

BUFFET CATERING

Basic Buffet

\$16.90 /Pax

\$18.42/Pax (with GST)

Minimum 30 Pax

6 courses + 1 drink

Asian Fiesta Buffet

\$20.90 /Pax

\$22.87/Pax (with GST)

Minimum 30 Pax

8 courses + 1 drink

International Fiesta Buffet

\$25.90 /Pax

\$28.23/Pax (with GST)

Minimum 30 Pax

8 courses + 1 drink

Good Morning Vietnam Buffet

\$26.90 /Pax

\$29.32/Pax (with GST)

Minimum 30 Pax

9 courses + 1 drink

Sawasdee Buffet

\$26.90 /Pax

\$29.32/Pax (with GST)

Minimum 30 Pax

9 courses + 1 drink

Premium Buffet

\$36.90 /Pax

\$40.22/Pax (with GST)

Minimum 30 Pax

11 courses + 1 drink



Basic Buffet

\$16.90 /Pax

\$18.42/Pax (with GST)

Minimum 30 Pax

6 courses + 1 drink

Savoury Sides (Select One item)

- Deep Fried Vegetable Spring Roll
- Deep Fried Seafood Wanton
- Deep Fried Yam Roll
- Deep Fried Samosa

Mains (Rice / Noodle)

(Select One item)

- Yang Chow Fried Rice
- Nasi Goreng Ikan Bilis
- Tom Yum Fried Rice
- Garlic Fried Rice
- Sin Chow Mee Hoon
- Vegetarian Fried Noodles
- HK Style Fried Noodles
- Mee Goreng

Poultry (Select One item)

- Curry Chicken with Potato
- Honey Glazed Chicken
- Deep Fried Chicken with Breadcrumbs
- Salted Egg Chicken

Fish (Select One item)

- Ginger Scallion Fish Fillet
- Sweet & Sour Fish Fillet
- Deep Fried Dory topped with Garlic Mayo
- Golden Crunchy Cereal Fish Fillet

Vegetables (Select One item)

- Stir Fry Xiao Bai Chye with Garlic & Oyster
- Luo Han Vegetables
- Nyonya Chap Chye
- Sayur Lodeh
(Coconut Vegetable Curry)

Dessert (Select One item)

- Refreshing Longan Bliss with Chilled Grass Jelly
- Chilled Almond Jelly with Longan
- Tropical Fresh Fruits Platter
- Chilled Honey Sea Coconut infused with Lychee

Beverage (Select One item)

- Homemade Premium Brewed Chilled Tropical Fruit Punch
- Homemade Premium Brewed Chilled Water Chestnut
- Homemade Premium Brewed Chilled Iced Lemon Tea
- Homemade Premium Brewed Chilled Lemongrass Pandan



Nutri-Grade B (4% Sugar)

Take Note

Vegan

Vegetarian: May contained egg, garlic & onion & dairy

Spicy

Asian Fiesta Buffet

\$20.90 /Pax

\$22.87/Pax (with GST)

Minimum 30 Pax

8 courses + 1 drink



Salads (Select One item)

- Mesclun Salad with Sesame Dressing (V)
- Gado Gado Salad
- Local Rojak Salad
- Tropical Fruits Salad

Sides (Select One item)

- Deep Fried Vegetable Spring Roll
- Deep Fried Seafood Wanton
- Deep Fried Yam Roll
- Deep Fried Samosa

Mains (Rice) (50%)

(Select One item)

- Blue Butterfly Pea Flower Rice
- Golden Egg Fried Rice
- Fragrant Yam Rice with Baby Shrimp
- Nasi Kuning

Mains (Noodle) (50%)

(Select One item)

- Vegetarian Fried Bee Hoon
- HK Style Fried Noodles
- Nyonya Dry Mee Siam
- Penang Fried Kway Teow

Poultry (Select One item)

- Ayam Masak Merah
(Spicy Tomato Chicken)
- Chicken Rendang with Grated Coconut
- Indonesian Style Grilled Chicken
- Teriyaki Chicken
- Chicken Bulgogi
- Spicy Mouth-Watering Chicken

Fish/ Seafood (Select One item)

- Rainbow Sweet & Tangy Fish Fillet
- Ikan Assam Pedas *(Assam Fish)*
- Golden Crunchy Cereal Fish Fillet
- Canton Harlok Prawn
- Salted Egg Prawn
- Tempura Prawn

Vegetables (Select One item)

- Broccoli with Assorted Mushrooms
- HK Kai Lan with Crispy Garlic
- Nyonya Chap Chye
- Japanese Vegetable Curry

Sweet Sides (Select One item)

- Mini Chocolate Brownies
- Mini Chocolate Éclair
- Mini Cream Puff
- Mini Cakes

Dessert (Select One item)

- Refreshing Longan Bliss with Chilled Grass Jelly
- Chilled Almond Jelly with Longan
- Tropical Fresh Fruits Platter
- Chilled Honey Sea Coconut infused with Lychee

Beverage (Select One item)

- Homemade Premium Brewed Chilled Tropical Fruit Punch
- Homemade Premium Brewed Chilled Water Chestnut
- Homemade Premium Brewed Chilled Iced Lemon Tea
- Homemade Premium Brewed Chilled Lemongrass Pandan



Nutri-Grade B (4% Sugar)

Take Note

Vegan

Vegetarian: May contained egg, garlic & onion & dairy

Spicy

International Fiesta Buffet

\$25.90 /Pax

\$28.23/Pax (with GST)

Minimum 30 Pax

8 courses + 1 drink

Salads (Select One item)

- Mesclun Salad with Sesame Dressing
- Thai Royal Mango Salad
- Marinated Chicken Salad
- Marble Potato Salad
- Classic Caesar Salad

Sides (Select One item)

- Deep Fried Vegetable Spring Roll
- Crispy Thai Shrimp Roll
- Thai Seafood Patties
- Deep Fried Seafood Croquette
- Deep Fried Begedil

Mains (Rice) (50%) (Select One item)

- Pineapple Fried Rice with Chicken Floss
- Olive Fried Rice
- Cinnamon Scented Steamed Rice with Raisins
- Seafood Fried Rice
- Briyani Rice

Mains (Noodle) (50%) (Select One item)

- Kampong Style Dry Laksa
- Penang Fried Kway Teow
- Chicken Carbonara
- Penne Aglio Olio
- Pasta in home-made pesto sauce

Poultry (Select One item)

- Teriyaki Chicken
- Chicken Bulgogi
- Chicken Korma
- Oven Baked Cajun chicken
- Mexican style grilled chicken

Fish (Select One item)

- Ikan Assam Pedas (*Assam Fish*)
- Oriental Lemon Fish Fillet
- Golden Crunchy Cereal Fish Fillet
- Battered Fish Fillet with Tartar Dip
- Grilled Norwegian Salmon in Garlic Butter Sauce

Seafood (Select One item)

- Canton Harlok Prawn
- Salted Egg Prawn
- Tempura Prawn
- Sambal Prawn with Petai
- Garlic Buttered Prawn with Celery & Trio Bell Peppers

Vegetables (Select One item)

- Sauteed Greens with Garlic Butter
- Broccoli & Cauliflower with Assorted Mushrooms
- Aloo Gobi
- Sayur Lodeh
- Roasted Trio Vegetables with Herbs

Sweet Sides (Select One item)

- Mini Chocolate Brownies
- Mini Cakes
- Nyonya Steamed Kueh Lapis
- Fresh Fruit Tartlet

Dessert (Select One item)

- Chilled Honeydew Sago
- Chilled Almond Jelly with Longan
- Tropical Fresh Fruits Platter
- Chilled Honey Sea Coconut infused with Lychee

Beverage (Select One item)

- Homemade Premium Brewed Chilled Tropical Fruit Punch
- Homemade Premium Brewed Chilled Water Chestnut
- Homemade Premium Brewed Chilled Iced Lemon Tea
- Homemade Premium Brewed Chilled Lemongrass Pandan



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Take Note

Vegan

Vegetarian: May contained egg, garlic & onion & dairy

Spicy

Good Morning Vietnam Buffet

\$26.90 /Pax

\$29.32/Pax (with GST)

Minimum 30 Pax

9 courses + 1 drink



Take Note

Salad

- Green Mango Salad

Sides

- Vietnamese Spring Roll
- Fresh Rice Paper Roll w/ Prawn

Mains

- Wok Fried Rice with Chicken Sausage (50%)
- Stir Fried Glass Noodle with Julien Vegetables (50%)
- Stir Fried Seasonal Vegetable with Young Corn & Mushroom
- Vietnamese Style Seabass Fillet with Dill & Scallions
- Vietnamese Lemongrass Chicken

Dessert

- Vietnamese Flan Creme Caramel

Beverage

- Homemade Premium Brewed Chilled Lemongrass Pandan

Vegan

Vegetarian: May contained egg, garlic & onion & dairy

Spicy

Sawasdee Buffet

\$26.90 /Pax

\$29.32/Pax (with GST)

Minimum 30 Pax

9 courses + 1 drink



Take Note

Vegan

Vegetarian: May contained egg, garlic & onion & dairy

Spicy

Soup

- Red Seafood Tomyum Soup

Salad

- Thai Papaya Salad (Som Tam)

Sides

- Thai Homemade Prawn Cake

Mains

- Pineapple Fried Rice (50%)
- Pad Thai (50%)
- Stir Fry Minced Chicken with Thai Basil
- Thai Steamed Fish with Lime Juice & Chili
- Stir Fried Kailan and Carrot

Dessert

- Thai Mango Sticky Rice with Coconut Sauce

Beverage

- Homemade Premium Brewed Chilled Lemongrass Pandan

Premium Buffet

\$36.90 /Pax

\$40.22/Pax (with GST)

Minimum 30 Pax

11 courses + 1 drink

Salads (Select One item)

- Mesclun Salad with Sesame Dressing
- Thai Royal Mango Salad
- Marinated Chicken Salad
- Marble Potato Salad
- Classic Caesar Salad

Savoury Sides (Select One item)

- Golden Crispy Calamari Bites
- Crispy Thai Shrimp Roll
- Thai Seafood Patties
- Deep Fried Seafood Croquette
- Deep Fried Vegetable Spring Roll

Mains (Rice) (Select One item)

- Pineapple Fried Rice with Chicken Floss
- Olive Fried Rice
- Golden Pumpkin Rice
- Seafood Fried Rice
- Briyani Rice

DIY Chef's Choice (Select One item)

- DIY Laksa with Condiments
(Served with Thick Bee Hoon Noodles, Prawn, Fishcake, Sliced Eggs, Sambal Chilli, Laksa Leaves & Fragrant Gravy)
- DIY Nyonya Mee Siam with Condiments
(Served with Hard Boiled Egg, Chives, Noodles, Sambal Chilli & Gravy)

Poultry (Select One item)

- Teriyaki Chicken
- Chicken Cutlet with Mango Sauce
- Vietnamese Lemongrass Chicken
- Oven Baked Cajun chicken
- Mexican style grilled chicken

Fish (Select One item)

- Spicy Basil Pronto Fillet
- Battered Fish Fillet with Mayo Dip
- Deep Fried Seabass with Golden Ginger
- Grilled Seabass with Lemon Cream Sauce
- Grilled Norwegian Salmon in Garlic Butter Sauce

Seafood (Select One item)

- Mozzarella-Encrusted Scallop indulgence with Mashed Potato
- Green Mussel with Garlic Butter Sauce
- Steamed Prawn with Angelica Sinensis
- Vietnamese Tamarind Prawn
- Sambal Prawn with Petai

Vegetables (Select One item)

- Sauteed Greens with Garlic Butter
- Broccoli & Cauliflower with Assorted Mushrooms
- Aloo Gobi
- Sayur Lodeh
- Roasted Trio Vegetables with Herbs

Premium Meats (Select One item)

- Garlic Butter Herb Sirloin Steak Bites
- Meatball (Beef) Au Gratin
- Stir Fry Beef & Onion
- Curry Mutton with Potatoes
- Beef Rendang

Sweet Sides (Select One item)

- Mini Chocolate Brownies
- Mini Cheesecake
- Vanilla Panna Cotta topped with Raspberry in Cup
- Fresh Fruit Tartlet

Dessert (Select One item)

- Chilled Honeydew Sago
- Chilled Almond Jelly with Longan
- Tropical Fresh Fruits Platter
- Chilled Honey Sea Coconut infused with Lychee

Beverage (Select One item)

- Homemade Premium Brewed Chilled Tropical Fruit Punch
- Homemade Premium Brewed Chilled Water Chestnut
- Homemade Premium Brewed Chilled Iced Lemon Tea
- Homemade Premium Brewed Chilled Lemongrass Pandan



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Live Station Menu

- Minimum 40 pax per Live Station.
- Available as an add-on for buffet order only
- Live Station chef fee: \$150 per chef for 3 hours (mandatory)



❑ Local Popiah Live Station

\$6.00 + GST per Pax

Hand rolled popiah with housemade sambal, sweet kicap manis, eggs, peanuts, braised turnip, fresh lettuce, coriander and prawn

❑ Kueh Pie Tee Live Station

\$6.00 + GST per Pax

Crunchy Pie Tee with housemade sambal, sweet kicap manis, eggs, peanuts, braised turnip, fresh lettuce, coriander and prawn

❑ Traditional Laksa Noodle Live Station

\$8.00 + GST per Pax

Traditional laksa noodle Served with Egg, Tau Pok, Beansprout, Sliced Prawns, Sliced Fishcake, Laksa Leaves & Sambal Chili

❑ Roast Beef Ribeye Live Station

\$14.00 + GST per Pax

with chef's signature demi glace, roasted rainbow veggies & Yorkshire pudding

❑ Vietnamese Signature Fresh Rice Paper Roll Live Station

\$8.00 + GST per Pax

Hand rolled rice paper with Prawn or BBQ chicken with mint, basil, lettuces, coriander, rice vermicelli, trio capsicums, cucumber & carrot. Serves with Crushed peanut sauce and Vietnamese Sweet & Sour Dipping Sauce (Nuoc Nam)

❑ Traditional Satay Live Station

\$8.00 + GST per Pax

Traditional Chicken or Mutton Satay with traditional satay sauce, cucumber, red onion

❑ Vietnamese Beef Noodle Live Station

\$12.00 + GST per Pax

Vietnamese Signature beef noodle soup serve with mint, basil, lime & chili in aromatic clear beef broth

❑ Roast Whole Roast Chicken Live Station

\$10.00 + GST per Pax

With chef's signature - truffle jus, roasted rainbow veggies

Terms & Conditions

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 "RICO CATERING 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: 7171 (DBS Bank Ltd)

Branch Code: 072 (Raffles Place) (72)

Account Number: 0721128942 (RICO CATERING PTE. LTD.)

PayNow Corporate UEN No.: 202341295G (RICO CATERING 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).

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. Rico Catering 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.