

MINI BUFFET CATERING

Local Feast
Mini Buffet

\$18.90 /Pax

\$20.60/Pax (with GST)

Minimum 15 Pax

Mini Cuisine
Buffet Catering

\$22.90 /Pax

\$24.96/Pax (with GST)

Minimum 15 Pax Per Menu

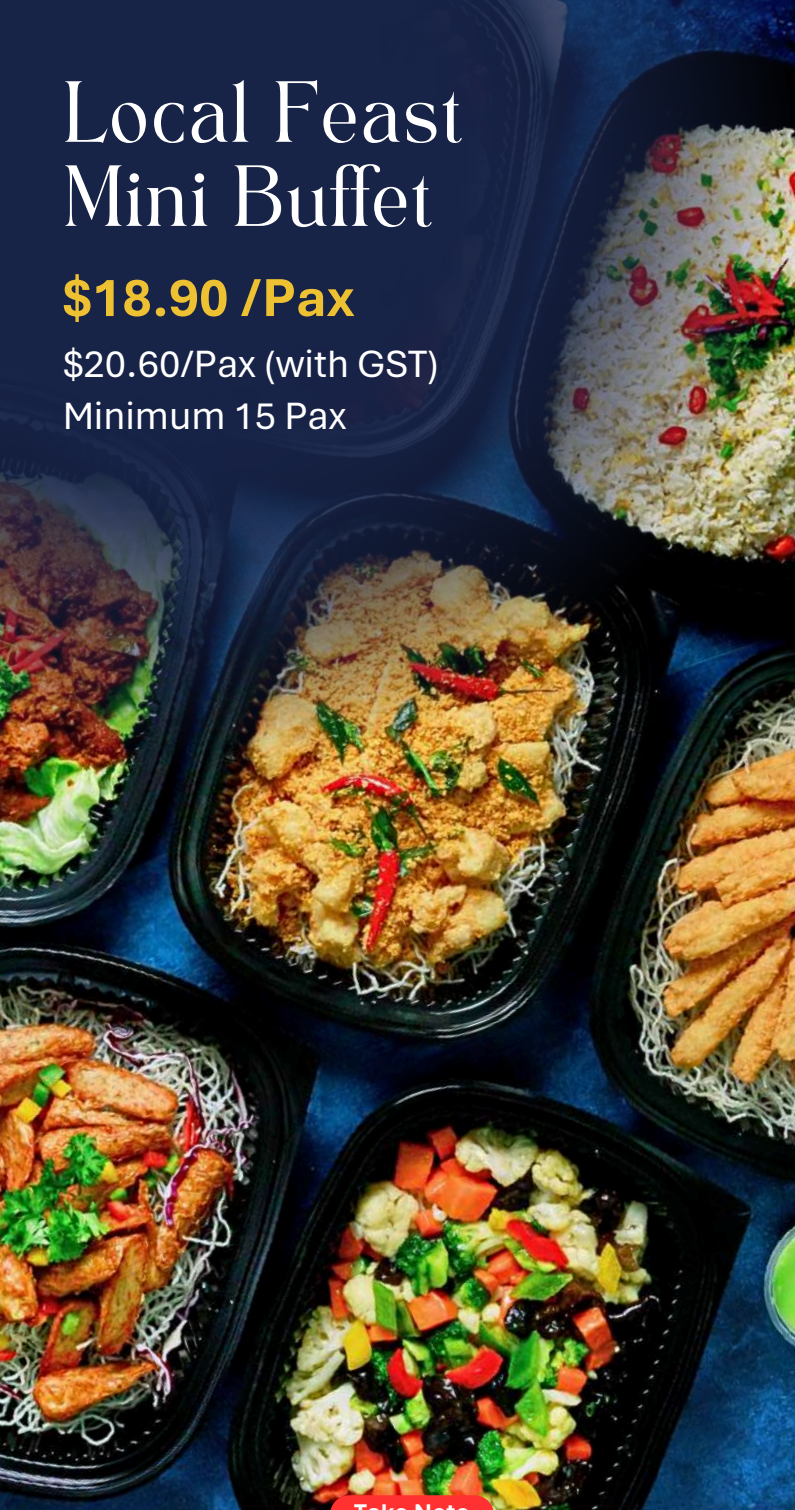


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Take Note

Mains

(Select One item)

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

Poultry

(Select One item)

- Signature Curry Chicken with Potato
- Chicken Rendang
- Salted Egg Chicken
- Ayam Masak Merah
(Spicy Tomato Chicken)

Fish

(Select One item)

- Ginger Scallion Fish Fillet
- Sweet & Sour Fish Fillet
- Ikan Assam Pedas (Assam Fish)
- Mayo Golden Crunchy Cereal Fish Fillet

Seafood

(Select One item)

- Stir Fry Har Lok Prawn
- Salt & Pepper Prawn
- Ebi Prawn with Wasabi Mayo Dip
- Sambal Sotong

Sides

(Select One item)

- Deep Fried Chicken Ngho Hiang Roll
- Chicken Siew Mai
- Seafood Wanton
- Deep Fried Yam Roll

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

Vegan

Vegetarian: May contained egg, garlic & onion & dairy

Spicy

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Little Nyonya Mini Buffet

Appetizer

- Nyonya Rojak
- Chicken Ngoh Hiang

Mains

- Blue Pea Flower Rice
- Chicken Pongteh
- Nyonya Fish Tempura
- Nyonya Chap Chye
- Udang Masak Lemak Nenas (Prawn)

Sweet

- Nyonya Steamed Kueh Lapis

Aroy - Dee Mini Buffet

Appetizer

- Papaya Salad
- Thai Spring Roll

Mains

- Pineapple Fried Rice
- Thai Green Curry Chicken
- Thai Style Sweet & Sour Fish
- Kailan with Straw Mushroom
- Thai Prawn Cake

Sweet

- Mango Sticky Rice with Coconut Sauce

Miss Saigon Mini Buffet

Appetizer

- Green Mango Salad
- Fresh Rice Paper Roll with Prawn

Mains

- Olive Fried Rice
- Grilled Lemongrass Chicken
- Fish Fillet with Dill & Scallion
- Seasonal Vegetable with Young Corn
- Vietnamese Tamarind Prawn

Sweet

- Vietnamese Flan Creme Caramel

Japanese Mini Buffet

Appetizer

- Japanese Green Salad with Sesame Yuzu Dressing
- Mini Maki Roll

Mains

- Garlic Fried Rice with Edamame
- Teriyaki Chicken
- Pan-Seared Salmon Miso Glaze
- Japanese Vegetable Curry
- Tempura Prawn

Sweet

- Mixed Fruit Konnyaku

Western Mini Buffet

Appetizer

- Marble Potato Salad
- Deep Fried Seafood Croquette

Mains

- Pasta Aglio Olio
- Oven Baked Cajun chicken
- Battered Fish Fillet with Mayo Dip
- Garlic Butter Prawn
- Vegetable Ratatouille

Sweet

- Mini French Pastries

Take Note

Vegan

Vegetarian: May contained egg, garlic & onion & dairy

Spicy

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.