

SEVEN WONDERS

mini BUFFET

\$15.90+/pax for 15 pax
(Increment in multiples of 5 pax only)

SELECT FROM EACH CATERGORIES

RICE/NOODLE (SELECT 1 COURSE)

- o Wok Fried Chahan
- o Singapore Flavored Fried Rice
- o Spicy Tom Yum Fried Rice
- o Wok Fried "Sin Chew" Vermicelli
- o Mie Goreng Jawa Pedas
- o Bihun Goreng Kampung

POULTRY (SELECT 1 COURSE)

- o Signature Curry Chicken with Potatoes
- o Crispy Honey Chicken with Lemon Sauce
- o Ayam Masak Merah
- o Oat Cereal Chicken Fritters w Curry Leaves
- o Thai Basil Diced Chicken w Nuts

FISH (SELECT 1 COURSE)

- o Sautéed Fish Fillet in Lemon Butter Sauce
- o Szechuan Style Fish Fillet w Preserved Veg
- o Buttermilk Fried Fish Fillet
- o Sweet and Sour Baked Fish with Cilantro

VEGGIE (SELECT 1 COURSE)

- o Goreng Sayur Campur
- o Stir-Fried Baby Kai Lan with Garlic
- o Nonya Chap Chye w Black Fungus & Carrots
- o Xiao Bai Chye with Garlic Oyster Sauce

SIDE (SELECT 2 COURSES)

- o Steamed Prawn Dumpling with Chili Dip
- o Japanese Gyoza with Crisp Skirt
- o Tod Mun Pla (Thai Fishcake)
- o Silky Steamed Egg with Mushroom
- o Ebi Prawn with Ebiko Mayo Dip
- o Sambal Telur

SWEET TOOTH (SELECT 1 COURSE)

- o Chocolate Fudge Cake
- o Mini Swiss Roll
- o Chicago Famed Walnut Brownie
- o Plato de Frutas Tropicales
- o Chinese Almond Jelly
- o Cheng Tng Cold
- o Signature Mango Pomelo with Sago Cream

COMPLIMENTARY!

BEVERAGES (SELECT 1 COURSE)

- o Bottled Juice
- o Mineral Water



EIGHT SUMMITS mini BUFFET

**\$18.90+/pax for 15 pax
(Increment in multiples of 5 pax only)**

SELECT FROM EACH CATERGORIES

STARTER (SELECT 1 COURSE)

- o Thai Mango Salad with Roasted Peanuts
- o Chopped Romaine Greens Salad (tossed in Creamy-tangy Dressing with Honey Cherry Tomatoes)
- o Homemade Dan Hua Tang (Egg Drop Soup)
- o Tom Yum Talay (Seafood Soup)

RICE/NOODLE (SELECT 1 COURSE)

- o Chef's Ebiko Yakimeshi
- o Hainanese Fragrant Chicken Rice
- o Nasi Goreng Kampung
- o Spaghetti Creamy Carbonara with Turkey Ham
- o Cantonese Napa Cabbage Glass Noodles

POULTRY (SELECT 1 COURSE)

- o Louisiana Cajun Spiced Boneless Chicken Thigh
- o Delizio Butter Chicken
- o Classic Mongolian Boneless Chicken w Trio Peppers

SEAFOOD (SELECT 1 COURSE)

- o Minangkabau Assam Pedas Fish
- o Grilled Pacific Seabass w Mango Salsa
- o Malaysian-Style Fish Curry w Okra and Eggplants
- o Wok Sauteed Squid Rings in Sweet Sambal & Fresh Scallions
- o Kam Heong Black Pepper Prawn

VEGGIE (SELECT 1 COURSE)

- o Char Grilled Vegetables Medley with Aromatics
- o Hongkong Oriental Kale with Dark Mushroom Glaze
- o Sayur Lodeh (Seasonal Vegetables in Coconut Broth)
- o Shanghai Green w Shiitake Mushroom
- o Buddha's Delight (Luo Han Vegetables)

SIDE (SELECT 2 COURSES)

- o Scallop Yam Basket Parcels
- o Begedil - Spiced Potato Cakes with Sweet Sambal
- o Bean Curd Prawn Roll
- o Taiwanese Chai Poh Omelette
- o Sizzling Hotplate Egg Tofu
- o Crisp Pressed Beancurd with House Signature Sweet Chilli Glaze

SWEET TOOTH (SELECT 1 COURSE)

- o Éclairs à la Noix de Coco
- o Chicago Famed Walnut Brownie
- o American Cheese Cake
- o Vanilla Cream Puff
- o Signature Pulut Hitam w Coconut by Side
- o Plato de Frutas Tropicales
- o Sago con Melón Verde

COMPLIMENTARY!

BEVERAGES (SELECT 1 COURSE)

- o Bottled Juice
- o Mineral Water

ON CLOUD NINE

Mini BUFFET

\$21.90+/pax for 15 pax
(Increment in multiples of 5 pax only)
SELECT FROM EACH CATERGORIES

STARTER/ SOUP (SELECT 1 COURSE)

- Classic Caprese Salad
- Ham Pasta Salad with Ranch Dressing
- Cream of Mushroom with Crouton
- Szechuan Hot & Sour Soup

RICE/ NOODLE (SELECT 1 COURSE)

- Nasi Goreng Kampung
- Mediterranean Baked Cheesy Rice w Ham & Vege
- Fettuccine Alfredo with Broccoli tossed with Butter & Parmigiano
- Mala Shrimp Fried Rice
- Penang Style Wok Fried Kway Teow with Shrimps and Chives

VEGGIE (SELECT 1 COURSE)

- Sayur Lodeh (Seasonal Vegetables in Coconut Broth)
- Char Grilled Summer Vegetable
- Buddha's Delight (Luo Han Vegetables)
- Creamy Potato Au Gratin

HOUSE SPECIAL (SELECT 1 COURSE)

- Homemade Savory Murtabak
- Mutton Satay with Condiments
- Slow-cooked USA Beef in Piquant Rendang with Aromatics
- Ajiwani Fish Tikka

POULTRY (SELECT 1 COURSE)

- Imperial Chicken with Red Bell Pepper and Cashew Nuts
- Rendang Chicken
- Slow Cooker Chicken Cacciatore

SEAFOOD (SELECT 1 COURSE)

- Minangkabau Assam Pedas Seafood
- Grilled Grouper w Cilantro Salsa
- Cantonese-style Wok Fried Har Lok with Aromatic
- Torched Half Shell Scallop with Mentaiko Topping

SIDE (SELECT 2 COURSES)

- Tiger Prawn in Yuba Sheet
- Deep Fried Wanton w Vinegar Dip
- Deluxe Siew Mai with Prawn Topping
- Steamed Gingko Boat
- Osmanthus Scrambled Egg
- Hearty Shrimp Omelette w Cheese
- Braised Beancurd topped w Minced Chicken
- Sichuan Mala Style Tofu

SWEET TOOTH (SELECT 1 COURSE)

- Walnut Carrot Cake
- Classic Tiramisu
- Peach Gum with Red Dates, White Fungi & Gingko
- Nata De Coco with Aloe Vera
- Mini Fruit Tartlets

COMPLIMENTARY!

BEVERAGES (SELECT 1 COURSE)

- Bottled Juice
- Mineral Water

Terms & Conditions

Timing & Surcharge:

- Earliest delivery time is at 8.00am with food ready by 9am for buffet (with setup)
 - | Early surcharge of \$50.00+ is chargeable for delivery before 8am
- Earliest delivery time is at 9.00am for drop-off (bento/ mini buffet)
 - | Early surcharge of \$50.00+ is chargeable for delivery before 9am
- Late surcharge of \$120.00+ is chargeable for eating time after 7pm
- Food best consumed within 2 hours upon ready time (buffet with setup)
 - | Collection will be 2 hours after consumption time
- Food best consumed within 1.5 hours upon food ready time (drop-off without setup)
- Delivery Charge (Regular Buffet): \$70.00+
- Delivery Charge (Drop Off): \$38.00+
- Additional \$10.00+ for C.B.D Area and Tuas
(Postal code starting with first 2 digits 01 – 08, 17 – 19, 22, 23, 63)
- No delivery to Jurong Island and Sentosa
- A surcharge of minimum \$80.00+ is applicable for delivery to venue without lift landing for set up
- Additional surcharge of \$80.00+ is applicable for extra buffet point for lesser than 80 pax
- Actual delivery time will vary +/- 30mins from stipulated delivery time
- Order must be confirmed at least 5 working days before delivery date and will be subjected to availability

Rental Services:

- Extra table (3ft x 3ft) with skirting - \$20.00+ each
- Stools - \$1.00 each (transportation of \$80+ applies for order more than 20pcs)
- Porcelain wares, silverware & glass ware - \$8.00 each (Minimum of 2 staff required for 30pax)
- Service Staff is at \$120+/ staff for 3 hours
- Chef is at \$150+/chef for 3 hours

Cancellation of Order:

- Cancellation of order must be made at least 5 working days before event date
- 50% of the total bill will be chargeable if cancellation of order is made 3 working days prior to event date
- 100% of the total bill will be chargeable if cancellation of order is made on the event date
- Working days & hours refer to Mon to Fri (except public holiday) 9am to 6pm
- Delizio Catering reserve the right to change any T&C without any prior notice Conditions

Prevailing Tax:

- All prices subjected to 9% GST