

MACE

\$32.00/guest (\$34.88 w/GST)

11 Dishes (min. 30 guests)

SALAD

Traditional Greek Salad
Caesar Salad with Smoked Salmon
Classic Waldorf Salad with Walnuts
Thai Seafood Salad with Glass Noodle 🍴

SOUP (+\$2.00/guest)

Cream of Mushroom
Clam Chowder Soup
Hearty Italian Minestrone Soup
Corn Chowder with Chicken

MAIN COURSE – NOODLE (50%)

Italian Seafood Aglio Olio 🍴
Seafood Sin Chow Mee Hoon
Penne Pasta with Mushroom & Chicken
Nonya Laksa with Condiment (+\$1.00/guest) 🍴

MAIN COURSE – RICE (50%)

Thai Pineapple Rice with Chicken Floss
Mushroom Baked Rice
Oriental Fried Rice with Silver Fish
Pumpkin Pilaf with Raisins

VEGETABLES

Sautéed French Bean with Trio Mushrooms
Sautéed Broccoli with Abalone Mushroom
Braised Tofu with Sea Asparagus
Thai Style Kailan
Potato Au Gratin
Baked Ratatouille with Cheese

FISH

Steamed Snapper Fillet with Oriental Sauce
Signature Fish Curry 🍴
Assam Fish with Pineapple Slices (+\$1.50/guest) 🍴
Baked Snapper with Provencal Sauce
Baked Snapper with Mango Cucumber Salsa
Baked Snapper with Pesto Cream

CHICKEN

Grilled Chicken with Pineapple Salsa
Aromatic Chicken Rendang (+\$2.50/guest) 🍴
Indonesian Style Ayam Merah 🍴
Japanese Yakitori Chicken Stick
Louisiana Chicken with Mushroom Ragout
Country Chicken Stew

SEAFOOD / PRAWN

Wasabi Prawn Ball with Fruit Salad 🍴
Sautéed Oatmeal Prawn (*with shell*)
Crispy Butter Prawn (*with shell*)
Mussel on Shell with Spicy Tomato Salsa Sauce (*Cold*) 🍴
Scallop on Shell with Chilli Crab Sauce 🍴
Baked Scallop Mornay on Shell

LOCAL SPECIALITY

Otah in Banana Leaf 🍴
Hakka Yong Tau Foo
Tauhu Goreng
BBQ Satay [*Chicken/Mutton*] (+\$0.50/guest)

FINGER FOOD

Deep Fried Golden Crab Claw
Deep Fried Siew Mai
Thai Style Beancurd
Spring Sushi Platter (+\$0.50/guest)

PASTRY

Mini Custard Puff
Mini Chocolate Brownie
Mini Chocolate Éclair
Mini Apple Strudel

DESSERT

Tropical Fresh Fruit Platter
Almond Jelly with Longan
Honeydew Sago with Watermelon
Mango Pudding (+\$0.50/guest)
Bo Bo Cha Cha (*Hot*)

BEVERAGE

Iced Lemon Tea
Lemongrass Pandan
Roselle Tea
Lychee
Fruit Punch

Terms and Conditions

Complete table layout with skirting and warmers • Full set of disposable wares & serviettes provided • Transportation fee of \$90.00 per trip (\$98.10 w/GST) applies • 10% service charge applies on all buffet orders • An additional surcharge of \$10 will apply for delivery to offshore areas (Sentosa and Jurong Island) and central area denoted by the first 2 digits of the postal code : Robinson- 01, 04, 05, 06, 07, 08; Marina Square- 03, 17; Orchard- 22, 23, 24; Bras Basah- 18, 19 • Buffet set-up at any landed property will be done at the ground level • We are unable to accept any orders at delivery addresses without direct lift access • Increment of order must be in multiple of 5 guests • Rental: Stool- \$1.00/pc (min. 10pcs) and table w/skirting- \$15.00/pc (min. 2pcs) • Prices are subjected to GST charge • Food is best consumed within 3 hours • We reserve the right to change the dish to another of equivalent value without prior notice, due to seasonality