



## Who We Are

Eatzi Gourmet comprises of Catering, Bakery and Bistro divisions certified Halal by MUIS. We are a wholly-owned subsidiary of JP Pepperdine Group Pte Ltd (formerly known as Jack's Place Holdings Pte Ltd: Winner of Singapore Heritage Brand Award 2006 and Silver Award Winner of Singapore Promising Brand 2006).

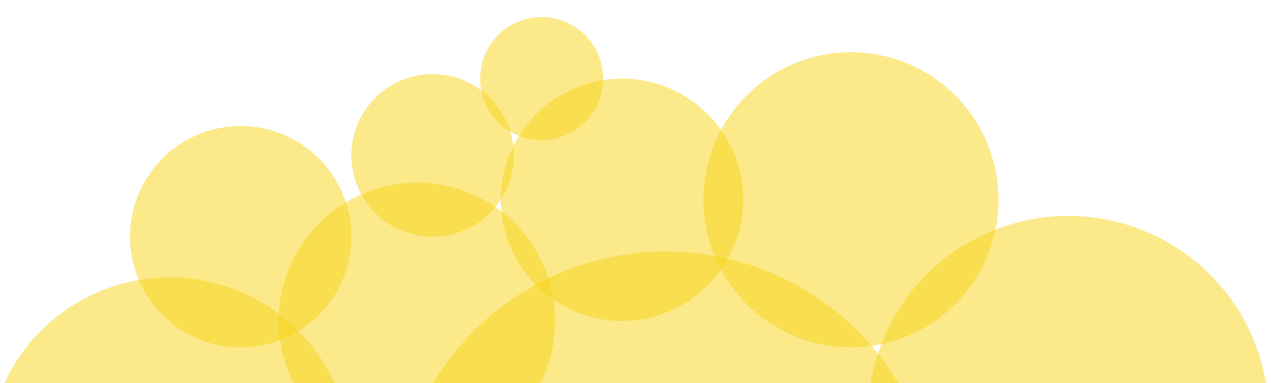
## Commitment to Taste

Since 1991, we are committed to work with our guests to create events which fulfills your budget requirements while exceeding expectations. From choosing the appropriate theme, setting the venue & ambience, menu to adding just the right touches - from start to finish - we'll take care of the details, so that you can relax and enjoy the food.

A palatable selection of menus featuring Fusion, Western, Chinese, Malay and International cuisines are offered, using only the finest and freshest ingredients available.

## Customer Satisfaction

Our diverse menus, served in unique presentations and with professionalism, has allowed us the opportunity to delight many Singapore's Wedding Couples, Government agencies and Companies.



# MINI BUFFET

## MINI BUFFET A

40.00 PER TRAY - 43.60 w/GST (MIN 6 TRAYS)

Choose 1 Item from each category. Each tray is suitable for approximately 20 pax.

\*Excludes transportation charge of \$30.00 per trip. (\$32.70 w/GST)



### STARTER

- Apple Waldorf Salad with Honey Mustard Dressing
- Caesar Salad topped with Hard Boiled Eggs & Parmesan Cheese
- Fruity White Rojak with Ginger Bud Flower Dressing
- Potato Salad with Curry Mayo & Turkey Bits
- Summer Corn & Tomato Salad with Sesame Dressing

### RICE/NOODLES

- Hainanese Fragrant Steamed Rice
- Pineapple Fried Rice with Cashew Nuts & Raisins
- Yang Chow Fried Rice
- Fried Kampong Mee Siam on Banana Leaf with Sambal Chilli
- Sin Chow Bee Hoon
- Stir-Fried Laksa Noodles with Dried Tau Pok Slices

### VEGETABLES / BEANCURD

- Golden Fried Beancurd with Thai Chilli Sauce
- Broccoli & Cauliflower with Chinese Mushrooms & Wolfberries
- Hainanese Chap Choy with Black Fungus
- Sayur Lodeh (Curry Mixed Vegetables)
- Siew Pak Choy in Oyster Sauce

### MEAT

- Braised Dark Soya Sauce Chicken with Roasted Ginger & Wolfberries
- Stir-Fried Chicken with Black Pepper Onion
- Hawaiian Chicken topped with Grilled Caramelised Pineapple
- Poached Hainanese White Chicken with Signature Chilli & Dark Soya Sauce
- Salt & Pepper Chicken Cutlet

### FISH

- Golden Fried Dory with Honey Lemon Sauce
- Golden Fried Dory with Sweet & Sour Sauce
- Golden Fried Dory with Tartar Sauce
- Hong Kong Style Steamed Dory with Fried Garlic & Coriander in Light Soy Sauce
- Stir-Fried Black Pepper-Garlic Fish Fillet

### SAVOURY

- Golden Fried Seaweed Chicken
- Golden Fried Squid Cheese Net Ball
- Golden Fried Chicken Pocket
- Golden Fried Curry Samosa
- Golden Fried Spring Roll

### DESSERT

- Honeydew Ice Jelly with Mint Leaf
- Honey Sea Coconut with Longan
- Mango Pudding with Mixed Fruit & Mint Leaf
- Seasonal Fresh Fruit Platter
- Almond Jelly with Longan

### PASTRY

- Mixed Fruit Muffin
- Mini Chocolate Éclair
- Mini Cream Puffs
- Mini Swiss Roll
- Sliced Chocolate Pound Cake

### ADD ON PACKET DRINK \$1.20 (min 20pkt)

(\$1.31 w/GST)

- Green Tea
- Ice Lemon Tea
- Chrysanthemum Tea
- Apple Juice
- Dasani Mineral Water

# MINI BUFFET

## MINI BUFFET B

45.00 PER TRAY - 49.05 w/GST (MIN 6 TRAYS)

Choose 1 Item from each category. Each tray is suitable for approximately 20 pax.

\*Excludes transportation charge of \$30.00 per trip. (\$32.70 w/GST)



### STARTER

- Arugula Salad with Tangerine, Sultana Raisins & Cashew Nuts
- Garden Mixed Greens Salad with Thousand Island Dressing 🌿
- Mango & Prawn Salad
- Mixed Fruit Salad with Crushed Cashew Nuts 🌿
- Salad Bar: Crispy Greens, Bread Croutons, Olives, Cherry Tomato & Salad Dressing 🌿

### RICE

- Korean Kimchi Fried Rice
- Baked Rice with Chicken & Sliced Mushrooms
- Steamed Pumpkin Rice with Sultana Raisins & Cashew Nuts 🌿
- Steamed Butter Pilaf Rice with Sultana Raisins & Cashew Nuts 🌿
- Thai Tom Yam Fried Rice

### NOODLES

- Fusilli Aglio Olio with Parmesan Cheese & Chilli Flakes
- Hong Kong Noodles with Trio Mushroom 🌿
- Linguine with Sliced Mushrooms
- Stir-Fried Laksa Noodles with Dried Tau Pok Slices
- Penne with Herbs, Tomatoes & Peas 🌿

### VEGETABLES / BEANCURD

- Egg Tofu with Cabbage
- Beancurd Medallion with Chilli Crab Sauce
- Baked Broccoli & Cauliflower Au Gratin
- Stir-Fried Celery with Trio Capsicums & Crushed Cashew Nuts 🌿
- Sautéed Kai Lan with Chopped Garlic

### MEAT

- Baked Chicken with Eatzi Mushroom Sauce
- Fermented Beancurd Chicken Winglets
- Hawaiian Chicken topped with Grilled Caramelised Pineapple
- Honey Baked Chicken
- Sichuan Style Kong Pao Chicken with Cashew Nuts

### FISH

- Grilled Dory with Mango Salsa
- Grilled Dory with Pesto Cream topped with Parsley & Sliced Cherry Tomato
- Golden Fried Dory with Cereal & Curry Leaves
- Golden Fried Fish Fillet drizzled with Honey Rock Sugar
- Stir-Fried Fish Fillet with Ginger & Spring Onion

### SEAFOOD

- Golden Fried Breaded Prawns with Salsa Sauce
- Grilled Squid in BBQ Sauce
- Stir-Fried Butter Cereal Prawns in Curry Leaves & Chilli Padi
- Stir-Fried Prawns in Signature Sambal Chilli
- Squid in Oyster Hoisin Sauce

### SAVOURY / DIM SUM

- Prawn Wanton
- Golden Fried Sesame Peanut Balls 🌿
- Steamed Chicken Siew Mai
- Steamed Shrimp Har Kau
- Otah

### DESSERT

- Rainbow Bobo Cha Cha (Hot)
- Chendol with Gula Melaka
- Seasonal Fresh Fruit Platter
- Soursop Ice Jelly with Lime
- Red Bean Soup with Winter Melon (Hot)

### PASTRY

- Banana Chocolate Chip Muffin
- Sliced Marble Cake
- Mini Apple Crumble
- Mini Chocolate Brownie
- Mini Chocolate Muffin

### ADD ON PACKET DRINK \$1.20 (min 20pkt)

- (\$1.31 w/GST)
- Green Tea
- Ice Lemon Tea
- Chrysanthemum Tea
- Apple Juice
- Dasani Mineral Water

# MINI BUFFET

## MINI BUFFET C


50.00 PER TRAY - 54.50 w/GST (MIN 6 TRAYS)

Choose 1 Item from each category. Each tray is suitable for approximately 20 pax.

\*Excludes transportation charge of \$30.00 per trip. (\$32.70 w/GST)



### STARTER

- Air-flown Mesclun Salad with Vinaigrette Dressing
- Assorted Sushi served with Condiments
- Gado Gado with Thick Peanut Sauce 
- Salad Nicoise with Tuna Chunks
- Smoked Salmon Fusilli Pasta Salad


### RICE

- Vegetarian Fried Rice 
- Thai Tom Yum Fried Rice
- Korean Kimchi Fried Rice
- Nasi Goreng Istimewa
- Seafood Baked Rice

### NOODLES

- Fusilli Aglio Olio with Parmesan Cheese & Chilli Flakes
- Linguine with Sliced Mushrooms
- Pasta Chicken Bolognese with Basil
- Seafood Marinara Fusilli with Herbs
- Stir-Fried Laksa Noodles with Dried Tau Pok Slices

### VEGETABLES

- Baked Asparagus with Cheese & Chicken Ham
- Beancurd with Salted Egg & Butter Cereal
- Sautéed Trio Mushroom   
(Shimeji, Button & Abalone Mushrooms)
- Broccoli & Cauliflower in Garlic Butter Sauce
- Stir-Fried Eggplant topped with Minced Chicken

### MEAT

- Peranakan Satay Chicken
- Buffalo Chicken Winglets dusted with Sesame Seeds
- Chicken Cordon Bleu with Nacho Cheese Dip
- Sweet & Sour Chicken with Mixed Capsicums & Pineapple Cubes
- Chicken Rendang with Potato Wedges


### FISH

- Baked Fish Fillet with Signature Sambal Chilli Sauce
- Peranakan Style Assam Fish with Kaffir Lime Leaves & Lemongrass
- Salted Egg Fish Fillet with Curry Leaves & Chilli Padi
- Baked Dory Fish with Orange Cream Sauce
- Stir-Fried Dory Fish with Ginger & Spring Onion

### SEAFOOD

- Squid with Chincalok Salsa
- Baked Half-Shell Scallop with Salted Egg Sauce
- Baked Half-Shell Scallop with Mozzarella Cheese
- Steamed Half-Shell Scallop with Garlic Shoyu
- Stir-Fried Prawns in Curry Lemak Sauce

### SAVOURY / DIM SUM

- Breaded Crab Claw with Tartar Sauce
- Golden Fried Breaded Scallop with Tartar Sauce
- Golden Fried Vegetable Gyoza 
- Steamed Chicken Siew Mai
- Steamed Shrimp Har Kau

### DESSERT

- Chilled Mango Sago & Pomelo
- Seasonal Fresh Fruit Platter
- Soursop Ice Jelly with Lime
- Green Bean Soup with Gula Melaka (Hot) 
- Pulut Hitam (Hot) 

### PASTRY

- Assorted Mini Swiss Rolls
- Sliced Chocolate Chip Cake
- Mini Fruit Tart
- Mini Chocolate Tart with Sprinkles
- Mini Blueberry Cream Cheese Tart

### ADD ON PACKET DRINK \$1.20 (min 20pkt)

(\$1.31 w/GST)

- Green Tea
- Ice Lemon Tea
- Chrysanthemum Tea
- Apple Juice
- Dasani Mineral Water

All food will be served in aluminium trays. No set up is required. Disposable Bio-degradable Corn wares & cutlery, serviettes will be provided. Serving Utensils included.

 Vegetarian

# MINI BUFFET

## ADD ON SIGNATURES

(MIN 30 PAX)

- 1. Sliced Premium N.Z. Roasted Beef with Signature Black Pepper Sauce**  
(\$6.50 per pax / 2pcs per pax) - \$7.09 w/GST
- 2. Braised Beef Stew with Potato Wedges**  
(\$4.50 per pax) - \$4.91 w/GST
- 3. Beef Stroganoff with Mushroom Slices**  
(\$5.30 per pax) - \$5.78 w/GST
- 4. Slow-Cooked Beef Rendang with Carrot & Potato Wedges**  
(\$3.50 per pax) - \$3.82 w/GST
- 5. Lamb Stew with Potato & Carrot Wedges**  
(\$6.50 per pax) - \$7.09 w/GST
- 6. Sliced Roasted N.Z. Lamb Leg with Black Pepper Mint Sauce**  
(\$8.50 per pax / 2pcs per pax) - \$9.27 w/GST
- 7. Spoon Laksa D-I-Y Station**  
**(Served with Egg, Tau Pok, Beansprouts, Sliced Prawns, Sliced Fish Cake, Laksa Leaves, Sambal Chilli)**  
(\$6.50 per pax) - \$7.09 w/GST
- 8. Lobster Bisque with Garlic Bread served in Basket**  
(\$6.50 per pax) - \$7.09 w/GST
- 9. Cream of Mushroom Soup with Garlic Bread served in Basket**  
(\$5.50 per pax) - \$6 w/GST
- 10. Signature Seafood Salad**  
**(Squid Ring, Tuna Chunks, Crabstick & Prawn on bed of lettuce)**  
(\$8.50 per pax) - \$9.27 w/GST
- 11. Local Satay (Chicken /Beef /Mutton) with Ketupat, Onion & Cucumber**  
(\$5.00 per pax / 3 sticks per pax) - \$5.45 w/GST
- 12. Mushroom Stuffed with Slipper Lobster & Crabmeat**  
(\$4.00 per pax / 2pcs per pax) - \$4.36 w/GST
- 13. Crispy Calamari Bites served with Tartar Sauce**  
(\$2.00 per pax) - \$2.18 w/GST
- 14. Curly Truffle Fries topped with Parmesan Cheese**  
(\$3.50 per pax) - \$3.82 w/GST