



ISS-CDCS



FACILITY SERVICES
CATERING



**BUFFET MENU WITH HEALTHIER CHOICE @ \$10.00 per pax
MIN 30 PAX**

Specialty (Select 1 Item)

- Sweet Sour Chicken with Cucumber, Tomato & Pineapple (skinless)
- Chicken A-la King (skinless)
- Kai Tod Chicken with Spicy Plum Sauce
- Soya Sauce Boneless Chicken (skinless)
- Tandoori Boneless Chicken (skinless)

Curry (Select 1 Item)

- Chicken Masak Merah (Tomato Curry) (Skinless)
- Chicken Curry (Skinless with low fat evaporated milk & coconut milk)
- Indonesian Mutton Rendang
- Stir Fried Black Pepper Lamb OR Beef

Fish (Select 1 Item)

- Fish Fillet with Sweet & Sour Sauce
- Fish Fillet with Spicy Sichuan Sauce (baked)
- Stir Fried Fish Fillet with Spring Onion & Black Pepper Sauce
- Sambal Fish Fillet
- Stir-fried Fish Fillet in Black Bean Sauce

Cuttlefish (Select 1 Item)

- Buttered Cuttlefish Ring
- Cuttlefish Ring served with Tartar Sauce
- Grilled Cuttlefish stuffed with Minced Meat
- Grilled Whole Cuttlefish with Sambal
- You Tiao stuffed with Cuttlefish Meat served with mayonnaise

Vegetable (Select 1 Item)

- Chef Salad (Lettuce, Tomato, Cucumber served with 1000 Island and French Dressing)
- Braised Tofu with Young Corn and Mushroom
- Mapo Tofu with Minced Meat
- Mustard Green topped with Egg White
- Seow Pai Chye with Sliced Mushroom
- Hainanese Mixed Vegetable
- Malaysian Sayur Lodeh (50% milk, 50% coconut)

Savoury (Select 2 Items)

- Breaded Scallop
- Prawn Roll with Sweet Sauce
- Steamed Mini Soon Kueh
- Nonya Otah Nugget with Sambal
- Japanese Gyoza (steamed)
- Nonya Fish Otah wrapped in Coconut Leaf
- Steamed Siew Mai
- Vegetable Spring Roll

Noodles (Select 1 Item)

- Crabmeat Mee Goreng (more vegetables)
- Sin Chew Bee Hoon
- Vegetarian Fried Bee Hoon
- Wok Fried Hong Kong Noodle

Rice (Select 1 Item)

- Pineapple Rice topped with Chicken Floss
- Salted Fish Fried Rice
- Thai Olive Rice
- Fried Rice in Lotus Leaf

Dessert (Select 1 Item) (less sugar)

- Almond Longan Jelly
- Assorted Nonya Kueh
- Fresh Fruit Platter
- Fruit Cocktail Jelly
- Mango Pudding
- Pulut Hitam

Beverage (Select 1 item)

- Barley Cordial (less cordial)
- Lime Cordial (less cordial)
- Cold Jasmine Green Tea (less cordial)
- Coffee & Tea (Sugar & Creamer served separately)



Choose more of these dishes as they are prepared with less oil, salt and sugar and with more fruits & vegetables.
Pick not more than 1 deep fried item for every 5 dishes you order.

○ Transport Charge: \$40.00

○ Prevailing taxes applicable ○ A complete layout with disposable crockery, cutlery, serviettes, buffet tables with tablecloths and skirting will be provided



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FACILITY SERVICES
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**BUFFET MENU WITH HEALTHIER CHOICE @ \$12.00 per pax
MIN 30 PAX**

Specialty Chicken (Select 1 Item)

- BBQ Boneless Chicken (skinless)**
- Diced Chicken with Young Corn & Mushroom**
- Sweet & Sour Boneless Chicken with Tomato & Cucumber (skinless)**
- Tandoori Whole Chicken Drumstick**
- Teriyaki Boneless Chicken (skinless)**

Stew / Curry (Select 1 Item)

- Indonesian Mutton Rendang
- Hainanese Style Chicken Curry (skinless)**
- Chicken OR Lamb with Carrot, Onion & Mushroom (skinless)**

Fish (Select 1 Item)

- Breaded Fish Fillet with Tartar Sauce
- Fish Fillet in Black Bean Sauce**
- Fish Fillet with Spicy Sichuan Sauce**
- Steamed Fish Fillet with Sliced Ginger**
- Seabass Fillet topped with Spicy Nonya Sauce**

Cuttlefish (Select 1 Item)

- Cuttlefish Fillet in Spicy Sichuan Sauce (stir fried)**
- Grilled Whole Cuttlefish with Sambal**
- Grilled Sliced Cuttlefish with Minced Meat**
- You Tiao stuffed with Cuttlefish Meat (served with Mayonnaise)
- Prawns (Select 1 Item)**
- Buttered Oatmeal Prawn
- Prawn Roll with Sweet Sauce
- Prawn with Sichuan Sauce**

Vegetable (Select 1 Item)

- Chef Salad (Lettuce, Tomato, Cucumber served with 1000 Island and French Dressing)**
- Seow Pai Chye with Sliced Mushroom**
- Mixed Vegetable Deluxe**
- Lontong Vegetable (Low Fat Evaporated milk)**
- Stir-fried Sambal Long Bean with Tempeh & Tau Kwa**

Savoury (Select and 1 Item)

- Steamed Siew Mai**
- Nonya Fish Otah wrapped with Coconut Leaf**
- Nonya Otah Nugget with Sambal on Banana Leaf
- Steamed Mushroom Dumpling**
- Beancurd (Select 1 Item)**
- Braised Beancurd with Young Corn & Mushroom**
- Mapo Tofu with Minced Meat**
- Tauhu Telor with Spicy Peanut Sauce**

Noodles (Select 1 Item)

- Crabmeat Mee Goreng (more vegetables)**
- Hokkien Fried Bee Hoon Mee (more vegetables)**
- Stir-fried Sambal Hong Kong Noodle (more vegetables)**
- Vegetarian Fried Bee Hoon (more vegetables)**
- Rice (Select 1 Item)**
- Seafood Fried Rice**
- Nasi Goreng Istimewa with Ketchup**
- Pineapple Fried Rice topped with Chicken Floss & Shallot**
- Vegetarian Fried Rice**

Dessert (Select 1 Item)

- Assorted French Pastries
- Assorted Nonya Kueh
- Assorted Fresh Fruit Platter**
- Crème Caramel**
- Cold Jasmine Green Tea**
- Fruit Cocktail Jelly**
- Mango Pudding**
- Beverage (Select 1 item) (less cordial)**
- Barley Cordial**
- Lime Cordial**
- Orange Cordial**

Choose more of these dishes as they are prepared with less oil, salt and sugar and with more fruits & vegetables. Pick not more than 1 deep fried item for every 5 dishes you order.

- Transport Charge: \$40.00**
- Prevailing taxes applicable**
- A complete layout with disposable crockery, cutlery, serviettes, buffet tables with tablecloths and skirting will be provided**

MALAY SIT DOWN MENU WITH A HEALTHIER TWIST (HALAL)
\$ 200.00 PER TABLE, MINIMUM ORDER : 10 TABLES

APPETIZER (Pembuka Selera)

Sajian Sejuk

(Cold Cut Platter with Samosa, Chicken Roll, Sambal Sotong Ball, Marinated Seaweed, Marinated Baby Octopus & Prawn Salad)

OR

◀ Gado Gado with Peanut Sauce (Served separately)

SOUP (Sup)

◀ Sup Sirip Ikan Yu Dengan Isi Ketam
(Braised Shark's Fin Soup with Crabmeat)

MAIN DISHES (Hidangan Makanan)

Ayam Tom Yam

(Spicy Farm Fresh Whole Tom Yam Chicken)

◀ Sambal Siakap

(Steamed Seabass with Sambal)

Udang Goreng Bawang Puteh

(Buttered Garlic King Prawn)

◀ Kambing Rendang

(Mutton Rendang with Reduced Coconut Milk)

◀ Rampaian Sayur Bersama Sos Tiram

(Braised Broccoli with Assorted Mushroom topped with Oyster Sauce)

◀ Nasi Goreng Istimewa

(Seafood Fried Rice)

DESSERT (Pencuci Mulut) ▶

Mangga Pudding

(Mango Pudding with Evaporated Milk and Less Sugar)

BEVERAGE (Miniman) ▶

Jus Oren

(Orange Juice, Less Sugar)

Teh Cina

(Chinese Tea)



Choose more of these dishes as they are prepared with less oil, salt and sugar and with more fruit & vegetables.

Pick not more than 1 deep fried item for every 5 dishes you order.

Subjected to prevailing GST charge.

The First Halal Certified Caterer in Singapore since July 1999

**MULTI RACIAL SIT DOWN MENU WITH A HEALTHIER TWIST (HALAL)
\$ 200.00 PER TABLE, *MIMINUM ORDER : 10 TABLES***

APPETIZER

- ◈ Multi Racial Cold Cut Platter (Chinese)
(Prawn with Cocktail Sauce, Marinated Seaweed, Marinated Baby Octopus, Archar, Shark's Fin Egg Omelette & Diced Tikka Octopus)

SOUP

- ◈ Shark's Fin Soup with Crabmeat (Chinese)

MAIN DISHES

- Farm Fresh Tom Yam Chicken (Thai)
- ◈ Assorted Satay – Beef, Chicken & Mutton (Malay)
(Served with Peanut Gravy, Sliced Onions, Cucumber Wedges & Rice Cakes)
- ◈ Braised Fish Fillet with Tomato Concasse (Western)
- ◈ Masala King Prawn (Indian)
- ◈ Mixed Vegetable Deluxe with Mushroom (Chinese)
- ◈ Sambal Fried Rice Malay Style wrapped in Lotus Leaf (Malay)

DESSERT

- ◈ Fresh Cut Fruits

DRINKS

- ◈ Bandung Drink *(Less Sugar)*
- ◈ Chinese Tea



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Subjected to prevailing GST charge.

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CHINESE SIT DOWN MENU WITH A HEALTHIER TWIST (HALAL)
\$250.00 PER TABLE, MINIMUM ORDER : 10 TABLES

APPETIZER

- ◈ Continental Delight Superior Cold Cut Platter
(Shark's Fin Omelette, Prawn with Salad Cream, Marinated Jellyfish,
Foto Maki Roll, Spicy Fresh Scallop & Marinated Baby Octopus)

SOUP

- ◈ Shark's Fin Soup with Crabmeat & Fish Maw

MAIN DISHES

Double Boiled Whole Farm Fresh Imperial Herbal Chicken

- ◈ King Prawn with Sichuan Sauce
- ◈ Steamed Garoupa with Thai Style Chilli & Diced Mango
- ◈ Broccoli topped with Scallop & Oyster Sauce
- Yam Ring with Prawn, Cuttlefish, Mushroom,
Young Corn, Carrots & Cashew Nuts
- ◈ Seafood Fried Rice in Lotus Leaf

DESSERT

- ◈ Thai Tako

COMPLIMENTARY BEVERAGE

- ◈ Orange Juice (*Less Sugar*)

- ◈ Chinese Tea



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Subject to the prevailing GST charge.

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**CHINESE SIT DOWN MENU WITH A HEALTHIER TWIST (HALAL)
\$300.00 PER TABLE, *MINIMUM ORDER : 10 TABLES***

APPETIZER

Individual Seafood Medley in Crispy Yam Basket
(Scallop, Prawn, Marinated Octopus & Sliced Lobster)

SOUP

◀ Shark's Fin Soup with Crabmeat

MAIN DISHES

Tom Yam Whole Farm Fresh Chicken

Mayonnaise King Prawn

◀ Steamed Halibut Fillet with Spicy Sichuan Sauce

◀ Broccoli topped with Shiitake Mushroom & Oyster Sauce

◀ Grilled Small Cuttlefish stuffed with Minced Meat topped with Oyster Sauce

◀ Seafood Fried Rice in Lotus Leaf

DESSERT

◀ Mango Pudding with Fresh Mango (Individual cup. *Less Sugar*)

COMPLIMENTARY BEVERAGE

◀ Orange Juice (*Less Sugar*)

◀ Chinese Tea



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Subject to the prevailing GST charge.

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1 DAY SEMINAR
2 TEA BREAKS AND 1 LUNCH

LUNCH MENU WITH HEALTHIER CHOICE @ \$14.00 per pax MIN 30 PAX

Specialty (Select 1 Item)

- BBQ Boneless Chicken (skinless)**
- Chicken Chop topped with Honey Lemon Sauce
- Chicken A-la King**
- Beef Masak Merah (Tomato Curry)**
- Hainanese Style Mutton Curry (Low Fat Evaporated Milk)**
- Indonesian Chicken Rendang
- Chicken Stew (skinless) with Carrot, Peas & Mushroom**

Fish (Select 1 Item)

- Breaded Fish Fillet with Tartar Sauce
- Grilled Fish Fillet in Black Bean Sauce**
- Fish with Tomato Concasse (baked)**

Seafood (Select 1 Item)

- NZ Green Mussel Mornay
- Grilled Whole Cuttlefish stuffed with Minced Meat topped with Sambal**
- Sliced Cuttlefish with Minced Meat**
- Scallop Mornay

Vegetable (Select 1 Item)

- Chef's Salad (Lettuce, Tomato, Cucumber served with 1000 Thousand Island and French Dressing)**
- Coleslaw Mixed Vegetable**
- Cauliflower and Sliced Carrot Au Gratin**
- Fried Bean Sprouts with Salted Fish

Snack (Select any 1 Item)

- Steamed Siew Mai**
- Honey Prawns
- Steamed Japanese Gyoza**
- Steamed Crystal Dumpling**

Noodles (Select 1 Item)

- Fried Sin Chew Bee Hoon
- Hokkien Fried Bee Hoon
- Spaghetti Chicken Bolognaise
- Stir-fried Char Kway Teow

Dessert (Select any 1 Item)

- Almond Longan Jelly**
- Assorted French Pastries
- Assorted Fresh Fruit Platter**
- Bubur Cha Cha
- Pearl Sago with Mango Puree**
- Sago Melaka (Less Brown Sugar & Coconut Milk)**
- Cream of Red Bean (less sugar)**

- Roast Chicken Cordon Bleu (skinless)**
- Teriyaki Boneless Chicken (skinless)**
- Tandoori Baked Chicken (skinless)**

Carvery (Select 1 Item)

- Assorted Sate (Beef, Chicken, Duck & Mutton)**
- Roast Leg of Lamb with Mint Sauce
- Sirloin of Beef with Black Pepper Sauce
- Duck Breast wrapped with Popiah Skin (skinless)**

- Fish Mornay
- Ikan Masak Assam Pedas**

Prawns (Select 1 Item)

- Tempura Prawn
- Prawn topped with Mayo (Reduced)**
- Prawn with Spicy Sichuan Sauce**

- Nonya Mixed Vegetables**
- Stir-fried Long Beans with Shrimp Sambal**

Beancurd (Select 1 Item)

- Braised Beancurd with Young Corn & Mushrooms**
- Ma Po Tofu with Minced Meat**
- Tauhu Telor with Spicy Peanut Sauce

Rice (Select 1 Item)

- Almond Raisin Rice
- Mushroom Risotto Rice
- Pineapple Fried Rice topped with Chicken Floss & Shallot
- Seafood Fried Rice in Lotus Leaf

Beverage (Select 1 Item) (Less cordial)

- Barley Lime Cordial
- Blackcurrant Cordial
- Orange Cordial
- Cold Jasmine Green Tea



Choose more of these dishes as they are prepared with less oil, salt and sugar and with more fruits & vegetables.
Pick not more than 1 deep fried item for every 5 dishes you order.

- Transport Charge: \$60.00 (1 day seminar)
- Prevailing taxes applicable ○ A complete layout with disposable crockery, cutlery, serviettes, buffet tables with tablecloths and skirting will be provided