



Valentine's Day Semi-buffet Dinner 2018

Antipasti, Seafood and Salad Counter

Seafood on Ice

Maine Lobster, Snow Crab Leg with Lemon Wedge, Cocktail Sauce

Garden Lettuce

Lollo Rossa , Romaine Lettuce, Frisse, Mesclun, Green Coral,
Red Kidney Bean, Sweet Corn, Cherry Tomato, Cucumber, Beet Root,
Carrot Julienne, Peach

Dressing and Condiment

Thousand Island, French Dressing, Italian Dressing, Caesar Dressing
Garlic Croutons, Cheese Powder, Chopped Bacon, Raisin, Almond
Flake

Salad

Prawns Cocktail

Parma Ham with Rock Melon

Waldorf and Pineapple Salad

Trio Colour Cherry Tomato & Fresh Buffalo Mozzarella Cheese with Pesto

Smoked Salmon with Lemon Chive Sour Cream

Pancetta wrapped Asparagus with Ranch Dressing

Seafood Salad with Homemade Pesto Sauce

Grilled Vegetable Salad with Balsamic Reduction

Artichoke Heart and Roasted Bell Pepper Salad with Feta Cheese

Marinated Olive Mixes

Parmesan Wheel with Honey



Hot Item

Fried Calamari with Red Hot and Tartar Sauce
Mac & Cheese with Garlic, Bacon & Beer
Pepperoni, Jalapeno, Onion, Sour Cream and Sun-dried Tomato Pizza
Sautéed Mussel with Dill Cream Sauce

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"Love Forever" Dessert Counter

Vanilla Passionfruit Cake
Lychee Rose Mousse with White Wine Jelly
Crunchy Chocolate Mousse
Raspberry Vanilla Custard Tart
White Chocolate Strawberry Cake
Red Fruit Mousse Cake
Cherry Clafouite
Pavlova with Banana Cream and Rum Chestnut Mousse
Seasonal Fresh Fruit Platter