

**PREMIUM
SELECTIONS**

Redefined

STAMFORD
We Cater. We Care

New
DISHES
AVAILABLE




CATERING TO YOUR GOOD TASTE

New
DISHES
AVAILABLE

Premium BUFFET A

(11 + 1 COURSES)

Menu Type		Minimum Pax/Set	Price
 Complete Buffet Setup	Menu A Full Buffet	Min. 25 Pax	\$32+ (\$34.88 w GST) Per Pax
 Serves In Self-Heating Box	Menu A Mini Feast	Min. 15 Pax	\$34+ (\$37.06 w GST) Per Pax

Salad

- Italian Salad with Baby Asparagus, Cherry Tomatoes and Roasted Almonds
(Tossed with Balsamic Dressing & Feta Cheese)
- Japanese Potato Salad
(Shredded Crab Stick, Carrots, Cucumber & Smoked Buttered Corn Kernels)
- Chicken Cobb Salad
(Chicken, Turkey Bacon, Japanese Cucumber, Onion, Egg, Cheese, Finished with Honey Mustard Dressing)
- Caesar Salad with Smoked Salmon & Garlic Croutons

Stamford's Signature

- Orange Infused Beef Cheek with Demi Glaze
- Lamb, Potato & Pearl Barley Stew

Appetizer

- Crunchy Seafood Croutons with Creamy Curry Mayo
- Ebi Tempura Royale with Tobiko Wasabi Mayo
- Vegetable Crudités with Hummus

Premium Platters

- Cold Cut Selections
(Smoked Duck, Turkey Ham, Pickles)
- Deluxe Sushi Platter
- Assortment of Cheese Platter
(Gouda, Emmental, Cheddar)
- Artisanal Smoked Salmon Platter

Soup

- Cream of Cauliflower with Indian Curry Spices
- Butternut Squash Soup with Roasted Sunflower Seeds
- Classic Italian Minestrone with Farfalle Pasta and Pesto

Poultry

- Ala King Chicken Stew
- Creamy Tomato Parmesan Grilled Chicken
- Peranakan Chicken Stew with Potatoes, Mushrooms & Bamboo Shoot
- Tandoori Chicken Tikka in Tomato Gravy

Fish

- Oven Baked Salmon with Citrus Dill Cream
- Pan Roasted Snapper with Zesty Romesco Sauce
- Steamed Snapper with Citrus Ginger Shoyu
- Deep Fried Pollack Fillet with Ginger Aioli

*Choice Of 1 Per Category



Premium BUFFET A

(11 + 1 COURSES)

Seafood

- Butter-Poached Creamy Prawns
- Baked Half-Shell Scallop in a Velvety Cheese Sauce
- Roasted Mussels with Tropical Pineapple Salsa
- Classic Italian Prawn Stew with Saffron Tomato Sauce

Vegetables

- Buttered US Asparagus with Wild Mushroom Medley
- Sautéed French Beans with Chicken Ham & Toasted Almonds
- Baked Whole Miso Cauliflower with Chive and Roasted Sesame
- Autumn Harvest Roast with Creamy Cheese Glaze

Main Course

- Japanese Garlic Fried Rice with Crispy Silver Fish and Tobiko
- Penne Tomato Cream with Scallops
- Fusilli AI Salmon with Carbonara Sauce
- Mediterranean Tomato Pesto Rice with Clams

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STAMFORD
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Pastry & Dessert Corner

- Mignardise
(Chocolate Eclair, Vanilla Cream Puff, Chocolate Truffle)
- Assorted Dessert Cups
(Raspberry Mousse with Raspberry Jello, Mango Sago and Pomelo Cups)
- Vanilla Croissant Bread & Butter Pudding

Beverages (Full Buffet Only)

- Iced Yuzu
- Winter melon
- Lemongrass
- Peach Muscat
- Roselle Tea



*Choice Of 1 Per Category





Premium BUFFET B

(11 + 1 COURSES)

Menu Type		Minimum Pax/Set	Price
 Complete Buffet Setup	Menu B Full Buffet	Min. 20 Pax	\$36+ (\$39.24 w GST) Per Pax
 Serves in Self-Heating Box	Menu B Mini Feast	Min. 15 Pax	\$38+ (\$41.42 w GST) Per Pax

Salad

- Summer Caprese Salad
(Baby Mozzarella, Tomato, Crouton, Pesto)
- Cajun Chicken Farfalle Pasta Salad
- Mexican Corn Salsa with Smoked Duck Salad and Kidney Beans
- Classic Waldorf Salad
(Celery, Apple, Raisin, Truffles Dressing)

Stamford's Signature

- Orange Infused Beef Cheek with Demi Glaze
- Lamb, Potato & Pearl Barley Stew

Appetizer

- Crunchy Seafood Croutons with Creamy Curry Mayo
- Ebi Tempura Royale with Tobiko Wasabi Mayo
- Swedish Style Plant-based Meatballs
- Plant-based Carolina BBQ Mini Burgers

Premium Platters

- Cold Cut Selections
(Smoked Duck, Turkey Ham, Pickles)
- Deluxe Sushi Platter
- Assortment of Cheese Platter
(Gouda, Emmental, Cheddar)
- Artisanal Smoked Salmon Platter

Soup

- New England Clam Chowder
- Hungarian Beef Goulash Soup
- Wild Mushroom Cream Soup with Truffle Oil Drizzle

Poultry

- Classic Italian Chicken Stew
- Chicken Boneless Thigh Fricassee
- Golden Chicken Pops in Chilli Peppers and Sichuan Peppercorn
- Roasted Whole Fresh Chicken with Vegetable Medley

Fish

- Baked Barramundi with Smoky Red Pimentos Coulis
- Battered Pollock Fish Fillet with Cured Green Papaya Shreds & Fizzy Aioli
- Creamy Tuscan Slow-Cooked Salmon with Sweet Paprika
- Citrus Orange Baked Seabass

*Choice Of 1 Per Category



New
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Premium BUFFET B

(11 + 1 COURSES)



Seafood

- French Seafood Bouillabaisse
- Modern Nonya Tiger Prawn
- Spicy and Zesty Lime Cream Prawns
- Baked Medley of Seafood Au Gratin

Vegetables

- Stir Fried Japanese Yasai Itame with Honey Baked Chicken Ham
- Creamy Spinach with Mushroom Trio
- Italian Roasted Medley of Vegetables with Mushrooms
- Sautéed Mexican Fajita Vegetables with Chicken Ham (Capsicum, Mushrooms, Broccoli)

Main Course

- White Truffle Oil Infused Fried Rice (Mushroom Trio and Shaven Summer Truffle)
- Japanese Garlic Chahan of Kobe (Chicken Ham, Seaweed, Sweet Corn, Tobiko, Spring Onion)
- Spicy Mentaiko Cream Salmon Penne
- Spaghetti Alle Vongole with Basil, Garlic and Chilli Flakes

Pastry & Dessert Corner

- Mignardise (Chocolate Fudge, NY Cheesecake, Cookies & Cream Cheese Cake)
- Assorted Dessert Cups (Hazelnut Praline Mouse Cup & Chendol Panna Cotta Shooters)
- Dark Chocolate Croissant Bread & Butter Pudding

Beverages (Full Buffet Only)



- Iced Yuzu
- Wintermelon
- Lemongrass
- Peach Muscat
- Roselle Tea

*Choice Of 1 Per Category

New
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Premium BUFFET C

(12 + 1 COURSES)

Menu Type		Minimum Pax/Set	Price
 Complete Buffet Setup	Menu C Full Buffet	Min. 20 Pax	\$40+ (\$43.60 w GST) Per Pax
 Serves In Self-Heating Box	Menu C Mini Feast	Min. 15 Pax	\$42+ (\$45.78 w GST) Per Pax

Salad

- Romaine, Rocket Lettuce, Red Coral Salad Bar
(Croutons, Couscous, Tomato Cherry, Kidney Beans, Walnut, Capsicum, Dried Apricot, Cucumber)
(Applicable for Full Buffet with setup only)
- Chamomile Infused Quinoa Salad with Avocado
(Applicable for Mini Buffet only)
- **Or**
- Crunchy Asparagus Salad Topped with Tuna Flakes
(Applicable for Mini Buffet only)
- **Or**
- Seafood Fusilli Pasta Salad with Pesto Emulsion
(Applicable for Mini Buffet only)

Stamford's Signature

- Orange Infused Beef Cheek with Demi Glaze
- Lamb, Potato & Pearl Barley Stew

Canapé

- Sous Vide Prawns with Tobiko & Cocktail Sauce
- Decadent Mushroom Veloute Tartlet
- Smoked Duck Breast with Thai Asparagus

Appetizer

- Crunchy Seafood Croutons with Creamy Curry Mayo
- Crispy Squid & Prawn Fritter Cakes with Truffle Mayo
- Ebi Tempura Royale with Tobiko Wasabi Mayo
- Swedish Style Plant-based Meatballs
- Plant-based Carolina BBQ Mini Burgers

Premium Platters

- Cold Cut Selections
(Smoked Duck, Turkey Ham, Pickles)
- Deluxe Sushi Platter
- Assortment of Cheese Platter
(Gouda, Emmental, Cheddar)
- Artisanal Smoked Salmon Platter

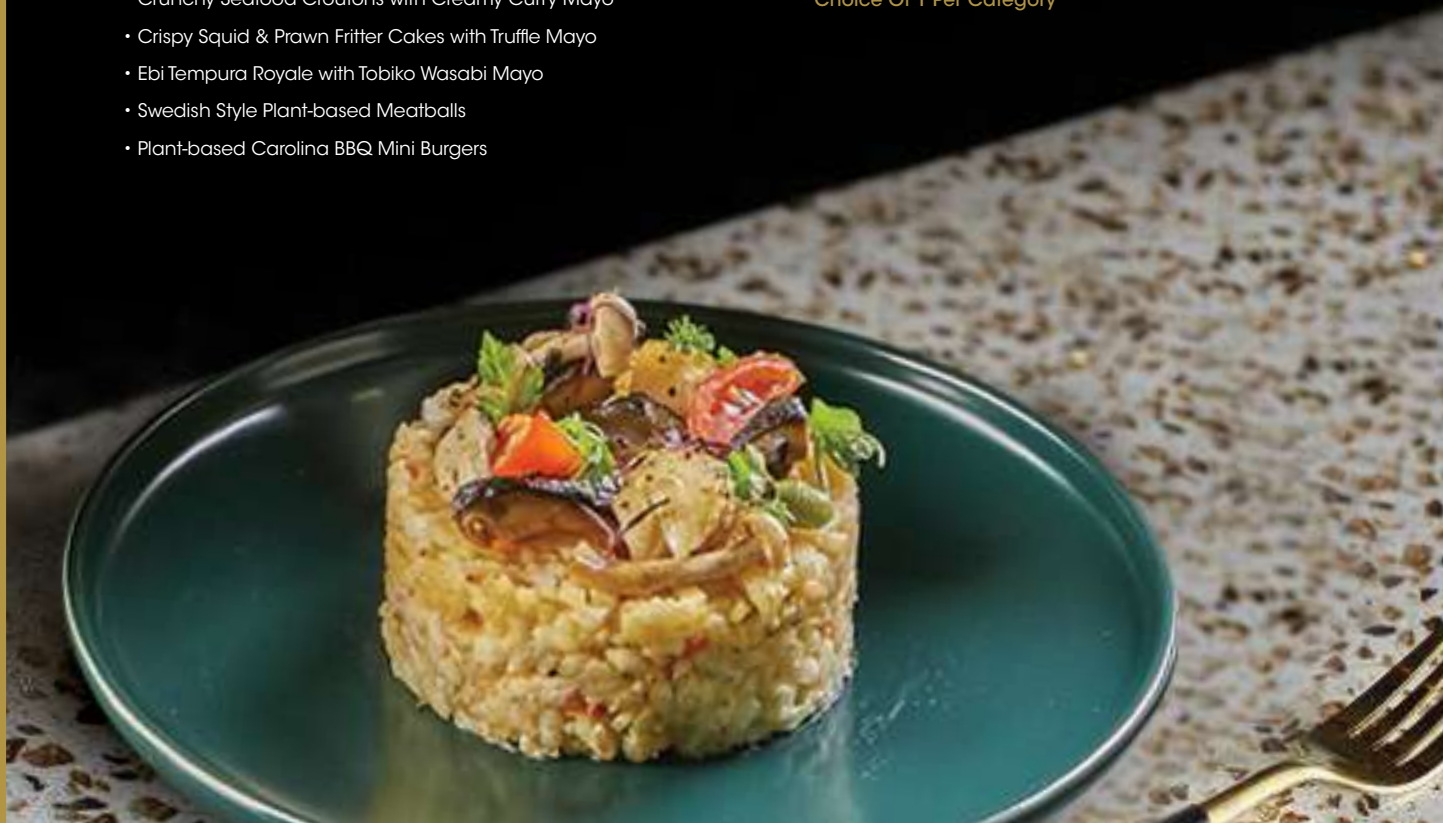
Soup

- Smooth Creamy Crustacean Bisque
- Mexican Chili Beef Soup
- 48 Hours Consommé with
Brunoised Mirepoix and Lean Chicken Strips

Poultry

- South Indian Butter Chicken with Naan
- Oven Roasted Chicken with Salted Egg and Cornflakes
- Baked Spiced Chicken Drumstick with Hickory BBQ Sauce
- Pan Seared Chicken Thigh
with Truffle Brown Jus

*Choice Of 1 Per Category



New
DISHES
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Premium BUFFET C

(12 + 1 COURSES)



Fish

- Baked Snapper with Saffron Cream
- Mediterranean Baked Fish Seabass with Puttanesca Sauce
- Baked Barramundi with Roasted Garlic Cream Sauce
- Slow-Cooked King Salmon with Chilli, Asparagus & Orange Hollandaise
- Oven Baked Atlantic Cod Marinated with Sweet Miso and White Truffle Oil-Infused Mashed Peas (+\$10)

Seafood

- Seafood En Papillote with Spanish Saffron and Fennel
- Hotate Mentaiyaki
- Golden Panko Oyster with Fluffy Scrambled Eggs on Shell
- Baked Prawns with Tomato Salsa and Cheese

Vegetables

- Baked Cauliflower & Potato Au Gratin
- Traditional French Provençal Vegetable Stew
- Mexican Roasted Cajun Vegetables
- Grilled Asparagus and Spinach with Roasted Cherry Tomatoes (Topped with Torched Hollandaise)

Main Course

- Cheesy Risotto with Herb-Buttered Baby Scallops and Earthy Truffle Flakes
- Spanish Seafood Paella Rice (Saffron, Fish, Shrimp, Mussels, Clams)
- Stir Fried Spaghetti with Burnt Miso Cream & Smoked Salmon
- Barley Risotto with Field of Mushrooms & Truffle

Pastry & Dessert Corner

- Mignardise (Macaroons, Opera Cake, Chocolate Fudge Cake)
- Assorted Dessert Cups (Cuppa Bliss Tiramisu & Mango Pomelo Panna Cotta Shooters)
- Chilled Pu Er Tea with Dried Logan, Ginkgo Nuts, & Honey Peach Collagen Dessert
- Mao Shan Wang Durian Bread & Butter Pudding with MSW Cream

Beverages (Full Buffet Only)

- Iced Yuzu
- Wintermelon
- Lemongrass
- Peach Muscat
- Roselle Tea

*Choice Of 1 Per Category



Premium BENTO A

Price: \$35.00
(\$38.15 W GST)/pax
Min. 10 pax

- Italian Salad with Baby Asparagus, Cherry Tomatoes and Roasted Almonds (Tossed with Balsamic Dressing & Feta Cheese)
- Penne Tomato Cream with Scallops
- Sautéed French Beans with Chicken Ham & Toasted Almonds
- Ala King Chicken Stew
- Walnut Brownie
- Tropical Fruit Punch (300ml)
OR
- Refreshing Yuzu (300ml)

Stamford's Signature (Choice of 1)

- Orange Infused Beef Cheek with Demi Glaze
OR
- Lamb, Potato & Pearl Barley Stew

Premium BENTO B

Price: \$40.00
(\$43.60 W GST)/pax
Min. 10 pax

- Mexican Corn Salsa with Smoked Duck Salad and Kidney Beans
- Spaghetti Alle Vongole with Basil, Garlic and Chilli Flakes
- Sautéed Mexican Fajita Vegetables with Chicken Ham
- French Seafood Bouillabaisse
- Cookies & Cream Cheesecake
- Tropical Fruit Punch (300ml)
OR
- Refreshing Yuzu (300ml)

Stamford's Signature (Choice of 1)

- Orange Infused Beef Cheek with Demi Glaze
OR
- Lamb, Potato & Pearl Barley Stew





Premium BENTO C

Price: \$45.00
(\$49.05 W GST) / pax
Min. 10 pax

- Chamomile Infused Quinoa Salad with Avocado
- Barley Risotto with Field of Mushrooms & Truffle
- Grilled Asparagus and Spinach with Roasted Cherry Tomatoes
(Topped with Torched Hollandaise)
- Baked Barramundi with Roasted Garlic Cream Sauce
- Opera Cake
- Tropical Fruit Punch (300ml)
OR
- Refreshing Yuzu (300ml)

Stamford's Signature (Choice of 1)

- Orange Infused Beef Cheek with Demi Glaze
OR
- Lamb, Potato & Pearl Barley Stew

Vegetarian BENTO

(Gluten Free / Nut Free / Dairy Free)

Price: \$40/pax
Min. 10 pax

- Black Fungus, Japanese Cucumber & Glass Noodle Salad with Raisins Served with Citrus Dressing
- Plant Based Pomodoro Cutlet
- Truffle Risotto with Trio Mushroom Medley
Or
- Plant Based Bolognese Fusilli
- Baked Miso Cauliflower
Or
- Baked Teriyaki Eggplant
- Grilled Asparagus & Spinach with Roasted Cherry Tomatoes
Or
- Traditional French Provençal Vegetable Stew (*Ratatouille*)
- Premium Fruit Box
(*Strawberry, Kiwi, Raspberry, Rock Melon & Mango*)
- Tropical Fruit Punch (300ml)



Premium PARTY SET A

Price: \$350+ (\$381.50 W GST)/Set
8 – 10 Pax Per Set

- Italian Salad with Baby Asparagus, Cherry Tomatoes and Roasted Almonds
(Tossed with Balsamic Dressing & Feta Cheese)
- Butternut Squash Soup with Roasted Sunflower Seeds
- Crunchy Seafood Croutons with Creamy Curry Mayo
- Baked Whole Miso Cauliflower with Chive and Roasted Sesame
- Oven Baked Salmon with Citrus Dill Cream
- Creamy Tomato Parmesan Grilled Chicken
- Roasted Mussels with Tropical Pineapple Salsa
- Vanilla Croissant Bread & Butter Pudding

Stamford's Signature (Choice of 1)

- Orange Infused Beef Cheek
- OR**
- Lamb, Potato & Pearl Barley Stew

Choice of 1

- Japanese Garlic Fried Rice with Crispy Silver Fish and Tobiko
- OR**
- Penne Tomato Cream with Scallop



Premium PARTY SET B

Price: \$390+ (\$425.10 W GST)/Set
8 – 10 Pax Per Set

- Mexican Corn Salsa with Smoked Duck Salad & Kidney Beans
- New England Clam Chowder
- Deluxe Sushi Platter
- Sautéed Mexican Fajita Vegetables with Ham
- Baked Barramundi with Smoky Red Pimentos Coulis
- Roasted Whole Fresh Chicken with Vegetable Medley
- Spicy & Zesty Lime Cream Prawns
- Dark Chocolate Croissant Bread & Butter Pudding

Stamford's Signature (Choice of 1)

- Orange Infused Beef Cheek
- OR**
- Lamb, Potato & Pearl Barley Stew

Choice of 1

- White Truffle Oil Infused Fried Rice
(Mushroom Trio and Shaven Summer Truffle)
- OR**
- Spicy Mentaiko Cream Salmon Penne

Premium PARTY SET C

Price: \$430+ (\$468.70 W GST)/Set
8 – 10 Pax Per Set

- Chamomile Infused Quinoa Salad with Avocado
- Chili Beef Soup
- Artisanal Smoked Salmon Platter
- Grilled Asparagus and Spinach with Roasted Cherry Tomatoes
(Topped with Torched Hollandaise)
- Slow-Cooked King Salmon with Chilli, Asparagus & Orange Hollandaise
- South Indian Butter Chicken with Naan
- Golden Panko Oyster with Fluffy Scrambled Eggs on Shell
- Mao Shan Wang Durian Bread & Butter Pudding with MSW Cream

Stamford's Signature (Choice of 1)

- Orange Infused Beef Cheek with Demi Glaze
- OR**
- Lamb, Potato & Pearl Barley Stew

Choice of 1

- Cheesy Risotto with Herb-Buttered Baby Scallops and Earthy Mushroom Flakes
- OR**
- Spaghetti with Brunt Miso Cream & Smoked Salmon



Premium
CANAPES



OPTIONAL ADD-ONS

CANAPE ADD-ON (Min 30 pax)

PRICE PER PAX

Chilled Watermelon and Feta with Lemon Mint Oil	\$ 3.00 +
Sous Vide Prawn with Tobiko and Cocktail Sauce	\$ 3.50 +
Poached Beef Roulade with Pepper Glaze	\$ 4.00 +

LIVE STATION ADD-ON (Min 50 pax)

PRICE PER PAX

Red Bean Chendol	\$ 4.00 +
Refreshing Ice Jelly with Lime	\$ 5.00 +
Local Style Rojak	\$ 5.00 +
Nonya Style Kway Pie Tee	\$ 5.00 +
Pan-Fried Carrot Cake with Egg	\$ 6.00 +
Traditional Popiah	\$ 6.00 +
Hainanese Chicken Rice	\$ 6.00 +
Naan With Curry	\$ 6.00 +
Roti Prata with Dhal Curry	\$ 6.00 +
Thai Basil Minced Chicken Rice	\$ 6.50 +
Traditional Laksa Lemak with Fresh Prawn	\$ 6.00 +
Jumbo Grilled Chicken Kebab	\$ 7.00 +
Nonya Mee Siam with Prawn	\$ 7.00 +
Hakka Style Abacus	\$ 7.50 +
Hokkien Prawn Noodles	\$ 7.50 +
Sauteed Penne Tomato Pasta	\$ 7.50 +
Sauteed Penne Cream Pasta	\$ 7.50 +
Tempura Moriwase (Assortment of Prawn & Veg)	\$ 7.50 +
Local "Hao Jian" (Pan Fried Omelette with Oyster)	\$ 7.50 +
Seafood Kimchi Ramen	\$ 7.50 +
Chicken Satay w Condiments	\$ 7.00 +
Roast New Zealand Ribeye Carving	\$ 10.00 +
Roast Leg of Lamb Carving	\$ 10.00 +

* Required to add 1 Chef on site for 3 hours for \$150+.

* Waiver for chef on site if ordered more than 100 Pax.

MOCK TAILS ADD-ON (Min 30 pax)

PRICE PER PAX

Yuzu Mojito Mocktail	\$3.00+/PAX
Fizzy Roselle Royal Mocktail	\$3.00+/PAX



NESPRESSO GOURMET COFFEE ADD-ON * (Min. 25 pax)

Complimentary Rental and Setup of Nespresso Machine

Assortment of Ristretto,
Espresso Vanilla & Espresso Caramel
Min 25 Capsules (Assortment)

\$3.50+/CAPSULE

*Subject to Availability, contact us for more information.



- Photos are for illustration purposes.
- Food is best consumed within 2 hours from delivery.
- Prices are subject to change and prevailing GST charges.
- Menu items are subject to availability.
- Thematic setup will be adapted accordingly to your venue space.
- All thematic setup & decorative items are property of Stamford Catering and shall be returned at the end of the event.



CATERING TO YOUR GOOD TASTE