

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	\$34+ (\$36.72 W GST) PER PAX
PARTY SET	GOOD FOR 8 - 10 PAX	\$340+ (\$367.20 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	\$40+ (\$43.20 W GST) PER PAX
PARTY SET	GOOD FOR 8 - 10 PAX	\$400+ (\$432 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	\$44+ (\$47.52 W GST) PER PAX
PARTY SET	GOOD FOR 8 - 10 PAX	\$440+ (\$475.20 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: 40+ /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: 45+ /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: 50+ /pax
Min. 10 pax



BENTO C INTERNATIONAL MENU

- Cajun Chicken Farfalle Pasta with Black Olives and Trio Bell Peppers
- Cheesy Risotto with Herb-Buttered Baby Scallops and Earthy Mushroom Flakes
- Grilled Asparagus & Spinach with Roasted Cherry Tomatoes (Torched Hollandaise)
- Slow Braised Beef Cheek with Bouquet Garni Garnish with Pearl Onion and Mushroom
- Baked Prawns with Tomato Salsa and Cheese
- Opera Cake
- Tropical Fruit Punch

BENTO C ASIAN MENU

- Zesty Lime, Prawn and Avocado Salad with Cherry Tomato and Mint
- Wok Fried Mee Sua with Duck and Longan In Spicy Ban Jiang Sauce
- Ying Yang Hong Kong Kai Lan with Silver Fish
- Indonesian Style Whole Pangang Squid stuffed with spicy fish paste
- Thai Style Steamed Barramundi with Garlic, Chilli, Lime & Coriander
- Opera Cake
- 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 50 pax)

PRICE PER PAX

Red Bean Chendol	\$ 4.00 +
Refreshing Ice Jelly with Lime	\$ 5.00 +
Local Style Rojak	\$ 5.00 +
Nonya Style Kway Pie Tee	\$ 5.00 +
Pan-Fried Carrot Cake with Egg	\$ 6.00 +
Traditional Popiah	\$ 6.00 +
Hainanese Chicken Rice	\$ 6.00 +
Naan With Curry	\$ 6.00 +
Hainanese Chicken Rice	\$ 6.00 +
Roti Prata with Dhal Curry	\$ 6.00 +
Thai Basil Minced Chicken Rice	\$ 6.50 +
Traditional Laksa Lemak with Fresh Prawn	\$ 6.00 +
Jumbo Grilled Chicken Kebab	\$ 7.00 +
Nonya Mee Siam with Prawn	\$ 7.00 +
Hakka Style Abacus	\$ 7.50 +
Hokkien Prawn Noodles	\$ 7.50 +
Sauteed Penne Tomato Pasta	\$ 7.50 +
Sauteed Penne Cream Pasta	\$ 7.50 +
Tempura Moriwase (Assortment of Prawn & Veg)	\$ 7.50 +
Local "Hao Jian" (Pan Fried Omelette with Oyster)	\$ 7.50 +
Seafood Kimchi Ramen	\$ 7.50 +
Chicken Satay w Condiments	\$ 7.00 +
Roast New Zealand Ribeye Carving	\$ 10.00 +
Roast Leg of Lamb Carving	\$ 10.00 +

* Required to add 1 Chef on site for 3 hours for \$150+.

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

MOCK TAILS ADD-ON (Min 30 pax)

PRICE PER PAX

Yuzu Mojito Mocktail	\$3.00+ /PAX
Fizzy Roselle Royal Mocktail	\$3.00+ /PAX



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

Complimentary Rental and Setup of Nespresso Machine

Assortment of Ristretto,
Espresso Vanilla & Espresso Caramel
Min 25 Capsules (Assortment)

\$3.50+ /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.



WINNER
THEMATIC
SETUP
CATERER



MOST
POPULAR
CATERER
2018/19



Licence no.
p19f0213



SINGAPORE
QUALITY
AWARD
2017 WINNER

