

COCKTAIL RECEPTION MENU

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.

orangeclove.com.sg | 6515 0991





Amethyst

\$25/guest
\$27.25 w/ GST

Min. 40 Guests

Back by Popular Demand

*Switch out the standard canapés for SG60 picks at just \$4/guest.

*Refer to pg 6 for selection

HORS D'OEUVRES- COLD *

Smoked Salmon with Purple Sweet Potato on Buckwheat Blinis *NEW

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
\$32.70 w/ GST

Min. 40 Guests

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HORS D'OEUVRES- COLD *

Coriander Pesto Chicken Roulade with Mango Salsa

Smoked Duck with Beetroot Hummus Pie ***NEW**

Truffle Mushroom Mousse in Charcoal Gougères (VF) ***NEW**

Edamame Salad Stuffed Mushrooms with Buckwheat Crisp (VF) ***NEW**

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 ***NEW**

Baked Scallop with Tobiko Mayo on Shell ***NEW**

Mushroom Pakora & Vadai with Mint Yogurt Dip (VF)

DESSERT

Red Velvet Cake
with Cream Cheese Frost

BEVERAGE

Reduced Sugar
Lemongrass Pandan **B** 5%

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





Citrine

\$35/guest
\$38.15 w/ GST

Min. 30 Guests

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HORS D'OEUVRES- COLD*

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Smoked Salmon Tartare with Pistachio Puree *NEW

Asian Style Crab Meat Salad with Mango on Tartlets *NEW

Sous Vide Chicken Roulade with Truffle Cauliflower Puree *NEW

Brie Cheese with Homemade Tomato Cherry Jam (VF) *NEW

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) *NEW

Green-Lipped Mussels with Crusty Herb & Garlic

Mini Chicken Patties with Mustard Gravy and Nuts *NEW

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
\$43.60 w/ GST

Min. 30 Guests



HORS D'OEUVRES- COLD*

Passionfruit Chilled Prawn on Puffed Quinoa *NEW

Bay Scallop with Kabocha Puree & Caviar *NEW

Seasonal Vegetables with Spicy Guacamole on Tart (VF, Gluten Free) *NEW

Tenderloin Beef Cubes with Dark Roast Coffee Jus *NEW

OR

Sous Vide Chicken Roulade with Truffle Cauliflower Puree *NEW

CHEESE PLATTER

Aged Cheddar & Brie Cheese with Vegetables Crudités (VF) *NEW

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 *NEW

HOT SAVOURIES

Basil Almond Pesto Chicken Sliders *NEW

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 

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Optional



SG60 CANAPES

Chilli Crab Meat in Mini Charcoal Roll

Curry Chicken Pie with Beet Pickled Quail Egg

Poached Chicken Rice Sushi with Ginger Scallion Sauce

Hainanese Pandan Kaya with Salted Butter in Charcoal Gougère

Plant-based Meat Rendang with Coconut Gel

