



# LEGUMES

CATERED FOR YOU

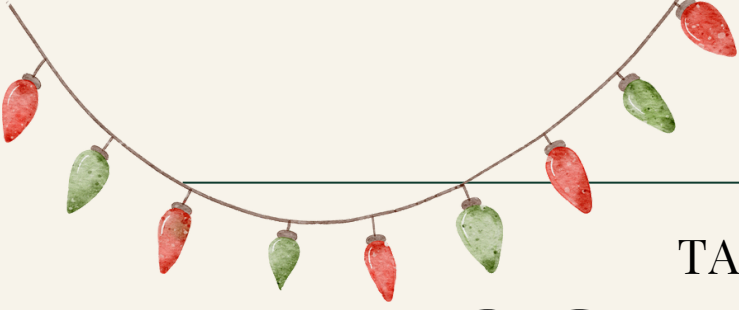


# CHRISTMAS BUFFET

— Menu —

Classic Western Holiday Feast • Aspen Edition





# TABLE OF CONTENTS

Celebrate the season with comfort, joy, and culinary cheer.



## Festival of Comfort & Cheer 01

This is Christmas the classic way. Roasts that glow, sauces that comfort, desserts that sparkle.

Our Aspen Edition pairs beloved Western holiday flavours with modern buffet sensibility: generous, good-looking, and easy to love.

Bright salads, creamy pastas, elegant fish, and centrepiece carvings create a table that feels both nostalgic and new. Every selection is designed for flow, yield, and crowd-pleasing flavour, so your celebration looks stunning and tastes like tradition.

## Chef's Highlights

Whole Roasted Turkey centrepiece |  
Premium mains & canapés upgrades |  
Live stations for on-the-spot freshness |





## Package Selections 04

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To create your own, choose a topic that interests you.

## Premium Add-Ons Experience 07

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## Buffet Overviews 10

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Think of a compelling feature for your cover story. This will be what draws your audience in.

## FAQ II

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When you've decided on your cover story, come up with a list of topics for your feature articles.



"Cooked with care,  
styled for celebration"

- @legumesfnb



# PACKAGE SELECTIONS

Minimum 80 pax

## Snowflake Table

Simple, familiar, value-focused

- ❄ Assorted Mini Danish Pastries
- ❄ Rosemary Garlic Butter Rice
- ❄ Four-Cheese Penne Bake
- ❄ Baked Chicken Alfredo with Broccoli
- ❄ Portuguese-Style Baked Fish
- ❄ Medi Roasted Root Vegetables
- ❄ Bread & Butter Pudding with Vanilla Sauce
- ❄ Classic Ice Lemon Tea

**8 Selections : RM 45 per pax**



## Tinsel Table

Entry-level Christmas spread with a festive lift

- ❄ Smoked Sausage Bites with BBQ Sauce
- ❄ Chef's Garden Salad
- ❄ Cranberry Pecan Rice Pilaf
- ❄ Classic Mac & Cheese
- ❄ Herb-Roasted Chicken with Sage Jus
- ❄ Lemon Butter Baked Fish with Capers & Dill
- ❄ Baked Cauliflower Cheese with Herb Crust
- ❄ Chocolate Mousse Cups with Sea Salt Flakes
- ❄ Christmas Trifle Cups
- ❄ Classic Iced Peach Tea

**10 Selections : RM55 per pax**



# PACKAGE SELECTIONS

Minimum 80 pax

Balanced, festive, with premium touches

## Yuletide Gala

- Mini Chicken Quiche Lorraine ❄️
- Classic Waldorf Salad ❄️
- French Vichyssoise (Potato Leek Soup) ❄️
- Festive Chicken Jambalaya Rice ❄️
- Legumes Spaghetti Aglio Olio ❄️
- Tuscan Cream Chicken with Sun-Dried Tomatoes ❄️
- Baked Fish in Rustic Herb Marinara Sauce ❄️
- Garlic Herb Prawns ❄️
- Traditional Irish Lamb Shoulder Stew ❄️
- Provençal Ratatouille Bake ❄️
- Mini Carrot Cake Squares ❄️
- Southern Banana Pudding Cups ❄️
- Mini Chocolate Tarts with Gold Dust ❄️
- Country Fruit Punch ❄️

**14 Selections : RM 80 per pax**

Luxe showcase with carving & live theatre

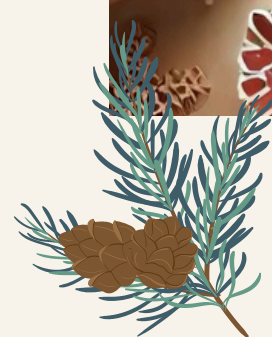
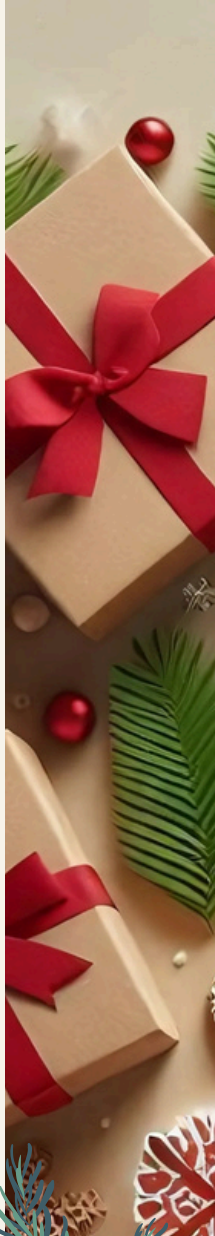
## Merry Grand Gala

- ❄️ American BBQ Chicken Meatball
- ❄️ Traditional Caesar Salad
- ❄️ Wild Mushroom Velouté Soup
- ❄️ Mexican Fiesta Rice
- ❄️ American Chicken Alfredo Pasta
- ❄️ Chicken Fricassée with Mushrooms
- ❄️ Veracruz-Style Baked Fish
- ❄️ Tomato-Basil Mussels "Rustica"
- ❄️ Seared Scallops with Garlic Butter

### Christmas Carving Station ❄️

- Legumes Roasted Turkey with Turkey Gravy
- Herb-Glazed Leg of Lamb with Mint Sauce
- French Green Bean Almondine ❄️
- Mini Apple Crumble ❄️
- Mini Black Forest Squares ❄️
- Strawberry Shortcake Cups ❄️
- Chocolate Éclairs with Peppermint ❄️
- Lemon & Mint Cooler ❄️
- Cold Brew Sweet Tea ❄️

**17 Selections : RM115 per pax**





# PREMIUM EXPERIENCE ADD-ONS



## Tomahawk Wagyu Steak

Bone-in Wagyu slow-roasted.  
Served with Steak Jus & Herb Garnish  
+-1.5kg

RM  
988

## Roasted Leg of Lamb

Bone-in Leg of Lamb slow-roasted.  
Served with Steak Jus & Herb Garnish  
+-2kg

RM  
300



## Roasted Whole Lamb

Marinated and slow-roasted, carved on site with mint sauce. serves 30 - 50 pax

RM 1888



## Christmas Carving Station

Legumes special marinated traditional roast with our popular turkey gravy with choice of Lamb or Beef Roast for a second roast dish. serves 80 pax

RM 1700



## Holiday Taco Station

A crowd-pleasing station featuring golden-fried seafood and kids' favourites — hot, crunchy, and satisfying. serves 80 pax

RM 1200

# Signature CHRISTMAS ROASTED WHOLE TURKEY

served with chef recommended  
turkey gravy

1 Whole RM450  
5 Whole RM2150





# PREMIUM EXPERIENCE ADD-ONS



## GINGERBREAD COOKIES

Seasonal themed Gingerbread Cookies



**RM190 for 20 pieces**



## CHRISTMAS LOG CAKE

1kg serves 10 - 12 pax

**RM120**



## Dessert Add-ons



## Christmas Gelato Station

Choose 3 Flavours (Serves 100 pax)

- Sicilian Pistachio Classico
- Peppermint Stracciatella
- Black Forest Cherry
- Lotus Biscoff
- Velvet Night

**RM 1500 for  
3 Flavours  
(100 pax)**



## CUSTOMISED FRUIT PLATTER.

Multi-tiered fruit platter with florals or décor themes.

**from RM800 to RM2000**





# BUFFET SERVICES OVERVIEW

Here's what you can expect when you book our full-service catering



## Prefer to personalise your menu?

If you'd like to swap any dish from our chef's curated package, feel free to refer to our Customised Selections Menu below. You may substitute dishes within the same category to better suit your preferences.



## 01. Buffet Table Setup

Linen-covered tables arranged with chafing dishes, food warmers and risers for a clean and elevated display.

## 02. Food Labelling & Arrangement

Menu Cards for every dish and strategic placement for smooth guest flow.

## 03. Utensils

Stainless-Steel utensils, melamine plates, napkins and serving utensils are included. Upgrade option available for Porcelain Plates.

## 04. Professional Handlers

Our team arrives at least 45 minutes before event to complete setup and ensure food is served on time. After service, our team will clear all the equipments. Mandatory, server rates refer to chart in page 17.

## 05. Food Portioning by Guest Count

Dishes are prepared and portioned based on your final confirmed pax and selected menu items. A light buffer is included but we do not offer top-ups beyond the agreed count.

## 06. Service Duration - Up to 3 Hours

Buffet setup will remain in place and managed for up to 3 hours after serving time, or until all foods is finished.



Enjoy



# Customised Selections



Spicy



Signature



Vegetarian

09



## Appetizers & Salads.

- American Cheesy Potato Wedges
- Smoked Sausage Bites in BBQ Sauce
- American BBQ Chicken Meatballs
- Southern Corn Fritters w/ Pepper Dip
- Mini Chicken Quiche Lorraine 🍷
- Assorted Mini Danish Pastries 🍷
- American Waldorf Salad 🍷
- Southern Delta Coleslaw 🌱🍷
- Classic Caesar Salad w/ Croutons
- Chef's Garden Salad 🌱
- Roasted Pumpkin & Arugula Salad 🌱
- Cobb Salad with Ranch Dressing
- Esquites – Mexican Street Corn Salad
- Mediterranean Chickpea Salad 🌱

## Carbohydrates & Pasta.

- Classic Mac & Cheese
- Italian Baked Fusilli Bolognese
- Italian Pasta Primavera 🌱
- Four-Cheese Penne Bake
- Legumes Signature Aglio Olio 🌱🍷
- Cranberry Pecan Rice Pilaf 🌱
- Mexican Fiesta Rice 🌱🍷
- Rosemary Garlic Butter Rice 🌱
- Mediterranean Tomato Basil Rice
- Cajun Dirty Rice 🌱
- Festive Chicken Jambalaya Rice 🌱🍷  
– Top-up RM2.00 per pax
- American Chicken Alfredo Pasta 🍷  
– Top-up RM2.00 per pax

## Soups.

- American Vermont Corn Chowder
- Wild Mushroom Veloute 🍷
- French Onion Soup
- Mexican Chicken Tortilla Soup
- French Vichyssoise (Potato Leek Soup) 🍷
- Roasted Pumpkin Soup 🌱
- American Seafood Chowder 🍷  
– Top-up RM4.00 per pax
- British Old-Fashioned Oxtail Soup  
– Top-up RM4.00 per pax





## Premium Specials.



- ☐ French Roast Beef with Beef Jus
- ☐ Russian Beef Stroganoff
- ☐ Slow-Braised American Beef Brisket
- ☐ Texan Chili Con Carne 🌶️ 🍃
- ☐ British-Style Lamb Shepherd's Pie
- ☐ Beef Osso Buco in Tomato Gravy 🍃
- ☐ Irish Lamb Shoulder Stew 🍃
- ☐ Grilled Lamb Chops with Rosemary Jus



## Poultry.



- ☐ Chicken Parmigiana 🍃
- ☐ Tuscan Cream Chicken w/ Sundried Tomatoes 🍃
- ☐ Moroccan-Spiced Chicken Tajine
- ☐ Herb-Roasted Chicken with Sage Jus
- ☐ Classic Mexican Salsa Chicken 🌶️ 🍃
- ☐ Baked Chicken Alfredo with Broccoli 🍃
- ☐ Chicken Fricassee with Mushrooms 🍃
- ☐ Italian Chicken Cacciatore 🍃
- ☐ Chicken Roulade Medallions with Gravy  
– Top-up RM3.00 per pax
- ☐ French Duck à l'Orange  
– Top-up RM5.00 per pax
- ☐ Cajun Blackened Duck 🍃  
– Top-up RM4.00 per pax

## Seafoods.



- ☐ Baked Fish in Rustic Herb Marinara Sauce
- ☐ Veracruz-Style Baked Fish 🍃
- ☐ Lemon Butter Baked Fish with Capers
- ☐ Portuguese-Style Baked Fish 🍃
- ☐ Mediterranean Spiced Tomato Prawns 🌶️
- ☐ Garlic Herb Prawns
- ☐ Southern Rustic Cajun Prawn 🌶️
- ☐ Tomato-Basil Mussels "Rustica" 🍃
- ☐ Herb-Crusted Salmon w/ Lemon Cream Sauce  
– Top-up RM6.00 per pax
- ☐ Italian Cioppino Style Seafood Stew 🍃  
– Top-up RM5.00 per pax
- ☐ Prawn Thermidor-Style Gratin  
– Top-up RM4.00 per pax
- ☐ Mexican-Style Seafood Stew 🌶️ 🍃  
– Top-up RM5.00 per pax



# Customised Selections

 Spicy
  Signature
  Vegetarian



## Vegetables & Sides.

- ❑ Medi Roasted Root Vegetables
- ❑ Baked Cauliflower Cheese with Herb Crust
- ❑ Italian Grilled Mixed Vegetables
- ❑ Provençal Ratatouille Bake 
- ❑ Italian Parmigiana alla Napoletana
- ❑ Legumes Twice Baked Potato Casserole 
- ❑ Southern-Style Fried Cabbage 
- ❑ American Home Fries 
- ❑ Sicilian Eggplant Caponata
- ❑ Hasselback Potatoes  
- ❑ Italian Tofu alla Cacciatora
- ❑ Mediterranean Roasted Cauliflower 
- ❑ French Green Bean Almondine 
- ❑ Italian Garden Vegetable Frittata 

## Canapés.

- ❑ Caramelised Onion & Brie Tartlets
- ❑ Chicken Sliders with Cheddar & Aioli
- ❑ Southern-Style Fried Chicken Sliders
- ❑ Mini Smoked Salmon Quiche Bites 
- ❑ Tuna Tartlets 
- ❑ Egg in Cradle Tartlets
- ❑ Watermelon Feta Skewers 
- ❑ Prawn & Mango Salsa Cups  
- ❑ Mini Mushroom Arancini Balls  
- ❑ Seared Scallops with Garlic Butter 
- ❑ Lamb Kofta with Pomegranate Glaze 
- ❑ Smoked Salmon Guacamole Crostini 
- ❑ C. Meatball Skewers with Garlic Cream
- ❑ Crispy Fish Fingers with Tartar Dip





# Customised Selections

# Chef Live Stations



## ❑ Christmas Pasta Toss Bar

Silky pasta cooked to order, then tossed in your choice of festive sauces and finished with fragrant herbs and cheese.

## ❑ Signature Carving Station

A classic holiday carvery, sliced to order and served with traditional trimmings. The aroma, the theatre, the moment.

## ❑ Mini Slider Station

Bite-size sliders griddled hot and stacked with juicy fillings, melty cheese, and classic condiments.

## ❑ Christmas Skewer Station

Char-grilled skewers glazed and served sizzling for a touch of open-fire nostalgia. Smoky edges, bright glazes, and delicious bite-by-bite variety.

## ❑ Tex-Mex Taco Fiesta Bar

Soft, griddled tortillas filled to order with tender holiday-spiced proteins and bright, zesty toppings.

## ❑ Gourmet Popcorn Station

Freshly popped corn tumbled in merry flavours and finished with playful sprinkles. A light, joyful nibble between courses.

## ❑ Festive DIY Salad Bar

Crisp winter greens and roasted seasonal accents dressed à la minute for lively flavour and crunch.

## ❑ Christmas Waffle Bar

Golden waffles pressed to order and crowned with festive toppings—from berry compote to vanilla custard and a whisper of peppermint.

Our live stations offer an interactive chef-led experience that adds energy and elegance to your event. Each station includes:

- A dedicated chef attendant
- Full setup with signage & serviceware
- Fresh ingredients prepared and served on-site
- Flexible setup based on your event layout



# Customised Selections



## Desserts.

- ❑ American New York Cheesecake Bites
- ❑ Mini Chocolate Tarts with Gold Dust
- ❑ Mini Apple Rose Crumble Tart
- ❑ Southern Banana Pudding Cups
- ❑ Bread & Butter Pudding w/ Vanilla Sauce
- ❑ Mini Black Forest Cake Squares
- ❑ Mini Carrot Cake Squares
- ❑ Christmas Trifle Cups
- ❑ Chocolate Mousse Cups with Sea Salt
- ❑ Tiramisu Cups with Cocoa & Gold Leaf
- ❑ Mini Chocolate Éclairs with Peppermint
- ❑ Berry Fruit Tartlets
- ❑ Cranberry-Orange Panna Cotta Cups

## Beverages.

- ❑ Lemon & Mint Cooler
- ❑ Classic Ice Peach Tea
- ❑ Classic Ice Lemon Tea
- ❑ Cold Brew Sweet Tea
- ❑ Cucumber Lime Infused Water
- ❑ Country Fruit Punch
- ❑ Classic Hot Chocolate
- ❑ Citrus Summer Fruit Splash
- ❑ Hot Brewed Coffee
- ❑ Assorted English Teas





Here's how to secure your catering with ease

01.

## **Enquire and Consultation**

Reach out to us via WhatsApp, email, or our website with your event details (date, venue, number of guests). Our team will assist with menu, package selection, and any custom requests.

02.

## **Menu Confirmation & Quotation**

Once we understand your needs, we'll prepare a customised quotation. You may select dishes from our curated menu or explore optional add-ons such as live stations.

03.

## **Booking Confirmation**

A 50% deposit is required to confirm your event. Upon receipt, your event date, menu selections, and kitchen schedule will be secured. Balance payment is due 3 working days before the event.

04.

## **Event Final Details**

We'll check in 5-7 days before the event to finalise logistics (e.g. delivery time, setup requirements, access details). Our team will also confirm final pax count, dietary needs, and contact person.

05.

## **Event-Day Execution**

Whether it's a drop-off mini buffet or a full-service live station event, our team will deliver on time, set up professionally, and ensure a smooth guest experience from start to finish.

# FAQ.

## **01. HOW DO I SELECT THE RIGHT BUFFET PACKAGE?**

Our buffet packages are designed to suit a variety of occasions, from casual events to grand celebrations. Each tier includes a balanced mix of appetisers, mains, sides, and desserts. You're welcome to choose dishes within each category based on your preferences and guest profile.

## **02. CAN I CUSTOMISE THE MENU?**

Yes. We offer flexibility within each package. You may personalise your dish selections and enhance your menu with add-ons such as premium roasts, chef live stations, or celebration cakes.

## **03. CAN YOU HANDLE LARGE CORPORATE EVENTS?**

Yes - 80 to 1000 pax; multi-site rollout scheduling available.

## **04. DO YOU PROVIDE STAFF?**

Buffet helpers is available as an add-on.

## **05. DO YOU CATER TO DIETARY RESTRICTIONS?**

We do. Our menus are Halal-certified. Vegetarian options and non-spicy adjustments are available. For specific allergies or dietary needs, please let us know when placing your order.

## **06. IS DELIVERY/TRANSPORTATION INCLUDED?**

Delivery is not included in the package price. It will be quoted based on your event location and catering type. Please inform us of your venue details when enquiring.





## **Minimum Order**

Minimum 80 pax



## **Food Tasting**

We welcome pre-event tastings for select menu items. Tastings are chargeable and by appointment only. Full menu or dish previews can also be arranged for large-scale bookings.



## **How many guest should I order for?**

We recommend ordering based on your actual confirmed guest count. Our buffet portions include a small buffer for each category.



## **Service staff to assist with buffet line or guest service**

Our staff cost is mandatory at **RM 150** per person. Buffet helper is required for monitoring and cleaning. Below is the staffing guidelines.

No. of Guest (Pax)	Buffet Helper
80	2
100	3
150	4
200	6
250	8
300	10



## **Delivery Charge**

LOCATION	PRICE
Shah Alam/Subang Jaya/USJ/Sunway/Kelana Jaya	RM 80
Klang/Petaling Jaya/Damansara/Bukit Jalil/Sri Petaling	RM 100
Outside KL City Center (eg. Cheras/Kepong/Ampang)	RM 150
KL City Center	RM 200
Other Areas	Ask for quote



## **Can I Bring My Own Food to the Event?**

We understand you may wish to include a family favourite or cultural dish. If so, an additional charge applies for:

- Use of our buffet furniture
- Handling, labeling, and presenting your own food separately

This ensures safety, hygiene, and a seamless guest experience.



 **LEGUMES**  
CATERED FOR YOU

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# READY TO CELEBRATE?

**“May your days be merry, your  
table full, and your hearts warmer  
than cocoa.”**

- @legumesfnb

✉ [info@legumes.com.my](mailto:info@legumes.com.my)

🌐 [www.legumes.com.my](http://www.legumes.com.my)