

10TH GCOET GALA DINNER AND NETWORKING



International Buffet Dinner Menu

Salads and Appetizers

Coleslaw salad with raisin
Tomato, mozzarella and pesto salad with olives and bread
Finger tuna sandwiches
Thai style green mango salad with dried shrimps
Roasted corn and chicken sausage rice salad
Selection of field garden's Greens

Dressings

Italian, French, Caesar, 1000 island
Condiments
Marinated mushrooms – red cabbage -
Bread croutons – Beetroot
Feta cheese in olive oil – Olives – Capers –
Grated carrots

Soup

Roasted Tomato Cream Soup with Basil
Variety of Homemade Fresh Baked International Breads
Butters - Margarine

Main Courses

Chinese black pepper beef
Mediterranean ratatouille with poached eggs
Mee goreng mamak
Salmon filet in capsicum sauce with grated zucchini
and almond flakes
Malaysian Chicken Rendang
Penne pasta in creamy sauce with lamb sausage
and green peas
Chinese fried rice
Steamed Rice

Desserts

Seasonal fresh fruit platter
Strawberry tartlets
Cookies – Kuih Ketayap – Kuih Keria – Kuih Talam
Mini coffee tiramisu
Chocolate and coffee Opera cake
Japanese style chilled cheesecake
Apple cinnamon and raisin crumble pie



GRAND MILLENNIUM HOTEL KUALA LUMPUR (5-STAR)