

MENU DECK

WEDDING BUFFET MENU

THE OUTSET



WEDDING BRUNCH BUFFET

THE
OUTSET

Price	MOQ	No. of Items	Remarks
\$24.80++ per pax	ΩΩΩ	15 items	-

COLD APPETISER

Tomato and Mozzarella Salad with Balsamic Vinaigrette

Juicy tomatoes and mozzarella tossed with basil and balsamic vinaigrette, topped with almond flakes.

UNDER HEATED LAMP

Breaded Fish and Cheese Fingers

Crispy breadcrumb-coated fish finger filled with melted cheese.

PROTEIN

Grilled Chicken Chipolata with Mushroom Gravy

Grilled chicken chipolata served with savoury mushroom gravy.

Ocean Catch with Tartar Dip

Fish fillets coated in batter, served with a tangy tartar dip.

STAPLES

Served at 50% portion each.

Spaghetti Aglio e Olio

Classic spaghetti tossed with garlic, herbs, and chilli in a light savoury sauce.

Dry Mee Siam Goreng

Stir-fried bee hoon in tangy-spicy mee siam paste, garnished with egg and vegetables.

BAKERY

Turkey Bacon Quiche

A savoury quiche filled with turkey bacon, mushrooms, and onion.

Chocolate Danish

Flaky, buttery pastry layered with rich chocolate filling.

PASTRY

Chocolate Tea Cake

Rich and indulgent chocolate cake, with fluffy, tender-moist chocolate.

Lime and Raisin Swiss Roll

Light sponge cake roll with zesty lime and sweet raisins.

Choux Puff

Choux pastry filled with creamy custard, a classic French pastry.

BEVERAGE

Free flow for 3 hours.

Tropical Punch

A vibrant and refreshing blend of juicy pineapple, zesty orange, and sweet mango.

Iced Water

Coffee

Tea

Questions?
WhatsApp Gina!



WEDDING BUFFET A

THE
OUTSET

Price	MOQ	No. of Items	Remarks
\$28.80++ per pax	50 pax	15 items	-

UNDER HEATED LAMP

Breaded Fish and Cheese Fingers

Crispy breadcrumb-coated fish finger filled with melted cheese.

PROTEIN

Oven Baked Miso Glazed Chicken

Tender cajun-spiced chicken glazed with savoury miso butter.

Grilled Fish Fillet with Creamy Dill Sauce

Grilled dory fillet served with a rich, herbed dill cream sauce.

Wok-Tossed Prawn in Spicy Sambal and Onion

De-shelled prawns wok-tossed with spicy sambal and caramelised onion.

Egg Beancurd with Chilli Crab Sauce

Egg beancurd served in a spicy and indulgent chilli crab gravy.

VEGETABLE

Siao Bai Chye with Carrot (Vegan)

Stir-fried siao bai chye with carrot, shimeji mushrooms, and ginger.

DIM SUM

Steamed Shiitake Mushroom Dumpling (Vegan)

A Plant-based dumpling filled with shiitake mushroom, cabbage, tofu, and vegetables, steamed for a light and savoury bite.

STAPLES

Served at 50% portion each.

Golden Mountain Fried Rice

Fragrant fried rice with egg, corn, golden fish, and sweet pumpkin floss.

Wok-Fried Hong Kong Noodles

Stir-fried egg noodles with light soy sauce, vegetables, and sesame oil.

DESSERT

Almond and Fruit Jelly with Pineapple and Chia Seeds

Delicate almond jelly with pineapple, fruit bits, and chia seeds for a light, refreshing treat.

PASTRY

Chocolate Eclair

A french choux pastry glazed in chocolate and filled with cream.

Kek Lapis (Indonesian Layer Cake)

A traditional Indonesian layered cake with a rich and buttery texture.

BEVERAGE

Free flow for 3 hours.

Iced Lemon Tea

Cool and citrusy tea refreshment, served on ice.

Iced Water

Questions?
WhatsApp Gina!



WEDDING BUFFET B

THE
OUTSET

Price	MOQ	No. of Items	Remarks
\$32.80++ per pax	50 pax	15 items	-

COLD APPETISER

Spring Salad

A crisp mix of cucumber, tomato, peas, green beans, radish, and lettuce tossed in lemon vinaigrette.

UNDER HEATED LAMP

Breaded Seafood Tofu

Tofu bites with a savoury seafood filling, coated in a crispy crumb.

PROTEIN

Roasted Chicken Provençal with Olives and Onion

Roasted chicken in a herbed tomato sauce with olives and caramelised onion.

Italian Braised Barramundi in Spicy Tomato Sauce

Tender barramundi fillets braised in a zesty and spicy Italian tomato sauce.

Signature Spanish Garlic Prawns

De-shelled prawns sautéed with garlic and spices and olive oil.

Plant-based Meatball with Caramelised Onion in Mushroom Gravy

Plant-based meatballs served in a rich mushroom gravy with sweet caramelised onions.

VEGETABLE

Maple Glazed Carrot with Parsley and Toasted Sesame (Vegan)

Tender carrots glazed with maple syrup, finished with parsley and toasted sesame seeds.

STAPLES

Served at 50% portion each.

Mexican Rice with Black Olives and Nuts (Vegan)

Spiced tomato rice with black olives and almond flakes.

Seafood Capellini Aglio e Olio

Capellini pasta tossed with a garlicky olive oil sauce and topped with tender prawns, squid, and clams.

PASTRY

Chocolate Eclair

A french choux pastry glazed in chocolate and filled with cream.

New York Cheesecake (Vegetarian)

Glutinous rice topped with pandan coconut custard.

Choux Puff

Choux pastry filled with creamy custard, a classic French pastry.

BEVERAGE

Free flow for 3 hours.

Iced Lemon Tea

Cool and citrusy tea refreshment, served on ice.

Iced Water

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WEDDING BUFFET C

THE
OUTSET

Price	MOQ	No. of Items	Remarks
\$38.80++ per pax	50 pax	15 items	-

DIY STATION

Roti Prata with Potato Curry (Vegan)

Prata served with potato curry, self-serve style.

COLD APPETISER

Spicy Cold Szechuan Cucumber Salad with Roasted Peanuts (Vegan)

Crisp yet tangy cucumber salad seasoned with Szechuan spices and topped with crunchy roasted peanuts.

UNDER HEATED LAMP

Golden Fish Beancurd Bar

Tofu bites with a savoury seafood filling, coated in a crispy crumb.

PROTEIN

Signature Four Seasons' Chicken

Crispy chicken tossed in our house-made sweet soy glaze. A comforting classic with bold, savoury notes.

Salmon with Torched Mentaiko Sauce

Salmon fillet topped with torched mentaiko mayonnaise for a smoky and creamy flavour.

Wok-Tossed Prawn in Creamy Salted Egg Yolk Sauce and Curry Leaves

De-shelled prawns tossed in a rich salted egg yolk sauce with fragrant curry leaves.

Signature Rendang Daging (Beef Rendang)

Slow-cooked beef, infused with a fragrant coconut milk & spice blend.

VEGETABLE

Kai Lan with Shimeji Mushroom and Carrots (Vegan)

Stir-fried baby kai lan with shimeji mushrooms and carrots.

STAPLES

Served at 50% portion each.

Japanese-style Garlic Fried Rice with Shrimp and Seaweed

Flavourful garlic fried rice with shrimp, seaweed, crispy garlic flakes, and a touch of mayonnaise.

Braised White Bee Hoon with Seafood

Bee hoon braised with prawns, squid, clams, and vegetables in a light seafood broth.

DESSERT

Chilled Passionfruit Jelly with Lime (Vegan)

Chilled fruit jelly with fresh passionfruit pulp and a splash of lime juice.

PASTRY

Ube (Purple Yam) Cheesecake

Creamy cheesecake made with purple yam and coconut milk.

Chocolate Swiss Roll

Soft chocolate-flavoured sponge cake rolled with a creamy filling.

BEVERAGE

Free flow for 3 hours.

Iced Lemon Tea

Cool and citrusy tea refreshment, served on ice.

Iced Water

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WEDDING BUFFET D

THE
OUTSET

Price	MOQ	No. of Items	Remarks
\$43.80++ per pax	50 pax	15 items	-

COLD APPETISER

Summer Corn Salad

Featuring summer flavours with sweet corn, tangy feta, red onion, parsley, and coriander, finished with a drizzle of honey.

UNDER HEATED LAMP

Seafood Croquette

Crispy breadcrumb croquette with shrimp, cuttlefish, and potato.

PROTEIN

Roasted Chicken Provençal with Olives and Onion

Roasted chicken in a herbed tomato sauce with olives and caramelised onion.

Barramundi Fillet À La Meunière

Barramundi finished with browned butter, lemon, and parsley.

Wok-Tossed Prawns in Aglio e Olio and Garlic

De-shelled prawns stir-fried with garlic, olive oil, and herbs for a simple, aromatic finish.

Slow Cooked Beef and Mushroom Ragout

Tender beef and savoury mushrooms simmered in a rich and hearty tomato sauce.

VEGETABLE

Roasted Vegetables with Aromatic Herbs

Zucchini, eggplant, and cherry tomatoes roasted with paprika, chilli flakes, and mixed herbs.

Truffled Pommes Purée (Mashed Potato) (Vegetarian)

Smooth mashed potato finished with truffle.

STAPLES

Served at 50% portion each.

Chickpea and Rice Casserole (Vegan)

Fragrant rice baked with chickpeas, mixed vegetables, and pea tendrils.

Seafood Capellini Aglio e Olio

Capellini pasta tossed with a garlicky olive oil sauce and topped with tender prawns, squid, and clams.

PASTRY

Tiramisu in Shooter Glass

A light and creamy tiramisu mousse layered in a mini shooter glass.

New York Cheesecake (Vegetarian)

Glutinous rice topped with pandan coconut custard.

Strawberry Swiss Roll

Delicate sponge roll cake filled with luscious strawberry cream.

BEVERAGE

Free flow for 3 hours.

Iced Lemon Tea

Cool and citrusy tea refreshment, served on ice.

Iced Water

Questions?
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BUFFET MENU FAQ

THE
OUTSET

General Questions

Is tableware provided?

Yes, a full set of biodegradable, eco-friendly disposable ware is included.

Is food tasting available?

No, food tasting is not available for buffet packages.

Are there additional charges?

A 10% service charge and prevailing GST will apply to the total bill.

Leftovers & Takeaways

Are takeaway boxes provided?

No, takeaway boxes are not provided due to Singapore Food Agency (SFA) food safety regulations.

Can leftovers be consumed after the event?

For food safety reasons, we strongly advise against consuming leftovers after the event.

Questions?
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