

Mini Buffet

CATERING

PETITE ORIENTAL MINI BUFFET

\$18.90 (\$20.60 w/ GST) Per Pax

Minimum 10 Pax | 7 Courses

Rice / Noodle

(Choose One)

- Thai Pineapple Fried Rice
泰式黄梨炒饭
- Belacan Fried Rice
峇拉煎炒饭
- Garlic Fried Rice
蒜香炒饭
- Maggie Goreng
杂炒快熟面
- Vegetarian Fried 
Bee Hoon (V)
素炒米粉

Vegetable

(Choose One)

- Assorted Mixed 
Vegetables (V)
炒什菜
- Stir Fried Broccoli 
with Mushroom (V)
香菇西兰花
- Curry Mixed 
Vegetables (V)
咖喱什菜
- Kai Lan with
Oyster Sauce (V) 
蚝油芥兰
- Luo Han Vegetables (V) 
罗汉斋菜

Chicken

(Choose One)

- Black Pepper Chicken
黑椒鸡
- Cereal Chicken
麦片鸡
- Curry Chicken with Potato
马铃薯咖喱鸡
- Chicken with Cashew Nuts
腰果鸡
- Teriyaki Chicken
日式照烧鸡肉

Deep Fried

(Choose One)

- Deep Fried Sotong Ball
香炸苏东球
- Fried Seafood You Tiao
海鲜油条
- Deep Fried Spring Roll (V) 
炸春卷
- Deep Fried Samosa (V) 
炸咖喱三角
- Deep Fried Thai Fish Cake
泰式炸鱼饼

Pork / Fish

(Choose One)

- Sambal Sliced Pork
叁巴炒猪肉片
- Sesame Grilled Soft Rib
芝麻烤软排骨
- Deep Fried Pork Cube
with Salted Egg
咸蛋黄炸猪肉块
- Assam Fish
亚参鱼
- Fish Fillet with Thai
Chilli Sauce
泰式辣椒鱼片

Dessert

(Choose One)

- Longan with Chilled
Grass Jelly
龙眼凉粉 (冷)
- Almond Jelly with
Longan
龙眼杏仁豆腐
- Sea Coconut with Fruit
Cocktail
海底椰杂果
- Chilled Cheng Tng
清汤 (冷)
- Red Bean Soup (Hot)
红豆汤 (热)

Bean Curd / Egg

(Choose One)

- Braised Bean Curd 
with Mushroom (V)
香菇焖豆腐
- Bean Curd with Thai
Chilli Sauce
泰式辣椒豆腐
- Fu Rong Egg
芙蓉蛋
- Fried Egg with Tomato
番茄炒蛋
- Fried Egg with Onions
洋葱炒蛋

 Vegetarian & Vegan
 Chef's Recommendation



*Images shown are for illustration purposes only.
*T&Cs apply.

GOURMET BITES MINI BUFFET

\$21.90 (\$23.87 w/ GST) Per Pax

Minimum 10 Pax | 8 Courses

Rice / Noodle

(Choose One)

- Fried Rice with Silver Fish
银鱼炒饭
- Seafood Fried Rice
海鲜炒饭
- Fried Hong Kong Noodle
香港面
- Mee Goreng with Prawn
虾仁炒马来面
- Sin Chow Bee Hoon
星洲米粉

Bean Curd / Egg

(Choose One)

- Braised Bean Curd with Mushroom (V)
香菇焖豆腐
- Bean Curd with Thai Chilli Sauce
泰式辣椒豆腐
- Shrimp Omelette
虾仁煎蛋
- Fried Egg with Crab Stick
蟹柳炒蛋
- Fried Egg with Onions
洋葱炒蛋

Chicken

(Choose One)

- Black Pepper Chicken
黑椒鸡
- Braised Chicken with Oyster Sauce
蚝油焖鸡
- Curry Chicken with Potato
马铃薯咖喱鸡
- Teriyaki Chicken
日式照烧鸡肉
- Thai Style Chicken
泰式鸡

Vegetable

(Choose One)

- Assorted Mixed Vegetables (V)
炒什菜
- Stir Fried Broccoli with Mushroom (V)
香菇西兰花
- Curry Mixed Vegetables (V)
咖喱什菜
- Kai Lan with Oyster Sauce (V)
蚝油芥兰
- Xiao Bai Chye with Oyster Sauce (V)
蚝油小白菜

Fish

(Choose One)

- Ginger & Spring Onion Fish Fillet
姜葱鱼片
- Salt & Pepper Sliced Fish
椒盐鱼片
- Assam Fish
亚参鱼
- Battered Fish Fillet with Dip
炸鱼片配酱
- Sambal Sliced Fish Fillet
叁巴鱼片

Deep Fried

(Choose One)

- Deep Fried Cod Fish Tofu
炸鳕鱼豆腐
- Fried Seafood You Tiao
海鲜油条
- Deep Fried Spring Roll (V)
炸春卷
- Deep Fried Samosa (V)
炸咖喱三角
- Deep Fried Thai Fish Cake
泰式炸鱼饼

Pork

(Choose One)

- Honey Grilled Soft Pork
蜜汁烤猪肉
- Black Pepper Pork
黑椒猪肉
- Sambal Sliced Pork
叁巴炒猪肉片
- Sliced Pork with Dried Chilli
干椒炒猪肉片
- Kam Heong Sliced Pork
甘香猪肉片

Dessert

(Choose One)

- Longan with Chilled Grass Jelly
龙眼凉粉 (冷)
- Almond Jelly with Longan
龙眼杏仁豆腐
- Sea Coconut with Fruit Cocktail
海底椰杂果
- Chilled Cheng Tng
清汤 (冷)
- Fruits Platter
水果拼盘



CUISINE MINI BUFFET

\$23.90 (\$26.05 w/ GST) Per Menu

Minimum 15 Pax | 8 Courses

AROY-DEE MINI BUFFET

Appetizer

- ✓ Papaya Salad
泰式青木瓜沙拉
- ✓ Thai Spring Roll 
泰式春卷

Mains

- ✓ Pineapple Fried Rice
菠萝炒饭
- ✓ Thai Green Curry Chicken
泰式绿咖喱鸡
- ✓ Thai Style Sweet & Sour Fish
泰式酸甜鱼
- ✓ Kailan with Straw Mushroom 
芥兰炒草菇
- ✓ Thai Fish Cake
泰式鱼饼

Sweet

- ✓ Mango Sticky Rice
with Coconut Sauce
芒果糯米饭配椰浆

JAPANESE MINI BUFFET

Appetizer

- ✓ Japanese Green Salad with 
Sesame Yuzu Dressing
日式青沙拉配芝麻柚子酱
- ✓ Mini Maki Roll
迷你寿司卷

Mains

- ✓ Garlic Fried Rice with 
Edamame
蒜香毛豆炒饭
- ✓ Teriyaki Chicken
日式照烧鸡
- ✓ Pan-Seared Salmon
Miso Glaze
味噌酱香煎三文鱼
- ✓ Japanese Vegetable Curry 
日式蔬菜咖喱
- ✓ Tempura Prawn
天妇罗虾

Sweet

- ✓ Mixed Fruit Konnyaku
什锦水果蒟蒻果冻

LITTLE NONYA MINI BUFFET

Appetizer

- ✓ Nonya Rojak
娘惹罗惹
- ✓ Chicken Ngoh Hiang
鸡肉五香卷

Mains

- ✓ Blue Pea Flower Rice 
蓝花饭
- ✓ Chicken Pongteh
娘惹酱炖鸡
- ✓ Nonya Fish Tempura
娘惹炸鱼
- ✓ Nonya Chap Chye
娘惹杂菜
- ✓ Udang Masak Lemak Nenas
(Prawn)
娘惹椰浆菠萝虾

Sweet

- ✓ Nonya Steamed
Kueh Lapis
娘惹九层糕

MISS SAIGON MINI BUFFET

Appetizer

- ✓ Green Mango Salad
越南青芒果沙拉
- ✓ Fresh Rice Paper Roll
with Prawn
鲜虾越南生春卷

Mains

- ✓ Olive Fried Rice 
橄榄炒饭
- ✓ Grilled Lemongrass Chicken
香茅烤鸡
- ✓ Fish Fillet with Dill & Scallion
莳萝葱香鱼柳
- ✓ Seasonal Vegetable 
with Young Corn
时蔬炒玉米笋
- ✓ Vietnamese Tamarind Prawn
越南罗望子虾

Sweet

- ✓ Vietnamese Flan
Crème Caramel
越南焦糖布丁

WESTERN MINI BUFFET

Appetizer

- ✓ Marble Potato Salad
彩色土豆沙拉
- ✓ Deep Fried Seafood
Croquette
炸海鲜可乐饼

Mains

- ✓ Pasta Aglio Olio 
蒜香橄榄油意大利面
- ✓ Oven Baked Cajun Chicken
烤卡真香料鸡
- ✓ Battered Fish Fillet
with Mayo Dip
炸鱼柳配蛋黄酱
- ✓ Garlic Butter Prawn
蒜香牛油虾
- ✓ Vegetable Ratatouille 
法式炖蔬菜

Sweet

- ✓ Mini French Pastries
迷你法式甜点

 Vegetarian & Vegan
 Chef's Recommendation

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TERMS & PAYMENT

1. All orders shall be processed only upon receipt of written confirmation no less than five (5) working days prior to the scheduled event date.
2. Upon confirmation, any reduction in the number of pax and/or cancellation of the order is strictly not permitted.
3. Any request to increase the number of pax must be submitted at least two (2) working days prior to the event date and shall be subject to the availability of ingredients.
4. Payment for all Cash-on-Delivery (COD) orders shall be collected upon delivery. Cheques sent after the event and credit terms without prior written approval are not accepted. All cheque payments must be made payable to "RICHFOOD GROUP PTE. LTD."
5. Cancellation Policy:
 - A cancellation fee of fifty percent (50%) of the total invoice amount shall apply for cancellations made after confirmation.
 - A cancellation fee of one hundred percent (100%) of the total invoice amount shall apply for cancellations made less than forty-eight (48) hours prior to delivery.

6. All prices quoted are subject to prevailing Goods and Services Tax (GST).
7. The Company reserves the right to impose interest charges on overdue payments.
8. All items, menus, and prices are subject to change or withdrawal without prior notice at the sole discretion of the Company.

PAYMENT MODES

Pre-payment 4 working days prior to the event is required.

Bank Transfer

Bank Code: 7339 (OCBC)

Branch Code: 643 (Causeway Point Branch)

Account Number: 643-014798-001 (RICHFOOD GROUP PTE. LTD.)

OCBC Swift Code Singapore: OCBCSGSG

PayNow Corporate UEN No.: 201300123G (RICHFOOD GROUP PTE. LTD.). Please include the invoice number in your transfer reference and send us a screenshot of the successful payment after completion.

Scan & Pay (Please indicate the invoice number as the Bill Reference number).



REACH US

🌐 www.richfoodsg.com

☎ +65 6980 8207

📞 +65 8157 8780 (WhatsApp)

✉ catering@richfoodsg.com



VENUE & DELIVERY INFORMATION

1. Clients are required to inform the Company's sales representative in advance if the venue does not have direct lift access, a nearby unloading area, or presents a challenging layout for buffet setup.

2. Due to logistical constraints, a delivery surcharge shall apply to venues without lift access:

The following charges apply where applicable:

- Free Delivery for \$1,000 and above before GST (except CNY menu)
- Buffet Setups: \$80.00 (\$87.20 incl. GST)
- Mini Buffet, Bento & Packed Meals: \$40.00 (\$43.60 incl. GST)
- No Lift Access at Delivery Venue:
 - A surcharge will be imposed based on the number of levels involved, ranging from \$50.00 to \$200.00 (subject to prevailing GST).
 - Delivery to venues above Level 4 without lift access will not be accepted.
- Early Morning Surcharge (before 8:30am): \$60.00 (\$65.40 incl. GST)
- Late / Next-Day Buffet Collection Surcharge: \$100.00 (\$109.00 incl. GST)
- Location Surcharge: \$10.00 (\$10.90 incl. GST) for deliveries to CBD, Tuas, and Sentosa
- Jurong Island Delivery Surcharge: \$50.00 (\$54.50 incl. GST)

3. The Client shall ensure that a designated contact person is contactable at all times during delivery. RichFood Group Pte. Ltd. shall not be liable for any delay or non-delivery arising from communication failure.

4. A grace period of up to thirty (30) minutes from the scheduled delivery time shall be allowed due to unforeseen circumstances such as adverse weather or traffic conditions. The Company shall not be held responsible for delays resulting from such circumstances.

5. Buffet line setup with tables, table cloth and warmers together with a complete set of bio-degradable disposable wares and serviettes will be provided. All of our properties will be collected within Three (3) hours after the stipulated time of delivery, unless otherwise stated.

6. Food Best consumed within 2.5 hours after the stipulated time of delivery. Caterer shall not bear any responsibility for food consumed beyond the stipulated time. Please note that extra charges may be applicable for any damage or loss of our property, which includes but not limited to tablecloth, warmers and decorative props.

7. The Client shall be responsible for the proper care of all catering equipment provided. The Company reserves the right to charge for any loss and/or damage to equipment loaned.

8. For hygiene reasons, containers for packing leftover food will not be provided.

9. Food Safety Advisory:

- The Company shall not be responsible for food consumed beyond the stipulated consumption period. In accordance with Singapore Food Agency (SFA) requirements, all food must be consumed within four (4) hours, inclusive of one (1) hour delivery time.



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