

creativ**EAT**eries®

CATERING



Catering Menus 2020/2021

At **Creative Eateries Catering**, we pride ourselves on our ability to create unforgettable events centred around **outstanding food**.

To that end, we provide a **variety of cuisines on demand** as well as an entire suite of capabilities such as **décor, equipment rental** and **staffing**.

Our mission is to make your event a beautiful, unique and distinguished occasion; tailor-made to the needs of both you and your guests.



PREMIUM EXECUTIVE BENTO SET MENUS

Inclusive of:

- 4 or 5 Compartment Lacquer Bento Box
- Porcelainwares & Stainless Steel Cutleries
- Placemats & Linen Napkin
- Catering & Transportation Fee



On the Western Plains

Minimum 10 pax

\$25.00+ Per Person

SET A

- Quinoa, Kale and Mushroom Salad with “Beyond” Meatball (V)
- Roasted Chicken Roulade with Mustard Brown Sauce
- Roasted Broccoli Almandine (V)
- Tomato Pilaf Rice with Chicken Chipotle and Smoked Peppers
- House Pickled Vegetable (V)
- Mini Red Velvet Cake (V)

SET B (GLUTEN-FREE)

- Chef's Salad (V)
- Oven Baked Teriyaki Salmon
- Miso Cream Gluten Pasta with Mushroom (V)
- Steamed Broccoli (V)
- Roasted Cherry Tomato & Boiled Eggs (V)
- Tropical Fresh Cut Fruits (V)

SET C (VEGETARIAN)

- Quinoa, Kale and Mushroom Salad with “Beyond” Meatball (V)
- Roasted Butternut Squash, Enoki Mushroom, Pumpkin Seed, Cherry Tomato (V)
- Roasted Broccoli Almandine (V)
- Barley Risotto with Truffle Jus and Cream (V)
- House Pickled Vegetable (V)
- Mini Red Velvet Cake (V)

\$30.00+ Per Person

SET D

- Beetroot Quinoa Salad with Dried Raisin and Walnut with Grilled Pesto Prawn
- Aburi Mentaiko Salmon with Charred Leek and Miso Beurre Blanc
- Roasted Provencal Vegetable (V)
- Mushroom Pasta Aglio Olio with Shio Kombu (V)
- House Pickled Vegetable (V)
- Double Chocolate Brownie (V)

SET E

- Mediterranean Chickpea & Couscous Salad with Tiger Prawns
- Pan Roasted Ah Hua Kelong Barramundi with Lemon-Basil Cream Sauce
- Baked Italian Eggplant Parmigiana (V)
- Truffle Mushroom Alfredo with Fregola Pasta and Edamame (V)
- House Pickled Vegetable (V)
- Passion Fruit Milk Choc Tart (V)



Local Delicacies

Minimum 10 pax

\$25.00+ Per Person

SET A

- Tauhu Goreng with Pineapple Peanut Sauce (V)
- Chicken Satay, Cucumber & Onion served with Peanut Sauce
- Chili Crab Sauce with Crab Meat
- Deep Fried Mantou (V)
- Nasi Lemak with Grilled Boneless Chicken
- Mini Gula Melaka Cake (V)

SET B

- Achar Achar (V)
- Slow Cooked Hainanese Chicken Thigh
- Shanghai Greens (V)
- Braised Soy Egg & Cucumber Relish (V)
- Fragrant Chicken Rice served with Garlic Chili
- Mini Dark Cherry Almond Cake (V)

SET C (VEGETARIAN)

- Achar Achar (V)
- Slow Cooked Mock Chicken (V)
- Shanghai Greens (V)
- Braised Soy Egg (V)
- Fragrant Garlic Rice (V)
- Mini Dark Cherry Almond Cake (V)



Thai Favourites

Minimum 10 pax

\$25.00+ Per Person

SET A

- Signature SK Green Papaya Salad (V)
- Thai Honey Sesame Chicken
- Prawns in Sweet & Sour Sauce with Onion & Capsicum
- Stir Fried Thai Asparagus with Mushrooms (V)
- Authentic Black Olive Rice with Cashew Nuts, Lime and Chillies (V)
- Caramelised Tapioca with Sweet Coconut Milk (V)

SET B

- Thai Seafood Salad
- Traditional Wok Fried Minced Chicken with Chilli & Basil
- Stir Fried Prawn in Thai Red Chilli Oil with Onions, Carrots, Bamboo Shoots & Mushroom
- Stir Fried French Beans with Shrimp Sambal
- Stir Fried Tom Yum Noodles with Chicken
- Tropical Fresh Cut Fruits (V)

SET C (VEGETARIAN)

- Signature SK Green Papaya Salad (V)
- Sweet & Sour Mock Chicken (V)
- Thai Honey Sesame Tofu (V)
- Stir Fried Thai Asparagus with Mushrooms (V)
- Authentic Black Olive Rice with Cashew Nuts, Lime and Chillies (V)
- Tropical Fresh Cut Fruits (V)

\$30.00+ Per Person

SET D

- Spicy Pomelo Salad (V)
- Golden Fried Thai Fish Cake with Sweet Chilli Dip
- Stir Fried New Zealand Beef Fillet with Garlic, Mushroom, Broccoli & Spring Onion in Thai Oyster Sauce
- Prawns with Choo Chee Curry Paste with Onions, Peppers & Kaffie Lime Leaves in Rich Coconut Milk (De-Shelled)
- Stir Fried Kailan with Salted Fish
- Pineapple Fried Rice with Seafood
- Mango Sticky Rice (V)



International

Minimum 10 pax

\$25.00+ Per Person

INDONESIA SET

- Gado Gado (V)
- Grilled Balinese Chicken with Kecap Manis Sauce
- Nasi Kunyit Rice (V)
- Tempeh & Firm Tofu Goreng (V)
- Boiled Egg (V)
- Ondeh Ondeh (V)

INDIAN SET

- Baked Masala Barramundi with Butter Curry Sauce
- Biryani Rice (V)
- Braised Turmeric Cauliflower (V)
- Boiled Egg (V)
- Potato Curry Samosa (V)
- Tropical Fresh Cut Fruits (V)

MEDITERRANEAN SET

- Greek Salad (Tomato, Cucumber, Onion, Feta Cheese & Kalamata Olives with Olive Oil Dressing) (V)
- Moroccan Spiced Barramundi Fish with Chimichurri Sauce
- Sicily Tomato Gluten Free Pasta (V)
- Boiled Egg (V)
- Steamed Broccoli (V)
- Tropical Fresh Cut Fruits (V)