







Complimentary

Tableware Set

with 4 bowls and plates (RTP: \$68.90)



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Whilst stock last.





Photos for illustration purposes only.



Menu Type	Minimum Pax/Set	Price
Complete Buffet Setup Menu A Full Buffet	Min. 25 Pax	\$18.00 (\$19.62 w GST)
Serves In Self-Heating Box Menu A Mini Feast	Min. 15 Pax	\$22.00 (\$23.98 w GST)
Serves In Self-Heating Box Menu A Party Set	8-10 Pax Per Set	\$230.00 (\$250.70 w GST)

Wok-Fried Coffee Chicken with Crispy Curry Leaf & Roasted Sesames

Pan-Fried Seabass with Sze Chuan Vegetables

Wasabi Tobiko Prawn with Citrus Bits

Homemade Chilli Crab Sauce with Wholemeal Pumpkin Mantou & Crab Meat

Breaded Lychee Prawn Ball with Candied Orange Mayo Dip

Shang Hai Greens with Bailing Mushrooms

Golden Salted Egg Fried Rice

Homemade Chinese Noodle with Chives

Lemongrass and Pandan Jelly with Berries Compote

Roselle Tea





Menu 1	Гуре	Minimum Pax/Set	Price
Complete Buffet Setup	Menu B Full Buffet	Min. 25 Pax	\$23.00 (\$25.07 w GST)
Serves In Self-Heating Box	Menu B Mini Feast	Min. 15 Pax	\$27.00 (\$29.43 w GST)
Serves In Self-Heating Box	Menu B Party Set	8-10 Pax Per Set	\$280.00 (\$305.20 w GST)

Coconut-Infused Herbal Whole Fresh Chicken

Oven Baked Salmon Fillet with Laksa Sauce & Laksa Leaves

Classic Cantonese Prawn with Garlic on Yam Nest

Stir Fry Broccoli & Cauliflower with Mushroom & Fish Maw

Lobster Spring Roll with Spicy Smoky Dip

Ginger & Spring Onion Braised Beef Brisket **Duck Confit**

Golden Egg Fried Rice w Tobiko Stir Fry Premium Egg Noodles with Seafood

Snow Jelly with Red Dates, Wintermelon & Longan

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Menu	Туре	Minimum Pax/Set	Price
Complete Buffet Setup	Menu C Full Buffet	Min. 25 Pax	\$28.00 (\$30.52 w GST)
Serves In Self-Heating Box	Menu C Mini Feast	Min. 15 Pax	\$32.00 (\$34.88 w GST)
Serves In Self-Heating Box	Menu C Party Set	8-10 Pax Per Set	\$330.00 (\$359.70 w GST)

Classic Caesar Salad with Smoked Duck & Garlic Croutons

Whole Roasted Fresh Chicken Black Truffle Almonds

Mediterranean Baked Salmon Fillet with Black Olives & Kidney Beans (Additional \$10 Per Pax for Atlantic Cod Fish)

Grilled Tiger Prawns with Garlic Butter Herbs Sauce

Rustic Vegetable Medley with Herb Crust

Slow Braised Beef Cheek with Harvest Roots *Or*

Oriental Herb Spiced Rubbed Lamb Shank

Spanish Saffron Infused Risotto with Seafood Medley

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Fusilli Pasta Primavera

Or

Seafood Pie (Additional \$3 Per Pax)

Chilled Mango and Aloe Vera Jelly with Fresh Fruits and Coconut Milk

Roselle Tea





Terms & Conditions

- Menus are only available for event dates between 25 April 18 May 2025.
 - While stocks last for complimentary Tableware Set.
 - 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.



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