

# COCKTAIL RECEPTION MENU 2023/24

## *Crafted* **TREASURES**

Just like how every precious gemstone holds its unique allure, our menus are a treasure trove, ready to adorn any occasion.

They're like the jewels in our culinary crown, adding that extra sparkle to your special moments.

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# Amethyst

\$25/guest  
\$27.00 w/ GST

Min. 40 Guests

## HORS D'OEUVRES- COLD

- Smoked Salmon with Purple Sweet Potato on Buckwheat Blinis <sup>\*NEW</sup>
- Smoked Duck with Pencil Asparagus & Blueberries Aioli
- Pumpkin Polenta with Egg White Mousse & Wolf Berries (VF)
- Sundried Tomato Cheese Terrine with Sweet Grapes (VF)

## HOT SAVOURIES

- Breaded Fish Fillets with Lemon Cheese Dip
- Assorted Sausages with Mustard Cream Sauce & Caramelized Onion
- Petite Green Vegetable Quiche

## DESSERT

- Assorted Mini Fruit Tarts

## BEVERAGE

- Tropical Fruit Punch

(VF) Vegetarian-friendly, may contain eggs, dairy, onion and garlic

# Beryl

\$30/guest  
\$32.40 w/ GST

Min. 40 Guests

## HORS D'OEUVRES- COLD

Coriander Pesto Chicken Roulade with Mango Salsa

Smoked Duck with Beetroot Hummus Pie <sup>\*NEW</sup>

Truffle Mushroom Mousse in Charcoal Gougères (VF) <sup>\*NEW</sup>

Edamame Salad Stuffed Mushrooms with Buckwheat Crisp (VF) <sup>\*NEW</sup>

## ANTIPASTO PLATTER

Spinach & Mushroom Wrap with Salsa Verde

**OR**

## PREMIUM SUSHI PLATTER

California Maki, Futomaki, Ebi, Kani & Assorted Maki,  
complete with Gari, Wasabi & Shoyu

## HOT SAVOURIES

Italian Chicken Meatball with Creamy Tomato & Cheese <sup>\*NEW</sup>

Baked Scallop with Tobiko Mayo on Shell <sup>\*NEW</sup>

Mushroom Pakora & Vadai with Mint Yogurt Dip (VF)

## DESSERT

Red Velvet Cake  
with Cream Cheese Frost

## BEVERAGE

Reduced Sugar  
Lemongrass Pandan

(VF) Vegetarian-friendly, may contain eggs, dairy, onion and garlic





# Citrine

\$35/guest  
\$37.80 w/ GST

Min. 30 Guests

## HORS D'OEUVRES- COLD

Asian Style Crab Meat Salad with Mango on Tartlets <sup>\*NEW</sup>

Smoked Salmon Tartare with Pistachio Puree <sup>\*NEW</sup>

Sous Vide Chicken Roulade with Truffle Cauliflower Puree <sup>\*NEW</sup>

Brie Cheese with Homemade Tomato Cherry Jam (VF) <sup>\*NEW</sup>

## COLD CUT PLATTER

Roast Beef, Smoked Duck and Turkey Ham with Pickles

## PREMIUM SUSHI PLATTER

California Maki, Futomaki, Ebi, Kani & Assorted Maki,  
complete with Gari, Wasabi & Shoyu

**OR**

## SALAD

Kale & Caesar Salad with Condiments and Dressing (VF)

## HOT SAVOURIES

Plant-Based Shepherd Pie on Tomato Savoury Basket (VF) <sup>\*NEW</sup>

Green-Lipped Mussels with Crusty Herb & Garlic

Mini Chicken Patties with Mustard Gravy and Nuts <sup>\*NEW</sup>

## DESSERTS

English Carrot Cake with Cream Cheese Frost

Assortment of French Macaroons

## BEVERAGE

No Added Sugar Orange Juice

(VF) Vegetarian-friendly, may contain eggs, dairy, onion and garlic

# Diamond

\$40/guest  
\$43.20 w/ GST

Min. 30 Guests



## HORS D'OEUVRES- COLD

Passionfruit Chilled Prawn on Puffed Quinoa <sup>\*NEW</sup>

Bay Scallop with Kabocha Puree & Caviar <sup>\*NEW</sup>

Seasonal Vegetables with Spicy Guacamole on Tart (VF, Gluten Free) <sup>\*NEW</sup>

Tenderloin Beef Cubes with Dark Roast Coffee Jus <sup>\*NEW</sup>

**OR**

Sous Vide Chicken Roulade with Truffle Cauliflower Puree <sup>\*NEW</sup>

## CHEESE PLATTER

Aged Cheddar & Brie Cheese with Vegetables Crudités (VF) <sup>\*NEW</sup>

## PREMIUM SUSHI PLATTER

California Maki, Futomaki, Ebi, Kani & Assorted Maki,  
complete with Gari, Wasabi & Shoyu

**OR**

## SALAD

Applewood Smoked Duck, Duo Melon & Chia Seeds  
with Zesty Yuzu Tea Dressing <sup>\*NEW</sup>

## HOT SAVOURIES

Basil Almond Pesto Chicken Sliders <sup>\*NEW</sup>

Wasabi Prawn Ball on Apple Salad

Breaded Salmon Fingers with Salted Egg Cream Dip

## DESSERTS

Mango Pudding in Shooter Cups

Fresh Raspberries Mini Tarts

## BEVERAGE

No Added Sugar Apple Juice

(VF) Vegetarian-friendly, may contain eggs, dairy, onion and garlic