



# HEALTHY BUFFET





# Have you met Grain?

**At Grain, we believe in improving lives through meaningful food experiences.**

Everything we do is purposeful and carefully thought through – every ingredient, element and idea has a role to play in serving the Grain **EXPERIENCE**. Drawing flavours from all around the world to keep the menu exciting from city of Lyon, by the Mediterranean sea to the spice trail from Asia and beyond, we never settle for what's expected.

Top chefs from all around the world, hailing from Michelin star restaurants and MasterChef, partner with us to deliver you a wholesome **FOOD** experience. We turn events into occasions as we cater to special dietary requirements and personalise setups to impress and delight your guests.

The Grain experience should satisfy not only on a hunger level, but also an emotional one. By **PUSHING THE LIMITS** of how food makes us feel, we can build a community that has only one thing on their mind: "What will we eat next?"

# Our experience with catering

We have catered for all kinds of events from 10 to 1000+ people.  
Below are just a few examples of happy Grain customers.

<b>FINANCE</b>	<b>TECHNOLOGY</b>	<b>MEDIA AND MARKETING</b>	<b>EDUCATION</b>	<b>HEALTHCARE</b>
Aviva	Accenture	FOX Networks	NTU	GlaxoSmithKline
AXA	Amazon	IMDA	NUS	Johnson & Johnson
Citibank	Facebook	National Geographic	SIM	National Healthcare Group
DBS Bank	Google	ONE Championship	SMU	Novartis
OCBC Bank	IBM	Singapore Press Holdings	SP	Singapore General Hospital
<b>OIL AND GAS, SHIPPING AND LOGISTICS</b>	<b>GOVERNMENT AND PUBLIC SECTOR</b>	<b>TRANSPORTATION AND ENGINEERING</b>	<b>PROFESSIONAL SERVICES</b>	<b>LIFESTYLE, FAST MOVING CONSUMER GOODS</b>
ExxonMobil	A*STAR	CapitaLand	Clifford Chance	LVMH
Keppel	E21	Changi Airport Group	Deloitte	Nestlé
PSA Singapore	MINDEF	Far East Group	Drew and Napier	Nike
Shell	Ministry of Foreign Affairs	Grab	KPMG	Procter & Gamble
SP Group	People's Association	Singapore Airlines Limited	Maxwell Chambers	Unilever

# What others are saying about Grain

Don't just take our word for it, hear what our customers have to say.

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The decoration was elegant, the taste was excellent and the variety of choices was sufficient to make our guests happy. The sales representative was very attentive and considerate, he did his very best to cater to all our requests. Thank you!

**Nick Lo, Google**

The decorations and placement of the food was very beautiful, guest commented on the nice appearance and great food. The delivery specialist was very professional and was on time.

**Idy, Singapore-ETH Centre (SEC)**

We love Grain because it's not just food for the body but food for the soul without ever compromising on flavours. And their mini teasers of guilt-free (we'd like to think so) pastries is Grain's cute way of saying we care about your well-being but we love you too.

**Jaspal Kaur, Office Manager, Uber**

Great taste and appearance. My guests loved the food and commented that it is not typical catering food and is also very healthy. The buffet specialist did a great job! He came early for setup, was responsive to texts, and was very pleasant and friendly.

**Adeline Tan, residential**

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# Healthy Buffet

Wholesome dishes packed with superfoods to help you stay energised.

## \$13/guest

(\$13.91 w/ GST)

8 courses and 1 complimentary  
iced spring water

Min 30 guests



**Healthier  
Menu**

Eat all foods in moderation.



**Wholegrain  
options**

available here  
Eat all foods in moderation.



**We use  
healthier oil**

Eat all foods in moderation.



Delivery fee is \$60 (\$64.20 w/ GST)

Orders need to be finalised at least 3 working days before the event

Teardown time will be 2 hours and 15 minutes from serving time (latest 10:30PM)

Orders have to be in increments of 5 guests

+\$4/guest for 20 guests, +\$2/guest for 25 guests



# Healthy Buffet

Choose only one item from each category.

## SALAD

**Garden Green Salad**  
with balsamic vinaigrette



**Basil Raisin Quinoa Tabbouleh**  
with orange and grapefruit dressing



**Mixed Berry Spinach Salad**  
with roasted sesame yuzu dressing



## MAIN

**Multigrain Basil Rice**  
with pearl barley and shallots



**Ajumma-approved Kimchi**  
**Fried Brown Rice**  
with shiitake mushroom that's gone wild



**Wild Mushroom Brown Rice Fusilli**  
with basil and chilli flakes

**Wok-fried Purple Wheat Noodles**  
with asparagus and shiitake mushroom



## POULTRY

**Grain Hainanese Chicken Breast**  
with dark soy, homemade chilli and ginger puree

**Grilled Farm Fresh Chicken**  
extra TLC taken to give you soft and juicy meat



**Slow Roast Tie Guan Yin Chicken**  
with coriander and crispy tea leaf

## FISH

**Basil Marinara Dory**  
topped with lychee and peach salsa

**Coriander Pesto Dory**  
in light butter sauce with cucumber salad



**Mediterranean Dory**  
infused with oregano and rosemary



## VEGETABLE

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### Ratatouille Niçoise

French vegetable stew with zucchini, capsicum and eggplant



### Charred Red Cabbage with Roasted Mixed Greens

not as innocent as the name



**Roasted Rainbow Vegetable**  
with broccoli, eggplant, carrots  
and yellow zucchini



## SIDE

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**Deep-fried Codfish Tofu Bites**  
with lemon cheese dip



**Deep-fried Seafood Croquette**  
with fresh fruit BBQ sauce

**Deep-fried Korean Chicken Wings**  
with soy-garlic glaze

**Deep-fried Tofu Skin Roll**  
with Thai chilli dip



## DESSERT

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**Fresh Fruit Platter**  
assorted tropical fruits



## DRINK

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**Freshly Squeezed Pink  
Grapefruit Juice**  
with lemon and sage

**Cherry Hibiscus Iced Tea**  
made with dried Japanese hibiscus  
and cherry juice



# Frequently asked questions

## Order

### **When can I place my order?**

Our kitchens are open from Monday to Saturday, and occasional Sundays with huge events. We will still be open every day in December to spread the Christmas cheer. Orders should be placed at least 3 working days in advance — the earlier the better. Kindly refer to the respective menus for specific details.

### **Is there a minimum order? How about delivery fee and extra charges?**

In general, the minimum order is for 30 guests. Delivery fee is \$60 (\$64.20 w/ GST) and will be waived for orders above \$1000 (\$1070 w/ GST). If your location has no direct lift/ramp access, and require food/equipment to be carried up stairs, there will be a no-lift surcharge of \$50–\$100 before GST, based on number of storeys.

Our latest teardown timing is 10:30PM. Teardowns after 10:30PM will be charged \$120 (\$128.40 w/ GST).

Any time extension beyond your event teardown time will be charged \$15 (\$16.05 w/ GST), with a maximum extension of 1 hour.

### **What happens if I need to cancel my order?**

Cancellations need to be made at least 3 working days before the event. Cancellations made with less than 3 working days notice will incur a 50% charge. Cancellations made with less than 24 hours notice will not be refunded.

### **How can I pay?**

Credit card, cheque or bank transfer work for us. We will send you the payment details once your order is confirmed.



# Frequently asked questions

## Food

### Is Grain Halal?

Yes we are certified Halal.

### Can Grain cater to special dietary requirements?

Let us know in advance and we will always do our best to help.

## Service

### When is the teardown time and what happens after?

Teardown time will be 2 hours and 15 minutes from serving time. Grain will take care of the setup and teardown. We will also dispose of any leftovers.

### What time will you set up?

We will make sure the place is ready 15 minutes before the event. If your event starts at 12:00PM, we will usually arrive by 11:00AM and make sure everything is set up by 11:45AM.

### Does Grain provide furniture?

We will only be providing our own tables for the buffet setup. Disposable biodegradable plates, cutlery and cups will also be provided. Tableware and glassware can be arranged as a special request.

### Will there be service staff?

Our friendly service staff are available at \$80 (\$85.60 w/ GST) for a 4-hour period.



