

23 AUBERGINE | CATERING + EVENTS



W E D D I N G C A T E R I N G

— M E N U —
2020

THREE COURSE WESTERN MENU // RM75/PER PAX // MINIMUM 30 PAX

Minimum order for all menu packages is 30 pax

Any order less than minimum order, additional 20% will be charged on the package price

APPETIZER

MARINATED PRAWNS COCKTAIL SALAD

with rocket, cucumber beetroot, orange with lime dressing

OR

CHAR GRILLED AUBERGINE

with feta cheese, sun-dried tomato, salsa verde

MAIN COURSE

GRILLED SALMON MISOYAKI

with coriander

OR

STUFFED CHICKEN ROULADE

with stewed vegetables and butter raisin rice

OR

ROAST LAMB SHOULDER

with za'atar crust and minted couscous

OR

PAN SEARED SEABASS

with potato, grilled vegetables and chives butter

DESSERT

Panna cotta raspberries

OR

Classic strawberries & cream tart

DRINKS

Tropical punch

FOUR COURSE CONTEMPORARY// RM85/PER PAX // MINIMUM 40 PAX

A minimum order for all menu packages is 40 pax
Any order less than minimum order, additional 20% will be charged on the package price

APPETIZER

SMOKED SALMON SALAD

with soft cheese served with balsamic vinaigrette and yuzu dressing

OR

ASPARAGUS SALAD

with quails egg, shaved parmesan and black truffle vinaigrette

SOUP

TRIO CREAM OF MUSHROOM

with truffle oil

OR

CLASSIC PUMPKIN PUREE

with herb croutons and basil oil

MAIN COUSRE

BOUEF BOURGUIGNON

with creamy mash & root vegetable

OR

STUFFED CHICKEN ROULADE

with roasted mushrooms, shallots and chicken sus

OR

MEDITERRANEAN BRANZINO

with artichokes, oven-dried tomato and olive tapenade

OR

MISOYAKI TROUT

with sugar snap peas, shiitakes and miso broth

DESSERT

Lemongrass Panna Cotta

OR

Dark Chocolate Cremeux

OR

Sticky Date Pudding with Vanilla Ice Cream

DRINKS

Tropical punch

INTERNATIONAL MENU // RM75/PAX // MINIMUM 40/ PAX

A minimum order for all menu packages is 40 pax

Any order less than minimum order, additional 20% will be charged on the package price

APPETIZER

MARINATED PRAWNS COCKTAIL SALAD

with rocket, cucumber beetroot, orange with lime dressing

OR

CHILLED PENNE SALAD

with sundered tomatoes

MESCLUN SALAD

with mixed garden, balsamic and vinaigrette dressing

MAIN

ROASTED BONELESS CHICKEN LEG

with thyme, garlic and capsicum sauce

OR

ROAST CHICKEN

with ghee

OR

SWEET AND SOUR BONELESS CHICKEN

with red pepper and casuist

PAN SEARED SEABASS FILLET

with brown butter and capers

OR

RED SNAPPER FILLET

with green curry sauce

AUSTRALIAN BRAISED BEEF BRISKET

with, roots vegetables and red wine sauce

SPAGHETTI AGLIO OLIO

with olive oil, garlic, fresh thyme and fresh vegetables

OR

PROVENCAL VEGETABLES LASAGNA

with ratatouille, eggplant, parmesan

BUTTER RAISIN RICE

with butter, cloves and raisins

DESSERT

Tropical Fresh Fruit Platter

Assorted French Pastries

Assorted Macaroons, brownies, panna cotta

DRINKS

Tropical punch

INTERNATIONAL MENU // RM90/PAX // MINIMUM 30/ PAX

A minimum order for all menu packages is 30 pax
Any order less than minimum order, additional 20% will be charged on the package price

APPETIZER

PRAWNS WITH MANGO SALAD

with salsa

OR

PESTO CHICKEN SALAD

with sun dried tomatoes

MESCLUN SALAD

with mixed garden, balsamic and vinaigrette dressing

LIVE STATION

ROASTED RIBEYE CARVING STATION

accompanied with roasted potatoes and mushroom sauce

OR

SLOW ROAST BONE IN LEG OF LAMB

accompanied with roasted carrot and mint salsa

MAIN

ROASTED BONELESS CHICKEN LEG

with herb jus served with sauteed capsicum

OR

AUSTRALIAN BRAISED BEEF BRISKET

with, roots vegetables and red wine sauce

PAN SEARED SEABASS FILLET

with brown butter and capers

ROASTED BUTTERNUT SQUASH

with pistachio, pesto, feta and pomegranate seeds

SPAGHETTI AGLIO OLIO

with olive oil, garlic, fresh thyme and fresh vegetables

OR

LINGUINE TRIO OF MUSHROOM

with parmesan and mushroom sauce

OR

PRAWNS LINGUINE

with red pesto

BUTTER RAISIN RICE

with butter, cloves and raisins

DESSERT

Tropical Fresh Fruit Platter

Assorted French Pastries

cheesecake, brownies, lemon meringue tart

DRINKS

Pink Guava

PERANAKAN BUFFET MENU // RM60/PAX // MINIMUM 50/ PAX

A minimum order for all menu packages is 50 pax
Any order less than minimum order, additional 20% will be charged on the package price

APPETIZER

STUFFED TAHU BAKAR

with bean sprouts

ROJAK-ROJAK SALAD

with cucur udang, coconut crackers, fried tempeh, tauhu, egg, shredded vegetables, pineapple and cucumber and peanut sauce

MAIN

BRAISED CHICKEN

with buah keluak

NYONYA BEEF CURRY

with pineapple

FRIED SEABASS FILLET

with, ladyfinger, cherry tomato in spicy and tangy curry

OR

FRIED MACKEREL

with sssam kafir lime sauce

BRAISED CHAP CHYE

with dried shrimps and seasonal vegetables with garlic

TEOCHEW NGOH HIANG

with chicken with carrots, turnips, chestnuts wrapped in bean curd skin

TURMERIC BUTTER RICE

with turmeric, onions and spring onions

OR

NASI ULAM

with seven herbs and ginger flower with mackerel fillet

OR

DRY NYONYA SPAGHETTI

with steamed prawn, quail eggs, fishcakes, cucumber, bean sprouts an laksa leaves

OR

NYONYA MEE SIAM

with prawns, egg, fried bean curd, bean sprouts and chives

DESSERT

Tropical Fresh Fruit Platter

Assorted Nonya Kueh

Cendol Panna cotta

DRINKS

Tropical punch

ASIAN BUFFET MENU // RM60/PAX // MINIMUM 50/ PAX

A minimum order for all menu packages is 50 pax

Any order less than minimum order, additional 20% will be charged on the package price

APPETIZER

SEAFOOD GLASS NOODLE

with tangy thai dressing

TANDOORI CHICKEN SALAD

with chickpeas

MAIN

TRADITIONAL FIVE CHINESE SPICES ROAST CHICKEN

with prawn crackers

OR

CHINESE KUNG PO CHICKEN

with spring onion

CHINESE STYLE BRAISED LAMB

with dried tofu skin

OATMEAL FISH FILLET

with curry leaves

OR

GOLDEN PRAWN

with salted egg yolk

OR

KUNG PAO CALAMARI

with vegetables with roasted cashews

SAUTÉED ASSORTED VEGETABLES

asparagus, eggplants, four angle beans, french beans

HONG KONG STYLE FRIED NOODLE

with chinese mushroom and vegetables

OR

ORIENTAL FRIED RICE

with fragrant chives

DESSERT

Bubur Cha Cha

Strawberry Eclairs

DRINKS

Tropical punch

SHARE TABLE PACKAGE

1 PLATED ENTREE , 2 SHARE MAINS, 2 SIDES/SALAD, CONDIMENT SELECTION

SHARE TABLE MENU // RM90/PAX // MINIMUM 20/ PAX

do not include equipment or staff // additional sides & salad RM5/person

TO START

ASSORTED BREAD

with butter

PPRE DINNER CANAPÉS

Prawn dumplings with XO sauce

Steak crostini with avocado horseradish mayonnaise

Mushroom mousse tart (v)

SHARED PLATTER | SETS OF 10PAX

ROASTED BUTTERNUT SQUASH

with pistachio, pesto, feta and pomegranate seeds

MUSHROOM ARANCINI

with tomato dip

GAMBAS AL AJILLO (Spanish garlic shrimp)

with garlic and chili

ROASTED SMASHED POTATO

with parmesan chives

ROASTED AUSTRALIAN CARROTS

with garlic cloves with feta

BOUEF BOURGUIGNON

with roots vegetables in red wine gravy

GRILLED CHICKEN

marinated in thyme and garlic with salsa verde

DESSERT

ASSORTED MINI PASTRIES

Fruit tarts, chocolate & caramel, red velvet and cheesecake

DRINKS

Tropical punch

DESSERT GRAZING TABLE MENU //RM20 /PER HEAD/MINIMUM 50 /PAX

delivery charges apply.package includes: complete set up and set of biodegradable utensil

WHOLE CAKE (2.5KG)

CHOOSE ONE

Passionfruit Buttercream
Double Chocolate Cream
Rose and Raspberry Cream
Vanilla Cake

CUPCAKES | CHOOSE ONE

Dark Chocolate with Strawberry
Vanilla Buttercream
Rose and Strawberry Buttercream
Tiramisu and Chocolate
Citrus Buttercream

CHOUX | CHOOSE ONE

Rose Eclairs
Chocolate Eclairs
Lemon Meringue Choux
Salted Caramel Eclairs

FRENCH PASTRIES | CHOOSE THREE

Almond Berries Financier
Matcha Financier
Chocolate Fudge Brownie
Miniature Salted Caramel Tart
Miniature Fruit Tart
Miniature Lemon Meringue Tart
Miniature Apple Crumble Tart
Miniature Pear Crumble Tart

VERRINE | CHOOSE ONE

Raspberries Panna Cotta
Dark Chocolate Cremeux
Strawberry & orange
Mango and Coconut & Passion Fruit

TERMS & CONDITIONS:

1. The following packages do not come with waiters, chef & delivery.

2. **Menu price PACKAGE INCLUSIVE OF Full setup of buffet tables, beverage table, table cloth, food warmers & cutleries (Melamine plate and Disposable cups will be used throughout the event*** a small artificial floral arrangement & trash bags will be provided. (this is excluding dining tables and chairs) - which are considered additional rental items) These rental will incur additional RM150 for transportation by 3rd party supplier.

***customer are required to prepare their own serving wares for the desserts that are not catered by 23aubergine.**

3. All payment made are not refundable in the event of cancellation of the function.

5. **Price quoted are not inclusive of waiters** or cooking services. Waiters are priced at RM90/pax & Kitchen RM120// pax Manpower is for 4 hours only (This covers set up, monitoring the catering food top up and pack up. Should you wish to extend the duration of the services, kindly inform us in advance and additional charges apply.

5. Food is best consumed within 3 hours of the set-up time. We will not be liable for the food quality nor food contamination if any food is consumed after the recommended time, including takeaway food.

6. We reserve the right to change the dish to another of equivalent value with prior notice, due to seasonality & availability.

7. A deposit of 50% is required for all functions.

8. Full balance payment shall be received a day before event date.

9. Confirmation of numbers is required 4 days prior to the event.

Dietary requirements:

We are happy to provide for vegetarian, coeliac and other dietary requirements with a minimum of five working days notice.

Wait staff & chefs// live station

Chef cost is in addition to menu pricing. Chefs are charged at RM20.00 per hour with a minimum of 4 hours. Wait staff are charged from RM15.00 per hour with a minimum of 4 hours each.

Double rate applies if event falls on a Malaysian **PUBLIC HOLIDAYS. Delivery fee**

a RM150 delivery charge is applicable to all KL addresses.

For deliveries outside within KL & nearby PJ areas, an additional fee can be negotiated based on distance. (*surcharges may be applied if the service is more than 3 hours and outside the mentioned areas)

Equipment | Furniture

23aubergine is not responsible for the set up of furniture rented from third party. Customers are required to set up the furniture prior the function.

If you require additional equipment, porcelain plate, glassware please let us know and we will happily arrange a quote for you.

PLEASE GET IN TOUCH WITH US FOR A BESPOKE QUOTE