



BUFFET MENU

Minimum 30 pax

Complete table layout with skirting and warmers. Full set of disposable wares & serviette provided.

Select Buffet

6 courses + 1 Drink

\$16+ /per pax
\$17.44 w GST

Choose from items 1, 3-6, 12

Classic Buffet

7 courses + 1 Drink

\$19+ /per pax
\$20.71 w GST

Choose from items 1, 3-7, 12

Executive Buffet

8 courses + 1 Drink

\$22+ /per pax
\$23.98 w GST

Choose from items 1, 3-8, 12

Signature Buffet

9 courses + 1 Drink

\$25+ /per pax
\$27.25 w GST

Choose from items 1, 3-8, 10, 12

Premium Buffet

10 courses + 1 Drink

\$28+ /per pax
\$30.52 w GST

Choose from items 1, 3-8, 11, 12

Grand Buffet

11 courses + 1 Drink

\$31+ /per pax
\$33.79 w GST

Choose from items 1 - 8, 10 -12

Prestige Buffet

12 courses + 1 Drink

\$35+ /per pax
\$38.15 w GST

Choose from items 1 -12

Platinum Buffet

13 courses + 1 Drink

\$38+ /per pax
\$41.42 w GST

Choose from items 1 - 13

Terms & Conditions

- Minimum **30 guests**; orders in **increments of 5**.
- **Below minimum** (20-29 guests): **\$80.00 surcharge** (\$87.20 w/ GST).
- Orders must be placed at least **5 days in advance**.
- **Delivery & set-up fee: \$80.00** (\$87.20 w/ GST); **waived** for orders **above \$1,200.00** (\$1,308.00 w/ GST).
- **Additional \$10.00+** for deliveries to Sentosa, Airline Road, Jurong Island, Orchard (22-24), Bras Basah (18-19), and CBD areas (postal codes: 01, 03-08, 17-19, 22-23).
- **No-lift surcharge: \$60.00** (\$65.40 w/ GST) **per flight** of stairs where lift/ramp access is unavailable.
- Disposable wares, serviettes, table skirting & warmers **provided**.
- Setup begins **45-60 mins before** serving time; **teardown 2 hours after**.
- Prepared in a kitchen containing **allergens**: peanuts, tree nuts, eggs, dairy, soy, wheat & others.



BUFFET MENU

1. SALAD

Italian Pasta Salad (V)
Classic Caesar Salad (V)
Charlie's House Salad (V)
Mediterranean Chickpea Salad (V)
Healthy Chicken & Quinoa Salad +\$1
Japanese Potato Salad w Cucumber (V)

3. MAINS

Fusilli Pasta Arrabbiata (V)
Butterfly Blue Pea Rice (V)
Penne Pasta Pomodoro (V)
Japanese Garlic Fried Rice (V) +\$1
Butter Rice Pilaf w Golden Raisins (V)
Spaghetti Aglio Olio w Mushrooms (V)

5. FISH

French Provençale Fish Stew
Sweet & Sour Fish with Pineapple
Grilled Fish with Black Pepper Sauce
Baked Salmon w SaUron Cream Sauce +\$1
Pan-Seared Fish Fillet with Lemon Caper Butter
Creamy Tuscan Fish with Sundried Tomato & Spinach

7. SAVOURY FAVOURITES

Potato Samosa (V)
Chicken Ngoh Hiang
Pollock Fish Goujons
Vegetable Spring Rolls (V)
Breaded Scallop w Tartar Dip
Golden Prawn Wonton w TruUle Mayo +\$1

9. BEEF PRESTIGE / PLATINUM EXCLUSIVE

Beef StroganoU
Beef Shepherd's Pie
Hungarian Beef Goulash +\$1
Malaysian Beef Rendang
Stir-fried Black Pepper Beef
Baked Beef Meatballs in Tomato Sauce

11. DIM SUM

Prawn Har Gao
Chicken Siew Mai
Vegetables Gyoza (V)
Fried Carrot Cake (V)
Fried Prawn Gyoza +\$1
Steamed Soon Kueh (V)

13. DESSERT (V) PLATINUM EXCLUSIVE

Grass Jelly with Lychee
Chilled Honeydew Sago
Almond Jelly with Longan
Ice Ai Yu Jelly with Fruit Cocktail
Peach Gum Dessert with Longan & Goji Berries +\$1

2. SOUP GRAND / PRESTIGE / PLATINUM EXCLUSIVE

Clam Chowder +\$1
Italian Minestrone (V)
Potato & Leek Soup (V)
Creamy Pumpkin Soup (V)
Forest Mushroom Soup (V)
Roasted Tomato Basil Soup (V)

4. CHICKEN

Japanese Teriyaki Chicken
French Chicken Fricassee
Italian Chicken Cacciatore
Portuguese Peri-Peri Chicken +\$1
Baked Korean Gochujang Chicken
Cajun Chicken w Black Pepper Gravy

6. VEGETABLES (V)

Classic Ratatouille
Italian Vegetable Medley +\$1
Mediterranean Roasted Vegetables
Cheesy Broccoli & Cauliflower Gratin
Garlic Sauteed French Beans with Almonds
Roasted Baby Potatoes w Garlic & Rosemary

8. PRAWN

Oat Cereal Prawn
Garlic Butter Prawn
Creamy Garlic Prawn
Provençale Prawn Stew
Sweet & Sour Prawn w Lychee
Tuscany Prawn w Tomato & Spinach +\$1

10. PREMIUM FAVOURITES

Chicken Shepherd's Pie
Oven Baked Scallop Mornay +\$1
Golden Mantou w Chili Crab Sauce
Japanese Tempura Ebi w Wasabi Mayo
Swedish Chicken Meatballs w Rich Gravy
Chicken Satay w Peanut Sauce, Cucumber & Onion

12. SWEET TEMPTATIONS (V)

Mini Cream Puff
Chocolate Eclair
Swiss Carrot Cake
New York Cheesecake
Moist Chocolate Cake
Tropical Fruit Platter +\$1

DRINKS

Tangy Orange
Ice Lemon Tea
Hot English Tea
Hot Arabica CoUee
Tropical Fruit Punch
Refreshing Yuzu Cooler +\$1

Side orders

Mini Cream Puff 50 pcs	\$60
Mini Chocolate Éclair 50 pcs	\$60
Japanese Tempura Ebi 50 pcs	\$50
Tropical Fruit Platter for 30 pax	\$60
Crispy Mexican Drumlets 50 pcs	\$60
Vegetarian Bento w Dessert per set	\$16
Bottled Water 500 ml x 24	\$20
Chicken Satay w Peanut Sauce and Condiments 50 sticks	\$50