

LUXE

le traiteur

Brings culinary expertise and personalized service to your next special occasion, from corporate functions and lunches to private meals or cocktail receptions.

With experienced staffs that include waiters, bartenders, culinary chefs and event director, we ensure that your next social gathering will be truly distinctive and memorable.

Stellar cuisine and warm, intuitive service is the hallmark of Luxe Catering services.



BUFFET RECEPTION

Please contact us for seasonal menu or special inquiries

Catering fees are applicable; kindly seek more information from our event planners.



Luxe Catering Pte Ltd

8A, Admiralty Street #01-34, Singapore 757437

T: (65) 6570 9353 F: (65) 6570 6844

E: info@luxecatering.com.sg

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COLD STARTERS

Marinated Cured Salmon Salad

mix mesclun salad, smoked norwegian salmon in orange lemon vinaigrette

Salade Piémontaise

hearty potato salad, gherkin, chicken ham, mayo

Nicoise Salad

mix mesclun salad, tuna, capsicum, onion, egg, anchovies with balsamic vinaigrette

Penne Salad

penne pasta, prawn, egg, avocado, tomato in cocktail sauce

Insalata Caprese (V)

tomato, mozzarella di buffala, pesto

Classic Caesar Salad (V)

romaine lettuce, sundried tomatoes, egg, olive, crouton, parmesan with caesar dressing

Taboulé Oriental (V)

couscous, capsicum, tomato, lemon, mint, black raisins

HOT STARTERS

Traditional French Quiche

turkey bacon, emmental cheese, onion, cream

Pissaladière

ratatouille, anchovy, parmesan on focaccia bread

Paris Mushroom Soup (V)

cream of wild mushroom and potato

French Onion Soup

with croutons and emmental cheese

Creamy Lemongrass and Pumpkin Soup (V)



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MAINS - CHICKEN

Coq Au Vin

braised chicken in red wine with mushrooms and garlic

Braised Chicken Chasseur

roasted chicken, turkey bacon, wild mushroom, pearl onions in chicken bouillon

Chicken Cordon Bleu

breaded chicken wrapped with ham and cheese

Roasted Chicken Leg with Dijon Mustard Sauce

Grilled Chicken, Sweet & Sour Sauce

Tender Chicken Breast, Creamy White Button Mushroom Sauce

Thai Style Green Curry Chicken

MAINS - BEEF

Blanquette de Veau

veal ragout with mushroom, onions and carrots in cream sauce

Beef Bourguignon

braised beef cubes, carrots, pearl onions in red wine sauce

Osso Bucco Milanese

cross cut veal shanks, carrots braised in tomato orange au jus

Hachis Parmentier

minced beef with mousseline, topped with parmesan cheese

Piccata de Beef Stroganoff

marinated beef striploin, chicken ham and mushrooms sautéed in paprika sauce

Sautéed Wagyu Beef Cubes with Pepper Sauce



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MAINS - FISH & SEAFOOD

Brandade de Poisson

gratin of minced fish and potato mousseline

Poisson à L'oseille

fillet of salmon in sorrel herbed cream sauce

Roasted Fish Grenobloise

crouton, capers, lemon

Seared Seabass Fillet with White Wine Sauce

Pan Seared Salmon with Orange and Dill Butter Sauce

Sautéed Shrimps in Parsley Garlic Butter

Mix Seafood a la Americane

Seafood Delight in Crustacean Bisque

Prawn Rougaille

sautéed prawns in tomatoes, onions and garlic

MAINS - LAMB & DUCK

Lamb Navarin

12 hour slow cooked lamb, braised in tomato stew

Moroccan Style Lamb Shank

braised lamb shank with vegetable confit, black raisin and moroccan spices

Canard à l'Orange

french duck braised in orange sauce

Duck Breast with Black Honey Sauce



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SIDES

Vegetable Lasagna

ratatouille, eggplant, parmesan

Ratatouille Niçoise

provençal summer vegetables in tomato stew

Gratin of Eggplant and Cauliflower

Mix Sautéed Seasonal Vegetables

Roasted Baby Potato with Garlic and Thyme

Gratin Dauphinois

Sautéed Potato Chunks, Forest Mushroom and Onions

Oven Baked Pilaf Rice

Caribbean Madars Rice

black raisin, onion, pineapple, mixed herbs

Riz Cantonais

french style fried rice with egg, french beans, carrots and onions

Shrimp Penne Aglio Olio

Oven Baked Macaroni Gratin, Cheese and Béchamel Sauce

Sautéed Tagliatelle with Mixed Herbs, Olive Oil



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SWEETS

Luxe French Macaroons

Mini Oreo Cheese Cake

Classic Mini Crème Brulee

Infused Earl Grey Crème Brulee

Infused Lemongrass Crème Brulee

Strawberry Parfait Shooter with Crumble

Zesty Lemon Meringue

Mousse au Chocolate

Aftersweet Chocolate Tartelette

Chocolate Truffle

Exotic Fruit Tartelette

Tiramisu Shooter

Apple Crumble Lemon Confit

White Chocolate Cassis Cake

Mango Passion Mousse Gâteau

Seasonal Fruit Platter

*Should you have other vegetarian preferences or specific dietary requirements,
we will be pleased to customize to your requests.*



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