

CHRISTMAS

is LOVE



TIM MEIJERS
FINE CATERING SERVICES

Tim's Fine Catering Services Pte Ltd

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Festive *insights*

CANAPÉ

A minimum selection of five (5) canapés, or three (3) when combined with other items from the menu.

SIT-DOWN LUNCHEON AND DINNER

A minimum of 8 diners is required.

BUFFET

A minimum of 12 diners is required.

FAMILY SHARING

A minimum of 8 diners is required.

CANAPÉS VEGETARIAN

PUMPKIN

Roasted Pumpkin Emulsion with Chestnut Crumble, Japanese Sweet Potato and English Daisies (v)

VELOUTE

Potato and Leek Soup with Fresh Truffle Shavings and Spring Onion Confit (v)

VEGETARIAN COTTAGE PIE

Parsnip Tartlets with Celeriac Pearls, Topinambur Chips and Borage (v)

QUICHE

Ratatouille Quiche with Basil Pesto, Toasted Walnuts and Micro Basil (v)

VOL AU VENT

Singapore Grown Baby Spinach Emulsion with Feta Cheese and Red Vein Sorrel (v)

SAVOURY PROFITEROLES

Homemade Profiteroles filled with Gruyere Cheese Mousseline and Green Apple Crudités (v)



CANAPÉS VEGAN

PUMPKIN BROTH

Roasted Pumpkin Broth with Chestnut Crumble, Toasted Sunflower Seeds and Spring Onion Confit (vg)

SOMEN

Chilled Somen Noodles with Jellified Rausu Kombu Stock, Seaweed Salad and Roasted Japanese Sweet Potato Pearls (vg)

SALSIFY

Oven Roasted Salsify with Black Truffle Shavings, Celeriac, Potato and Olive Oil Mash (vg)

CAULIFLOWER

Cauliflower Skewers with Salted Lemon, Cappers and Pine Nuts (vg)

BROWN RICE & BARLEY

Sesame Crusted Brown Rice and Barley Arancini with Burned Orange, Carrot and Ginger emulsion (vg)

AVOCADO

Dried Amela Tomato Confit with Aged Balsamic Reduction, Avocado Emulsion and Homemade Vegan Crackers (vg)



CANAPÉS MEAT

FOIE GRAS APPLE PIE

Pan Seared Foie Gras on Mini Apple Pie Infused with Cinnamon and Mexican Mint

YORKSHIRE PUDDING

Homemade Yorkshire Pudding with Honey Baked Ham Mousse, Fresh Peas and Tangerine Gem

TURKEY

Grilled Turkey Rouleaux filled with Salsify Brunoise, Parsnip and Celeriac Pearls

ROAST BEEF

Roast Beef with Brussels Sprouts Mash, Gravy Spherification and Brioche Toast

SMOKED DUCK

Smoked Duck Breast with Duck Rillette and Heirloom Carrot Emulsion in French Butter Pastry Squares

COQ AU VIN

Kampong Chicken Breast Skewers with Red Wine Glaze, Marinated Dutch Cream Potato and Pickled Pearl Onions



CANAPÉS SEAFOOD

SCALLOP & TRUFFLE

Roasted Hokkaido Scallop with Truffle, Dashi Broth Jelly and Seaweed

LOBSTER

Cannelloni filled with Lobster Salad, Caramelised Endives and Toasted Walnut Pesto

KING CRAB

Poached King Crab on Brioche Toast with Garam Masala Emulsion, Pandan Spherification and Green Apple

CAVIAR

Baeri Caviar Blinis with Crème Fraiche, Potato Confit and Black Truffle

UNI

Cauliflower Emulsion Vol Au Vent with Bafun Uni, Ikura and Beurre Noisette

MISO COD

Miso Braised Cod with Singapore Grown Baby Spinach Emulsion, Turmeric and Watermelon Pearls



CANAPÉS DESSERT

STICKY DATE

Sticky Date Pudding with Caramel Fudge, English Daisies and Borage

SCONES

Homemade Scones with Blueberry Curd, Salted Caramel and Mini Dianthus

TRIFLE

Peppermint Bavarois and Watermelon Jelly Trifle with Almond Crumble and Mexican Mint

PAVLOVA

Meringue Cookies with Whipped Cream, Fresh Marinated Berries and Gold Leaf

EGGNOG

Creamy Thick Emulsion Infused with Cognac, Cinnamon and Nutmeg

CRANBERRY CAKE

Homemade Cranberry Cakes with Toasted Pecan Nuts and Ginger Spherification





3-COURSE SIT-DOWN LUNCHEON

CANNELLONI

Pasta filled with Singapore Grown Spinach Emulsion, Feta Cheese, Topinambur Chips, Red Vein Sorrel and Basil Spherification (v)

or

SMOKED TROUT & BOTAN EBI

Roasted Butternut Squash with Smoked Trout Emulsion, Botan Ebi Aburi, Baeri Caviar and Pea Shoots

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BEEF WELLINGTON

Beef Tenderloin cooked in Puff Pastry with Oxtail, Red wine Jus and Brussels Sprouts

or

VEGETARIAN WELLINGTON

Puff Pastry filled with Wild Mushroom Duxelles, Black Truffle Shavings, Takasaki Turnip and Black Truffle Sauce (v)

or

COQUILLES EN CROUTE

Coquilles cooked with Pesto and Leek in Puff Pastry served with Black Truffle Sauce

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STICKY DATE

Sticky Date Pudding with Dried Fruits, Whipped Cream and Salted Caramel Fudge



6-COURSE SIT-DOWN DINNER

PARSNIP PIE

Parsnip Emulsion with Truffle Infused Salsify, Topinambur Chips and Marinated Celeriac (v)

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POISON EN CROUTE

Cod Fish cooked in Salt Crust served with Baby Carrots, Miniature Leeks and Flat Parsley Beurre Blanc

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KING CRAB, UNI AND CAVIAR

Poached King Crab with Masala Emulsion, Bafun Uni, Baeri Caviar, Pandan Spherification and Green Apple Crudités

...

ROAST BEEF

Roast Beef with Brussels Sprouts Petals, Bordelaise Sauce, Pickled Pearl Onions and Miso Braised Kabocha

...

CHEESE COURSE

Puff Pastry Baked Black Fig with Red Port Crème and Ash-Smoked Goat Cheese

...

BREAD AND BUTTER PUDDING

Homemade Caramelised Bread and Butter Pudding with Apricots, Vanilla Sauce and Raspberries



LUXURY CHRISTMAS BUFFET

ANGEL HAIR

Homemade Angel Hair Pasta with Wild Mushroom Duxelles, Spring Onion Confit and Black Truffle Shavings (v)

PUMPKIN VELOUTE

Butternut Pumpkin Soup with Japanese Sweet Potato, Basil Oil, Salsify and Fresh Mexican Mint (v)

BRUSSELS SPROUTS

Roasted Brussels Sprouts with Salted Lemon, Shropshire Blue, and Toasted Pine Nuts (v)

ROAST BEEF

Roast Beef Tenderloin with Olive Oil Potato Mash, Fresh Peas, Gravy and Yorkshire Pudding

FLOUNDER AND CHESTNUT

Roasted Matsukawa Flounder with Soy Glazed Eggplant, Chestnut Crumble, and Sage

TRIFLE

Peppermint Bavarois and Watermelon Jelly Trifle with Almond Crumble and Mexican Mint



CHRISTMAS FAMILY SHARING

BURRATA CHRISTMAS

Burrata Cheese with Amela Tomato, Basil Spherification, Chestnut and Basil Pesto (v)

ANGEL HAIR

Homemade Angel Hair Pasta with Wild Mushroom Duxelles, Spring Onion Confit and Black Truffle Shavings (v)

LOBSTER RAVIOLI

Homemade Lobster Ravioli with Capsicum, Saffron Emulsion and Micro Basil Pesto

ROAST BEEF

Roasted A4 Wagyu Beef Striploin served with Roasted Brussels Sprouts, Baked Potato, Yorkshire Pudding and Grazy

TURKEY

Roasted Stuffed Turkey with Butternut Pumpkin, Chestnuts and Turkey Grazy

TRIFLE

Peppermint Bavarois and Watermelon Jelly Trifle with Almond Crumble and Mexican Mint

MINCED PIE

Sweet Homemade Pastries filled with Dried Fruits, Green Apple, Lemon and Orange Zest

LIVE STATIONS SAVOURY

TURKEY

Roasted Stuffed Turkey with Butternut Pumpkin, Chestnuts and Turkey Gravy

TAGLIATELLE

Homemade Tagliatelle Pasta with Black Truffle Sauce, Topinambur Chips, Parsnip and Celeriac Pearls (v)

ROAST BEEF

Roast Beef Tenderloin with Olive Oil Potato Mash, Fresh Peas, Gravy and Yorkshire Pudding

HONEY BAKED HAM

Honey Baked Ham with Cloves, Apple Compote and Cranberry Sauce

LOBSTER RAVIOLI

Homemade Lobster Ravioli with Capsicum, Saffron Emulsion and Micro Basil Pesto

SOMEN

Somen Noodles with Japanese Trout, Seaweed Salad, Miniature Leek and Homemade Dashi Broth



LIVE STATIONS DESSERT

PAVLOVA

Meringue Cookies with Whipped Cream, Fresh Marinated Berries and Gold Leaf

MINCED PIE

Sweet Homemade Pastries filled with Dried Fruits, Green Apple, Lemon and Orange Zest

EGGNOG

Creamy Thick Emulsion Infused with Cognac, Cinnamon and Nutmeg

BLACK FIG

Puff Pastry Baked Black Fig with Red Port Crème and Ash-Smoked Goat Cheese





THE ARTISAN CANAPÉ BOX - CHRISTMAS EDITION

PUMPKIN

Roasted Pumpkin Emulsion with Chestnut Crumble, Japanese Sweet Potato and English Daisies (v)

VOL AU VENT

Singapore Grown Baby Spinach Emulsion with Feta Cheese and Red Vein Sorrel (v)

SAVOURY PROFITEROLES

Homemade Profiteroles filled with Gruyere Cheese Mousseline and Green Apple Crudites (v)

SCALLOP AND TRUFFLE

Roasted Hokkaido Scallop with Truffle, Dashi Broth Jelly and Seaweed

LOBSTER

Cannelloni filled with Boston Lobster Salad, Caramelised Endives and Toasted Walnut Pesto

KING CRAB

Poached King Crab on Brioche Toast with Garam Masala Emulsion, Pandan Spherification and Green Apple

TURKEY

Grilled Turkey Rouleaux filled with Salsify Brunoise, Parsnip and Celeriac Pearls

ROAST BEEF

Roast Beef with Brussels Sprouts Mash, Gravy Spherification and Brioche Toast

SMOKED DUCK

Smoked Duck Breast with Duck Rilette and Heirloom Carrot Emulsion in French Butter Pastry Squares

STICKY DATE PUDDING

Sticky Date Pudding with Caramel Fudge, English Daisies and Borage

SCONES

Homemade Scones with Blueberry Curd, Salted Caramel and Mini Dianthus

TRIFLE

Peppermint Bavarois and Watermelon Jelly Trifle with Almond Crumble and Mexican Mint

THE CHAMPAGNE BOX LIMITED EDITION

An immaculate Christmas gift filled with the highly sought-after Beluga caviars, delectable canapés, a 3-course menu, and luscious desserts.

Accompanied with Fleur de Miraval Exclusivement Rosé Champagne.

Fleur de Miraval is the culmination of 5 years of work, research, and tasting, done in utmost secrecy, where Brad Pitt took a leading role in creating Fleur de Miraval Rosé Champagne, jointly with the world's renowned estate in le Mesnil-sur-Oger, the Peters Family.

