



Church Wedding Menu

\$29.90 (\$31.99 w/ gst) per pax, Minimum 100pax
18 courses, Full Buffet Setup provided with full set of disposable wares.
Choose one from each category.

Appetizer

Smoked Salmon Salad with Roasted Sesame Dressing
Homemade Caesar Salad
(Served with Ham, Grated Egg & Cheese Slices)
Cocktail Potato Salad with Smoked Chicken
Vegan Cold Pasta Salad with Toasted Nuts

Canapes *(choose 2)*

Cantonese Salad Prawns with Fresh Dragon Fruit
Signature Seafood Truffle Capellini
Torched Mentaiko Tamagoyaki
Cherry Tomato "Burgers"
(Served with Mozzarella Cheese Balls)

Live Station

Carving Station of Australian Ribeye
(Served with Potato Au Gratin & Beef Jus)
Live Station of Laksa Lemak with Gravy
(Served with Lobster Ball, Prawns, Egg, Tau Pok & Sambal)
Old School Homemade Chendol
Homemade Waffles (Pandan & Regular)
(Served with Chocolate Spread, Chunky Peanut Butter, Kaya & Butter)
Live Station of Nonya Mee Siam w Gravy
(Served with Prawns, Scallops & Calamansi)

Rice

Oriental Fragrant Yam Rice
(Served with Chinese Sausage, Dried Mushrooms & Marinated Chicken)

Signature Kimchi Fried Rice

Baked Chicken Cheesy Rice

Signature Squid Ink Fried Rice with Umami-ness

Noodles

Smoked Chicken Penne in Tomato Cream Sauce

Seafood Aglio Olio

Smoked Salmon Fusilli in Pesto Cream Sauce

Truffle Ee Fu Noodles with Wild Mushrooms

Vegetables

Roasted Summer Vegetables
(Pumpkin, Sweet Potatoes, Broccoli & Mushrooms)

Thai Style Seafood Tofu with Green Papaya Relish

Australian Broccoli with Fresh Shiitake in Abalone Sauce

Homemade Cai Poh Tofu with Fresh Seafood

Chicken

Wok Fried Szechuan Gong Bao Chicken w Cashews

Tangerine Glazed Honey Sesame Chicken

Authentic Delhi Butter Chicken
(Served with Pita Bread)

Grilled Garlic Chicken with Pesto Cream Sauce

English Chicken Stroganoff

Poultry

Cantonese Style Braised Beef Stew
Signature Lamb Rendang
Homemade Teochew Style Braised Duck
(Served with Peanuts, Braised Egg, Tau Kwa)
Wok Fried Black Pepper Australian Sirloin

Fish

Buttery Salted Egg Yolk Fish
Norwegian Salmon in Miso Brown Butter
Baked Lemon Butter Fish with Toasted Almonds
Signature Sweet & Sour Fish with Fresh Fruits

Prawns

Garlic Pesto Tiger Prawns with Homemade Salsa
Signature Tofu Prawns in Chilli Crab Sauce
(Served with Mini Golden Mantous)
Golden Buttery Cereal Prawns

Seafood

Scallop Mornay
Wok Fried Garlic Black Bean Sauce Scallops with Asparagus
Seafood Thermidor

Side Dish

Homemade Otah in Banana Leaf
Assortment of Grilled Satay with Condiments
(Served with Ketupat, Satay Sauce & Pineapple Sauce)
Homemade Beef Meatballs in Tomato Cream Sauce
Homemade Potato Au Gratin

Traditional Side Dish

Authentic Ma La Xiang Guo

Limited Edition Homemade Dim Sum Set

*(Seafood Siew Mai, Homemade Har Gow,
Homemade Seafood Beancurd Roll & Crystal Dumpling)*

Homemade Teochew Red Bean Crystal Dumpling

Desserts

(choose 3)

Chilled Mango Sago with Pomelo Sacs

Chilled Homemade Chendol

Chilled 8 Treasure Cheng Teng

Chilled Honeydew Sago

Tropical Fruit Platter

Assortment of French Pastries

(Double Fudge Brownie, Eclairs & Vanilla Profiteroles)

Assortment of Homemade Tray Cakes

(Petite Cheese Cake, Red Velvet, Brownie & Ondeh Ondeh)

Kyoho Grape Jello with Nata De Coco

Jasmine Green Tea Jello w Passion Fruit

Pandan Crème Brulee

Assortment of French Verrines

Drinks

Coffee & Tea

Tangerine Lemonade

Summer Berry English Iced Tea

Homemade Water Chestnut

Iced Chocolate

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