

STANDING RECEPTIONS



CANAPÉ PACKAGES

SMALL PLATES

LIVE COOKING STATIONS



REGULAR CANAPÉ PACKAGE

5 canapés per person - 300 THB NET

7 canapés per person - 400 THB NET

9 canapés per person - 500 THB NET

MENU

Cottage Cheese ✓

Shallot / Garlic / Fresh Herbs / Crispy Bread

Prawns Cocktail

Tiger Prawn / Avocado / Prawn Head Mayo

Salmon Rillettes

Mayonnaise / Shallot / Parsley / Finger Lime

Classic Gazpacho ✓

Tomato / Bell Pepper / Cucumber / Red Wine Vinegar

Mini Croque Monsieur

Paris Ham / Béchamel / Emmental / White Toast

Ratatouille Bite ✓

Parmesan Shortbread / Ratatouille / Micro-Basil

Cheese Gougère ✓

Choux / Mornay Sauce / Emmental

Cured Trout

Sour Cream / Apple / Dill / Crispy Bread

Sunchoke Arancini ✓

Sunchoke Purée / Truffle Oil / Parmesan

Duck Rillettes

Longan Chutney / Pickled Shallot / Crispy Bread

Minimum of 30 people
Complimentary free-flow soft drinks and water





PREMIUM CANAPÉ PACKAGE

5 canapés per person - 450 THB NET

7 canapés per person - 600 THB NET

9 canapés per person - 750 THB NET

MENU

Foie Gras Terrine

Homemade Brioche / Chutney / Greens

Chorizo Arancini

Tomato / Onion / Parsley / Parmesan

Scallop Carpaccio

Yuzu / Shallot / Chive Oil / Fresh Herbs

Snails On Toast

Baguette / Butter / Garlic / Pastis / Parsley

Bruschetta Prosciutto

Sourdough / Tomato Salsa / Burrata

Octopus Carpaccio

Olive Oil / Lemon / Fennel / Sun-Dried Tomato

Camembert Cloud ✓

Chutney / Rye Bread / Seeds / Greens

Salmon Ceviche

Mango / Coriander / Shallot / Lime / Soy Sauce

Wild Mushrooms ✓

Creamy Polenta / Parmesan Crisp / Parsley

Truffled Croque Monsieur

Paris Ham / Truffled Béchamel / Emmental / White Toast

Minimum of 30 people
Complimentary free-flow soft drinks and water





SMALL PLATES

REGULAR

250 THB NET / Plate

Toulouse Sausage

Mashed Potatoes / Confit Onion / Jus

Tomato Risotto

Confit & Sun-dried Tomatoes / Parmesan

Chicken Breast

Sunchoke Textures / Onion / Micro Parsley / Jus

Tiger Prawns

Crispy Polenta / Ratatouille / Basil

Slow-cooked Pork Belly

Cabbage / Chestnut / Jus

PREMIUM

400 THB NET / Plate

Barbary Duck Breast

Potato / Red Cabbage / Mulberries

Braised Beef Cheek

Mashed Potatoes / Pancetta / Mushroom / Shallot

Black Truffle Risotto

Mushroom Duxelles / Truffle Butter / Parmesan

Hokkaido Scallops

Cauliflower / Curry / Sunflower Seeds

Organic Pork Tenderloin

Zucchini Caviar / Seared Zucchini / Garlic Butter





SWEET CANAPÉ PACKAGE

3 canapés per person - 150 THB NET

5 canapés per person - 240 THB NET

7 canapés per person - 320 THB NET

MENU

Chocolate Mousse

Dark Chocolate / Cocoa Nibs

Strawberry Cheesecake

Cream Cheese / Graham Crackers / Fresh Strawberry

Hazelnut Entremet

Milk Chocolate / Royaltine / Hazelnut Praline / Chantilly

Ruby Mango

Rice Textures / Fresh Mango / Mango Coulis

Iced Nougat

Dried Fruits / Candied Cashew Nuts / Red Berry Sauce

Mini Lemon Tart

Lemon Cream / Meringue

Like a Black Forest

Griottines / Chocolate Sponge Cake / Chantilly / Kirsch

Cinnamon Rice Pudding

Rice / Milk / Cinnamon / Orange Zest

Apple Crumble

Apple Textures / Marinated Longan / Lemon / Caramel

Caramel Cream

Vanilla Custard / Salted Caramel Sauce

Minimum of 30 people



LIVE COOKING STATIONS

ADD-ONS

OYSTER STATION

- Fines de Claire Geay #3 - 5,000 THB per 48
- Fines de Claire Geay #4 - 4,000 THB per 48
- Ostra Regal #2 - 9,000 THB per 48
- Ostra Regal #3 - 7,500 THB per 48
- Special Gillardeau #2 - 14,000 THB per 48

*All our oysters are served with lemon, shallot vinegar, black pepper, and seafood sauce.
A minimum purchase of 96 oysters is required.*

ROAST CARVING STATION

- Honey Roasted Pork Shoulder - 5,500 THB per leg (approx. 5kg)
- Roasted Lamb Leg, Garlic & Rosemary - 4,500 THB per leg (approx. 2.5kg)
- Slow Roasted Beef Tenderloin - 9,000 THB per tenderloin (approx. 2kg)
- Whole Baked Norwegian Salmon - 7,500 THB per salmon (approx. 4.5kg)
- Organic Roasted Chicken - 1,900 THB per chicken (approx. 1.75 kg)

All our roasts are served with sauce and seasoning.

PASTA STATION

- Three choices of sauce - 250 THB per person
- Five choices of sauce - 300 THB per person
- Seven choices of sauce - 350 THB per person

Sauces to choose from:

Beef Bourguignon / Ham & Cheese / Tiger Prawn Bisque / Mushroom Persillade
Provencal Tomato / Red Wine Chicken Stew / Salmon & Mustard Cream / French Onion

All our sauces are served with French coquillettes pasta.

A minimum attendance of 30 people is required for this station.





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