



Azzura Outside Catering Menu

Cocktail Reception

Cocktail Reception A \$55 (min 40pax) <input type="checkbox"/>	Cocktail Reception B \$45 (min 40pax) <input type="checkbox"/>
<p>Appetizer</p> <ul style="list-style-type: none"> • Deluxe Canapés (Prawn Cocktail in Tartlet Shell, Sundried Tomato Bruschetta, Salmon Roulade with Sweet Mayonnaise) • Cold Platter (Chicken Ham, Smoked Duck, Cherry Tomato, Olive & Cheese) • Spring Sushi Platter (California Maki, Futo Maki, Tamago, Ebi, Kani Kama & Assorted Maki Complete with Gari, Shoyu & Wasabi) <p>Hot Entrée</p> <ul style="list-style-type: none"> • Yakitori Chicken Skewers • Wasabi Prawn with Fruit Salad • Assorted Sausage with Onion Gravy • Seafood Vol Au Vent • Penne Pasta with Mushroom & Sliced Chicken <p>Dessert</p> <ul style="list-style-type: none"> • Assorted Macaroons • Mini Cheese Cake (New York, Blueberry & Espresso) • Bread & Butter Pudding with Vanilla Sauce <p>Beverage</p> <ul style="list-style-type: none"> • Festive Fruit Punch 	<p>Appetizer</p> <ul style="list-style-type: none"> • Tortillas Wrap Platter (Grilled Chicken with Fresh Greens Served with Tangy Dressing) • Summer Sushi Platter (California Maki, Tamago, Kani Kama & Assorted Maki Complete with Gari, Shoyu & Wasabi) <p>Relishes</p> <ul style="list-style-type: none"> • Assorted Vegetable Crudities with Italian dressing <p>Hot Entrée</p> <ul style="list-style-type: none"> • Buffalo Wing in Spicy Barbecue Sauce • Breaded Prawn with Citrus Mayonnaise • Baked N.Z Mussel with Herbs & Cheese • Creamy Mushroom Vol Au Vent • Home Made Chicken Shepherd Pie <p>Dessert</p> <ul style="list-style-type: none"> • Assorted Mini Pastries (Custard Puff, Brownie & Cheese Cake) • Mini Fruit Tarts <p>Beverage</p> <ul style="list-style-type: none"> • Refreshing Orange Drink

- Please select one from the choice of menu.
- All Prices are subjected to 7% G.S.T.
- All the Menu Stated here is fixed and not changeable