

PREMIUM HALF-DAY BREAKFAST + LUNCH

Premium Breakfast + Lunch Package A

AM TEA BREAK

STARTER Freshly Baked Croissant with chicken ham & melted cheese

HOT SAVORY Tomato Scrambled Egg

ROASTED DELIGHT

Roasted Potato with herbs & sweet onions

BAKED GOODIES Mixed Fruits Muffins

KUEH DELIGHT Kueh Dadar

BEVERAGE Hot Coffee & Tea

LUNCH

STARTER Tuna Potato Niscoise Salad

CHICKEN

Oven Grilled Chicken with bbg sauce topped with pineapple salsa

OCEAN CATCH

Crispy Cornflake Fish Fillet with smoky mayo dip

SEAFOOD Creamy Garlic Tuscan Prawns

VEGETABLE

Medley of Shiitake Mushrooms with sweet onions & capsicum

MAIN COURSE Japanese Egg Fried Rice with smoked duck & edamame

DESSERT

Collagen Peach Resin with snow fungus & papaya

BEVERAGE Iced Green Tea

Premium Breakfast + Lunch Package B

AM TEA BREAK

STARTER Tuna Mousse Finger Sandwich

HOT SAVORY Scrambled Egg with shiitake mushroom

DIM SUM Deep-fried Chicken Siew Mai

BAKED GOODIES Walnut Sliced Cake

KUEH DELIGHT Pandan Kueh Koswee

BEVERAGE Hot Coffee & Tea

LUNCH

HOT SAVORY Golden Seafood Beancurd Roll with spicy lychee sauce

CHICKEN Bibik Curry Chicken

OCEAN CATCH Grilled Fish Fillet with butter teriyaki sauce

SEAFOOD Udang Goreng Tepung

FIBRE TREATS Sayur Lodeh

MAIN COURSE Braised Seafood White Mee Hoon

DESSERT Yam, Pulot Hitam with coconut cream

BEVERAGE Freshly Squeezed Lime Juice

Premium Breakfast + Lunch Package C

AM TEA BREAK

STARTER

Focaccia Bread with egg mayo

DIM SUM

Steamed Mini Soon Kueh with sweet sauce & chilli sauce

HOT SAVORY Hash Brown

BAKED GOODIES Pandan Chiffon Sliced Cake

DESSERT Fresh Fruit Cake

BEVERAGE Hot Coffee & Tea

LUNCH

HOT SAVORY

Braised Egg Beancurd with chilli crab sauce

CHICKEN

Stir-fried Minced Chicken with french beans & thai basil sauce

OCEAN CATCH

Grilled Fish Fillet with creamy tom yum sauce

SEAFOOD DELICACY

Udang Goreng Assam with rojak flower & kaffir lime leaves

ASIAN FLAVOURS Beef Rendang

MAIN COURSE Thai Style Olive Seafood Fried Rice

DESSERT Six Flavour Cheng Tng

BEVERAGE Iced Lemon Tea

Premium Breakfast + Lunch Package D

AM TEA BREAK

STARTER Buttermilk Pancake served with gula melaka banana sauce

DIM SUM Steamed Shrimp Har Gao

HOT SAVORY Deep-fried Curry Puff

DESSERT Baked Portuguese Egg Tarts

KUEH DELIGHT Natural Blue Pea Kueh Salat

BEVERAGE Hot Coffee & Tea

LUNCH

HOT SAVORY Golden Seafood Beancurd Roll with laksa cream

CHICKEN Chicken Roulade with butter berry raisin sauce

OCEAN CATCH Grilled Fish Fillet with creamy italian herbs

SEAFOOD Honey Glazed Calamari Ring

FIBRE TREATS Stir-fried Sambal French Bean with hoshimeiji mushroom

MAIN COURSE

Hawaiian Pineapple Butter Rice with chicken ham

DESSERT Fresh Fruits Platter

BEVERAGE Tropical Fruit Punch

Premium Breakfast + Lunch Package E

AM TEA BREAK

STARTER Freshly Baked Tuna Croissant

DIM SUM Steamed Chicken Siew Mai

HOT SAVORY Vegetable Spring Roll

DESSERT Mini Chocolate Eclair

KUEH DELIGHT Gula Melaka Baked Ubi

BEVERAGE Hot Coffee & Tea

LUNCH

CHICKEN Signature Ayam Buah Keluak

OCEAN CATCH Ikan Chuan

SEAFOOD Sambal Udang

HOT SAVORY BBQ Mackerel Otak wrapped in banana leaf

FIBRE TREATS Braised Nonya Chap Chye

MAIN COURSE Natural Blue Pea Flower Coconut Rice

DESSERT Bo Bo Cha Cha

BEVERAGE Iced Peach Tea

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 25 pax applies

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 8% GST.

Full payment to be made upon delivery.

Payment mode: Cash/ Cheque/ Bank Transfer.

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.

DELIVERY CHARGES

Half Day Seminar \$100 (\$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 @\$\$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 @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 @\$\$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.