

SIT-DOWN BANQUETS





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.



STAMFORD CATERING SERVICES PTE LTD
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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.



CHINESE *menu*

CHINESE SIT-DOWN BANQUET A

Blissful Blossom

\$58+/pax (Min. 60 pax)
Complimentary 3 Serving Staff



8 COURSES & 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

COFFEE, TEA AND SOFT DRINKS



CHINESE SIT-DOWN BANQUET B

Magnificent Marigold

\$68+ /pax (Min. 60 pax)
Complimentary 3 Serving Staff

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

COFFEE, TEA AND SOFT DRINKS

CHINESE SIT-DOWN BANQUET C

Joyous Jade

\$78+ /pax (Min. 60 pax)
Complimentary 3 Serving Staff



8 COURSES & DRINKS

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 GROUPE

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

COFFEE, TEA AND SOFT DRINKS



WESTERN *menu*

Enjoy a feast for the senses with Stamford Catering's captivating Western Menu for your banquet. Our team of talented chefs create dishes designed to create an extraordinary sit-down banquet experience. The menus showcase the best of Western and fusion cuisine, expertly prepared and beautifully presented. Trust us to deliver an unforgettable dining affair that will leave your guests raving.



WESTERN SIT-DOWN BANQUET A

Blissful Grandeur

\$68+ /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

COFFEE, TEA AND SOFT DRINKS

WESTERN SIT-DOWN BANQUET B

Enchanting Splendour

\$78+ /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

BEVERAGES

COFFEE, TEA AND SOFT DRINKS

WESTERN SIT-DOWN BANQUET C

Lush Wisteria

\$88+ /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

COFFEE, TEA AND SOFT DRINKS



WE PROVIDE THE FOLLOWING AS WELL

INDIVIDUAL PLATING
CHINAWARE TOP UP
MENU CUSTOMISATION
ADDITIONAL SERVICE STAFF
SIT- DOWN SEATING
FLORAL ARRANGEMENTS



Enquire for more

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T&Cs:

- Prices are subject to change and prevailing GST charges.
- Menu items are subject to availability.
- Prices are stated for Melamine Ware. Additional charges will be applicable for use of Chinaware.
- May not be applicable for certain venues. Enquire for more.