



# WESTERN PACKAGES

THE ESSENTIAL BITES	THE ELEGANT ENTRE	THE GRAND GOURMET EXPERIENCE
<b>Pass Apps</b> (choose 2)	<b>Pass Apps</b> (choose 3)	<b>Pass Apps</b> (choose 4)
<b>Salads &amp; Soups</b> (choose 2)	<b>Salads &amp; Soups</b> (choose 3)	<b>Salads &amp; Soups</b> (choose 4)
<b>Mains</b> (choose 3)	<b>Mains</b> (choose 5)	<b>Mains</b> (choose 6)
<b>Sides</b> (choose 2)	<b>Sides</b> (choose 3)	<b>Sides</b> (choose 3)
<b>Live Stations</b> (choose 1)	<b>Live Stations</b> (choose 2)	<b>Live Stations</b> (choose 4)
<b>Dessert Station</b> (choose 2)	<b>Dessert Station</b> (choose 3)	<b>Dessert Station</b> (choose 4)

Can served family style for additonal 100k per person  
Can serve plated for additonal 150k per person (choice of 1 course item per person)



# CANAPES & PASS APPS

COLD

**Cucumber Bites with Dill Cream Cheese**  
Thinly sliced cucumbers topped with a creamy mixture of dill, cream cheese, and lemon zest.

**Caprese Skewers**  
Cherry tomatoes, mini mozzarella balls, and fresh basil leaves drizzled with balsamic glaze.

**Asparagus Tartlets**  
Mini tart shells filled with a creamy asparagus and goat cheese mixture.

**Mushroom Crostini**  
Toasted baguette slices topped with sautéed mushrooms, garlic, and herbs.

**Avocado & Tomato Bruschetta**  
Toasted bread topped with mashed avocado, diced tomatoes, red onion, and a sprinkle of chili flakes.

**Hummus & Pita Triangles**  
Creamy hummus served with warm pita triangles and crudités.

**Baba Ghanoush Crostini**  
Smoked eggplant dip served on toasted baguette slices with a sprinkle of pomegranate seeds.

**Watermelon & Feta Bites**  
Cubes of watermelon topped with crumbled feta and a drizzle of balsamic glaze.

**Roasted Pepper Romesco Crostini**  
Crostini topped with a vibrant blend of roasted peppers, almonds, and garlic.

**Sweet Potato Chipotle Hummus Crostini**  
Crostini topped with a smoky-sweet blend of sweet potato and chipotle hummus.

**Truffle Mushroom Tartlet**  
Savory tartlet filled with earthy mushrooms and fragrant truffle.

**Tomato & Basil Tartlets**  
Mini tart shells filled with a savory tomato and basil mixture.





# CANAPES & PASS APPS



COLD

**Smoked Salmon & Cream Cheese Crostini**

Small crostinis topped with smoked salmon, cream cheese, and dill.

**Shrimp & Avocado Bites**

Cooked shrimp and avocado pieces on skewers with a cocktail sauce.

**Salmon Tartare Spoons**

Small spoons filled with finely chopped salmon, capers, red onion, and herbs.

**Chicken Salad Tartlets**

Mini tart shells filled with a creamy chicken salad.

**Tuna Tartare Cucumber Bites**

Cucumber rounds topped with diced tuna and a sprinkle of paprika.

**Smoked Salmon Crostini**

Toasted baguette slices topped with smoked salmon, cream cheese, and capers.

**Deviled Eggs**

Halved hard-boiled eggs filled with a creamy yolk mixture and topped with paprika.

**Beef Carpaccio Crostini**

Thinly sliced raw beef tenderloin on crostini with arugula pesto and Parmesan cheese.

**Smoked Salmon with Mustard Sauce**

Smoked salmon with a dill and mustard sauce, served on crackers or bread.

**Mini Lobster Rolls**

Small rolls filled with lobster salad.

**Steak Tartare on Toast Points**

Finely chopped raw beef tenderloin with capers, shallots, and herbs, served on toast points.

**Bacon-Wrapped Dates**

Local dates wrapped in bacon and baked until crispy.

**Shrimp Cocktail Shooters**

Cooked shrimp served with wasabi cocktail sauce in shot glasses.

**Peking Duck Breast with Fruit Chutney**

Thinly sliced smoked duck breast served with cutney on crackers.



Vegetarian



Non-Vegetarian



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BY EATOPIA



# CANAPES & PASS APPS



## HOT

### Mini Quiches

Individual quiches filled with a variety of vegetables and cheese.

### Fried Mac and Cheese Balls

Creamy mac and cheese coated in breadcrumbs and deep-fried until golden brown.

### Portobello Sliders

Whole chargrilled portobellos, onion jam, sundried tomatoes

### Spanakopita

tradionalt spinach and feta cheese pastries

### Falafel Bites with Tahini Sauce

Crispy fried chickpea balls served with a creamy tahini sauce.

### Korean Fried Mushrooms

Gochujang Sauce

### Mini Arancini

Fried risotto balls with a variety of vegetarian fillings, such as cheese or mushrooms.

### Mini Veggie Burgers

Small vegetarian burger patties served on slider buns with your favorite toppings.

### Sweet Potato Fries with Chipotle Aioli

Crispy sweet potato fries served with a spicy chipotle aioli.

### Fried Halloumi Bites with Honey

Grilled or fried halloumi cheese served with a drizzle of honey.

### Potato Croquettes with Aioli

Crispy potato croquettes served with aioli.



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# CANAPES & PASS APPS



HOT 

**Mini Crab Cakes**

Bite-sized crab cakes served with a lemon aioli.

**Mini Chicken Satay**

Grilled chicken skewers marinated in a savory peanut sauce, served with a side of cucumber relish.

**Coconut Shrimp with Mango Salsa**

Crispy fried shrimp coated in coconut flakes, served with a refreshing mango salsa.

**Mini Lamb Kofta with Tzatziki Sauce**

Spiced ground lamb meatballs served with a cool and tangy tzatziki sauce.

**Bacon-Wrapped Shrimp**

Juicy shrimp wrapped in crispy bacon and drizzled with a balsamic glaze.

**Fried Chicken Bites**

served with chipotle aioli

**Mini Empanadas (Beef or Chicken)**

Savory pastries filled with seasoned ground beef or chicken.

**Pigs in a Blanket**

Mini sausages wrapped in crescent roll dough and baked until golden brown.

**Shrimp Tempura with Dipping Sauce**

Lightly battered and fried shrimp served with a savory dipping sauce.

**Buffalo Chicken Dip Bites**

Puff pastry cups filled with a spicy buffalo chicken dip.

**Mini Chicken Parmesan Sliders**

Small slider buns filled with breaded chicken, marinara sauce, and melted mozzarella cheese.

**Chicken Sliders**

Chilly marinated chicken thigh, coriander pesto, pickled vegetables, sriracha mayo

**Australian Lamb Sliders**

Hickory smoked mince, whole grain mustard sauce, aioli, feta, sundried tomatoes

**Australian Beef Sliders**

Fontina cheese, caramelized onions, sundried tomatoes, aioli, baby romaine



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# SALADS

## Prawn and Avocado Salad with Citrus Dressing

Fresh salad of prawn and avocado with a zesty citrus dressing.

## Tuna Green Salad with Lemon and Yellow Mustard Nicoise Salad

Tuna salad with lemon and yellow mustard dressing.

## Caesar Salad

Classic salad with romaine lettuce, croutons, parmesan cheese, and Caesar dressing.

## Quinoa

Rucola, apples, edamame, dill, radish, cashews, pickled onion, rice wine vinaigrette

## Heirloom Tomato & Stracciatella

Strawberries, basil pesto, petite lettuces, olive oil

## Mixed Green Salad

Edamame, radish, apples, aged cheddar, dill, cashews, chinese vinegar

## Mesculan Salad

Lemon vinaigrette

# SOUPS

## Creamy Tomato Soup

Smooth, rich tomato soup.

## Butternut Squash Soup

Sweet and savory squash soup.

## French Onion Soup

Caramelized onion broth with Gruyère.

## Cream of Mushroom Soup

Velvety mushroom soup.

## Lobster Bisque

Rich seafood soup

## Gazpacho (Chilled)

Chilled vegetable soup.

## Cream of Asparagus Soup

Delicate asparagus soup.

## Potato Leek Soup

Creamy potato and leek soup.

## Roasted Red Pepper and Gouda Soup

A rich and smokey soup.



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**Roasted Beef Tenderloin with Red Wine Reduction**

A classic and luxurious choice, always a crowd-pleaser.

**Chicken Piccata**

A light and lemony Italian dish that provides a bright flavor.

**Pork Tenderloin with Fruit Chutney**

A delicious combination of savory and sweet.

**Chicken Marsala**

Tender chicken in a rich mushroom and Marsala wine sauce.

**Grilled Baramundi with Mediterranean Vegetables**

A light and healthy option with fresh flavors.

**Grilled Mahi Mahi with Mango Salsa**

A tropical twist on grilled fish, providing a refreshing flavor.

**Shrimp Scampi**

A classic Italian-American dish, buttery and garlicky.

**Prosciutto-Wrapped Chicken with Sage Butter**

Chicken with a salty, savory twist.

**Grilled Salmon with Lemon-Dill Sauce**

Flaky grilled salmon with a bright and zesty sauce.

**Steak Frites**

A classic French bistro dish of grilled steak and crispy fries.

**Roast Chicken with Rosemary and Garlic**

A simple yet elegant dish with aromatic herbs.

**Saltimbocca**

Chicken cutlets topped with prosciutto and sage, sautéed in butter and white wine.

**Chicken Parmesan**

Breaded chicken breast topped with marinara sauce and melted mozzarella cheese.

**Pork Chops with Apple Cider Glaze**

Juicy pork tenderloin with a sweet and tangy glaze.

**Pan-Seared Prawns with Rice Pilaf**

Perfectly seared prawns over rice pilaf and served with a garlic cream sauce

**Grilled Mahi Mahi with Mediterranean Salsa**

A flavorful dish with a fresh and vibrant salsa.



**Pork Belly with Crispy Skin and Balsamic Glaze**

Slow-cooked pork belly with a crispy skin, served with a tangy balsamic reduction

**Beef Ribeye with Garlic Herb Butter**

A rich, flavorful ribeye steak topped with a savory blend of garlic and herbs.

**Beef Sirloin with Mushroom Sauce**

Tender beef sirloin served with a creamy, earthy mushroom sauce.

**Grilled Prawns with Lemon Garlic Marinade**

Succulent prawns grilled to perfection, marinated in zesty lemon and garlic.

**Roasted Lamb Leg with Mint Sauce**

A classic roast lamb leg, tender and juicy, complemented by a refreshing mint sauce.

**Beef Ribeye with Blue Cheese Sauce**

A bold pairing of ribeye steak with a creamy, pungent blue cheese sauce.

**Beef Sirloin with Red Wine and Shallot Sauce**

Elegant beef sirloin enhanced by a rich, complex red wine and shallot reduction.

**Lamb Leg Steaks with Dijon Mustard Crust**

Flavorful lamb leg steaks coated in a tangy Dijon mustard crust.

**Crispy Pork Belly with Maple Glaze**

Decadent pork belly, crispy on the outside, glazed with sweet maple.

**Beef Ribeye with Chimichurri Sauce**

A vibrant ribeye, perfectly complemented by a fresh, herbaceous chimichurri sauce.

**Beef Sirloin with Peppercorn Sauce**

Robust beef sirloin paired with a creamy, peppery peppercorn sauce.

**Prawn Linguine with White Wine Sauce**

Linguine pasta tossed with prawns in a delicate, aromatic white wine sauce.

**Slow-Braised Lamb Leg with Root Vegetables**

Tender lamb leg, slow-braised with hearty root vegetables for a rich, comforting dish.

**Beef Ribeye with Bordelaise Sauce**

A classic combination of rich beef ribeye and a deeply flavorful Bordelaise sauce.







**Lamb Leg Roast with Garlic and Rosemary**  
*Aromatic lamb leg roast infused with the flavors of garlic and rosemary.*

**Chicken Breast with Mushroom Sauce**  
*Tender chicken breast served with a creamy, savory mushroom sauce.*

**Pan Seared Barramundi with Lemon Butter**  
*Delicate barramundi, pan-seared and finished with a light, zesty lemon butter sauce.*

**Salmon with Saffron Sauce**  
*Flaky salmon served with a fragrant, luxurious saffron-infused sauce.*



**King Prawn in Garlic Ginger Sauce**  
*Plump king prawns stir-fried in a fragrant garlic and ginger sauce.*

**Duck Breast with Passionfruit Sauce**  
*Rich duck breast paired with a sweet and tangy passionfruit sauce.*

**Seared Lemongrass and Paprika Prawns**  
*Creamy white wine velouté, spring onions*







**Vegetable and Halloumi Skewers**

Grilled skewers with colorful vegetables and halloumi cheese, served with a lemon-herb marinade.

**Sun-Dried Tomato and Olive Orzo**

Orzo pasta tossed with sun-dried tomatoes, olives, and a light herb dressing.

**Mushroom and Barley Pilaf**

A hearty pilaf with earthy mushrooms, pearl barley, and aromatic herbs.

**Pesto Pasta with Roasted Vegetables**

Penne pasta tossed with fresh pesto and a medley of roasted seasonal vegetables.

**Farro Salad with Roasted Butternut Squash and Kale**

A hearty salad with farro, roasted butternut squash, kale, and a maple-cider vinaigrette.

**Creamy Polenta with Roasted Wild Mushrooms**

Creamy polenta topped with a rich mix of roasted wild mushrooms.

**Baked Penne with Roasted Vegetables**

A classic baked penne, with roasted seasonal vegetables mixed in.

**Vegetable and Couscous Salad**

A light and fluffy couscous salad, with many diced vegetables.



**Roasted Red Pepper and Walnut Pasta**

A vibrant pasta dish with a creamy roasted red pepper and walnut sauce.

**Sichuan Pepper Spaghettini Alio Olio**

A twist on the classic

**Baked Orzo with Spinach, Feta, and Lemon**

Baked orzo with spinach, feta, lemon zest, and fresh herbs.

**Vegetable and Chickpea Tagine with Couscous**

A fragrant tagine served over fluffy couscous.

**Quinoa and Roasted Vegetable Frittata**

A baked frittata with quinoa and roasted vegetables.

**Tomato and Basil Gnocchi with Fresh Mozzarella**

Tomato and Basil Gnocchi with Fresh Mozzarella

**Barley and Roasted Vegetable Salad with Feta**

A hearty salad with barley, roasted vegetables, and crumbled feta cheese.

**Creamy Mushroom and Spinach Penne**

Penne pasta in a creamy mushroom and spinach sauce.



# SIDES

Rice Pilaf with Herbs

Saute Mix Vegetable

French Fries

Sumac Cauliflower

Broccoli with Lemon and Almonds

Truffle Mashed Potatoes

Scalloped Potatoes with Gruyère and Thyme

Potato Gratin Dauphinois

Roasted Baby Potatoes with Rosemary and Garlic Confit

Wild Rice Pilaf with Pecans and Dried Cranberries

Quinoa Salad with Roasted Vegetables and Feta

Barley Risotto with Wild Mushrooms and Parmesan

Roasted Corn with Chili Powder



Vegetarian



Non-Vegetarian



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# DESSERTS

**Red Velvet**  
*Red colored layer cake with cream cheese*

**Pavlova**  
*Crispy on the outside and soft in the inside, meringue base filling with lemon curd topped with whipped cream and fresh berries*

**Cheese Cake**  
*A creamy and rich dessert with a graham cracker crust.*

**Fruit Tart**  
*A pastry shell filled with pastry cream and topped with fresh fruit.*

**Tiramisu**  
*A layered Italian dessert with coffee-soaked ladyfingers, mascarpone cream, and cocoa powder.*

**Creme Brulee**  
*A creamy custard base with a caramelized sugar crust.*

**Pannacota**  
*A smooth and creamy Italian dessert made with gelatin, cream, and sugar.*

**Chocolate Mousse**  
*A light and airy chocolate dessert.*

**Brownies**  
*Dense and fudgy chocolate squares.*

**Apple Pie**  
*A classic American dessert with a flaky crust and sweet apple filling.*

**Chocolate Pistachio**  
*moist chocolate cake layered by pistachio and ganache.*

**Profiteroles**  
*Choux with pastry cream filling and topped with chocolate sauce.*

**Eclairs**  
*Filled with creamy custard and topped with chocolate or cream*

**Key Lime Pie**  
*A tangy and refreshing pie with a graham cracker crust, smooth cream and a key lime filling.*

# WESTERN LIVE STATIONS

## GRILL

Marinated Chicken Skewers

Garlic & Herb Prawns

Beef Kebabs

Lamb Chops

Salmon Filets

Vegetable Skewers

Halloumi Cheese

Portobello Mushrooms





# WESTERN LIVE STATIONS

## PASTA

### TYPES OF PASTA *(pick 3)*

Spaghetti

Fettuccine

Penne

Rigatoni

Ravioli

Tortellini

Gnocchi

### PASTA SAUCES *(pick 3)*

Pomodoro

Alfredo

Pesto

Arrabbiata

Carbonara

Puttanesca

### PASTA TOPPING

Grilled Chicken

Italian Sausage

Shrimp

Meatballs

Mushrooms

Bell Peppers

Onions

Spinach

Tomatoes

Olives

Parmesan Cheese



# WESTERN LIVE STATIONS

## CARVERY

Roast Prime Rib of Beef

Leg of Lamb

Suckling Pig

Whole Roasted Salmon

Filets

Roasted Chicken

Beef Brisket



## DESSERTS

Cheese Cake

A creamy and rich dessert with a graham cracker crust.

Fruit Tart

A pastry shell filled with pastry cream and topped with fresh fruit.

Tiramisu

A layered Italian dessert with coffee-soaked ladyfingers, mascarpone cream, and cocoa powder.

Creme Brulee

A creamy custard base with a caramelized sugar crust.

Pannacota

A smooth and creamy Italian dessert made with gelatin, cream, and sugar.

Chocolate Mousse

A light and airy chocolate dessert.

Brownies

Dense and fudgy chocolate squares.

Apple Pie

A classic American dessert with a flaky crust and sweet apple filling.

Chocolate Pistachio

moist chocolate cake layered by pistachio and ganache.

Profiteroles

Choux with pastry cream filling and topped with chocolate sauce.





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## TERMS AND CONDITIONS

These terms and conditions apply to all catering services provided by Tabled by Eatopia. By engaging our services, you agree to the following:

### 1. Booking Policy

- Bookings should be made via email to ensure clear communication and documentation.
- Our packages, buffets, and set menus are designed as standalone offerings and cannot be combined with other promotions or discounts.
- To ensure availability and proper preparation, please make bookings at least 10 days in advance.
- All bookings are subject to availability. We recommend early booking to secure your desired date.

### 2. Guest Counts/Guaranteed Pax

- Final charges will be based on the guaranteed number of guests or the actual number of attendees, whichever is greater. This ensures we can properly prepare and minimize waste.
- To allow for accurate preparation, the final guaranteed number of guests must be confirmed no later than 48 hours before the event. We are unable to make changes to the guest count after this time.
- If the final guaranteed guest count is reduced by more than 25% of the initially proposed number, we may need to adjust the price per guest. We will communicate any potential adjustments in advance.

### 3. Billing Policy

- Payments are to be made in cash directly to our cashier or the manager on duty at the event.  
**25% to confirm booking, 25% 30 days, 25% 2 weeks, 25% 3 days before**
- Alternatively, you can make a payment via bank transfer to the following account:  
Account Name : **To be provided by Tabled by Eatopia**  
Bank : **To be provided by Tabled by Eatopia**  
A/c : **To be provided by Tabled by Eatopia**
- Please ensure that all bank transfer charges or commissions are covered by you, so we receive the full invoiced amount.
- Kindly email a copy of the payment invoice to our Sales Department representative for our records.
- We accept credit card payments, however, a 3% processing fee will be added to the total amount.

#### Payment Policy:

Deposits can be paid by:

Cash

Credit Card

Bank Transfer

Please note that any bank transfer charges must be covered by the client.

### 4. Deposit Policy

- A non-refundable deposit of 25% of the total estimated event cost is required to secure your booking and confirm your event date.
- This deposit is due within [Insert Number] days of receiving your initial proposal or quotation, or as otherwise specified in your agreement.
- Payment of the deposit can be made via [List accepted payment methods, e.g., bank transfer, cash, credit card (surcharges may apply)].
- Your event date will not be considered confirmed until the deposit has been received and acknowledged by Tabled by Eatopia.
- The remaining balance of the total event cost is due as mentioned above in billing policy

### 5. Cancellations

In the event that you need to cancel your catering services, the following policy applies:

- Cancellation 30 days or more prior to the event date: Loss of the initial non-refundable deposit.
- Cancellation between 30 and 7 days prior to the event date: 50-75% of the total estimated event cost will be due, according to billing policy above
- Cancellation within 7 days prior to the event date: 100% of the total estimated event cost will be due.

### 6. No-Show Policy

- In the event of a no-show, the Agent (or client) will be charged the full amount of the booking.
- No-show charges will be calculated based on the total booking value.

### 7. Agreement

- This agreement is subject to the terms and conditions outlined herein.
- This offer is valid for 60 days from the date of issue.
- To confirm your acceptance of these terms, please sign and return a copy of this agreement.