



STANDARD BUFFET

Inclusions:

- Full complete buffet presentation with covered and skirted table
- Full set of bio-degradable cornware, serviette and garbage bag provided
- Food warmer for hot food
- Beverage served in cold dispenser

Extras Chargeable:

- Transportation charge at S\$45.00 for delivery to non CBD areas. Additional S\$10.00 will apply for delivery to CBD areas denoted by the first 2 digits of the postal code: Robinson – 01, 04, 05, 06, 07, 08; Marina Square – 03, 17; Orchard – 22, 23; Brash Basah – 18, 19
- Transportation charge at S\$120.00 for delivery to Jurong Island and Sentosa
- Additional charge for venues without direct lift access. Additional S\$10.00 per level
- Catering charge may applies



Peranakan Delights

**** Healthier oil are used for all food items**

S\$20.00 per person *with a minimum of 30 (thirty) persons*

APPETIZER

Gado Gado

Fresh Cucumber, Baked Tempeh, Deep Fried Bean Curd, Hard Boiled Egg, Blanched String Bean, Shredded Cabbage, Beansprout, Chinese Spinach, Potato served with Spicy Tamarind Peanut Sauce accompanied with Keorpok

Kerabu Nenas (Pineapple Salad)

Pineapple Salad with Consist of Pineapple, Tomato, Onion, Long Bean, Coriander Leaves and Chili

DIY STATION

Traditional Mee Siam (Whole-Grain)

Lightly cooked Rice Vermicelli and Beansprout with Sambal Chili served with Prawn, Deep Fried Bean Curd, Hard Boiled Egg accompanied with chopped Chives, Calamansi halves and Sambal Chili on the side with Spicy Tamarind Gravy

Kueh Pie Tee *DF

Braised Shredded Turnip and Carrot accompanied with Fresh Crab Meat, Chopped Hard Boiled Egg topped with Coriander Leaves, Grounded Peanut and Homemade Garlic Chili served in Kueh Pie Tee Shell

HOT ENTREES

Signature Mutton Rendang

Slow Cook Mutton Cube in Rich Spiced Coconut Milk

Ayam Pong Teh

Nonya Style Free Range Chicken and Potato Stew flavoured with Fermented Soy Bean Sauce

Homemade Otah Otah

Oven Baked Fish Mousse blended with Coconut Milk, Light Spices, Aromatic Herbs

Chap Chye

Mixed Vegetable Stew in Flavourful Prawn Stock

Brown Rice

DESSERTS

Chilled Chendol

Red Bean, Pandan Flavored Jelly Noodle served in Fresh Coconut Milk sweetened with Gula Melaka

Fresh Cut Fruit Platter

BEVERAGE

Blood Orange Juice / Pomegranate / Cloudy Apple

Drinking Water

8A ADMIRALTY STREET FOOD EXCHANGE @ADMIRALTY #07-28 SINGAPORE 757437

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Italian Flavours

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APPETIZERS

Insalata di Arugula (V)

Arugula Salad with Freshly Cracked Black Pepper; Garlic Crouton Hazelnut Balsamic Vinaigrette

Traditional Caprese Salad (V)

Buffalo Mozzarella Cheese with Heirloom Tomato, Sweet Basil, Spanish Extra Virgin

SOUP

Classic Minestrone Soup (V)

with Bean, Whole-Grain Pasta, Melody Of Garden Vegetable

HOT ENTREES

Grilled Free Range Chicken

with Spicy Pomodoro Sauce

Pan Fried Sutchi Fillet

with Citrus Pesto Sauce

Sauteed Assorted Seafood

with Anchovy Sauce, Capers, Olives, Sweet Basil, Lemon Jus

Oven Baked Beef Meatball

with Bechamel, Parmesan Cheese

Ratatouille (V)

with Fine Herbs

Spaghetti Aglio e Olio (Whole-Grain)

with Bacon Bits and Bird's Eye Chili

DESSERTS

Lavender Scented Panna Cotta

topped with Mixed Berries Compote

Fresh Cut Fruit Platter

BEVERAGE

Blood Orange Juice / Pomegranate / Cloudy Apple

Drinking Water



Local Favourites

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S\$25.00 per person *with a minimum of 30 (thirty) persons*

APPETIZER

Top Shell in Oriental Vinaigrette

Chopped Onion, Chili, Cilantro with Shredded Carrot, Cucumber topped with Pomelo

DIY STATION

Occasions Laksa Lemak (Whole-Grain)

Thick Vermicelli Rice Noodle accompanied with Prawn, Sliced Fishcake, Hard Boiled Egg, Stuffed Tau Pok topped in Fragrant Spicy Coconut Gravy served with Finely Chopped Laksa Leaves and Homemade Sambal Chili

HOT ENTREES

Signature 'Samsui' Chicken

Juicy, Succulent 'White Cut Chicken' served with Homemade Ginger Sauce accompanied with Fresh Lettuce and Cucumber on the side

Teochew Style Braised Duck

240-minutes Slow Braised Duck with Asian Aromatic Spices

Assam Ikan Pedas

Mackerel Fillet cooked in Tamarind Juice accompanied with Aubergine, Okra and Tomato

Stir Fried Cereal Prawn *DF

Tiger Prawn with Crispy Oatmeal topped with Bird's Eye Chili and Curry Leaves

Steamed Assorted Dim Sum with Homemade Chili Dip

Prawn Har Kow and Chicken Siew Mai

Steamed Silken Tofu with Assorted Mushroom (V)

Shiitake, Enoki and Shimeji

Poached Local Spinach with Chopped Egg Trio (V)

Local Spinach in Vegetable Broth topped with Chopped Hard Boiled Egg, Salted Egg and Century Egg

Garlic Olive Fried Rice (V) (Whole-Grain)

Olive Vegetable and Scallion topped with Diced Long Bean and Carrot

DESSERTS

Chilled Eight Treasure Cheng Teng

Gingko Nut, Lotus Seed, Dried Longan, Red Date, White Fungus, Pearl Barley, Dried Persimmon, 'Pang Da Hai'

Fresh Cut Fruit Platter

BEVERAGE

Blood Orange Juice / Pomegranate / Cloudy Apple

Drinking Water

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Morden French

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APPETIZER

Miniature Tart Shell Cheese Fondant
Home Baked Fresh Mozzarella in Mini Tart

DIY SALAD STATION

Nicoise Salad
Tuna Chunk, Potato, Tomato, Red Spanish Onion, Extra Fine Bean, Hard Boiled Egg, Black Olive, with Dijonnaise

SOUP

Classical French Onion Soup
served with Thinly Sliced Baguette on the side

HOT ENTREES

Lamb Stew
with Herbs de Provençal

Baked Marinated Free Range Chicken
with Sage, Paprika, Cajun Spice

Pan Fried Tasmania Salmon Fillet
with US Asparagus, Raisin Caper Sauce

Sautee Assorted Seafood
with Sweet Basil, Caper, Black Olive, Saffron Cream Sauce

Broccoli and Cauliflower (V)
with Swiss Gruyere, Parmigiano Reggiano, Mornay Sauce

White Truffle Oil Scented Mashed Potato (V)
with Fine Herbs

Classical Pilaf Rice (V) (Whole-Grain)
with Toasted Almonds, Californian Raisin

DESSERTS

Vanilla Profiterole
with Chocolate Sauce at the side

Fresh Cut Fruit Platter

BEVERAGE

Blood Orange Juice / Pomegranate / Cloudy Apple

Drinking Water



Essentially Thai

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S\$30.00 per person *with a minimum of 30 (thirty) persons*

APPETIZER

Satay Gai

Thai Styled marinated Chicken Breast served with Thai Peanut Sauce and Cucumber Chili Sauce

Poh Piah (V)

Baked Vegetable Spring Roll served with Garlic Thai Chili Dip

Tod Man Pla

Curried Fish Cake served with Coriander Thai Chili Dip

SALAD

Yam Som-O

Fresh Pomelo Salad with Tiger Prawn, Roasted Shallot and Garlic, Grounded Peanut, Coconut Flakes in Sweet and Sour Chili Dressing

Som Tam (V)

Fresh Green Papaya Salad with Cherry Tomato, Chopped Long Bean, Roasted Peanut in Chili Lime Dressing

SOUP

Tom Yam Talay

Assorted Seafood in Spicy and Sour Soup with Mushroom Trio, Galangal, Lemongrass, Shallot and Bird's Eye Chili

HOT ENTREES

Neau Pad Med Ma Moun

Stir Fried Wagyu Beef with Cashew Nut and Capsicum Duo in Roasted Chili Paste

Gaeng Kiew Wan Gai

Green Curry with Thai Eggplant, Sweet Basil and Free Range Chicken

Pla Kapong Khao Neung Manao

Steamed Sea Water Sea Bass Fillet with Garlic Lime Chili Sauce

Pad Broccoli Hoy Shell

Wok Fried Broccoli with Scallop in Oyster Sauce

Khao Pad Sapparot Goong Sod (Whole-Grain)

Pineapple Fried Rice with Prawn accompanied with Black and Golden Raisin

DESSERTS

Man Cheam

Steamed Sweet Tapioca with Coconut Cream at the side

Fresh Cut Fruit Platter

BEVERAGE

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Drinking Water

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American Favourites

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APPETIZER

Prawn Cocktail with Salmon Roe

Tiger Prawn with Iceberg Lettuce, Sliced Avocado, Sweet Mango Cubes in Cocktail Sauce topped with Salmon Roe accompanied with Lemon Slice and Tabasco Sauce at the side

Grilled Vegetable Platter (V)

Aubergine, Zucchini, Sun-Dried Tomato and Champignon Mushroom with Herbs and Extra Virgin Olive Oil accompanied with Feta Cheese and Kalamata Olive

SALAD

Cob Salad

Air Flown Mesclun Green, Tomato, Bacon Bits, Shredded Chicken Breast, Chopped Hard Boiled Egg, Sliced Avocado, Feta Cheese, Balsamic Vinaigrette

Cold Pasta Salad (V) (Whole-Grain)

with Shredded Chicken Breast, Sun-Dried Tomato, Basil Pesto

SOUP

Wild Mushroom Soup Scented with White Truffle Oil (V)

served with Thinly Sliced Baguette on the side

HOT ENTREES

Tuscan Rotisserie Free Range Chicken

with Fresh Rosemary Jus

Pan Fried Sea Water Red Snapper Fillet

with Lime Zest and topped with Lemon Dill Butter Sauce

Oven Baked Mussel

with Capers, Coriander, Fresh Tangy Tomato Sauce

Assorted Sausage Platter with Mustard

Peppered and Cheese Chicken Sausage

Summer Vegetable (V)

with Shallot and Pine Nut, Olive Oil

Baked Tomato Rice (V) (Whole-Grain)

with Mixed Garden Vegetable

DESSERT

Bread and Butter Pudding with Chocolate, Walnut, Raisin,

served with Vanilla Sauce

Fresh Cut Fruit Platter

BEVERAGE

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Drinking Water

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