

Corporate Catering Menu

Halls, auditoriums & offices · Corporate Events · Singapore · Cooked fresh in our own halal-certified central kitchen. No beef, no pork, no lard, no alcohol on any menu.

- 1 Buffet levels 2 Tea breaks & canapés 3 Add-ons

1 · BUFFET LEVELS — YOUR GUESTS HELP THEMSELVES

The bundled figure on your venue page, or in our WhatsApp quote, already includes Prime Essential catering. Every level below shows the total added per guest to that figure, so Prime Premium at +\$19 already includes everything in Prime Signature; a step never takes a dish away.

	Prime Essential	Prime Signature	Prime Premium
	INCLUDED IN YOUR PACKAGE	+\$8 OVER PRIME ESSENTIAL	+\$19 OVER PRIME ESSENTIAL
YOU GET	7 dishes + 1 drink on a styled buffet line: two rice or noodle dishes, chicken, fish, a vegetable, a bite and a dessert.	2 more dishes: a salad and a lamb or mutton dish (9 dishes); butter chicken, barramundi, briyani and satay join the choice lists.	5 more dishes than Prime Essential: everything in Prime Signature, plus a soup, a prawn dish and a second dessert (12 dishes); braised lamb, herb roast chicken leg and truffle rice join the lists.
MENU SIZE	7 dishes + 1 drink	9 dishes + 1 drink	12 dishes + 1 drink
SALAD	—	Choose 1: Garden Greens Salad · Nyonya Achar · Mustard Potato Salad · Greek Pasta Salad · Classic Caesar Salad	Choose 1: same as Prime Signature, plus Roast Pumpkin & Chickpea Salad
SOUP	—	—	Choose 1: Cream of Mushroom Soup · Roasted Pumpkin Soup · Chicken & Sweet Corn Chowder · Chicken ABC Soup
RICE & NOODLES	Choose 2: Golden Egg Fried Rice · Yang Chow Fried Rice · Fragrant Coconut Rice · Vegetable Mee Goreng · Sin Chow Bee Hoon	Choose 2: same as Prime Essential, plus Creamy Mushroom Penne · Vegetable Briyani · Thai Pineapple Fried Rice	Choose 2: same as Prime Signature, plus Truffle Mushroom Rice · Baked Chicken Penne au Gratin · Chicken Bolognese Penne
CHICKEN	Choose 1: Rosemary Roast Chicken · Honey BBQ Baked Chicken · Teriyaki Chicken · Black Pepper Chicken · Local Curry Chicken with Potato	Choose 1: same as Prime Essential, plus Butter Chicken · Thai Green Curry Chicken · Ayam Masak Merah	Choose 1: same as Prime Signature, plus Herb Roast Chicken Leg · Tuscan Creamy Chicken
FISH	Choose 1: Baked Dory with Lemon Butter Cream · Baked Dory with Nyonya Assam Sauce · Baked Dory with Mango Salsa	Choose 1: same as Prime Essential, plus Lemon Herb Baked Barramundi	Choose 1: same as Prime Signature, plus Barramundi with Pesto Cream
PRAWNS	—	—	Choose 1: Garlic Butter Baked Prawns · Singapore Chilli Prawns · Sambal Prawns
LAMB & MUTTON	—	Choose 1: Mutton Rendang · Country Lamb Stew · Lamb Kofta in Tomato Gravy	Choose 1: same as Prime Signature, plus Braised Lamb with Rosemary Gravy · Braised Mutton with Mushroom
VEGETABLES	Choose 1: Braised Chap Chye · Sayur Lodeh · Broccoli with Mushrooms · Roasted Root Vegetables · Buttered Mixed Vegetables	Choose 1: same as Prime Essential, plus Broccoli & Cauliflower au Gratin · Creamy Potato Gratin · French Beans with Almond Flakes	Choose 1: same as Prime Signature, plus Braised Egg Tofu with Shiitake
BITES	Choose 1: Vegetable Spring Rolls · Potato Curry Puffs · Mini Vegetable Samosas · Chicken Karaage · Honey-glazed Chicken Sausages	Choose 1: same as Prime Essential, plus Chicken Satay · Chicken Ngho Hiang · Breaded Scallop Cakes	Choose 1: same as Prime Signature, plus Breaded Crab Claws · Prawn Wantons
DESSERT	Choose 1: Chilled Mango Sago · Longan & Grass Jelly · Bubur Pulut Hitam · Assorted Nonya Kueh · Chocolate Fudge Brownies	Choose 1: same as Prime Essential, plus Mini Cream Puffs · Mini Chocolate Eclairs · Red Velvet Cake Squares	Choose 2: same as Prime Signature, plus Mini New York Cheesecakes · Mini Fruit Tarts · Tropical Fruit Platter
DRINKS	Choose 1 cold: Cold: Fruit Punch · Iced Lemon Tea · Lychee Cordial · Lemongrass Pandan	Choose 1 cold: Cold: Fruit Punch · Iced Lemon Tea · Lychee Cordial · Lemongrass Pandan · Calamansi Lime · Peach Iced Tea	Choose 1 cold: Cold: Fruit Punch · Iced Lemon Tea · Lychee Cordial · Lemongrass Pandan · Calamansi Lime · Peach Iced Tea · Pink Hibiscus Lemonade · Yuzu Honey Cooler

Service, every level: 2 service staff, plus 1 for every 50 guests or part of 50 above 50 · one buffet line with warmers and skirting for every 200 guests (201 to 400 guests = two lines) · transport, set-up and clearing inside every level · food holds 2 to 3 hours in the warmers · drinks from a dispenser, refilled during the meal. Plates: premium disposables at every level; porcelain with metal cutlery and glassware +\$4.50 a guest. Vegetarian guests: same level and price; a vegetarian main replaces each meat dish (the swaps are listed on the add-ons page).



2 · TEA BREAKS & CANAPÉS – A BREAK FOR ANY BUFFET, OR A LIGHT MENU ON ITS OWN

Two ways to feed a working day. One and Two Tea Breaks add to any buffet level for a full-day conference or training; each break is its own delivery drop at its own time, so nothing sits out longer than 3 hours. Working Tea Break and Networking Canapés stand alone, with no buffet, for a seminar, briefing, launch or networking evening. All four are self-serve from platters and chafers.

	One Tea Break +\$7.90 A GUEST	Two Tea Breaks +\$14.90 A GUEST	Working Tea Break \$9.90 A GUEST	Networking Canapés \$19.90 A GUEST
YOU GET	A morning or afternoon break added to any buffet: finger sandwiches, one hot bite, one sweet and hot coffee and tea, delivered, set up and cleared as its own drop.	One Tea Break twice: a morning break and an afternoon break, each its own drop with a different menu, set up and cleared both times.	A stand-alone light menu for a seminar or briefing, no buffet needed: finger sandwiches, two hot bites, one sweet, hot coffee and tea and a cold drink.	A stand-alone reception menu for a launch or networking evening: 7 savouries, 3 sweets, hot coffee and tea and 2 cold drinks.
MENU SIZE	2 savouries + 1 sweet + coffee & tea	2 breaks · 2 savouries + 1 sweet + coffee & tea at each	3 savouries + 1 sweet + coffee & tea + 1 cold drink	7 savouries + 3 sweets + coffee & tea + 2 cold drinks
SANDWICHES & PASTRIES	Included: Finger Sandwiches (egg mayo, chicken ham & cheese)	Included: same as One Tea Break (egg mayo, chicken ham & cheese)	Included: same as One Tea Break	All 3 included: same as Working Tea Break, plus Chicken Ham & Cheese Mini Croissants · Mini Quiche
HOT BITES	Choose 1: Potato Curry Puffs · Vegetable Spring Rolls · Chicken Karaage	Choose 1: same as One Tea Break	Choose 2: same as One Tea Break	Choose 4: same as Working Tea Break, plus Chicken Satay · Breaded Scallop Cakes · Mini Vegetable Samosas
SWEETS	Choose 1: Assorted Nonya Kueh · Chocolate Fudge Brownies · Assorted Swiss Rolls	Choose 1: same as One Tea Break	Choose 1: same as One Tea Break	Choose 3: same as Working Tea Break, plus Mini Fruit Tarts · Red Velvet Cake Squares · Fresh Fruit Skewers
DRINKS	Included: Hot coffee & tea station, urns held hot	Included: same as One Tea Break	Coffee & tea + 1 cold: same as One Tea Break, plus Cold: Iced Lemon Tea · Fruit Punch	Coffee & tea + 2 cold: Hot coffee & tea station, urns held hot · Cold: Iced Lemon Tea · Fruit Punch · Pink Hibiscus Lemonade

Minimum 30 guests per break · self-serve from platters and chafers, not butlered · each break arrives as its own delivery drop at its own time, set up and cleared by our crew · best within 3 hours of delivery · premium disposables included; porcelain, cutlery and glassware +\$4.50 a guest · Working Tea Break and Networking Canapés need no buffet; One and Two Tea Breaks add to any buffet level.

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ADD-ONS

PER GUEST, ON TOP OF YOUR PACKAGE. MOVING UP A LEVEL IS ALWAYS CHEAPER THAN BUYING THE SAME THINGS AS ADD-ONS.

BUFFET LEVELS ONLY (THE LEVELS ARE SHOWN ON EACH LINE)

Add a soup course at Prime Essential and Prime Signature; already inside Prime Premium	+\$2 a guest
Add a salad course at Prime Essential; already inside Prime Signature and Prime Premium	+\$1.80 a guest
Add a prawn dish at Prime Essential and Prime Signature; already inside Prime Premium · seasonal seafood: price confirmed at booking, never lower than shown	+\$4.90 a guest
Extra dessert choice beyond your count at any buffet level	+\$1.50 a guest
Tropical fruit platter on top of your dessert at any buffet level	+\$2 a guest
Upgrade your fish to Baked Salmon with Dill Cream at any buffet level	+\$3.90 a guest
Hot coffee & tea station brewed coffee and tea in urns held hot, with cups, sugar and creamer; at any buffet level	+\$1.80 a guest
Bottled mineral water at any buffet level	+\$1.20 a guest

ANY LEVEL

Welcome mocktails, 2 flavours, first hour in addition to your included drinks	+\$3.50 a guest
Roast carvery station: lamb leg or whole roast chicken roasted in our kitchen, sliced on site by our chef under a heat lamp; minimum 50 guests	\$380 a station + \$6.90 a guest
Pasta toss station penne and 2 sauces cooked in our kitchen, tossed to order by our chef; needs one power point; minimum 50 guests	\$380 a station + \$4.50 a guest
Ice-cream cart 3 flavours, cones and cups, scooped by our crew; needs a power point; minimum 50 guests	\$280 a cart + \$3.50 a guest

TABLEWARE & SERVICE

Porcelain plates with metal cutlery and glassware
+\$4.50 a guest at every level · premium disposables included otherwise

Delivery, set-up, warmers, skirting and clearing
included at every level · food holds 2 to 3 hours in the warmers

Vegetarian guests
tell us the number; they receive a vegetarian main in place of each meat dish at no change: Mixed Vegetable Kurma for chicken, Assam Tofu Puffs & Brinjal for fish, Tofu & Mushroom Rendang for lamb, Sambal Goreng Tempeh & Tofu for prawns

Allergens
nut items are served on the side; a full allergen list for every dish on request

Minimum booking
50 guests for a buffet · 30 guests per tea break · prices nett per guest · no GST and no service charge: we are not GST-registered

Every menu is halal and mild by default; rice, vegetables, bites and desserts always carry vegetarian choices. Live stations are always priced separately, never bundled into a level. Tea breaks and canapés are self-serve from platters and chafers and best within 3 hours of delivery. Jain, no-onion-no-garlic and allergy tables on request.

Seasonal seafood (prawns, jumbo prawn, sea bass): the price is confirmed at booking and is never lower than the price shown.

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