

LIVE STATIONS



\$6.50 /pax (w/GST \$7.09)

1. Ice Kachang

- Ice shavings topped with flavoured syrups, jellies, red beans & kernel corn

2. Chendol

- Pandan-flavoured green rice flour jelly, coconut milk & palm sugar syrup

3. Rojak

- Youtiao, tau pok, sliced pineapple, cucumber, turnip, rojak sauce & crushed peanut

4. Muah Chee

- Glutinous rice flour with sugar-grounded peanut

5. Golden Mantou

- Served with condensed milk, chocolate sauce & nacho cheese sauce
- *Optional: Add Chili Crab Sauce @ \$2.00/pax

6. Peking Duck Wrap

- Sliced roast duck, cucumber, scallions, hoisin sauce & rice paper wrap

7. Kueh Pie Tee

- Stewed turnip, boiled eggs, shrimps, crushed peanut & homemade chili

8. Fusion Smoked Duck Pie Tee

- Sliced smoked duck, cucumber, pineapple with mango salsa sauce OR goma sauce

9. Shrimp Popiah

- Stewed turnip, shrimp, boiled eggs, lettuce, sweet sauce, crushed peanut & homemade chili

\$8.50 /pax (w/GST \$9.27)

1. Assam Laksa

- Shredded sardines, sliced pineapple, cucumber, thick vermicelli & homemade umami soup

2. Nonya Laksa

- Thick noodle, boiled eggs, fish cake, prawns, laksa leaves, chili & spicy gravy with tau pok

3. Red Curry Chicken Noodle

- Curry chicken, yellow noodle, beansprouts, long bean & gravy

4. Mee Siam

- Rice vermicelli, prawn, tau pok, beansprouts, sliced egg, homemade sambal chili & gravy

5. Fried Fish Tom Yum Beehoon Soup

- Vegetables, fried fish, sliced fishcake, thick vermicelli & flavourful broth

6. Prawn Noodle

- Thick yellow noodles in prawn stock garnished with bean sprouts, prawn & kangkong

7. Satay (4pcs each)

- Choice of Chicken / Beef / Mutton satay, served with peanut gravy, sliced cucumber, onion & ketupat

\$12.00 /pax (w/GST \$13.08)

1. Vietnamese Pho

- Tender slices of beef over silky rice noodles, topped with fresh bean sprouts, Thai basil & lime wedges, finished with slow-simmered aromatic broth — prepared fresh at the live station

2. Malaysia Lok Lok

- Skewered fish ball, crab stick, seaweed chicken, cheese tofu, quail egg, enoki mushroom & broccoli
- Served with peanut sauce, belacan chili, sweet & sour chili
- *Optional: Add-on food items (to be discussed)

3. Traditional Ngoh Hiang

- Fried chicken ngoh hiang, fish ball, Taiwan sausages, mini spring roll & prawn fritters
- Served with homemade chili

\$6.00 /pax (w/GST \$6.54)

1. Deep Fried Churros

- Served with chocolate sauce & strawberry sauce
- Rainbow chocolate sprinkle, mini marshmallows & icing sugar

2. Gourmet Hotdog Bun — Loaded Frank Station

- Buttered hotdog bun with chicken sausage
- Signature Beef OR Chicken Bolognese Sauce
- Accompanied with mustard, tomato & chilli sauce

\$6.50 /pax (w/GST \$7.09)

1. Mini Burger Bar

- Choose 2 types of patties: Chicken | Fish | Impossible Plant Based (+\$1.50/pax)
- Accompanied with Mustard, Mayo, Chili or Tomato Sauce

\$10.00 /pax (w/GST \$10.90)

1. Pasta Bar

- Choice of Spaghetti or Penne
- Diced chicken, prawns & chicken ham cooked with broccoli, mushrooms, onions & capsicum
- Served with both tomato and cream sauces

2. Fish & Chips

- Deep fried fish fillet, golden & crispy
- Sweet potato fries & lemon wedges
- Served with tartar sauce

3. Kebab Station

- Chicken Döner Kebab Wrap
- Slow roast marinated chicken, fresh crispy lettuce & tomato
- Soft pita wraps with mayonnaise & nacho cheese

\$12.00 /pax (w/GST \$13.08)

1. Salt Baked Whole Salmon

- ±6 kg before baking · Serves up to 50 pax
- Whole fresh salmon, salt baked to perfection
- Seasonal vegetables, mashed potatoes & creamy dill sauce

\$17.00 /pax (w/GST \$18.53)

1. Roast N.Z. Striploin Beef

- ±7 kg before roast · Serves up to 50 pax
- Premium New Zealand Striploin, slow roasted
- Seasonal vegetables, roasted potatoes & signature black pepper sauce

\$19.00 /pax (w/GST \$20.71)

1. N.Z. Grass Fed Steak Griller

- Striploin (150gm) or Ribeye (180gm)
- Black Pepper or Mushroom Sauce
- Served with Mesclun Salad & Baked Potatoes

2. Spit Roast N.Z. Lamb

- ±15 kg before roast · Serves up to 50 pax
- Whole New Zealand lamb, spit roasted on-site
- Seasonal vegetables, sautéed potatoes & signature minty brown sauce

1. PACKAGE

- ◆ Full buffet set up with warmers, table, tablecloth & centrepiece.
- ◆ Disposable Bio-degradable cutleries will be provided.

2. DELIVERY / SURCHARGES

- ◆ Delivery charge of \$100.00 / trip.
- ◆ Set up charge of \$60.00 / event.
- ◆ Marina Bay Sands, Sentosa or Tuas — surcharge @ \$30.00.
- ◆ All prices are in SGD & subject to prevailing 9% GST.
- ◆ For orders above \$2,000.00 — 30% deposit collected upon order confirmation, unless otherwise arranged.
- ◆ All buffet collection will be done 4 hours prior to delivery and set up time. Additional charges of \$20.00 per hour will be chargeable thereafter.
- ◆ Surcharge of \$100.00 will be imposed for event time before 8:00am and collection after 10:00pm.
- ◆ For overnight collection, a further \$80.00 will be imposed on top of all other collection charges.
- ◆ Additional \$150.00 (excl. GST) per level applicable where stairs climbing is involved.
- ◆ Full amount must be made prior to setup of the function.

3. CANCELLATIONS / AMENDMENTS

- ◆ Any change or amendment in order must be made at least 3 working days in advance.
- ◆ All cancellations must be submitted in writing. Cancellation charges apply as follows:
- ◆ 30% of total price if cancellation notice is at least 7 days prior to function date.
- ◆ 50% of total price if cancellation notice is less than 7 days prior to function date.
- ◆ 100% of total price if cancellation notice is less than 3 days prior to function date.

4. OTHERS

- ◆ *(V) Suitable for Vegetarian — may contain garlic, egg & dairy.
- ◆ Vegetarian bento is available. Menu below 10 pax will be based on Chef's Choice.
- ◆ Food to be consumed within 2 hours upon delivery. The caterer shall not bear responsibility for food consumed after the stipulated time.
- ◆ Eatzi Gourmet Catering reserves the right to replace any food item with another of equivalent value/category should the original item be unavailable.