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.

BUTLER CANAPÉS

Our selection of canapés changes quarterly.
Please contact us for seasonal menu or special inquiries

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

Smoked Norwegian Salmon Blinis et Crème Dill

Seared Ahi Tuna, Chuka Wakame and Wasabi Cream

Marinated Cured Salmon Mousse, Capers in Mini Waffle Cone

Poached Prawn, Avocado Guacamole, Lemon Mousse

Seared Hokkaido Scallop in Yuzu Dressing

Marinated Prawn with Sea Urchin Hollandaise

Crab Cake Ball with Wasabi Mayonnaise

Prawn, Mango Salsa and Basilico Syrup

Savory Sea Scallops in White Wine Sauce

Boston Lobster Panna Cotta

Herb Butter Escargot Quiche

Prawn Skewer with Garlic Butter Relish
MEAT

Foie Gras Terrine, Caramelized Figue et Brioche
Pastrami Beef Roll, Baby Asparagus and Parmesan Mousse
Thai Style Minced Chicken with Basil in Cucumber Cup
Smoked Duck Breast, Wild Mushroom Ragout Quiche
  Wagyu Beef Skewer with Pepper Sauce
  Blacken Chicken Roulade et Pineapple Compote
  Wagyu Beef Skewer with Bordelaise Sauce
  French Duck Rillette, Gherkin et Brioche
  Chicken with Morel Mushroom Tapenade
  Braised Beef Cheek and Butternut Pumpkin Squash

VEGETARIAN

Red Cherry Tomato, Mozzarella Di Buffala and Pesto
  English Cheddar Cheese Quiche
  Tuille with Parmesan Mousse, Apricot and Fleur
Japanese Leeks in Basilic Tart with Enoki Mushroom
  Grilled Eggplant Roulade with Yogurt Basil
  Goat Cheese in Waffle Cone
  Caramelized Onion Confit Quiche
  Provençal Ratatouille in Waffle Tart
  Emmental Cheese Gougere
  Truffle Potato Mousseline
SWEETS

Luxe French Macaroons
Chocolate Opera Cake
Classic Mini Crème Brulee
Infused Earl Grey Crème Brulee
Infused Lemongrass Crème Brulee
Strawberry Parfait Shooter
Zesty Lemon Meringue
Mousse au Chocolate
Aftereight Chocolate Tartelette
Artisan Chocolate Pralines
Exotic Fruit Tartelette
Tiramisu Shooter
Apple Crumble Lemon Confit
White Chocolate Cassis Cake
Mini Tarte Normande
Citrus Orange Panna Cotta

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