

CATERING

High Tea Buffet

STARTER (CHOOSE 1)

Cajun Chicken Finger Sandwich Tuna Mousse Finger Sandwich Walnut Country Loaf with chicken ham

Freshly Baked Croissant with chicken ham and cheddar cheese

Focaccia Sandwich with cajun chicken, cucumber & tomato

HANDCRAFTED CLASSIC NONYA KUEH (CHOOSE 1)

Kueh Lopis with gula melaka Rainbow Lapis Pandan Kueh Koswee Gula Melaka Kueh Koswee Natural Blue Pea Kueh Salat Mini Kueh Dadar Banana Harum Manis Gula Melaka Baked Ubi

MAIN COURSE (CHOOSE 1)

Signature Wok-Fried Mee Siam topped with shredded egg & chives

Wok-Hey Dry Kway Teow with shrimp

Wok-Fried Vegetarian Mee Hoon

Wok Fried Seafood Mee Goreng

Steamed Glutinous Rice topped with peanuts & shallots

Classic High Tea

FINGER FOOD (CHOOSE 1)

Golden Shell Curry Puff Breaded Otak

Golden Vietnamese Spring Roll Golden Seafood Beancurd Roll Golden Sweet Banana Fritters Golden Chempedak Fritters Vegetable Spring Roll Crispy Chicken Winglets

PASTRIES & MINIATURE CAKES (CHOOSE 1)

Mini Chocolate Eclair Fresh Fruits Tartlets Coconut Oil Gula Melaka Chiffon Cake Charcoal Chocolate Cupcake Chocolate Almond Sliced Cake Pandan Chiffon Cake Mini Red Velvet Cupcake topped with pistachio

Pandan Swiss Roll Banana Sliced Cake Mixed Fruits Muffins Walnut Sliced Cake Baked Portuguese Egg Tarts

BEVERAGE (CHOOSE 1)

- Tropical Fruit Punch
- Iced Peach Tea
- Iced Lemon Tea
- Freshly Squeezed Lime
 Juice
- Nestea Lemonade
- Hot Coffee
- Hot Tea

DIM SUM (CHOOSE 1)

Steamed Soon Kueh with sweet sauce & chilli sauce

Pan Fried Homemade Yam Kueh with sweet sauce & chilli sauce

Steamed Whole Meal Shiitake Mushroom Pau

Stuffed Mackerel Otak Pandan Mantou

Steamed Chicken Siew Mai

Steamed Chee Cheong Fun with white sesame & sweet sauce

> \$11.56 / PAX \$10.80 before GST (minimum order 40 pax)

STARTER (CHOOSE 1)

Cajun Chicken Finger Sandwich Tuna Mousse Finger Sandwich

Freshly Baked Croissant with chicken ham and cheddar cheese

Focaccia Sandwich with cajun chicken, cucumber & tomato

HANDCRAFTED CLASSIC NONYA KUEH (CHOOSE 1)

Kueh Lopis with gula melaka Rainbow Lapis Pandan Kueh Koswee Gula Melaka Kueh Koswee Natural Blue Pea Kueh Salat Mini Kueh Dadar Banana Harum Manis Gula Melaka Baked Ubi

BEVERAGE (CHOOSE 1)

- Tropical Fruit Punch
- Iced Peach Tea
- Iced Lemon Tea
- Freshly Squeezed Lime
 Juice
- Nestea Lemonade
- Hot Coffee
- Hot Tea

Deluxe High Tea

FINGER FOOD (CHOOSE 1)

Golden Shell Curry Puff Breaded Otak Golden Vietnamese Spring Roll Golden Seafood Beancurd Roll Golden Sweet Banana Fritters Golden Chempedak Fritters Vegetable Spring Roll Thai Fish Finger

DIM SUM (CHOOSE 1)

Steamed Soon Kueh with sweet sauce & chilli sauce

Pan Fried Homemade Yam Kueh with sweet sauce & chilli sauce

Steamed Whole Meal Shiitake Mushroom Pau Stuffed Mackerel Otak Pandan Mantou

Steamed Chicken Char Siew Pau

Butter Milk Pancake with gula melaka penyet pisang

MAIN COURSE (CHOOSE 1)

Signature Wok-Fried Mee Siam topped with shredded egg & chives

Wok-Hey Dry Kway Teow with shrimp

Wok-Fried Vegetarian Mee Hoon

Wok Fried Seafood Mee Goreng

Steamed Glutinous Rice topped with peanuts & shallots

CLASSIC FINGER FOOD (CHOOSE 1)

Ayam Satay Skewer

served with steamed rice cake, cucumber, red onion & peanut sauce

Honey Glazed Chicken Winglets

D.I.Y Kueh Pai Ti served with turnip, egg, peanut, sweet sauce & chilli sauce

Bite Size Pizza Baked Mini Chicken Pie Baked Hot Dog Pastry Puff Crispy Chicken Winglets

PASTRIES & MINIATURE CAKES (CHOOSE 1)

Mini Chocolate Eclair Fresh Fruits Tartlets Coconut Oil Gula Melaka Chiffon Cake Charcoal Chocolate Cupcake Chocolate Almond Sliced Cake Pandan Chiffon Cake Mini Red Velvet Cupcake topped with pistachio

Pandan Swiss Roll Banana Sliced Cake Mixed fruits muffins Walnut Sliced Cake Baked Portuguese Egg Tarts with creamy custard filling

> \$13.70 / PAX \$12.80 before GST (minimum order 35 pax)

Nonya High Tea

STARTERS

D.I.Y Kueh Pai Ti served with turnip, egg, peanut, sweet sauce & chilli sauce

Stuffed Mackerel Otak Mantou

HOT SAVORY

Bibik Curry Puff

Ayam Satay Skewer served with steamed rice cake, cucumber, red onion & peanut sauce

Steamed Mini Soon Kueh with sweet sauce & chilli sauce

Signature Wok-Fried Mee Siam topped with shredded egg & chives

HANDCRAFTED CLASSIC NONYA KUEH

Mini Kueh Dadar

Gula Melaka Kueh Koswee

CHOICE OF BEVERAGE:

- Tropical Fruit Punch
- Iced Peach Tea
- Iced Lemon Tea
- Freshly Squeezed Lime
 Juice
- Nestea Lemonade
- Hot Coffee
- Hot Tea

\$16.91 / PAX \$15.80 before GST (minimum order 30 pax)

Sedap Modern Peranakan High Tea

STARTERS

Seasonal Fruit Salad with honey lime

D.I.Y. Kueh Pai Ti with smoked duck mousse

HOT SAVORY

Butter Milk pancake served with gula melaka penyet pisang

Golden Chempedak Fritters

Pan Fried Yam Kueh with sweet sauce & chilli sauce

Bibik Curry chicken served with french loaf

CHOICE OF BEVERAGE:

- Tropical Fruit Punch
- Iced Peach Tea
- Iced Lemon Tea
- Freshly Squeezed Lime
 Juice
- Nestea Lemonade
- Hot Coffee
- Hot Tea

HANDCRAFTED CLASSIC NONYA KUEH

Gold Dust Black Ku Kueh

Natural Blue Pea Kueh Salat

\$17.98 / PAX \$16.80 before GST (minimum order 25 pax)

Shiok Dim Sum High Tea

STARTERS

Chicken Congee served with century egg, spring onion & shallot

Steamed Shrimp Har Gao

HOT SAVORY

Golden Seafood Beancurd Roll with tangy dip

Steamed Chilli Crab Pau

Steamed Chicken Siew Mai

Golden Peanut Sesame Ball

CHOICE OF BEVERAGE:

- Chinese Tea
- Hot Coffee
- Hot Tea

SWEET TEMPTATION

Baked Portuguese Egg Tarts

Tau Suan with water chestnut & you tiao



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

Updated: 16 Jun 2022

ORDERING

Orders must be placed at least 3 working days in advance

HOW TO ORDER?

Place your order on our website <u>chilliapi.com.sg</u>

Email us at catering@chillipadi.com.sg

Call us at 6246 0163

Catering Hotline Hours

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).

Updated: 9 Jun 2022

DELIVERY CHARGES

10-16 | 24-82* \$60 (\$64.20 incl GST)

01-09 | 17-23* \$70 (\$74.90 incl GST)

*first 2 digits of delivery address postal code

> Jurong Island \$100 (\$107 incl GST)

No waiver of delivery charges for Jurong Island.

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

Additional surcharge of S\$20/Level is applicable for delivery venues without lift landing.

Updated: 9 Jun 2022

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 -

<u>1 day before function date:</u> 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.

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 @\$\$85.60 (\$\$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 @\$\$5.35 (\$\$5.00 before GST) per set

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

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

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

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

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

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

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

Porcelain/Melamine wares are provided with 20% extra.

Management reserves the right to amend these Terms & Conditions without prior notice.