ORANGE CLOVE

A Reverie in Bloom

Christmas & New Year Special Edition by
Singapore's No. 1 Corporate Caterer

CHRISTMAS THROUGH *the Years*

Every Christmas tells a different story. Take a look back at some of the festive worlds we've brought to life over the years.

2023

2024

2025

2026

2027

Your Idea Could Be Next

Got an idea for our next Christmas theme? Share your most creative concept with us via Facebook/Instagram DM and stand a chance to win a set of **Noël Gardens mini buffet (worth over $500)!**

*T&Cs apply

EARLY BIRD *Special*

Order by **4th December 2026** to enjoy exclusive deals:

FOR CHRISTMAS BUFFET

Enjoy 10% OFF Menu Price*

*Capped at $200 discount value.
Not applicable for deliveries on 11th, 18th and 22nd - 24th December 2026.
Not applicable to the Blooming Joy menu.

FOR CHRISTMAS MINI BUFFET

Enjoy Complimentary Petite Luscious Chocolate Ganache Logcake (500g) (worth $46.80)**

** Not applicable for deliveries on 24th December 2026.
Limited to one redemption per order per customer.

T&Cs apply

Scan for full T&Cs

BLOOMING Joy

★ BUFFET ★

$22.00 / guest ($23.98 w/GST)
Min. 50 guests | 8 Items

Christmas Delights
Honey Glazed Chicken Ham with Gingerbread Pineapple Sauce **OR**
Garden Green Salad with Balsamic Vinaigrette

Trove of Joys
Breaded Dory with Honey Sriracha Dip

Creamy Furikake Chicken with Takuan

Broccoli and Cauliflower in Lemon Butter Broth

Maple Mustard Roasted Potatoes and Baby Corn

Oriental-style Pasta Tossed in Scallion Oil **OR**
A Zucchini Fried Rice with Chipolata

Joyous Treats
Assorted Choux Pastries
(Snowy Vanilla Custard Puffs and Chocolate Éclairs)

Refreshing Beverage
Fruit Punch

BAUBLE Bliss

★ BUFFET ★

$26.00 / guest ($28.34 w/GST)
Min. 30 guests | 10 Items

Yuletide Charms
Mediterranean Cucumber Salad with Feta and Black Olives

Jolly Fables
Honey Glazed Chicken Ham with Gingerbread Pineapple Sauce

Merry Marvels
B Grilled Garlic Mustard Chicken with Edamame Salsa

C Oven-baked Panko Fish with Spicy Mentaiko Dip

Butter Poached Broccoli with Garlic Raisin Sauce and Celeriac

D Glazed Honey Yuzu Shoyu Duo Potatoes

E Wafu Pasta with Turkey Bacon and Wakame **OR** Crispy Kale Fried Rice with Roasted Cashews

Joyous Treats
Snickerdoodle Cake with Cinnamon Cream

Mixed Berries Linzer Tart Cake **OR**
Darling Apricot Tartlets with Pistachios
(+$1.00/guest)

Refreshing Beverage
Roselle Drink (Reduced Sugar)

New

TINSEL Splendour

★ BUFFET ★

$35.00 / guest ($38.15 w/GST)
Min. 30 guests | 11 Items

Santa's Treasures
A Honey Apples and Kabocha Salad with Apple Cider and Date Dressing

Starlight Tales
Charcoal Fried Chicken with Dragon Fruit Dip

Skillet-roasted Fish Fillets with Polenta Truffle Sauce

Baked Half-shell Scallops with Spinach and Ricotta Cheese

Hearty Sausages in American Chilli Sauce

B Swicy Soy-glazed Brussels Sprouts and Garlic Scapes

Roasted Red Skin Potatoes and Butternut Squash with Pickled Red Cabbage

Creamy Roasted Garlic Pasta with Corn and Beans **OR** C Fragrant Purple Cabbage Pulao (Vegetarian)

Santa's Sweets and Treats
Darling Apricot Tartlets with Pistachios

Chendol with Azuki Red Beans in Shooter

Snowman's Refreshment
Lemongrass Pandan Drink (Reduced Sugar)

Back by Popular Demand

MISTLETOE Meadow

★ BUFFET ★

$45.00 / guest ($49.05 w/GST)
Min. 30 guests | 13 Items

Noel's Wonders
Berrylicious Fruit Salad with Smoked Duck and Pomegranate Vinaigrette

Gems of the Sea
Ocean's Treasures on Platter (Smoked Salmon, Vietnamese-style Scallops and Gambas al Ajillo)

Festive Marvels
Roast Grain-fed Beef Tenderloin with Homemade Pickled Beetroot Relish

Twilight Wonders
D Slow-roasted Turkey Breast with Honey Balsamic Fig Sauce

E Golden-crusted Salmon Fillets with Spicy Yuzu Kosho Glaze

F Sautéed Ocean Seafood in Thai Pesto Oat Flakes

G Grilled Potatoes and Carrots with Creamy Ricotta Sauce

Sautéed Asparagus and Mushrooms with Shallot Butter Sauce

Soy Milk Broth Pasta with Ground Chicken Ragout **OR** Brown Rice Pilaf with Fragrant Taro and Chestnuts (Vegetarian)

Santa's Sweets and Treats
H Dubai Chocolate Kunafa Tartlets

Chendol with Azuki Red Beans in Shooter (50% each)

Passion Fruit Panna Cotta with Tropical Fruit Compote (50% each)

Festive Trio Cake Platter

Snowman's Refreshment
Yuzu Drink (Reduced Sugar)

New

PREMIUM BUFFET

NOËL IN Bloom

$68.00 / guest ($74.12 w/GST)

Min. 30 guests | 15 Items

Luminous Feast

Portobello Mushroom Salad with Smoked Salmon

A Grilled Pear and Ham Salad with Redcurrant Dressing

Majestic Grandeur

B Grazing Platter (Beef Pastrami, Vietnamese-style Scallops, Gambas al Ajillo, Brie Cheese, Gouda Cheese Wedges, Antipasto, Dried Fruits and Crackers)

Hearty Soup

Creamy Crab, Salmon and Leek Bisque

Holiday Magic

Roast Grain-fed Beef Tenderloin with Homemade Pickled Beetroot Relish **OR**

C Slow-roasted Spiced Whole Leg of Lamb

Golden Dreams

Slow-roasted Turkey Breast with Honey Balsamic Fig Sauce

Golden-crusted Salmon Fillets with Spicy Yuzu Kosho Glaze

D Caramelised Pumpkin with Melted Brie and Maple Walnut Crumble

E Poached Seasonal Vegetables and Mushrooms with Spicy Tahini Sauce

F Creamy Doenjang Seafood Pasta **OR**

Brown Rice Pilaf with Fragrant Taro and Chestnuts (Vegetarian)

Sweet Indulgence

G Mrs Claus' Lemon Orange Tart

Mixed Berries Linzer Tart Cake

Chendol with Azuki Red Beans in Shooter (50% each)

Passion Fruit Panna Cotta with Tropical Fruit Compote (50% each)

Chewy Dubai Cookie Yule Log

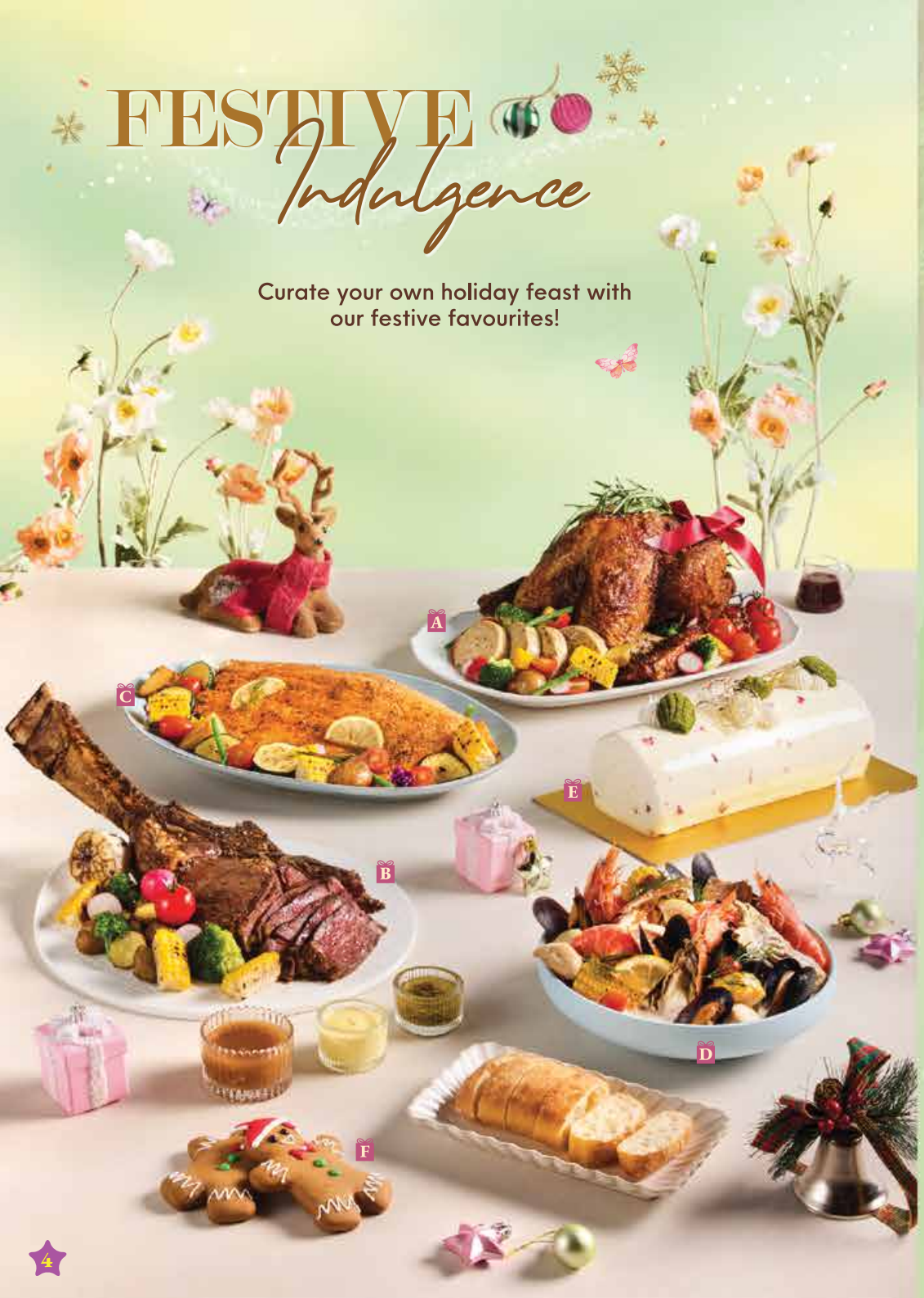
Celebratory Toast

Yuzu Drink (Reduced Sugar)

New

FESTIVE Indulgence

Curate your own holiday feast with our festive favourites!



HOLIDAY EMBERS

A Classic Roasted Turkey with Chestnut Stuffing (4kg)
(Paired with Festive Roasted Vegetables, Chestnut Stuffing, Cranberry Jelly and Turkey Jus)
$108.80 ($118.59 w/GST)

Honey Baked Chicken Ham (1.5kg) (Whole/Sliced)
(Paired with Spiced Raisin Mustard Sauce)
$46.80 ($51.01 w/GST)

B Tomahawk Steak with Chimichurri Sauce (1.2kg) (Pre-sliced)
(Medium Doneness. Served with Festive Roasted Vegetables, Mixed Salad, Corn, Mustard and Jus)
$198.80 ($216.69 w/GST)

Holiday Sausage Platter
(Chipolata, Black Pepper, Spicy and Cheese Snail Sausages accompanied by Honey Mustard and Jus)
$52.80 ($57.55 w/GST) / 8-10 guests

Classic Roast Grain-fed Beef Tenderloin (1kg) (Pre-sliced)
(Served with Italian Salsa Verde, Festive Vegetables and Jus)
$88.80 ($96.79 w/GST)

Garlic Rosemary Rotisserie Chicken (1.8kg)
(Served with Roasted Vegetables and Chicken Jus)
$49.80 ($54.28 w/GST)

Slow-roasted Spiced Whole Leg of Lamb (2.2kg)
(Served with Festive Vegetables and Jus)
$138.80 ($151.29 w/GST)

C Oven-baked Salmon Platter (900g)
(Paired with Festive Roasted Vegetables and Lemon Cream Sauce)
$108.80 ($118.59 w/GST)

TREASURED TASTES

Spinach and Mushroom Puff Pastry (950g)
(Served with Garden Greens and Lemon Dill Cream)
$88.80 ($96.79 w/GST)

Flaky Salmon Wellington with Sweet Mustard and Sautéed Spinach (950g)
(Served with Garden Greens and Lemon Caper Cream)
$99.80 ($108.78 w/GST)

Beef Wellington (950g)
(Served with Garden Greens and Jus)
$98.80 ($107.69 w/GST)

Carnival Chicken Shepherd's Pie (1kg)
(Casserole of Sautéed Minced Chicken Served in Tomato Sauce and Topped with Purple Sweet Potato)
$46.80 ($51.01 w/GST)

Whimsical Doublet
Pair of Truffle Mash and Christmas Smoked Salmon Carpaccio Salad
$74.60 ($81.31 w/GST) / 8-10 guests

Wonderous Duo
Pair of Golden Parmesan Roasted Red Potatoes and Baked Honey Mustard Cauliflower with Candied Walnuts
$65.60 ($71.50 w/GST) / 8-10 guests

D Creamy Laksa Seafood Boil
(Deluxe Assortment of Crayfish, Prawns, Mussels, Sausages, Potatoes and Corn in a Rich and Spicy Coconut Broth. Served with Homemade Bread)
$78.80 ($85.89 w/GST) / 8-10 guests

Soba Noodles Salad with Truffle Garlic Soy Dressing
(Topped with Smoked Salmon, Mushrooms and Edamame)
$45.80 ($49.92 w/GST) / 8-10 guests

Maple Syrup Roasted Pumpkin
(Paired with Button Mushrooms)
$33.80 ($36.84 w/GST) / 8-10 guests

SLEIGH BELL SWEETS

Mrs Claus' Lemon Orange Tart (9")
(Zesty Orange Curd Tart with Mandarin Oranges, Apricot Glaze and Lemon Balm)
$98.80 ($107.69 w/GST)

E Chewy Dubai Cookie Yule Log (800g)
(Hojicha Chiffon with Crunchy Pistachio Kunafa and White Chocolate Glaze)
$108.80 ($118.59 w/GST)

Luscious Chocolate Ganache Logcake (800g)
$58.80 ($64.09 w/GST)

Salted Caramel Bread and Butter Pudding
$48.80 ($53.19 w/GST) / 8-10 guests

F Gingerbread Boy Cookies
$4.50 per pc ($4.91 w/GST) / Min. 10 pcs

New Popular

GOURMET Platters

Each platter brings together a medley of gourmet delights, made for sharing, savouring and celebrating together.

Lush Grill

MEDLEY

$318.00 ($346.62 w/GST)

Holiday Sausage Platter
(Chipolata, Black Pepper, Cheese, Spicy and Snail Sausages, Served with Honey Mustard and Jus)

Furikake-crusted Whole Salmon Fillet (800g)
(Paired with Rich Matcha Crème)

Classic Roast Grain-fed Beef Tenderloin (1kg)
(Served with Roast Jus)

Elf's Jolly Pie
(Purple Sweet Potato, Minced Mushrooms, Truffle, Garlic and Filo Pastry)

Festive Vegetables
(Tomatoes on Vine, Corn on Cob, Roasted Potatoes, Grilled Asparagus and Grilled Whole Garlic)

Christmas Wreath Splendour

Gifts of the Sea

COLD PLATTER

$188.80 ($205.79 w/GST)
8-10 guests

(Crayfish, Prawns, Scallops on Shell, Black Mussels and Snapper Ceviche, Served with Thai Green Chilli, Cocktail Sauce and Thousand Island Dressing)

Epicurean Cheese and Charcuterie

PLATTER

$248.00 ($270.32 w/GST)
8-10 guests

(Aged Cheddar and Creamy Brie, Smoked Salmon, Vietnamese-style Scallops and Honey Chicken Ham, Pitted Green Olives, Fine Crackers, Red and Green Seedless Grapes, Strawberries, Dried Cranberries and Apricots, Cashews, Pecans and Pistachios)

Comes with Complimentary Petite Cheese Board

$898 ($978.82 w/GST)
28" Good for 30 guests

Fanciful Fromage
(Cheddar, Brie, Gouda and Sheep)

Sliced Delights
(Chicken Salami, Honey Chicken Ham and Beef Pastrami)

Nutcracker's Wonderland
(Almonds, Pecan Nuts, Walnuts and Hazelnuts)

Nature's Nectars
(Red Grapes, Green Grapes, Halved Oranges, Figs, Raspberries, Blueberries, Blackberries, Strawberries, Cherry Tomatoes on Vine, Fresh Rosemary and Fresh Sage)

Flavourful Duets
(Crackers, Dried Apricots, Gingerbread Boys, Star Cookies, Sliced Baguette and Sliced Sourdough)

Tasteful Teasers
(Gherkins, Green Olives and Honey with Dipper)

Due to seasonality of ingredients, items might be exchanged or replaced.

BUNDLE OF *Joy*

Bring extra cheer to the table with a delightful bundle of holiday must-haves.

$149.80 (**$163.28 w/GST**)

Perfect as Add-Ons

Choice of

Garlic Rosemary Rotisserie Chicken **OR**

Classic Roast Grain-fed Beef Tenderloin (Pre-sliced) **(+$40) OR**

Classic Roasted Turkey with Chestnut Stuffing **(+$60)**

Honey Baked Chicken Ham (Whole/Sliced)

Luscious Chocolate Ganache Logcake

ORANGE CLOVE

Gather in Joy, Flourish in Fortune

Dragon Yusheng

Dragon Boat Yusheng

Perfect for Corporate Celebrations

Register your interest for CNY 2027 menu updates!

orangeclove.com.sg 6515 0991

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