



**LEGUMES**

CATERED FOR YOU

*Aspen*

**by Legumes:**

**A Western-Inspired Catering Experience**

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



HALAL | ISO22000 | HACCP/GMP



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# THE STORY OF ASPEN

Inspired by a year living in the American Midwest, Aspen by Legumes reflects a journey through barbecue backroads, family kitchens, and regional dining tables across Georgia, Kentucky, Louisiana, and beyond. Along the way, I discovered the beauty of heritage cooking from where German, French, and Irish-American traditions blend with Southern warmth and rustic hospitality.

Aspen is a tribute to those flavors and memories. It brings together hearty classics, elevated comfort food, and stories told through every dish, from slow-roasted meats to soulful sides. Welcome to a menu that celebrates the spirit of the American table, reimagined for your next gathering.





# THE ASPEN PHILOSOPHY

## Heritage-Inspired. Heartfelt. Honest.

At Aspen by Legumes, we view food as a reflection of memory, culture, and care. Our menu, inspired by America's heartland, blends home-cooked traditions with creativity. Key principles include:

- **Authenticity:** We honor the origins of each dish, from Southern comfort to rustic European styles.
- **Care:** We take our time crafting meals, respecting traditional methods.
- **Purposeful Sharing:** Our meals are designed to nourish and connect people.

Join us for a catering experience that's warm, generous, and focused on creating memories.



# ASPEN'S SIGNATURE

By  **LEGUMES**  
CATERED FOR YOU

## Roasted Leg of Lamb with Mint Sauce

A refined classic, our whole lamb leg is meticulously slow-roasted on the bone to achieve exceptional tenderness and depth of flavor. Finished with a delicate house crafted mint sauce, this centrepiece embodies timeless sophistication, perfect for grand occasions and discerning palates.

**Best paired with:** Creamy Mashed Potatoes, Roasted Vegetables, Gravy



## Legumes Spaghetti Aglio Olio

A bold twist on an Italian classic, our house-special aglio olio features al dente spaghetti tossed in fragrant garlic oil, chili flakes, and sweet bell peppers for a vibrant kick of heat and color. Simple, elegant, and unapologetically flavourful, it's a signature dish that speaks for itself.

**Best paired with:** Grilled Chicken, Prawns





# PACKAGE SELECTIONS

Full Buffet Setup (Min. 80 pax)

## Aspen Basic

Simple Corporate Meal

Smoked Sausage Bites  
in BBQ Sauce  
Mediterranean  
Tomato & Olive Rice  
Chicken Parmigiana  
Medi Roasted Root  
Vegetables  
Classic Chocolate  
Fudge Brownies  
Iced Peach Tea

**6 Items : RM 35 per pax**

## Aspen Classic

Client Hosting | Celebrations

**MOST WANTED**

Southern Corn Fritters  
Chef's Garden Salad  
Herb Butter Rice Pilaf  
Four-Cheese Penne Bake  
Chicken Cacciatore  
Provencal Baked Fish (French)  
Italian Grilled Mixed Vegetables  
Bread & Butter Pudding  
Chocolate Mousse Cups with Sea Salt  
Southern Iced Tea with Lemons

**10 Items : RM48 per pax**



Chef's default menu. Swap within category at no extra charge.





# PACKAGE SELECTIONS

Full Buffet Setup (Min. 80 pax)



## Aspen Gourmet

Recommended for high-impact events.

**BEST VALUE**

- American Cheesy Potato Wedges
- Classic Caesar Salad
- American Vermont Corn Chowder
- Mexican Fiesta Rice
- Legumes Signature Aglio Olio
- Classic Mexican Salsa Chicken
- Rustic Portuguese Baked Fish
- Garlic Butter Prawn
- Irish Lamb Shoulder Stew
- Mediterranean Roasted Cauliflower
- Mini Carrot Cake Squares
- Berry Fruit Tartlets
- Lemon & Mint Cooler
- Hot Brewed Coffee



**14 Items : RM 75 per pax**

## Aspen Grand Gala

Recommended for VIP events.

- Mini Chicken Quiche Lorraine
- American Waldorf Salad
- French Wild Mushroom Soup
- Cajun Dirty Rice
- Italian Baked Fusilli Bolognese
- Signature Legumes Fried Chicken
- Herb-Crust Fish w/ Lemon Butter Sauce
- Southern Rustic Cajun Prawn
- British-Style Lamb Shepherd's Pie
- Smoked Salmon Guacamole Crostini
- Provençal Ratatouille Bake
- Mini Apple Rose Crumble Tart
- Berry Panna Cotta in Cup
- Mini Black Forest Cake Squares
- Country Fruit Punch
- Hot Brewed Coffee
- Signature Carving Station

**16 Items : RM105 per pax  
+ 1 Special Chef Live Station**

Chef's default menu. Swap within category at no extra charge.



# PREMIUM EXPERIENCE ADD-ONS



## Tomahawk Wagyu Steak

RM  
988

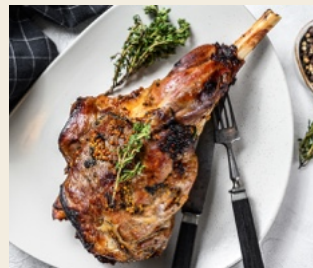
Bone-in Wagyu slow-roasted.  
Served with Steak Jus & Herb Garnish



## Roasted Whole Lamb

Marinated and slow-roasted, carved on site with mint sauce.

RM 1888



## Roasted Leg of Lamb with Mint Sauce

Our whole lamb leg is slow-roasted on the bone for tenderness and flavor, complemented by a house-crafted mint sauce. Ideal for grand occasions and refined tastes. 1 Leg

RM 300

## special add-ons

### Artisan Pasta Toss Station RM 1200

Watch our chefs sauté fresh pasta with your choice of bold fusion sauces and made to your liking. Serves 80 pax

### Signature Carving Station RM 1500

Premium roasts carved live – from our signature lamb leg to roasted chicken, served with classic sauces. Serves 80 pax

### DIY Garden Salad Bar RM 950

Crisp greens, smoked duck, roasted toppings & fusion dressings – a fresh station that eats like a meal. Serves 80 pax



## Crispy Fish Fry Station

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

RM 1200



# PREMIUM EXPERIENCE ADD-ONS



## dessert add-ons.

*Gelato*



### Italian Gelato Station

Gelato with 3, cones/cups, toppings bar. Serves 100 pax

**RM 1500**



### Fruit Platter

Assorted Fruit Platter.  
Serves 50 pax

**from RM 250**



### Dessert Bar

Assorted tarts, brownies, mousse, cups.  
Serves 50 pax

**from RM 950**

## customisables.

### Birthday Cakes

Custom design with message/figurines  
- 6" to 10"

**from RM 180**

### Cupcakes

With logo, initials or  
theme printing

**from RM 8 per pcs**  
Minimum 100 pcs



### Wedding Cake.

Multi-tiered custom cake with florals or décor themes.

**from RM800 to RM2000**



## CUSTOMISED FRUIT PLATTER.

Multi-tiered fruit platter with florals or décor themes.

**from RM800 to RM2000**



## Welcome Mocktails.

Customisable flavours and colours. from 100 glasses.

**from RM 1000**

# Buffet Services Overview



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

At Aspen by Legumes, we believe that exceptional food should be matched with seamless service. Here's what you can expect when you book a full buffet with us:

### 01. Buffet Table Setup

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

### 03. Utensils

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

### 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.

### 02. Food Labelling & Arrangement

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

### 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.

### 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.

## Optional Add-Ons

(Available upon request, additional charges apply)

Buffet styling enhancements: floral arrangements and rentals

Service staff to assist with buffet line or guest service

Reusable dinnerware rental: porcelain plates, cutlery, glassware

Canopy, tables & chair rental (via event partners)

Extended service hours (beyond 3 hours)



### 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.



# CUSTOMISED SELECTIONS

Swap within category (same tier) at no extra charge.



French Creamy Shrimp Bisque



American Waldorf Salad

## Appetizers & Salads.

- American Cheesy Potato Wedges
- Smoked Sausage Bites in BBQ Sauce
- American BBQ Chicken Meatballs
- Southern Corn Fritters
- Japanese-Style Chicken Karaage Bites
- Mini Chicken Quiche Lorraine 
- American Waldorf Salad 
- Southern Delta Coleslaw 
- Classic Caesar Salad 
- Chef's Garden Salad 
- Traditional Greek Salad
- Cobb Salad with Ranch Dressing
- German Potato Salad
- Esquites – Mexican Street Corn Salad
- Mediterranean Chickpea Salad
- Italian Classic Pasta Salad  



## Soups.

- Italian Roasted Tomato Basil Soup
- American Vermont Corn Chowder
- French Wild Mushroom Soup 
- French Onion Soup
- Mexican Chicken Tortilla Soup
- French Vichyssoise (Potato Leek Soup) 
- Roasted Pumpkin Soup
- American Seafood Chowder
  - Top-up RM4.00 per pax
- French Creamy Shrimp Bisque 
  - Top-up RM4.00 per pax
- British Old-Fashioned Oxtail Soup
  - Top-up RM4.00 per pax



## Carbohydrates & Pasta.

- Classic Mac & Cheese
- Italian Baked Fusilli Bolognese 
- Italian Pasta Primavera
- Four-Cheese Penne Bake
- Legumes Signature Aglio Olio  
- Herb Butter Rice Pilaf 
- Mexican Fiesta Rice  
- Mediterranean Tomato & Olive Rice
- Cajun Dirty Rice 
- Penne Arrabiata (Spicy Tomato Pasta) 
- American Chicken Alfredo Pasta
  - Top-up RM2.00 per pax



Italian Baked Fusilli Bolognese



## 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 
- ❑ Italian Beef Meatballs in Tomato Ragu
- ❑ Irish Lamb Shoulder Stew 
- ❑ Grilled Lamb Chops with Rosemary Jus 



## Poultry.

- ❑ Chicken Parmigiana 
- ❑ Signature Legumes Fried Chicken 
- ❑ Moroccan-Spiced Chicken Tajine
- ❑ Tex-Mex Cilantro Lime Chicken
- ❑ Classic Mexican Salsa Chicken  
- ❑ Southern-Style Chicken Chilli 
- ❑ Chicken Piccata
- ❑ Chicken Cacciatore
- ❑ French Country Chicken Provençal
- ❑ Tuscan Chicken w/ Cream Tuscan Sauce 
- ❑ Chicken Cordon Bleu
- 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

# CUSTOMISED SELECTIONS



Grilled Lamb Chops with Rosemary Jus



Italian Beef Meatballs in Tomato Ragu

## Seafoods.

- ❑ Herb-Crust Fish w/ Lemon Butter Sauce
- ❑ Provençal Baked Fish (French)
- ❑ Classic Fish Fingers with Tartar Dip
- ❑ Rustic Portuguese Baked Fish 
- ❑ Mediterranean Spiced Tomato Prawns
- ❑ Garlic Butter Prawns
- ❑ Southern Rustic Cajun Prawn  
- ❑ Classic Breaded Prawns
- ❑ Japanese-Style Soy Glazed Salmon 
- Top-up RM6.00 per pax
- ❑ Italian Cioppino Style Seafood Stew
- Top-up RM5.00 per pax
- ❑ Spicy Tomato-Braised Chili Mussels 
- Top-up RM4.00 per pax
- ❑ Mexican-Style Seafood Stew  
- Top-up RM5.00 per pax



French Duck à l'Orange



Japanese-Style Soy Glazed Salmon



# CUSTOMISED SELECTIONS



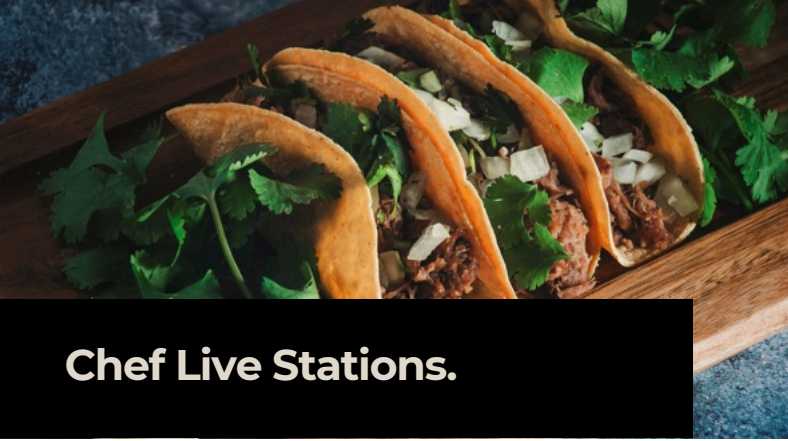
## Vegetables & Sides.

- ❑ Medi Roasted Root Vegetables
- ❑ French Baked Spinach Gratin
- ❑ 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.

- ❑ Smoked Salmon & Dill Cream on Blinis
- ❑ Chicken Sliders with Cheddar & Aioli
- ❑ Southern-Style Fried Chicken Sliders
- ❑ Mini Smoked Salmon Quiche Bites
- ❑ Tuna Tartlets
- ❑ Egg in Cradle Tartlets
- ❑ Watermelon Feta Skewers
- ❑ Mexican Prawn Cocktail Cups
- ❑ Mini Mushroom Arancini Balls
- ❑ Mac and Cheese Bites
- ❑ Mini Sausage Rolls with Dijon Dip
- ❑ Smoked Salmon Guacamole Crostini
- ❑ Prawn Toastie
- ❑ Margarita Pizza Bites





## Chef Live Stations.



### ☐ Artisan Pasta Toss Bar

Watch our chefs sauté fresh pasta with your choice of bold fusion sauces and made to your liking.

### ☐ Signature Carving Station

Premium roasts carved live – roast chicken, herb-roasted lamb or roast beef striploin – served with classic sauces and gravies.

### ☐ Mini Slider Grill Station

Mini burgers grilled to order with juicy beef, pulled chicken, or savory mushroom – small but mighty.

### ☐ Southern Chicken & Waffle

Golden waffles and crispy fried chicken served with maple butter, spiced honey, and a Southern smile.

### ☐ Tex-Mex Taco Fiesta Bar

Build-your-own tacos with bold fillings and vibrant toppings – a fiesta of flavours in every bite.

### ☐ DIY Garden Salad Bar

Crisp greens, smoked duck, roasted toppings & fusion dressings – a fresh station that eats like a meal.

### ☐ Waffle & Ice Cream Delight Bar

Crispy waffles, creamy gelato, endless toppings – it's dessert magic made just for you.

### ☐ Live Grill Skewer Station

Sizzling skewers of marinated meats and prawns grilled over flame – smoky, tender, unforgettable.

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 & serveware
- Fresh ingredients prepared and served on-site
- Flexible setup based on your event layout

From sizzling pasta to fireside s'mores, our stations bring the flavour and theatre of a live kitchen to your celebration.



Mini Sliders



# CUSTOMISED SELECTIONS

 Spicy
  Signature
  Vegetarian



## Desserts.

Desserts are portioned for buffet flow (bite-size / cups).

- American New York Cheesecake Bites
- Classic Chocolate Fudge Brownies
- Mini Apple Rose Crumble Tart 
- Southern Banana Pudding Cups 
- Bread & Butter Pudding
- Mini Black Forest Cake Squares
- Mini Carrot Cake Squares
- Cinnamon Sugar Churro Bites
- Chocolate Mousse Cups with Sea Salt 
- Italian Tiramisu in Cups
- French Mini Chocolate Éclairs
- Berry Fruit Tartlets  
- Berry Panna Cotta in Cups

*Desserts*



## Beverages.

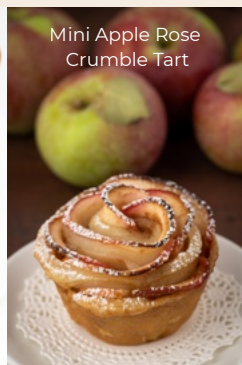
### Cold.

- Lemon & Mint Cooler
- Iced Peach Tea
- Southern Iced Tea with Lemons 
- Cold Brew Sweet Tea
- Cucumber Lime Infused Water
- Country Fruit Punch 
- Iced Chocolate Malt
- Citrus Summer Fruit Splash



### Hot.

- Hot Brewed Coffee
- Assorted Teas



# Booking Process



## 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, and preferred menu style). Our team will assist with menu recommendations, 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, celebration cakes, or premium mains.

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 Coordination & 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 on site.

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.



#### Need Help Planning?

Not sure where to start? Our catering team is happy to advise on flow, layout, and menu pacing, so your event runs beautifully.



# 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. What's the minimum number of guests required?

Full Buffet Catering, Minimum 80 guests

## 04. How early should I confirm my booking?

We recommend booking at least **7 working days** in advance. For weddings, launches, or large-scale events, earlier confirmation allows us to plan and serve you better.

## 05. Do you cater for weddings or corporate events?

Absolutely. Aspen is ideal for milestone occasions such as weddings, product launches, appreciation dinners, and executive gatherings. We're happy to work with your planner or manage the catering experience directly.

## 06. 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.



# FAQ. (continued)

## 07. Is buffet setup included?

Yes. Our full-service buffets include:

- Standard buffet setup with warmers, heating lamps, and food tags
- Disposable ware for guest convenience
- Upgraded presentation styling and serving staff are available upon request.

## 08. Can I add a celebration cake to the order?

Yes. We offer custom-designed birthday and wedding cakes, cupcakes, and dessert displays. A Cake Cutting & Display Set is also available for ease and presentation.

## 09. 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.

## 10. What is your payment and cancellation policy?

- A 50% deposit is required to confirm your booking
- Balance is due 3 working days before the event
- Cancellations within 72 hours are non-refundable, though rescheduling may be arranged based on availability

## 11. How do I place an order?

You can contact our team directly via WhatsApp, email, or our website. We'll guide you through your selections, confirm availability, and ensure a smooth catering experience from start to finish.



# Some other quick info.

## ✓ **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.

