

CATERING  
TO YOUR  
GOOD

# TASTE

STAMFORD  
We Cater, We Care

PREMIUM SELECTIONS





# PREMIUM BUFFET

(9 + 1 COURSES)



## SALAD & APPETIZER

- Italian Salad with Baby Asparagus, Cherry Tomatoes and Roasted Almonds  
(Tossed with Balsamic Dressing & Feta Cheese)
- Japanese Potato Salad With Shredded Crab Stick, Carrots, Cucumber & Smoked Buttered Corn Kernels
- Kerabu Kacang Botal  
(Wing Bean with Cherry Tomatoes, Shallots, Kerisik & Belacan Calamansi Dressing)
- Wood Ear Mushrooms with Glass Noodles, Carrot and Cucumber  
(Tossed with Soy and Sesame Vinaigrette)

## SOUP

- Cream of Cauliflower with Indian Curry Spices
- Butternut Squash Soup with Roasted Sunflower Seeds
- Classic Italian Minestrone with Farfalle Pasta and Pesto Oil

## MAIN COURSE

- Japanese Garlic Fried Rice with Crispy Silver Fish and Tobiko
- Wok Fried Kung Po Chicken Fried Rice with Onions, Peanuts and Chilli Peppers
- Braised Imperial Herbal Bee Hoon with Shredded Chicken and Mushrooms
- Stir Fried Silver Needle Noodles with Thai Minced Chicken, Basil Leaves, Green Beans & Chilli

## VEGETABLES

- Braised Aubergine with Mushrooms and Minced Chicken
- Sautéed French Beans with Chicken Ham & Toasted Almonds
- Baked Whole Miso Cauliflower with Chive and Roasted Sesame
- Indonesian Vegetable Stew with Jackfruit and Compressed Rice Cake in Coconut Broth

## FISH

- Oven Baked Seabass with Citrus Dill Cream
- Golden Panko Pollock Fish with Cheesy Tartar Dip
- Pan Roasted Sword Fish with Zesty Romesco Sauce
- Steamed Snapper with Si Chuan Vegetable, Dried Chilli, Tomatoes and Chinese Mushroom

**\*Choice Of 1 Per Category**

MENU TYPE	MINIMUM SET / PAX	PRICE
BUFFET WITH SETUP	MIN. 25 PAX	\$32+ (\$34.56 W GST) PER PAX
MINI FEAST	MIN. 15 PAX	\$35.50 (\$38.34 W GST) PER PAX
PARTY SET	GOOD FOR 8 - 10 PAX	\$350.00 (\$378.00 W GST) PER SET



# PREMIUM BUFFET

(9 + 1 COURSES)



## FRESH POULTRY

- Baked Rendang Chicken with Toasted Kerisik
- Tandoori Chicken Tikka Cooked in Tomato Gravy
  - Peranakan Chicken Stew with Potatoes, Mushrooms & Bamboo Shoot
- Oven Baked Teriyaki Boneless Chicken Thigh

## SEAFOOD

- Wok Fried Salt & Pepper Sea Prawns with Crushed Szechuan Peppers
- Stir Fried Malaysian Sambal Sotong with Onion, Cucumber & Grape Tomatoes
  - Locally Source Mussels with Famous Singapore Chilli Crab Sauce
- Classic Italian Prawn Stew with Saffron Tomato Sauce

## DELIGHT

- Omelette Pizza with Caramelised Pineapples and Chicken Ham
- Golden Squid Prawn Cake with Cheesy Tartar Sauce
- Steamed Mackerel Fish Otak Lotus Bun
- Tempura of Muar Mackerel Otak
  - Golden Beancurd with Pistachio Nuts & Pickled Papaya Salad (Served with Tangy Thai Chilli Sauce)
- Deluxe Sushi Platter (+\$1/pax)

## PASTRY & DESSERT CORNER

- Mignardise (Chocolate Eclair, Vanilla Cream Puff, Chocolate Truffle)
- Raspberry Mousse with Raspberry Jello Cups, Mango Sago and Pameo Cups
- Vanilla Croissant Bread & Butter Pudding
- Hot Papaya Sweet Soup with Dried Winter Melon, Snow Fungus, Red Dates, Dried Longan & Gingko Nuts

## BEVERAGES

- Iced Yuzu
- Wintermelon
- Lemongrass
- Peach Muscat
- Roselle Tea

\*Choice Of 1 Per Category





# PREMIUM BUFFET (10 + 1 COURSES)



## SALAD & APPETIZER

- Thai Papaya Salad with Seafood and Mint Leaves
  - Korean Banchan  
(Kimchi, Cucumber Pickles, Spinach Salad, Stir-Fried Anchovy)
- Mexican Corn Salsa with Smoked Duck Salad and Kidney Beans
- Bok Nee, Japanese Cucumber & Glass Noodles Salad with Pistachio Nuts and Citrus Dressing

## SOUP

- New England Clam Chowder
- Hungarian Beef Goulash Soup
- Hot and Sour Soup with Tofu, Black Fungus & Crabmeat

## MAIN COURSE

- White Truffle Oil-Infused Vegetarian Fried Rice with Field Mushrooms & Shaven Summer Truffle
- Japanese Garlic Chahan of Kobe with Chicken Ham, Seaweed, Sweet Corn, Sprinkled with Tobiko and Spring Onion
- Stir Fried Black Pepper Udon with Seafood & Capsicum
- Spaghetti Alle Vongole with Basil, Garlic and Chilli Flakes

## VEGETABLES

- Stir Fried Japanese Yasai Itame with Honey Baked Ham
- Wok Fried Hong Kong Spinach with Trio Mushroom and Wolfberries
- Italian Roasted Medley of Vegetables with Mushrooms
- Sautéed Mexican Fajita Vegetable with Strips of Capsicum, Mushrooms, Broccoli and Chicken Ham

## FISH

- Steamed Snapper with Citrus Ginger Shoyu
- Baked Barramundi with Smoky Red Pimentos Coulis
  - Battered Pollock Fish Fillet with Cured Shredded Green Papaya & Fizzy Aioli
- Cantonese Style Steamed Seabass with Garlic Soy Sauce and Dash of Ginger Oil

**\*Choice Of 1 Per Category**

MENU TYPE	MINIMUM SET / PAX	PRICE
BUFFET WITH SETUP	MIN. 20 PAX	\$38+ (\$41.04 W GST) PER PAX
MINI FEAST	MIN. 15 PAX	\$41.50 (\$44.82 W GST) PER PAX
PARTY SET	GOOD FOR 8 - 10 PAX	\$410.00 (\$442.80 W GST) PER SET



# PREMIUM BUFFET

(10 + 1 COURSES)



## FRESH POULTRY

- Classic Italian Chicken Stew
- Oven Baked Chicken Drumstick with Indonesia Pangang Sauce
- Golden Chicken Pops Smothered in Chilli Peppers and Sichuan Peppercorn
- Roasted Whole Fresh Chicken with Medley of Vegetables

## SEAFOOD

- French Seafood Bouillabaisse
- Modern Nonya Tiger Prawn with A Twist
- Herbal Prawns with Wolfberries and Black Fungus
- Poached Half Shell Scallop with Marinated Vermicelli in Supreme Garlic Soy Sauce

## PREMIUM CORNER

- Classic Irish Lamb Stew with Barley and Summer Vegetables
- Roasted Italian Leg of Lamb  
(Served with Garlic Mashed Potatoes & Rosemary Sauce)
- Slow-Cooked Beef Brisket and Mushrooms with Autumn Vegetables
- Pan-seared Wagyu Sausage with Edamame, Bubble & Squeak  
(Served with Caramelised Onion Gravy)

## DELIGHT

- Omelette Pizza with Caramelised Pineapples and Chicken Ham
- Golden Squid Prawn Cake with Cheesy Tartar Sauce
- Steamed Mackerel Fish Otak Lotus Bun
- Tempura of Muar Mackerel Otak
- Golden Beancurd with Pistachio Nuts & Pickled Papaya Salad  
(Served with Tangy Thai Chilli Sauce)
- Deluxe Sushi Platter (+\$1/pax)

## PASTRY & DESSERT CORNER

- Mignardise  
(Chocolate Fudge, Fresh Raspberry Financier, Cookies & Cream Cheese Cake)
- Hazelnut Praline Mouse Cup & Chendol Panna Cotta in Shooter
- Croissant Bread & Butter Pudding (Dark Chocolate)
- Home-Made Yam Paste with Shallot Oil, Sprinkle with Salted Egg Yolk

## BEVERAGES

- Iced Yuzu
- Wintermelon
- Lemongrass
- Peach Muscat
- Roselle Tea

\*Choice Of 1 Per Category

# PREMIUM BUFFET

(10 + 1 COURSES)



## SALAD & APPETIZER

- Zesty Lime, Prawn and Avocado Salad with Cherry Tomato and Mint
- Authentic Thai Green Mango Salad with Shrimps, Cashew Nuts, Chilli Padi and Gula Melaka
- Cajun Chicken Farfalle Pasta with Black Olives and Trio Bell Peppers
- Harusame Salad  
(Japanese Glass Noodles with Julienned Carrots, Cucumber, Wakame Seaweed, Tossed with Yuzu Shoyu Sesame Vignettes)

## SOUP

- Smooth Creamy Crustacean Bisque of France Origin
- Double Boiled Ginseng Soup with Sea Cucumber and Wolfberries
- 48 Hours Consommé with Brunoised Mirepoix and Lean Chicken Strips

## MAIN COURSE

- Cheesy Risotto with Herb-Buttered Baby Scallops and Earthy Truffle Flakes
- Spanish Seafood Paella Rice with Saffron, Peppers, Tomatoes and Flavourful Combination of Fish, Shrimp, Mussels and Clams
- Stir Fried Spaghetti with Burnt Miso Cream & Smoked Salmon
- Wok Fried Mee Sua with Cured Duck & Sea Asparagus in Spicy Ban Jiang Sauce

## VEGETABLES

- Stir Fried Salted Egg Four Season Beans
- Traditional French Provencal Vegetable Stew
- Ying Yang Hong Kong Kai Lan with Silver Fish
- Grilled Asparagus and Spinach with Roasted Cherry Tomatoes  
(Topped with Torched Hollandaise)

## FISH

- Baked Seabream Fillet with Sichuan Mala Sauce
- Mediterranean Baked Fish Seabass with Puttanesca Sauce
- Thai Style Steamed Barramundi with Garlic, Chilli, Lime and Coriander
- Slow-Cooked King Salmon with Chilli, Asparagus & Orange Flavoured Hollandaise
- Oven Baked Atlantic Cod Marinated with Sweet Miso and White Truffle Oil-Infused Mashed Peas (+\$10)

\*Choice Of 1 Per Category

MENU TYPE	MINIMUM SET / PAX	PRICE
BUFFET WITH SETUP	MIN. 20 PAX	\$42+ (\$45.36 W GST) PER PAX
MINI FEAST	MIN. 15 PAX	\$45.50 (\$49.14 W GST) PER PAX
PARTY SET	GOOD FOR 8 - 10 PAX	\$450.00 (\$486.00 W GST) PER SET



# PREMIUM BUFFET

(10 + 1 COURSES)



## FRESH POULTRY

- South Indian Butter Chicken with Naan
- Oven Roasted Chicken with Salted Egg and Cornflakes
- Baked Spiced Chicken Drumstick with Hickory BBQ Sauce
- Steamed Imperial Fu Gui Chicken Infused with White Truffle Oil

## SEAFOOD

- Seafood En Papillote with Spanish Saffron and Fennel
- Indonesian Style Whole Panggang Squid Stuffed with Spicy Fish Paste
- Golden Panko Oyster with Fluffy Scrambled Eggs on Shell
- Baked Prawns with Tomato Salsa and Cheese

## PREMIUM CORNER

- Teochew Style Braised Duck with Sea Cucumber and Japanese Leek
- Oven Roasted Leg of Lamb with Bubble & Squeak, Served with Minted Demi Glaze
- Slow Braised Beef Cheek with Bouquet Garni Garnish with Pearl Onion and Mushroom
- Pan Seared NZ Ribeye with Garlic Mashed Potatoes and Blackcurrant Jus
- Roasted Cocoa Crusted Australia Rack of Lamb with Chilli Chocolate Jus (+\$8)
- Pan Seared Australia Wagyu MS5 Rib-Eye Steak and Garlic Mousseline Potatoes, Served with Veal Jus (+\$12)

## DELIGHT

- Omelette Pizza with Caramelised Pineapples and Chicken Ham
- Golden Squid Prawn Cake with Cheesy Tartar Sauce
- Steamed Mackerel Fish Otak Lotus Bun
- Tempura of Muar Mackerel Otak
- Golden Beancurd with Pistachio Nuts & Pickled Papaya Salad (Served with Tangy Thai Chilli Sauce)
- Deluxe Sushi Platter (+\$1/pax)

## PASTRY & DESSERT CORNER

- Mignardise (Macaroon, Opera Cake, Wild Blueberry Financier)
- Cuppa Bliss Tiramisu & Mango Pomelo Panna Cotta in Shooter
- Chilled Pu Er Tea with Dried Logan, Ginkgo Nuts & Honey Peach Collagen Dessert
- Mao Shan Wang Durian Bread & Butter Pudding with MSW Cream

## BEVERAGES

- Iced Yuzu
- Wintermelon
- Lemongrass
- Peach Muscat
- Roselle Tea

\*Choice Of 1 Per Category

# PREMIUM BENTO

Price: \$35.00

(\$37.80 W GST)/pax

Min. 10 pax



## BENTO A INTERNATIONAL MENU

- Italian Salad with Baby Asparagus, Cherry Tomatoes and Roasted Almonds (Tossed with Balsamic Dressing & Feta Cheese)
- Stir Fried Silver Needle Noodles with Thai Minced Chicken, Basil Leaves, Green Beans & Chilli
- Baked Whole Miso Cauliflower with Chive and Roasted Sesame
- Oven Baked Seabass with Citrus Dill Cream
- Wok Fried Salt & Pepper Sea Prawns with Crushed Szechuan Peppers
- Omelette Pizza with Caramelised Pineapple & Honey Baked Chicken Ham
- Walnut Brownie
- Tropical Fruit Punch

## BENTO A ASIAN MENU

- Wood Ear Mushroom with Glass Noodles, Carrot & Cucumber (Tossed with Soy and Sesame Vinaigrette)
- Japanese Garlic Fried Rice with Crispy Silver Fish & Tobiko
- Braised Aubergine with Mushrooms and Minced Chicken
- Locally Source Mussels with Famous Singapore Chilli Crab Sauce
- Peranakan Fresh Chicken Stew with Potatoes, Mushrooms & Bamboo Shoot
- Golden Beancurd with Pistachio Nuts & pickled Papaya Salad (Served with Tangy Thai Chilli Sauce)
- Walnut Brownie
- Refreshing Yuzu Tea (300ml)







# PREMIUM BENTO

Price: \$40.00  
(\$43.20 W GST)/pax  
Min. 10 pax



## BENTO B INTERNATIONAL MENU

- Mexican Corn Salsa with Smoked Duck Salad and Kidney Beans
- Spaghetti Alle Vongole with Basil, Garlic and Chilli Flakes
- Sautéed Mexican Fajita Vegetable with Strips of Capsicum, Mushrooms, Broccoli and Chicken Ham
- French Seafood Bouillabaisse
- Slow-Cooked Beef Brisket and Mushrooms with Autumn Vegetables
- Cookies & Cream Cheesecake
- Tropical Fruit Punch

## BENTO B ASIAN MENU

- Bok Nee, Japanese Cucumber & Glass Noodle Salad with Pistachio Nuts & Citrus Dressing
- Japanese Garlic Chahan of Kobe with Chicken Ham, Seaweed, Sweet Corn, Sprinkled with Tobiko and Spring Onion
- Stir Fried Japanese Yasai Itame with Chicken Ham
- Herbal Prawns with Wolfberries and Black Fungus
- Pan Seared Wagyu Sausage
- Home-Made Yam Paste with Shallot Oil, Sprinkle with Salted Egg Yolk
- Refreshing Yuzu Tea





# PREMIUM BENTO

Price: \$45.00  
(\$48.60 W GST)/pax  
Min. 10 pax



## BENTO B INTERNATIONAL MENU

- Mexican Corn Salsa with Smoked Duck Salad and Kidney Beans
- Spaghetti Alle Vongole with Basil, Garlic and Chilli Flakes
- Sautéed Mexican Fajita Vegetable with Strips of Capsicum, Mushrooms, Broccoli and Chicken Ham
- French Seafood Bouillabaisse
- Slow-Cooked Beef Brisket and Mushrooms with Autumn Vegetables
- Cookies & Cream Cheesecake
- Tropical Fruit Punch

## BENTO B ASIAN MENU

- Bok Nee, Japanese Cucumber & Glass Noodle Salad with Pistachio Nuts & Citrus Dressing
- Japanese Garlic Chahan of Kobe with Chicken Ham, Seaweed, Sweet Corn, Sprinkled with Tobiko and Spring Onion
- Stir Fried Japanese Yasai Itame with Chicken Ham
- Herbal Prawns with Wolfberries and Black Fungus
- Pan Seared Wagyu Sausage
- Home-Made Yam Paste with Shallot Oil, Sprinkle with Salted Egg Yolk
- Refreshing Yuzu Tea







# OPTIONAL ADD-ONS

## CANAPE ADD-ON (Min 30 pax)

	PRICE PER PAX
Chilled Watermelon and Feta with Lemon Mint Oil	\$3.00+
Sous Vide Prawn with Tobiko and Cocktail Sauce	\$3.50+
Poached Beef Roulade with Pepper Glaze	\$4.00+

## LIVE STATION ADD-ON (Min 30 pax)

	PRICE PER PAX
Red Bean Chendol	\$2.00+
Refreshing Ice Jelly with Lime	\$2.00+
Yam Paste with Ginko Nuts	\$2.50+
Pan-Fried Carrot Cake with Egg	\$3.00+
Traditional Popiah	\$3.00+
Local Style Rojak	\$3.00+
Nonya Style Kway Pie Tee	\$3.00+
Hainanese Chicken Rice	\$3.50+
Thai Basil Minced Chicken Rice	\$3.50+
Naan With Curry	\$3.50+
Hakka Style Abacus	\$3.50+
Roti Prata with Dhal Curry	\$3.50+
Traditional Laksa Lemak with Fresh Prawn	\$4.00+
Jumbo Grilled Chicken Kebab	\$4.00+
Nonya Mee Siam with Prawn	\$4.00+
Hakka Style Abacus	\$4.50+
Hokkien Prawn Noodles	\$4.50+
Sauteed Penne Tomato Pasta	\$4.50+
Sauteed Penne Cream Pasta	\$4.50+
Tempura Moriwase (Assortment of Prawn & Veg)	\$4.50+
Local "Hao Jian" (Pan Fried Omelette with Oyster)	\$4.50+
Seafood Kimchi Ramen	\$4.50+
Assorted Satay with Condiments	\$5.00+
Roast New Zealand Ribeye Carving	\$12.00+
Roast Leg of Lamb Carving	\$12.00+

\* Required to add 1 Chef on site for 3 hours for \$120+.

\* Waiver for chef on site if ordered more than 100 Pax.

## MOCK TAILS ADD-ON (Min 20 pax)

	PRICE PER PAX
Yuzu Mojito Mocktail	\$2.00+ /PAX
Fizzy Roselle Royal Mocktail	\$2.00+ /PAX



## NESPRESSO GOURMET COFFEE ADD-ON (Min. 25 pax)

Comes with Complimentary Rental of Nespresso Machine & Display Case

Assortment of Ristretto, Espresso Vanilla & Espresso Caramel **\$3.00+ /CAPSULE**

\*Subject to Availability, contact us for more information.



# T&C

**STAMFORD**  
We Cater, We Care

- Food is best consumed within 2 hours from delivery.
- Prices are subject to change and prevailing GST charges.
- Menu items are subject to availability.
- Thematic setup will be adapted accordingly to your venue space.
- All thematic setup & decorative items are property of Stamford Catering and shall be returned at the end of the event.

