



BUFFET MENU

SPRING **BUFFET MENU**

\$18.00 PER PERSON (\$19.62 WITH GST) / MINIMUM ORDER: 35 PAX / 9 ITEMS

POULTRY (CHOOSE 1)

- RENDANG CHICKEN
- STEAMED SOYA CHICKEN WITH SCALLION

FISH (CHOOSE 1)

- GRILLED SALMON WITH GARLIC BUTTER
- BATTERED SEA BASS FILLET IN THAI STYLE SWEET CHILLI LIME

SEAFOOD (CHOOSE 1)

- PAPRIKA PRAWN FRITTER WITH SZECHUAN MALA DIP
- SAMBAL MUSSELS WITH CARAMELISED ONION

VEGETABLE (CHOOSE 1)

- SIAO BAI CHYE WITH CARROT & FRIED SHALLOTS
- ROASTED ZUCCHINI & EGGPLANT WITH AROMATIC HERBS

SOY (CHOOSE 1)

- TAHU GORENG WITH PEANUT SAUCE
- CLAYPOT STYLE BRAISED TOFU WITH MIXED VEGETABLES & MUSHROOM

MAIN COURSE (CHOOSE 1)

- SIN CHOW BEE HOON
- MEE GORENG
- STEAMED TURMERIC RICE
- JAPANESE FRIED RICE WITH GARLIC, EGG & SEAWEED

DESSERT (CHOOSE 1)

- CHILLED PASSION FRUIT AI YU JELLY
- CHILLED LYCHEE ROSE COCKTAIL WITH POPPING BALLS

PASTRY (CHOOSE 1)

- HONEY TEA CAKE
- VANILLA CHOUX PUFF

BEVERAGE (CHOOSE 1)

- PANDAN-INFUSED LEMONGRASS TEA
- PEACH OOLONG TEA
- YUZU CITRON TEA



SUMMER **BUFFET MENU**

\$22.00 PER PERSON (\$23.98 WITH GST) / MINIMUM ORDER: 30 PAX / 11 ITEMS

SALAD (CHOOSE 1)

- ROASTED PUMPKIN SALAD WITH MOZZARELLA BALLS
- GARDEN GREEN SALAD WITH BALSAMIC VINAIGRETTE

POULTRY (CHOOSE 1)

- CURRY CHICKEN WITH POTATOES
- CREAMY GARLIC BUTTER BAKED CHICKEN

FISH (CHOOSE 1)

- GRILLED SALMON TERIYAKI
- BATTERED SEA BASS FILLET WITH CAPSICUM IN BLACK PEPPER SAUCE

SEAFOOD (CHOOSE 1)

- PRAWN FRITTER WITH MENTAIKO MAYO DIP
- WOK TOSSED MUSSEL AGLIO OLIO

VEGETABLE (CHOOSE 1)

- SIAO BAI CHYE WITH MUSHROOM
- BROCCOLI WITH CARROT

SOY (CHOOSE 1)

- TAHU GORENG WITH PEANUT SAUCE
- CLAYPOT STYLE BRAISED TOFU WITH MIXED VEGETABLES & MUSHROOM

SAVOURIES (CHOOSE 1)

- GYOZA
- PLANT-BASED SALMON FISH FINGERS

MAIN COURSE (CHOOSE 1)

- BRAISED WHITE BEE HOON
- MEE GORENG
- STEAMED TURMERIC RICE
- JAPANESE FRIED RICE WITH GARLIC, EGG & SEAWEED

DESSERT (CHOOSE 1)

- CHILLED PASSION FRUIT AI YU JELLY
- CHILLED LYCHEE ROSE COCKTAIL WITH POPPING BALLS

PASTRY (CHOOSE 1)

- VANILLA CHOUX PUFF
- CHOCOLATE ÉCLAIR

BEVERAGE (CHOOSE 1)

- PANDAN-INFUSED LEMONGRASS TEA
- PEACH OOLONG TEA
- YUZU CITRON TEA



AUTUMN **BUFFET MENU**

\$30.00 PER PERSON (\$32.70 WITH GST) / MINIMUM ORDER: 25 PAX / 12 ITEMS

ALL TIME FAVOURITE

- BBQ CHICKEN SATAY
3 sticks of chicken satay served with peanut sauce, cucumber & onion

SALAD (CHOOSE 1)

- GREEK SALAD WITH FETA CHEESE
 HAINANESE CHICKEN SALAD WITH SESAME SOY

POULTRY (CHOOSE 1)

- GRILLED TERIYAKI CHICKEN WITH SESAME SEED
 STEWED TOMATO SPICED BUTTER CHICKEN

FISH (CHOOSE 1)

- BATTERED SEA BASS FILLET WITH CARAMELISED ONION & SAMBAL TUMIS
 BATTERED SEA BASS FILLET WITH CREAMY DILL SAUCE

SEAFOOD (CHOOSE 1)

- WOK TOSSED PRAWN IN SPICY SAMBAL & ONION
 WOK TOSSED PRAWN IN CREAMY SALTED EGG YOLK SAUCE & CURRY LEAVES

VEGETABLE (CHOOSE 1)

- SIAO BAI CHYE WITH CARROT & BRAISED CHINESE MUSHROOM
 CURRY VEGETABLES

SOY (CHOOSE 1)

- PLANT-BASED MEATBALL WITH CARAMELISED ONION IN MUSHROOM GRAVY
 EGG TOFU IN CHILLI CRAB SAUCE

SIDE ENHANCEMENT (CHOOSE 1)

- TEMPURA LAVA SHRIMP BOMB
 FISH OTAH

MAIN COURSE (CHOOSE 1)

- BRAISED SEAFOOD WHITE BEE HOON
 SEAFOOD CAPELLINI AGLIO OLIO
 MEXICAN RICE WITH BLACK OLIVES & NUTS
 SZECHUAN MALA FRIED RICE WITH SHRIMPS

DESSERT (CHOOSE 1)

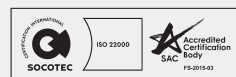
- GRASS JELLY WITH BROWN SUGAR INFUSED EARL GREY MILK
 CHILLED LYCHEE ROSE COCKTAIL WITH POPPING BALLS

PASTRY (CHOOSE 1)

- VANILLA CHOUX PUFF
 CHOCOLATE ÉCLAIR

BEVERAGE (CHOOSE 1)

- PANDAN-INFUSED LEMONGRASS TEA
 PEACH OOLONG TEA
 YUZU CITRON TEA



WINTER BUFFET MENU

\$38.00 PER PERSON (\$41.04 WITH GST) / MINIMUM ORDER: 20 PAX / 12 ITEMS

ALL TIME FAVOURITE

- SIGNATURE PRAWN LAKSA (DIY)
PRAWNS, QUAIL EGG, FISHCAKE, BEAN SPROUTS IN SPICY COCONUT SOUP, LAKSA LEAVES & SAMBAL CHILLI

UNDER HEATED LAMP

- TRIO APPETIZER PLATTER
TEMPURA LAVA SHRIMP BOMB, GYOZA & PLANT-BASED SALMON FISH FINGERS

POULTRY (CHOOSE 1)

- SIGNATURE FOUR SEASONS CHICKEN
 GRILLED CHICKEN WITH SZECHUAN MALA SAUCE

FISH (CHOOSE 1)

- ITALIAN BRAISED SEA BASS FILLET IN SPICY TOMATO SAUCE
 BATTERED SEA BASS FILLET WITH CHILE CON QUESO DIP

SEAFOOD (CHOOSE 1)

- WOK TOSSED PRAWN IN CREAMY SALTED EGG YOLK SAUCE & CURRY LEAVES
 WOK TOSSED PRAWN AGLIO OLIO

MEATS (CHOOSE 1)

- AROMATIC MUTTON RENDANG
 TEOCHEW STYLE BRAISED DUCK
 ENGLISH BEEF STEW WITH ROOT VEGETABLES

VEGETABLE (CHOOSE 1)

- BROCCOLI WITH BRAISED CHINESE MUSHROOM
 CURRY VEGETABLES

SIDE ENHANCEMENT (CHOOSE 1)

- PLANT-BASED MEATBALL WITH CARAMELISED ONION IN MUSHROOM GRAVY
 EGG TOFU IN CHILLI CRAB SAUCE

MAIN COURSE (CHOOSE 1)

- SEAFOOD CAPELLINI AGLIO OLIO
 SEAFOOD MEE GORENG
 MEXICAN RICE WITH BLACK OLIVES & NUTS
 JAPANESE FRIED RICE WITH SHRIMP, GARLIC, EGG & SEAWEED

DESSERT (CHOOSE 1)

- CHILLED TARO CREME SAGO
 TIRAMISU MOUSSE IN GLASS SHOOTER

PASTRY (CHOOSE 1)

- CHEESECAKE
 CHOCOLATE BROWNIE

BEVERAGE (CHOOSE 1)

- PANDAN-INFUSED LEMONGRASS TEA
 PEACH OOLONG TEA
 YUZU CITRON TEA



TERMS & CONDITIONS

BUFFET MENU

PACKAGE INCLUDES

1. Biodegradable disposable ware and serviettes.
2. Complete buffet layout with food warmers, tables, tablecloth & skirting.

SET-UP DELIVERY INFORMATION

2. A transportation charge of \$80.00 (\$87.20 with GST) applies for this menu.

Delivery Timing Information (Please enquire for more information)

3. First delivery at 8:00 am - For delivery before 8:00 am, a surcharge of \$100.00 to \$250.00 may apply.
4. Last delivery at 7:30 pm - For delivery after 7:30 pm, a surcharge of \$50.00 to \$100.00 may apply.
5. Estimate duration of set-up is around 1 hour from delivery time. Please plan your meal times accordingly.
6. Collection will be made 2 hours from the meal time. Following SFA's Guidelines for Ordering Catered Meals for Functions and Events, the food cannot be served after 2 hours from the meal time.
7. Due to food safety reasons, please advise your guests and staff not to take leftover food for consumption. Therefore, no takeaway containers will be provided.

Applicable Surcharges

8. Delivery to locations that do not have lift access or have obstructions such as steps, narrow walkways, items that are prone to damage, or pose a danger - \$50 to \$200. (Please enquire for more information.)
9. Delivery to CBD & Orchard Area (First 2 digit of the postal code: 01, 03, 04, 05, 06, 07, 08, 22 & 23) - \$10.00 (\$10.90 with GST).
10. Delivery to Sentosa Island - \$12.00 (\$13.08 with GST).
11. Multiple locations delivery and offshore delivery - Please contact us for more information.

Delivery Fee Waiver

12. For orders with net value/food value above \$800.00 (\$872.00 with GST), delivery charges will be waived.

OTHER TERMS & CONDITIONS

13. Food items are subjected to availability.
14. Prevailing 9% GST is applicable on the total amount payable.
15. Management reserves the right to make any changes to the menu items and staffing matters without prior notice.
16. Other terms and conditions may apply.



FOUR SEASONS CATERING PTE LTD

COMPANY REGISTRATION NO: 199702526E

CORPORATE CATERING SERVICES • HOUSEHOLD CATERING •
PACKED MEALS • BENTO DELIVERY • WEDDINGS & MORE!

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SCAN TO SAVE CONTACT

