

# Half-Day: Lunch + Tea Break Package A

## LUNCH

### MAIN COURSE

Wok Hei Seafood Fried Rice

#### CHICKEN

Bibik Curry Chicken with potato

#### **OCEAN CATCH**

Grilled Fish Fillet

with teriyaki sauce

#### **HOT SAVORY**

Breaded Otak

#### FIBRE TREAT

Stir-Fried Four Heavenly Vegetables with chef sambal

#### **DESSERT**

Bo Bo Cha Cha

### **BEVERAGE**

Iced Peach Tea

## TEA BREAK

PASTRY & MINIATURE CAKE 1

Mini Chocolate Eclair

PASTRY & MINIATURE CAKE 2

Fresh Fruits Tartlets

**HOT SAVORY** 

**Baked Hot Dog Pastry Puff** 

**BEVERAGE** 

# Half Day: Lunch + Tea Break Package B

## LUNCH

### **MAIN COURSE**

Braised Seafood White Mee Hoon

### **CHICKEN**

Chicken Rendang

#### **OCEAN CATCH**

Crispy Cornflake Fish Fillet with smoky mayo dip

#### **HOT SAVORY**

Japanese Coin Beancurd with chilli crab sauce

### **FIBRE TREAT**

Sambal Goreng

#### **DESSERT**

Yam, Pulot Hitam with coconut cream

#### **BEVERAGE**

**Tropical Fruit Punch** 

## **TEA BREAK**

# PASTRY & MINIATURE CAKE 1

**Baked Portuguese Egg Tarts** 

# PASTRY & MINIATURE CAKE 2

Banana Sliced Cake

### **FINGER FOOD**

Golden Shell Curry Puff

#### **BEVERAGE**

# Half Day: Lunch + Tea Break Package C

## LUNCH

### MAIN COURSE

Hawaiian Pineapple Butter Rice

### CHICKEN

Grilled Chicken
with cajun rosemary herbs

#### **OCEAN CATCH**

Grilled Fish Fillet with italian herbs

### SEAFOOD DELICACY

Crispy Honey Glaze Squid Rings

#### **FIBRE TREAT**

Western Style Stir-Fried Shiitake Mushroom with sweet onion & black pepper

#### **DESSERT**

Chilled Lemongrass Jelly with aloe vera & peach resin

#### **BEVERAGE**

Iced Green Tea

## **TEA BREAK**

PASTRY & MINIATURE CAKE 1

Pandan Swiss Roll

PASTRY & MINIATURE CAKE 2

Walnut Sliced Cake

**FINGER FOOD** 

Golden Vietnamese Spring Roll

**BEVERAGE** 

# Half-Day: Lunch + Tea Break Package D

## LUNCH

#### MAIN COURSE

Thai Style Pineapple Seafood Fried Rice

topped with chicken floss

#### CHICKEN

Roasted Chicken

with pandan asian spices

#### **OCEAN CATCH**

Grilled Fish

with creamy tom yum spices

#### **HOT SAVORY 1**

Japanese Coin Beancurd

with assorted mushroom & sweet peas

#### **HOT SAVORY 2**

Seafood Beancurd Roll

with spicy lychee sauce

#### **DESSERT**

Fresh Fruits Platter

#### **BEVERAGE**

Cucumber Lemonade Drink

## TEA BREAK

### PASTRY & MINIATURE CAKE 1

Mini Red velvet cupcake topped with pistachio

### PASTRY & MINIATURE CAKE 2

Coconut Oil Gula

Melaka Chiffon Cake

#### **HOT SAVORY**

Bite Size Pizza

#### **BEVERAGE**

# Half-Day: Lunch + Tea Break Package E

## LUNCH

### MAIN COURSE

Signature Kampong Fried Mee Siam

#### CHICKEN

Ayam Panggang

#### **OCEAN CATCH**

Grilled Fish Fillet with chef sambal belachan & sweet onion

### **HOT SAVORY 1**

Hand Rolled Chicken Ngoh Hiang

#### **FIBRE TREAT**

Braised Nonya Chap Chye

#### **DESSERT**

Six Flavour Cheng Tng

### **BEVERAGE**

Freshly Squeezed Lime Juice

## **TEA BREAK**

### PASTRY & MINIATURE CAKE 1

Red Velvet Dark Cherry Cupcake

### PASTRY & MINIATURE CAKE 2

Earl Grey Lavender Sliced Cake

### **HOT SAVORY**

Baked Mini Chicken Pie

#### **BEVERAGE**

# ADD ON: LIVE STATIONS

LIVE ACTION STALLS WITH ON-SITE CHEFS

HIRING OF CHEF IS MANDATORY FOR EACH LIVE STATION AT \$100 FOR 4 HOURS

(MINIMUM ORDER OF 80 PAX)

## Kueh Pai Ti (\$3.50/Pax)

served with julienned turnips, crushed peanut, egg, chilli sauce & sweet sauce

## Nonya Mee Siam (\$4.00/Pax)

served with egg, beansprouts, chives, tau pok & sambal

### Mee Soto (\$4.00/Pax)

served with shredded chicken, steamed rice cake, chopped celery leaves, cilantro & chilli padi

## Traditional Popiah (\$4.00/Pax)

served with turnips, beansprouts, lettuce, egg, sweet sauce & chilli sauce

## Sayur Lemak Lontong (\$4.00/Pax)

served with egg, beancurd, topped with sambal & serunding

## Natural Blue Pea Coconut Rice (\$4.50/Pax)

served with ayam panggang, telor dadar, archar & sambal

## Soy Brined Duck Sandwich Bun (\$4.50/Pax)

stuffed with lettuce, shredded cucumber & sesame seeds

## Nonya Lemak Laksa (\$4.50/Pax)

served with prawn, beansprouts, shredded cucumber, fishcake, daun kesum & sambal

## Api's Signature Laksa Pao Fan (\$5.00/Pax)

served with crispy rice, egg floss, prawn, seafood with housemade lemak laksa broth topped with sambal & laksa leaves

## Bibik Curry Chicken (\$5.00/Pax)

served with baguette

## Jumbo Chicken Satay (\$5.00/Pax)

served with satay peanut sauce, rice cake, cucumber & red onions (3 pcs per pax)

## Signature Seafood

with "Chilli Crab" Sauce (\$5.50/Pax)

served with deep-fried mantou

#### ORDERING

Orders must be placed at least 2 working days in advance

#### MINIMUM ORDER

Minimum order of 30 pax applies

#### HOW TO ORDER?



Place your order on our website chilliapi.com.sg



Email us at catering@chillipadi.com.sg



Call us at 6246 0163

#### <u>Catering Hotline Hours</u>

Mondays to Fridays Saturdays

9.30 am - 5.30 pm 9.30 am - 4.30 pm

#### **PAYMENT**

All prices quoted subject to 7% GST.

Full payment to be made upon delivery.

Payment mode:

Cash/ Cheque/ Bank Transfer/ PayNow.

Please make cheque payable to: Chilli Api Catering Pte Ltd.

Maximum of 3 hours per function.

#### COMPLIMENTARY

Buffet tables with choice of skirting (Batik, Ivory, Black or Maroon), food warmers with disposable buffet cover, full set of biodegradable wares, serviettes & trash bags.

Disposable wares are provided with 30% extra.

NO takeaway packaging materials will be provided (NEA guideline).

#### MENU

Listed menu items are subject to availability and may change due to seasonal and supply fluctuations

Food buffer are provided with 10% extra only.

#### **DELIVERY**

Delivery time is 1 hour before specified food ready time.

This may vary by 30 minutes due to traffic conditions or unforeseen circumstances.

#### CANCELLATION

In the event of cancellation, the following charges are applicable -

1 day before function date: 50% of total order

On day of function date: 100% of total order

For credit card payments - an administrative charge of 2.3% of total bill will be applicable for cancellation of orders after payment has been made.

#### LIVE STATIONS

Hiring of chef is mandatory for each live station at:

\$100 for 4 hours.

Updated: 9 Jun 2022

**DELIVERY CHARGES** 

Half Day Seminar \$80 (\$85.60 incl GST)

Transportation charges to be waived at 100 Pax and above

Extra charges will be applicable for buffet setup at venue in remote area or without lift access.

We will not be responsible for any damages during the setup.

#### **EQUIPMENT RENTAL**

PVC Round Stool w/o Back Rest @\$\$1.07 (\$\$1.00 before GST) each

3ft Square Table w Overlay @\$\$10.70 (\$\$10.00 before GST) each

4ft Round Table w Overlay @\$\$16.05 (\$\$15.00 before GST) each

Bistro Table w Ivory Overlay & Centrepiece \$\$32.10 (\$\$30.00 before GST) each

Subject to availability.

#### SERVICE ENHANCEMENT

Uniformed Service Staff @S\$85.60 (S\$80.00 before GST) per person (Service duration for 4 hours only)

Extra service hour/staff @S\$21.40 (S\$20.00 before GST)/hr

#### DINING ENHANCEMENT

Full Set of Porcelain Ware w Goblet Glass @S\$5.35 (S\$5.00 before GST) per set

Porcelain Ware w Stainless Steel Cutleries @S\$3.21 (S\$3.00 before GST) per set

Dessert Bowl w Spoon @S\$0.86 (S\$0.80 before GST) per set

Dessert Plate w Fork @S\$0.86 (S\$0.80 before GST) per set

Soup Bowl w Spoon @S\$0.86 (S\$0.80 before GST) per set

Coffee Cup & Saucer w Tea Spoon @S\$1.07 (S\$1.00 before GST) per set

Glass Ware @S\$1.07 (S\$1.00 before GST) per pc

Napkin @S\$2.14 (S\$2.00 before GST) per pc