

★ SOUP

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.

★ SALAD

Caesar & Cajun Chicken — Romaine, Cajun chicken, croutons and parmesan with Caesar dressing.

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

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

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

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

STARTER & MAIN COURSE

Elegant savoury selections for a complete plated experience

★ STARTER

Pan-Seared Scallops, Edamame — Golden scallops with a smooth edamame purée.

Queen Scallops, Parmesan — Baked scallops with a creamy parmesan crust.

Grilled Foie Gras & Apple — Rich foie gras with onion and green apple — subject to availability.

Grilled Ahi Tuna, Chuka — Seared tuna paired with Japanese wakame seaweed.

Grilled Portobello & Spinach — Earthy portobello layered with tender spinach.

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

Filo Spinach & Ricotta — Crisp filo pastry filled with spinach and ricotta.

★ MAIN COURSE

Pan-Seared Salmon Fillet — With sautéed vegetables, roasted potato and lemon butter.

Chicken Roulade, Mushroom Pâté — With vegetables and creamy mashed potato.

Stuffed Chicken, Ricotta & Pine Nut — With sautéed vegetables and mashed potato.

Pink Sauce Pasta & Vegetables — A comforting vegetarian pasta in a creamy tomato sauce.

Baked Jumbo Prawn, Garlic — Jumbo prawn with sautéed vegetables and mashed potato.

Slow-Cooked Beef Cheek — Braised beef cheek with spinach and mashed potato.

Duck Confetti, Mango Salsa — With roasted potatoes and mesclun — subject to availability.

Vegetable Lasagna — Layered zucchini, eggplant and portobello mushroom.

DESSERT SELECTIONS

A sweet finish to make the moment feel complete

★ DESSERT

Pecan Pie, Chocolate Ice Cream — Finished with a cinnamon-caramel sauce.

Lava Torte & Berries — Served with vanilla ice cream.

Brownie, Vanilla Ice Cream — A classic warm chocolate finish.

Orange Cake, Vanilla Ice Cream — Soft citrus cake served with vanilla ice cream.

Filo Banana & Chocolate — Crisp filo with a warm banana-chocolate centre.

★ PACKAGE NOTES

- ◆ Guest choice
- ◆ Each set meal includes one tea or coffee and one soft drink.
- ◆ Available as 3-course, 4-course or 5-course plated dining.
- ◆ Special dietary requirements accommodated with prior notice.

Western Sit-Down Menu · PEN & INC. All prices subject to 10% service charge and GST.