



# Elevating your events with

# **STAMFORD CATERING**

With over 20 years of catering experience, Stamford Catering is a leading Halal-certified caterer that provides customers with top-quality food and services. Our extensive and innovative menus are competitively priced and tailored for your guests. With excellent food options, impeccable service, professional set-up and superior-quality products, your banquet events will sure to leave a memorable experience. We take special care to ensure your event needs are met with our proven track record, having catered for major events such as the 28th Southeast Asian (SEA) Games, inaugural Youth Olympic Games, StanChart Marathon, OCBC Cycle and many more.







Celebrate your special occasion with a lavish banquet serving Stamford Catering's exquisite Chinese Menu. Indulge in our extensive array of delectable dishes meticulously crafted by our team of dedicated chefs, prepared with the freshest ingredients.







# **FIVE TREASURE PLATTER**

Seaweed Chicken with Sweet Sour Sauce, Marinated Jellyfish, Osmanthus Egg Omelette with Glass Noodles, Homemade Golden Seafood Ball Mixed Fruit Salad with Prawns and Wasabi Mayo

FISH MAW WITH SHREDDED CHICKEN IN SUPERIOR BROTH

**ROASTED "PI PA" CHICKEN WITH CRISPY GARLIC** 

**CANTONESE STYLE SEABASS** 

**GARLIC PEPPER & SALT PRAWNS** 

**BRAISED BROCCOLI WITH BAILING & SHIITAKE MUSHROOMS** 

**BRAISED EE FU NOODLE WITH CHIVES** 

**CHILLED MANGO SAGO WITH POMELO** 

**HOT FRAGRANT CHINESE TEA AND SOFT DRINKS** 





# **FIVE TREASURE PLATTER**

(Seaweed Chicken With Sweet Sour Sauce, Marinated Jellyfish,
Osmanthus Egg Omelette With Glass Noodles, Homemade Golden Seafood Ball,
Mixed Fruit Salad With Prawns And Wasabi Mayo)

BRAISED CONPOY AND CRAB MEAT SOUP WITH ENOKI MUSHROOM

**CRISPY ROASTED CHICKEN WITH SALTED EGG AND CORNFLAKES** 

THAI-STYLE DEEP-FRIED GROUPER

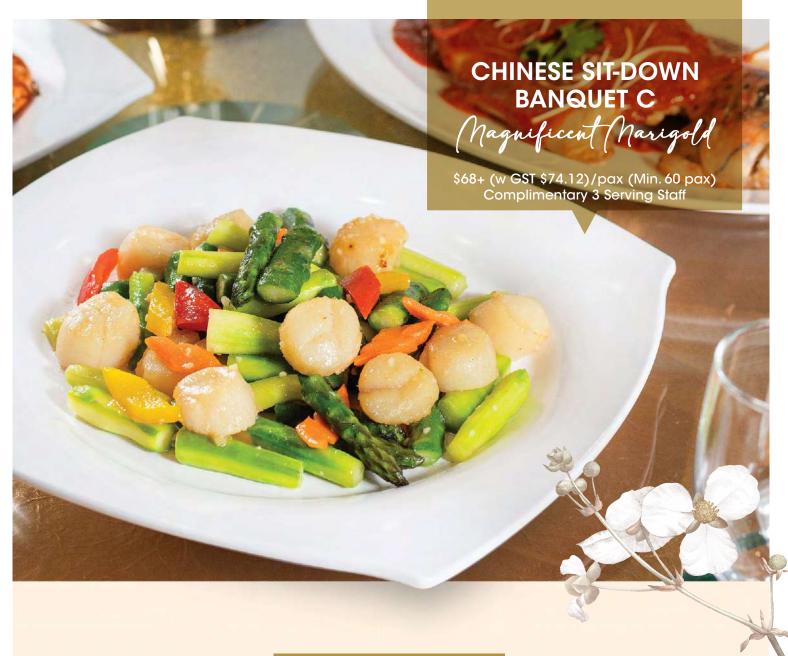
**HERBAL PRAWN WITH WOLFBERRIES** 

**BRAISED FISH MAW AND MUSHROOM WITH SEASONAL GREENS** 

**EIGHT TREASURE LOTUS LEAF RICE WITH HOKKAIDO SCALLOP** 

**CHILLED MANGO SAGO WITH POMELO** 





# **8 COURSES & DRINKS**

# **FIVE FORTUNE PLATTER**

(Chilled Chicken Roulade With Sichuan Spicy Sauce, Smoked Duck With Hoisin Sauce, Marinated Octopus, Green Papaya Salad With Prawn, Signature Homemade Ngoh Hiang)

# **BRAISED SEAFOOD IN SUPERIOR BROTH**

**DOUBLED STEAMED GINGER WRAPPED FRESH WHOLE CHICKEN** 

HONG KONG-STYLE STEAMED SOON HOCK

STEAMED LIVE PRAWNS IN FERMENTED BEAN PASTE

STIR-FRIED BROCCOLI WITH SCALLOPS IN XO SAUCE

BRAISED EE FU NOODLES WITH MUSHROOM MEDLY AND CHIVES

YAM PASTE WITH PUMPKIN AND GINKO NUTS IN COCONUT MILK





# **FIVE DELUXE COMBINATION PLATTER**

(Baby Abalone In Spicy Sauce, Smoked Black Pepper Duck With Tomato Salsa, Thai Mango Salad With Prawns, Handmade Prawn And Chicken Roll, Tempura Soft Shell Crab With Curry Mayo)

# BRAISED CONPOY WITH FISH MAW AND CRAB MEAT IN SUPERIOR BROTH

**EIGHT TREASURE DUCK** 

**CANTONESE-STYLED STEAMED GROUPER** 

**GARLIC SOY PAN-FRIED KING PRAWN** 

SAUTEED AUSTRALIAN ASPARAGUS WITH HOKKAIDO SCALLOP

IMPERIAL FRIED RICE WITH BABY ABALONE, PRAWNS AND CONPOY

**DOUBLE-BOILED PEACH GUM WITH RED DATES AND LOTUS SEED** 











\$58+ (w GST \$63.22)/pax (Min. 60 pax) 1 Complimentary Serving Staff per 15 pax

# **4 COURSES**

# **ASSORTED BREAD ROLLS WITH HOMEMADE CARROT & ORANGE BUTTER**

#### **APPETIZERS**

# **ITALIAN SALAD WITH PRAWNS**

(Roma Tomato, Feta Cheese)

OR

# HERB-SMOKED DUCK WITH MANGO SALSA AND MICRO CRESS

# SOUP

**SMOKED BUTTERNUT SQUASH** 

OR

# **HUNGARIAN BEEF GOULASH**

# **MAIN ENTRÉE**

# PAN-ROASTED CHICKEN THIGH ROULADE

(Japanese Purple Potato Puree, Zucchini and Truffle Pearls With Jus)

OR

# SLOW-COOKED KING SALMON

(Japanese Purple Puree And Zucchini With Lemon Dill Sauce)

# **SWEET MEMORIES**

**BLACK FOREST CAKE WITH BERRIES SPLASH** 

# **BEVERAGES**



\$68+ (w GST \$74.12)/pax (Min. 60 pax) 1 Complimentary Serving Staff per 15 pax

# **4 COURSES**

# **ASSORTED BREAD ROLLS WITH HOMEMADE CARROT & ORANGE BUTTER**

#### **APPETIZERS**

# **CRAB NAPOLEON SALAD**

(Avocado And Pomelo With Mesclun And Passion Fruit Dressing)

OR

# COMPRESSED WATERMELON & SMOKED SALMON WITH MICRO CRESS

(Drizzled With Balsamic Dressing And Herb Oil)

SOUP

CHICKEN MUSHROOM VELOUTE

OR

**NEW ENGLAND CLAM CHOWDER** 

# MAIN ENTRÉE

# ORANGE-INFUSED SLOW-COOKED BEEF CHEEK

(Roasted Broccolini And Yellow Zucchini And Sweet Potato Mousseline)

OR

# LIME-INFUSED PAN SEARED BARRAMUNDI

(Roasted Broccolini And Zucchini, Sweet Potato Mousseline With Spanish Saffron Cream)

# **SWEET MEMORIES**

CHOCOLATE BANANA DOME WITH SWEET BASIL STRAWBERRY COMPOTE



\$78+ (w GST \$85.02)/pax (Min. 60 pax)
1 Complimentary Serving Staff per 15 pax

# **5 COURSES**

# **ASSORTED BREAD ROLLS WITH HOMEMADE CARROT & ORANGE BUTTER**

#### **APPETIZERS**

# FENNEL SALAD WITH SCALLOP CEVICHE

(Sea Asparagus, Beetroot Pickle With Lime Dressing)

OR

COMPRESSED PINEAPPLE WITH PRAWN SALSA AND MICRO CRESS

#### SOUP

CRUSTACEAN BISQUE WITH CRAB LUMP AND TARRAGON

OR

CHICKEN CONSOMMÉ WITH SHREDDED CHICKEN AND MIREPOIX

# ENTRÉE

GOLDEN OYSTER WITH SCRAMBLED EGGS AND GARLIC CHILLI VINAIGRETTE
(Served On Oyster Shell)

OR

PAN-SEARED HOKKAIDO SCALLOP WITH SUMMER TRUFFLE RISOTTO

# MAIN ENTRÉE

# PAN-ROASTED CAJUN ATLANTIC COD

(Baby Carrot, Yellow Squash, Brandade De Morue And Red Pimentos Coulis)

OR

# **OVEN-BAKED BEEF RIBEYE**

(Baby Carrot, Yellow Squash And Brandade De Morue With Shallot Thyme Jus)

# **SWEET MEMORIES**

# **MIGNARDISE**

(Macaroon, Mango Moose Shooter, New York Cheese Cake)

# **BEVERAGES**









