

# PREMIUM MENU

11 course meal • \$23.90 / Pax + GST • min 30 pax



## Grains & Noodles [select 1]

**\*2 Selections allowed for 80 Pax & Above**

- Silver Fish Fried Rice w Seafood
- XO Sauce Seafood Fried Rice
- Nonya Style Dried Shrimp Fried Rice
- Thai Seafood Tom Yum Fried Rice
- Stir-fry Malay Mee Siam w Crispy Anchovies
- Seafood Pad Thai w Grated Peanuts
- Braised White Bee Hoon with Lala
- Wok Fried Black Pepper Seafood Udon

## Poultry [select 1]

- Steam Herbal Chicken w Mushroom & Dates
- Nonya Chicken Curry with Potatoes
- Indo Garlic Chicken w Sambal Balachan
- Baked Rosemary Chicken with Mushroom Cream
- Thai Style Green Chicken Curry

## Seafood [select 1]

- Herb Scented Salmon Fillet w Tartar Cream
- Thai Style Salmon Fish Curry with Brinjals & Orka
- Baked Salmon w Lemon Butter Sauce
- Stir-fry Black Pepper Squid
- Stir-fry Squid in Salted Egg Cream
- Nonya Assam Sting Ray Pedas

## Seafood (Prawns) [select 1]

- Cantonese Style Typhoon Shelter Prawns
- De-shelled Prawns in Salted Egg Cream
- Thai Tamarind Prawns
- Stir-fry Fragrant Butter Prawns
- Cereal Prawns w Chili Padi
- Prawns in Chili Crab Sauce

## Meat [select 1]

- Casserole Signature Mutton Rendang
- Sauteed Black Pepper Beef with Capsicum
- Stir-fry Beef with Ginger & Spring Onion
- Braised Duck w Chinese Mushrooms
- Roasted Dang Gui Duck w Herbal Sauce

## Tofu [select 1]

- Hakka Style Yong Tau Foo
- Claypot Tofu with Seafood
- Fried Lobster Balls w Chili Crab Sauce
- Gold Coin Tofu w Spicy Seafood Gravy
- Seafood Hotplate Egg Tofu

## Greens [select 1]

- Broccoli w Fresh Mushrooms & Seafood
- Stir-fry Baby Kai Lan w Pacific Clam
- Stir-fry Heng Cai w Trio Egg Gravy
- Shanghai Bak Chou w Mushroom & Veg Abalone
- Stir-fry Nai Bai w Veg Abalone

## Fried Savoury [select 1]

- Thai Shrimp Cake w Sweet Chili Sauce
- Prawn Roll with Water Chestnut
- Homemade Chicken Parcel
- Charcoal Mackerel You Tiao
- Har Cheong Chicken Winglets

## Pastries Delight [select 1]

- Chocolate Banana Walnut Tart
- Freshly Baked Apple Crumbles w Berries
- Assortment of Deluxe Cheese Cakes
- Black Forest Swiss Rolls
- Chocolate Profiteroles

## Dessert [select 1]

- Chinese Cheng Teng with Fungus & Red Dates
- Malay Chendol w Attap Seed
- Lychee Cocktail Jelly with Seacoconut
- Mango Puree w Pomelo & Sago
- Soursop Ice Cocktail Jelly

## Drinks [select 1]

- Tropical Fruit Punch
- Refreshing Lime Squash
- Blackcurrant Squash
- Water Chestnut Drink

# TERMS & CONDITIONS:



## ORDERING (BUFFET - MEAL)

- Please select the menu accordingly
- A \$2/Pax Surcharge is applicable for below 30 Pax (min 25)
- Earliest Lunch Buffet Serving Time is @10.30AM
- Latest Dinner Buffet Serving Time @8.30 PM
- Last Collection @9.30 PM
- To confirm order 3 working days before function
- Right to replace Food item due to inavailability
- 10% Food buffer is provided
- Food best consumed within 2.5 - 3hr on ready time

## SERVICES PROVIDED

- Complimentary Fruit Platter for 100 Pax & above
- Tables Setup with Skirting, Flower, Warmers & Bio-Ware Cutleries provided
- 30% buffer for disposable wares
- Some takeaway boxes

## TRANSPORT & SET-UP

- \$50 + GST (waived for 60 Pax & Above)
- Additional \$20 applicable for;  
(Postal code starting with: 01, 03, 04, 05, 06, 07, 08, 22 & 23 + Sentosa Island)

## LABOUR & OTHER SURCHARGES

- For Non Lift Level
  - \$30 / Buffet Line (Per Level for each session)
- For additional Buffet Line requested
  - \$30 / Buffet Line
- Late Collection Charges
  - \$50 / hr (Collection Between 9.30 PM - 10:30 PM)

## PAYMENT MODES

- PayNow - (UEN 201530426E)
- Bank Transfer - (UOB Current Account 369-305-420-4)
- Credit Card - (CC link will be sent via email 3 days prior)  
(PAYMENT TO BE COMPLETED 3 DAYS PRIOR)
- Cheque - (Payable to Casserole Catering Services Pte Ltd)
- Credit Term 30-Days - (Companies with Account only)

## CANCELLATION

- 2 working days prior function date : 50% of total value
- 1 working day prior function date : 100% of total value
- Same Day cancellation : 100% of total value

## OPTIONAL SERVICES

- \$70 / Service Staff (3 hours)
- \$120 / Chef (3 hours)
- \$4.50 / Pax (Full Set Porcelain Ware: Meal)
- \$2.50 / Pax (Full Set Porcelain Ware: Tea Break)
- \$3 / Pax (Melamine Wares & Cups)
- \$1 / Pax (White Wine Glass)
- \$25 / Table (Cocktail Table / Bistro Table with Skirting)
- \$25 / Table (1.8M by 0.75M Table with Skirting) \*\*6-8 Pax
- \$18 / Table (4-FT Round Table with Tablecloth) \*\*6-8 Pax
- \$1 / Stool (Red Stools with No Backrest)

## Event Details

Order Person: \_\_\_\_\_

Contact No: \_\_\_\_\_

Email: \_\_\_\_\_

Company Name / Billing Address: \_\_\_\_\_

Delivery Address: \_\_\_\_\_

Event Date: \_\_\_\_\_ Ready Time: \_\_\_\_\_ No. of Pax: \_\_\_\_\_

Mode Of Payment: PayNow / Cheque / Credit Card / Credit Term: Approved Company (Please circle accordingly)

Special Arrangement: \_\_\_\_\_

