



Standing Buffet Menu A NT 720pp+10%

Selection of Homemade Breads

Cold Selections

Marinated Scallop and Shrimp Salad
Chinese Style Braised Beef and Peanut Salad
Cucumber and Tomato Salad
Mediterranean Grilled Vegetable Plate
Sushi Platter with Wasabi and Soy Sauce

Hot Selections

Shanghai Vegetable Spring Rolls with Soy Dip
Stir-Fried Chicken and Cashew Nuts
Taiwanese Style Braised Pork Spare Ribs
Creole Seafood
Steamed Jasmine Rice

Dessert

Apple Crumble Tart
Mini Tiramisu Roulade
Fresh Chocolate Slices

Coffee or Tea

(Minimum Order 20 People)



Standing Buffet Menu B NT 850pp+10%

Selection of Homemade Breads

Cold Selections

Caesar Salad served With Traditional Condiments
Nicoise Salad
American Coleslaw
Classic Shrimp Cocktail with Lemon
Cajun Potato Salad
Chorizo and Fava Beans

Hot Selections

Grilled Louisiana Sausage
Seafood Jambalaya
Beef Kebabs with Olive Glaze
Tandoori Chicken Tikka with Cucumber Raita
Crispy Crab Cake with Tartar Sauce
Buttered Corn and Bell Peppers
Cajun Potato Wedges with Sour Cream

Dessert

Chocolate Crème Brulee
New York Cheese Cake
ACC Brownie
Mini Bourbon Pecan Tart

Coffee or Tea

(Minimum Order 20 People)



Standing Buffet Menu C NT 960pp+10%

Selection of Homemade Breads

Cold Selections

Norwegian Smoked Salmon Platter served with Condiments
Coconut Marinated Seafood Salad
Thai Chicken Salad
Grilled Asparagus with Saffron Aioli
Roasted Beef Bruschetta with Horseradish Mayonnaise
Seasonal Tossed Salad with Selection of Dressing
Vegetable Crudités with Roasted Onion Dip

Hot Selections

Chinese Dim Sum with Chili Soy Dip
Scallop and Shrimp Macaroni Cheese
Lamb Rogan Josh
Grilled Cajun Tuna with Mexican Salsa
Roasted Chicken Breast with Rosemary Honey Mustard
Lamb Kebab with Ratatouille
Green Beans Almond
ACC Fried Rice

Dessert

Blueberry Cheese Cake
German Chocolate Cake
Lemon Roulade
Peanut Butter Chocolate Tart
Strawberry Tart
Assorted Fresh Fruit Platter

Coffee or Tea

(Minimum Order 20 People)