

CALI
WESTERN BUFFET

Premium buffet selections, built section by section for memorable gatherings.

30–360 GUESTS | FROM S$68++ PER GUEST | 2-HOUR FREE FLOW

CALI

SOUP, SALAD & STARTER

Begin with fresh, comforting and beautifully balanced selections

SOUP

1. **Tomato Basil Soup**
   Smooth tomato soup lifted with sweet basil.
2. **Cream of Wild Mushroom**
   Velvety mushroom soup with earthy depth.
3. **Butternut Soup**
   Silky roasted butternut squash soup.
4. **Roasted Cauliflower & Almond**
   Roasted cauliflower finished with almond notes.
5. **Broccoli & Almond Flakes**
   Creamy broccoli soup with toasted almond flakes.

SALAD

1. **Prawn & Beans Salad**
   Juicy prawns tossed with crisp beans.
2. **Chilli Pecan Mesclun**
   Mesclun greens with a zesty chilli-pecan vinaigrette.
3. **Potato Salad with Chives**
   Creamy potato salad brightened with fresh chives.
4. **Smoked Duck, Honey Mustard**
   Smoked duck over greens with a honey-mustard finish.
5. **Baby Spinach & Asparagus**
   Tender spinach and asparagus in a light dressing.

STARTER

1. **Roasted Beef & Asparagus**
   Tender beef and asparagus with balsamic glaze.
2. **Smoked Salmon Roulade**
   Delicate salmon rolls with creamy mascarpone.
3. **Smoked Salmon Tart**
   Buttery tartlets with smoked salmon and cream cheese.
4. **Buffalo Mozzarella & Tomato**
   Fresh mozzarella, ripe tomato and basil.
5. **Jalapeño Poppers**
   Crispy poppers with a gentle spicy kick.
6. **Cocktail Prawns**
   Chilled prawns served in bite-sized style.
7. **Crab Meat Tart**
   Light tartlets filled with sweet crab meat.
8. **Calamari Fritters**
   Golden calamari fritters, crisp and savoury.
9. **Buffalo Wings, BBQ**
   Sticky wings glazed in smoky BBQ sauce.
10. **Chicken Quesadilla**
    Toasted tortilla with savoury chicken and cheese.

All prices subject to 10% service charge and prevailing GST.

Vegetarian options available. Don't see your choice on the menu? Ask us and we will customise it for you.

CALI

MAIN COURSE

S$10 per item · plated classics and buffet favourites

SIGNATURE MAINS

1. **Grilled Salmon, Lemon Butter**
   Salmon fillet finished with bright lemon butter.
2. **Grilled Seabass, Crab Roulade**
   Grilled seabass paired with a delicate crab roulade.
3. **Chicken Roulade, Mushroom**
   Tender roulade with a savoury mushroom filling.
4. **Baked Spring Chicken**
   Oven-baked spring chicken, succulent and aromatic.
5. **Beef Minute Steak**
   Thin-cut beef steak, seared and juicy.
6. **Orange Honey Duck Breast**
   Duck glazed with orange and honey — subject to availability.

MORE MAINS

1. **Beef Stroganoff**
   Tender beef strips in a creamy savoury sauce.
2. **Lamb Chop, Juniper Berry**
   Juicy lamb chop with a fragrant juniper sauce.
3. **Broccoli Gratinate**
   Baked broccoli with a golden gratin top.
4. **Portobello, Pine Nuts & Feta**
   Roasted portobello topped with pine nuts and feta.

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CALI

SIDES & SWEET FINISHES

Complete the buffet with comforting sides and elegant desserts

STARCH & VEGETABLE

1. **Roasted Potato**
   Oven-roasted potatoes with crisp golden edges.
2. **Mash Potato & Truffle Oil**
   Creamy mashed potatoes finished with truffle oil.
3. **Mushroom Aglio-Olio**
   Pasta tossed with mushroom, garlic and olive oil.
4. **Creamy Chicken Pasta**
   Pasta coated in a rich creamy chicken sauce.
5. **Marinara Pasta & Vegetables**
   Tomato marinara pasta with colourful vegetables.
6. **Garlic Butter Rice**
   Fragrant rice tossed with garlic butter.
7. **Pimento Rice**
   Savoury rice with mild pimento notes.
8. **Mixed Sautéed Vegetables**
   Broccoli, zucchini, baby corn, snow peas and pepper. Buffet includes two hours of free-flow food and two types of soft drinks / juices. Prices subject to service charge and GST.

DESSERT

1. **Panna Cotta Shooters**
   Silky panna cotta in raspberry, mango or strawberry.
2. **Tiramisu Shooters**
   Classic tiramisu layered in a glass.
3. **Chocolate Cake**
   Rich, moist chocolate cake for a decadent finish.
4. **Mini Mixed Nuts Pie**
   Mini tart filled with crunchy mixed nuts.
5. **Mini Pecan Pie**
   Bite-sized pecan pie with buttery sweetness.
6. **Crème Brûlée**
   Smooth vanilla custard with a caramelised top.
7. **Assorted Fruits Platter**
   A refreshing selection of seasonal fruits.

LIVE COUNTER ADD-ON

1. **Singapore Laksa Live Counter**
   Aromatic coconut laksa broth with classic accompaniments, cooked to order. Add-on SGD 8++ per guest.

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