



EXHIBITOR CATERING FORMS

CEG CATERING SERVICES BY CREATIVE EATERIES EXPO *(Halal – Certified)*

- Founded in 1992, Creative Eateries Group encompasses four restaurant divisions with 34 outlets and a catering division.
- Some of its restaurants include Al Dente Trattoria, Barossa Bar and Restaurant, Patara Fine Thai, Siam Kitchen, Suki-ya and many more.
- Creative Eateries Catering Division has also catered for various iconic events such as the Singapore Biennale, the Singapore Arts Fest, 2009 APEC Summit and the Singapore Grand Prix

CEG SNACK PLATTER ORDER FORM

Name of Event : _____
Name of Company : _____
Contact Person & Booth No. : _____

DESCRIPTION	QTY / ORDER	S\$ / ORDER	QUANTITY REQUIRED	TOTAL (S\$)
Mini Chicken Pie (30gm -32 gm each)	Platter (30 pcs)	\$ 85.00		
Mini Mexican Beef Pie (30gm - 32gm each)	Platter (30 pcs)	\$ 85.00		
Mini Shitake Mushroom Pie (30gm - 32gm each)	Platter (30 pcs)	\$ 85.00		
Mini Tuna Puff (40gm - 45gm each)	Platter (30 pcs)	\$ 85.00		
Mini Chicken Curry Puff (32gm - 38gm each)	Platter (30 pcs)	\$ 85.00		
Mini Vegetable Curry Puff (32gm - 38gm each)	Platter (30 pcs)	\$ 85.00		
Mini Potato Curry Puff (32gm - 38gm each)	Platter (30 pcs)	\$ 85.00		
Mini Sausage Roll (30gm - 32gm each)	Platter (30 pcs)	\$ 85.00		
Chicken Char Siew in Puff Pastry (32gm each)	Platter (30 pcs)	\$ 85.00		
Veggie Deli on Mixed Herb Focaccia	Platter (30 pcs)	\$ 85.00		
Egg Mayo with Lettuce & Tomato on Panini Bread	Platter (30 pcs)	\$ 85.00		
Creamy Tuna with Tomato & Lettuce on Sesame Bun	Platter (30 pcs)	\$ 85.00		
Chicken Ham & Cheese on Panini	Platter (30 pcs)	\$ 85.00		
Plain Butter Croissants served with Butter (20gm - 30gm each)	Platter (30 pcs)	\$ 85.00		
Assortment of Mini Danish Pastries (3 types)	Platter (30 pcs)	\$ 85.00		
Assortment of Petit Fruit Tartlets	Platter (30 pcs)	\$ 85.00		
Chocolate Chip Muffins (120gm each)	Platter (30 pcs)	\$ 100.00		
Banana Walnut Muffin (120gm each)	Platter (30 pcs)	\$ 100.00		
Blueberry Muffin (120gm each)	Platter (30 pcs)	\$ 100.00		
Assortment of Muffins (3 types)	Platter (30 pcs)	\$ 100.00		
Raisin Scones with Butter & Jam	Platter (30 pcs)	\$ 85.00		
Assorted Scones (Raisin & Cheese)	Platter (30 pcs)	\$ 85.00		
Mini Chocolate Éclair	Platter (30 pcs)	\$ 85.00		
Assortment of Mini Swiss Rolls	Platter (30 pcs)	\$ 85.00		
Mini Cream Puff	Platter (30 pcs)	\$ 85.00		
Mini Chocolate Brownies	Platter (30 pcs)	\$ 85.00		
Mini New York Cheesecake	Platter (30 pcs)	\$ 85.00		
Mini English Carrot Cake	Platter (30 pcs)	\$ 85.00		
Assortment of Mini French Pastries	Platter (30 pcs)	\$ 85.00		
Assorted Nuts	40gm / pkt	\$ 9.00		
Fox Mints	1kg	\$ 30.00		
MISCELLANEOUS CHARGES				
Service Staff (per 2 hrs block)	1	\$ 95.00		
Porcelainware, Stainless Steel Cutleries (Add)	Set	\$ 5.00		
TOTAL (Prices Subject to prevailing government taxes)				
MINIMUM ORDER OF \$350.00+ IS REQUIRED FOR ALL FOOD & BEVERAGE				
Porcelainware & Stainless Steel Cutleries inclusive for all orders (15 sets per order)				
Damaged or Missing Porcelainware & Stainless Steel Chargeable @ \$3.00+ per piece				

Date & Time of Delivery	Remarks

CEG BEVERAGE ORDER FORM

Name of Event : _____
Name of Company : _____
Contact Person & Booth No. : _____

SCOTCH	UNIT	PRICE	QTY RE	TOTAL S\$	AERATED WATER	UNIT	PRICE	QTY RE	TOTAL S\$
Johnnie Walker Black Label	btl	\$ 250.00			Pepsi (330ml)	24 cans	\$ 80.00		
Chivas Regal (18 years)	btl	\$ 350.00			Diet Pepsi (330ml)	24 cans	\$ 80.00		
BOURBON / RYE					Coke (330ml)	24 cans	\$ 80.00		
Jack Daniels	btl	\$ 250.00			Coke Light (330ml)	24 cans	\$ 80.00		
Canadian Club	btl	\$ 250.00			Sprite (330ml)	24 cans	\$ 80.00		
GIN / VODKA					Ginger Ale (330ml)	24 cans	\$ 80.00		
Bombay Sapphire Gin	btl	\$ 250.00			7-Up (330ml)	24 cans	\$ 80.00		
Absolut Vodka	btl	\$ 250.00			HOUSE CHAMPAGNE / WINES				
RUM					House White	Qt	\$ 60.00		
Myers Gold	btl	\$ 250.00			House Red	Qt	\$ 60.00		
Bacardi White	btl	\$ 250.00			Moet & Chandon Brut Champagne	Qt	\$ 160.00		
APERITIF					JUICES				
Martini Ross / Bianco / Vermouth	btl	\$ 160.00			Orange Juice (2 litres)	1 bottle	\$ 16.00		
Campani	btl	\$ 200.00			Lime Juice (2 litres)	1 bottle	\$ 16.00		
BEER					Apple Juice (2 litres)	1 bottle	\$ 16.00		
Tiger Beer (330ml)	24 cans	\$ 200.00			Cranberry Juice (2 litres)	1 bottle	\$ 16.00		
Heineken Beer (330ml)	24 cans	\$ 250.00			Fruit Punch (2 litres)	1 bottle	\$ 16.00		
Carlsberg Beer (330ml)	24 cans	\$ 220.00			MINERAL WATER				
Erdinger Weissbier (500ml)	12 btls	\$ 270.00			Evian (1.5 litres)	12 btls	\$ 160.00		
Erdinger Dunkel (500ml)	12 btls	\$ 270.00			Evian (500ml)	24 btls	\$ 120.00		
COFFEE / TEA					Aqua Pana Still Water (500ml)	12 btls	\$ 100.00		
Capsule	100 nos	\$ 400.00			St Pellegrino Sparkling Water (330ml)	24btls	\$ 200.00		
Rental of Coffee Machine + 100 Capsule	1 set	\$ 600.00			Mineral Water Dispenser + 5 Gallon (18.9litres) with 100 disposable cups	1 set	\$ 270.00		
Subsequent Day Rental (Capsule Machine)	-	\$ 270.00			Additional 5 Gallon (18.9litres) of Mineral Water	1	\$ 40.00		
Rental of Nescafe Coffee Machine (100 cups)	1 set	\$ 400.00			Additional Cups	100 pcs	\$ 7.00		
Subsequent Day Rental (Nescafe)	-	\$ 140.00			ICE & ESKY BOX RENTAL				
Assorted Twinings Tea Bags (100 bags)	box	\$ 160.00			Ice (18kg)	1	\$ 35.00		
Lipton Red Tea (100 bags)	box	\$ 140.00			Ice (36kg)	1	\$ 70.00		
MISCELLANEOUS CHARGES									
					Service Staff (per 2 hrs block)	1	\$ 95.00		
					Porcelainware, Stainless Steel Cutleries & Glassware	Per Set	\$ 5.00		
					Glassware	Per Type	\$ 2.00		
					TOTAL (Prices Subject to prevailing government taxes)				
					MINIMUM ORDER OF \$350.00+ IS REQUIRED FOR ALL FOOD & BEVERAGE				
					Glassware inclusive for all orders EXCEPT Water Dispenser (25 sets per order)				
					Damaged or Missing Glasswares Chargeable @ \$3.00+ per piece				

Date & Time of Delivery	Remarks

CEG TEA RECEPTION ORDER FORM

Name of Event : _____
Name of Company : _____
Contact Person & Booth No. : _____

BASIC PACKAGE at \$12 + GST per pax (Inclusive of 3 items + 1 beverage) – Min 40pax
Additional Item at \$2 + GST per pax

SAVOURIES

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| <ul style="list-style-type: none"> <input type="checkbox"/> Chicken Nghoh Hiang with Sweet Chilli <input type="checkbox"/> Seaweed Chicken with Sweet Chilli <input type="checkbox"/> Deep Fried Fish Ball with Sweet Chilli Sauce & Tomato Sauce <input type="checkbox"/> Deep Fried Prawn Ball with Sweet Chilli Sauce <input type="checkbox"/> Cuttlefish Ball with Sweet Chilli Sauce <input type="checkbox"/> Thai Style Prawn Cake with Chilli Dip <input type="checkbox"/> Tempura Fried Scallop with Tartar Dip <input type="checkbox"/> Golden Fried Seafood Wanton with Mayonnaise <input type="checkbox"/> Golden Fried Fish Nuggets with Tartar Dip <input type="checkbox"/> Black Pepper Chicken Nuggets <input type="checkbox"/> Seafood Rings with Mayonnaise Dip <input type="checkbox"/> Golden Fried Shrimp Tofu with Mayonnaise Dip <input type="checkbox"/> Steamed Chicken Char Siew Bun <input type="checkbox"/> Steamed Prawn Siew Mai with Chilli Dip <input type="checkbox"/> Deep Fried Fish Finger with Tartar Sauce <input type="checkbox"/> Tempura Chicken Nugget with Barbeque Dip <input type="checkbox"/> Crab Nibbler with Mayonnaise Dip <input type="checkbox"/> Steamed Crystal Har Kow with Chilli Dip <input type="checkbox"/> Steamed Chicken Siew Mai with Sweet Chilli <input type="checkbox"/> Golden Seafood Tofu with Mayonnaise Dip <input type="checkbox"/> Golden Prawn Dipper with Mayonnaise <input type="checkbox"/> Golden Fried Popcorn Chicken with Sweet Chilli / Tomato Sauce <input type="checkbox"/> Golden Fried Mini Square Fish Chips with Tartar Sauce <input type="checkbox"/> Creamy Chicken Finger Sandwiches <input type="checkbox"/> Creamy Tuna Finger Sandwiches <input type="checkbox"/> Chicken ham & Cheese Finger Sandwiches <input type="checkbox"/> Egg Mayonnaise Finger Sandwiches <input type="checkbox"/> Assortment of Finger Sandwiches
(Choice of 2: Tomato & Lettuce (V) / Creamy Tuna / Creamy Chicken /
Chicken Ham & Cheese / Egg Mayonnaise) <input type="checkbox"/> Assortment of Croissant Sandwiches
(Choice of 2: Tomato & Lettuce (V) / Creamy Tuna / Creamy Chicken /
Chicken Ham & Cheese / Egg Mayonnaise) <input type="checkbox"/> Golden Fried Seasoned Chicken Winglet & Drumlet with Chilli Dip | <ul style="list-style-type: none"> <input type="checkbox"/> Peranakan Mee Goreng <input type="checkbox"/> Mini Sausage Roll <input type="checkbox"/> Mini Chicken Puff <input type="checkbox"/> Mini Shepherd's Pie <input type="checkbox"/> Creamy Tuna Croissant Sandwiches <input type="checkbox"/> Creamy Chicken Croissant Sandwiches <input type="checkbox"/> Chicken Ham & Cheese Croissant Sandwiches <input type="checkbox"/> Egg Mayonnaise Croissant Sandwiches <input type="checkbox"/> Mini Tuna Puff <input type="checkbox"/> Deep Fried Spring Roll with Sweet Chilli & Peanut Dip (V) <input type="checkbox"/> Steamed Handmade Vegetable Dumpling (V) <input type="checkbox"/> Steamed Glutinous Rice Rolls (Chee Cheong Fan) with Black Sweet
Sauce & Sesame (V) <input type="checkbox"/> Steamed Chwee Kueh with Preserved Radish (V) <input type="checkbox"/> Pan Fried Carrot Cake with Sweet Chilli Sauce (V) <input type="checkbox"/> Crispy Vegetable Curry Samosa (V) <input type="checkbox"/> Golden Fried Triangle Hash Brown (V) <input type="checkbox"/> Golden Fried Potato Wedges with Chilli & Tomato Sauce (V) <input type="checkbox"/> Golden Fried Onion Rings with Sweet Chilli Sauce (V) <input type="checkbox"/> Tomato & Cucumber Finger Sandwiches (V) <input type="checkbox"/> Mushroom Spinach Quiche (V) <input type="checkbox"/> Butter Rice with Raisins (V) <input type="checkbox"/> Vegetable Fried Bee Hoon (V) <input type="checkbox"/> Stir Fried Hong Kong Noodles with Vegetables (V) <input type="checkbox"/> Baked Pineapple Rice with Cashew Nuts (V) <input type="checkbox"/> Stir Fried Ee Fu Noodles (V) <input type="checkbox"/> Butter Garlic Fried Rice (V) <input type="checkbox"/> Yang Chow Fried Rice (V) <input type="checkbox"/> Tomato & Cucumber Croissant Sandwiches (V) <input type="checkbox"/> Plain Croissant with Butter (V) <input type="checkbox"/> Mushroom Spinach Quiches (V) <input type="checkbox"/> Mini Shitake Mushroom Pie (V) <input type="checkbox"/> Mini Mushroom Pie (V) <input type="checkbox"/> Mini Vegetable Pie (V) |
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SWEETS

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| <ul style="list-style-type: none"> <input type="checkbox"/> Assortment of Mini Muffins (Blueberry, Vanilla, Chocolate Chip) (V) <input type="checkbox"/> Steamed Lotus Bun (V) <input type="checkbox"/> Steamed Red Bean Bun (V) <input type="checkbox"/> Steam Custard Bun (V) <input type="checkbox"/> Assortment of Danish Pastries (V) <input type="checkbox"/> Mini Almond Twist (V) <input type="checkbox"/> Mini Blueberry Diamond (V) <input type="checkbox"/> Mini Peach Diamond (V) <input type="checkbox"/> Mini Apple Lattice (V) <input type="checkbox"/> Mini Custard Raisin Roll (V) <input type="checkbox"/> Raisin Scones with Butter & Jam (V) <input type="checkbox"/> Raisin Scones with Whipped Cream (V) <input type="checkbox"/> Mini Doughnut (V) <input type="checkbox"/> Mini Chocolate Éclair (V) <input type="checkbox"/> Petit Butter Cake (V) <input type="checkbox"/> Mini Chocolate Puff (V) <input type="checkbox"/> Mini Strawberry Puff (V) <input type="checkbox"/> Mini Cream Puff (V) <input type="checkbox"/> Homebaked Cheese Cake (V) <input type="checkbox"/> Honey Marble Tea Cake (V) <input type="checkbox"/> Pandan Chiffon Cake (V) | <ul style="list-style-type: none"> <input type="checkbox"/> Mini Chocolate Truffle Cake (V) <input type="checkbox"/> Lemon Meringue Tartlet (V) <input type="checkbox"/> Dark Chocolate with Pitted Cherry Tartlet (V) <input type="checkbox"/> Chilled Sea Coconut with Longan (V) <input type="checkbox"/> Chilled Cheng Tng (V) <input type="checkbox"/> Grass Jelly with Longan (V) <input type="checkbox"/> Chilled Longan with White Fungus (V) <input type="checkbox"/> Chilled Mango Pudding (V) <input type="checkbox"/> Chilled Almond Longan (V) <input type="checkbox"/> Warm Red Bean Soup (V) <input type="checkbox"/> Warm Green Bean Soup (V) <input type="checkbox"/> Chilled Honeydew Sago (V) <input type="checkbox"/> Mini Apple Crumble (V) <input type="checkbox"/> Mini Blueberry Crumble (V) <input type="checkbox"/> Mini Chocolate Walnut Brownie (V) <input type="checkbox"/> Mini English Carrot Cake (V) <input type="checkbox"/> Homebaked Raspberry Cheese Cake (V) <input type="checkbox"/> Assortment of Cookies (V) <input type="checkbox"/> Homebaked Blueberry Cheese Cake (V) <input type="checkbox"/> Freshly Homebaked Fruit Tartlets (V) <input type="checkbox"/> Tropical Fresh Fruit Platter (V) |
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BEVERAGE (Please choose 1)

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| <ul style="list-style-type: none"> <input type="checkbox"/> Coffee & Tea <input type="checkbox"/> Lime Juice <input type="checkbox"/> Fruit Punch | <ul style="list-style-type: none"> <input type="checkbox"/> Orange Juice <input type="checkbox"/> Apple Juice <input type="checkbox"/> Iced Water |
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* Complete Buffet Setup with Tables, Tablecloth & Skirting

* Provision of Full Set of Porcelainware, Stainless Steel Cutleries, Glassware & Serviettes

* Service Staff Not Inclusive; Available at additional cost

Date & Time of Delivery For Tea Reception	Remarks

CEG BUFFET LUNCH RECEPTION ORDER FORM

Name of Event : _____
Name of Company : _____
Contact Person & Booth No. : _____

STANDARD PACKAGE at \$35 + GST per pax – Min 40pax

Inclusive of 14 Items (1 Salad/Soup + 2 Appetisers + 2 Meat + 1 Seafood + 2 Vegetable + 1 Rice + 1 Noodle + 4 Desserts) + 1 Beverage

SALAD & SOUP (Please choose 1 item)

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| <ul style="list-style-type: none"> ○ Fusilli Pasta Salad with Tuna Flakes tossed in Olive Oil Dressing ○ Penne Pasta Salad with Chicken Ham, Capsicums, Semi Dried Tomato tossed in Basil Pesto ○ Mixed Garden Greens with Chicken Ham & Orange Lime Dressing ○ Green Mixed Vegetable Salad with Hoi Sin Sesame Dressing ○ Signature Green Mango Salad ** ○ Potato Salad with Creamy Mayonnaise & Spring Onion (V) ○ Classic Caesar Salad (Cos Lettuce, Garlic Croutons, Shaved Parmesan Cheese & Caesar Dressing) (V) ○ Roasted Pumpkin Salad with Crispy Shallot & Sesame Seeds (V) ○ Cucumber & Tomato Salad with Thousand Island Dressing (V) ○ Apple & Celery Salad with Yoghurt Dressing (V) ○ Thai Green Papaya Salad ** ○ Leek & Potato Soup (V) ○ Classic Watercress Soup (V) | <ul style="list-style-type: none"> ○ Authentic Thai Glass Noodle Salad (V) ○ Gado Gado (Indonesian Salad of Mixed Vegetables, Tofu, Hardboiled Eggs mixed with Peanut Sauce Dressing) (V) ○ Green Mixed Vegetable Salad with Chef's Dressing (V) ○ Sweet & Tangy Coleslaw Salad with Chef's Dressing (V) ○ Tauhu Goreng with Pineapple Peanuts Sauce (V) ○ Mesclun Garden Greens with Assorted Condiments & Chef's Dressing (V) ○ Tom Yum Seafood Soup ○ Chicken Herbal Soup with Wolfberries ○ Hungarian Beef Goulash Soup ○ Beef & Barley Soup ○ Winter Melon Soup (V) ○ Classic Wild Mushroom Soup (V) ○ Cream of Broccoli (V) |
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APPETISER (Please choose 2 items)

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| <ul style="list-style-type: none"> ○ Thai Style Shrimp Cakes with Chilli Dip ○ Deep Fried Seafood Wonton with Mayonnaise Dip ○ Golden Fried Crab Nibbles with Tomato Mayonnaise ○ Golden Fried Prawn Dipper with Tartar Dip ○ Marinated Assorted Seafood ○ Norwegian Oak Smoked Salmon Platter ○ Pepper crusted Smoked Duckling with Mandarin Orange Segments ○ Golden Fried Popcorn Chicken with Sweet Chilli / Tomato Sauce ○ Golden Fried Cheese Tofu ○ Seafood Rings with Mayonnaise Dip ○ Deep Fried Fish Finger with Tartar Dip ○ Tempura Fried Scallop with Tartar Dip ○ Steamed Chicken Siew Mai with Sweet Chilli ○ Black Pepper Chicken Nuggets ○ Golden Fried Fish Chips Squares with Tartar Sauce | <ul style="list-style-type: none"> ○ Steamed Prawn Siew Mai with Sweet Chilli ○ Steamed Crystal Har Kow with Chilli Dip ○ Steamed Handmade Vegetable Dumpling with Chilli Dip ○ Tempura Chicken Nugget with Barbeque Sauce ○ Golden Fried Onion Rings with Sweet Chilli Sauce ○ Deep Fried Seaweed Chicken ○ Breaded Crab Nibbles with Tomato Mayonnaise Dip ○ Crispy Chicken Ngoh Hiang ○ Golden Fried Fish Nuggets with Tartar Dip ○ Crispy Vegetable Spring Rolls with Sweet Chilli & Peanut Dip (V) ○ Crispy Vegetable Curry Samosa (V) ○ Grilled Mediterranean Vegetable Platter (V) ○ Golden Fried Potato Wedges with Chilli & Tomato Sauce (V) ○ Golden Fried Onion Rings with Sweet Chilli Sauce (V) |
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MEAT DISH (Please choose 2 items)

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| <ul style="list-style-type: none"> ○ Crispy Chicken Winglet/Drumlet with Barbeque Sauce ○ Stir Fried Beef Fillet with Black Pepper Sauce ○ Marmalade Fried Chicken with Capsicums ○ Stir Fried Chicken with Ginger & Spring Onion ○ Braised Chicken in Thai Special Sauce ○ Stir Fried Beef Fillet with Ginger & Spring Onion ○ Wok Fried Sesame Chicken ○ Honey Sesame Chicken ○ Golden Fried Shrimp Paste Chicken ○ Stir Fried Chicken with Cashew Nuts in Black Pepper Sauce ○ Traditional Thai Minced Chicken with Basil & Chilli ○ Sesame & Ginger Chicken Stew ○ Pan Grilled Chicken Marinated with Cajun ○ Oven Roasted Chicken with Lemon & Parsley ○ Grilled Chicken Thigh with Mushroom Jus ○ Tuscan Styled Chicken with Mushroom Cream Sauce ○ Oven Baked Chicken with Poultry Jus ○ Braised Chicken Ragout with Potato & Rosemary ○ Sautéed Chicken with Spicy Bell Pepper & Tomato ○ Pot Roasted Chicken with Lemon & Thymes | <ul style="list-style-type: none"> ○ Grilled Chicken with Teriyaki Sauce ○ Grilled Chicken with Barbeque Sauce ○ Sautéed Black Pepper New Zealand Sirloin Beef Cubes with Capsicum, Onion & Garlic Shoot ○ Traditional Beef Stew with Celery, Carrot & Potato ○ Hungarian Beef stew ○ Braised Ox Tail with Root Vegetables ○ Honey Teriyaki Sesame Chicken Thigh with Pickled Daikon ○ Golden Fried Chicken Chop with Lemon Plum Sauce ○ Crispy Chicken Katsudon with Mayonnaise Dip ○ Grilled Five Spiced Marinated Chicken Chop ○ Signature Curry Chicken ○ Authentic Thai Green Curry Chicken ○ Poached Chicken with Minced Ginger Dressing ○ Chicken Rendang ○ Grilled Honey Marinated Chicken Chop ○ Roasted Whole Chicken with Five Spice Powder ○ Braised Beef Brisket with White Radish ○ Roasted Chicken with Oriental Spices ○ Poached Chicken with Sesame Ginger Paste |
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SEAFOOD DISH (Please choose 1 item)

- Stir Fried Tiger Prawns "Kung Pao" Style
- Sliced Fish Fillet with Ginger & Scallion
- Baked Seabass Medallion with Passionfruit Salsa
- Oven Baked Pacific Dory Crusted with Provencal Herb
- Pan Fried Butter Fish Fillet with Tomato Salsa
- Pan Fried Fish Fillet with Lemon Butter Sauce
- Oven Baked Pacific Dory with Mushroom Cream Sauce
- Oven Baked Fish Fillet with Passionfruit Salsa
- Pan Fried Dory Fillet with Lemon Butter Sauce
- Pan Fried Barrmundi Fillet with an infused Lemon Olive Butter Oil
- Oven Baked Barramundi with Sage Cream Sauce
- Pan Fried Escolar Fillet with Lemon Butter Sauce
- Oven Baked Salmon Fillet crusted with Provencal Herbs
- Classic Sweet & Sour Fish Fillet with Capsicums
- Wok Fried Fish Fillet with 3 Flavoured Sauce
- Wok Fried Fish Fillet with Plum Sauce
- Red Curry Fish
- Sambal Fish Fillet
- Red Curry Prawns
- Wok Fried Fish Fillet with Black Pepper Sauce
- Stir Fried Fish Fillet with Celery, Ginger & Onion
- Wok Fried Tiger Prawns in Sweet & Sour Sauce
- Oatmeal Cereal Prawn (Not Recommended for >400 pax)
- Oven Baked Escolar Fillet with Japanese Soya Sauce
- Oven Baked Escolar Fillet with Garlic & Chinese Soya Dressing
- Steamed Fish Fillet with Tomato, Black Olives & Anchovies Dressing
- Wok Fried Prawn with Celery & Mushrooms with Garlic Oyster Sauce
- Stir Fried Prawn with Garlic & Pepper Sauce
- Sauteed Seafood with Marinara Sauce
- Stir Fried Tiger Prawn with XO Sauce
- Udang Sambal Petai (Sambal Prawns with Bitter Beans)
- Stir Fried Prawn with Dried Chilli & Cashew Nuts

VEGETABLE (Please choose 2 items)

- Stir Fried Seasonal Vegetables in Oyster Sauce
- Wok Fried Baby Kailan with Mushrooms in Oyster Sauce
- Stir Fried Eggplant with Sambal
- Wok Fried Broccoli with Mushroom in Oyster Sauce
- Stir Fried Eggplant with Minced Chicken
- Jade Broccoli in Superior Sauce
- Wok Fried Baby Kailan with Mushrooms in Soy Sauce (V)
- Stir Fried Seasonal Vegetables in Soy Sauce (V)
- Kari Sayur (Vegetable Curry)
- Wok Fried Broccoli with Mushroom in Soy Sauce (V)
- Yellow Curry with Beancurd & Potatoes (V)
- Green Curry Vegetables with Baby Aubergines (V)
- Deep Fried Beancurd with Sweet Chilli Sauce (V)
- Roasted Summer Vegetables with Herbs & Olive Oil (V)
- Sauteed Mushrooms with French Beans & Herbs (V)
- Sauteed French Bean with Garlic & Butter (V)
- Sauteed Mushrooms with Garlic & Butter (V)
- Sauteed Mushrooms with Garlic & Olive Oil (V)
- Gratinated Cauliflower with Cheese & Herbs (V)
- Sauteed Summer Vegetables (V)
- Vegetables Ratatouille with Herbs (V)
- Sauteed Assorted Vegetables with Garlic & Olive Oil (V)
- Sauteed Cauliflower with Baby Carrots (V)
- Vichy Baby Carrots with Raisins (V)
- Braised Beancurd with Bamboo Shoots & Shitake Mushroom (V)
- Wok Fried Sweet Pea & Cauliflower with Mushrooms (V)
- Hong Kong Kailan with Mushrooms (V)
- Beancurd with Straw Mushrooms & Asparagus (V)

RICE (Please choose 1 item)

- Baked Pineapple Rice with Chicken Floss
- Oriental Fried Rice with Salted Fish
- Shrimp Paste Fried Rice
- Seafood Fried Rice
- Pilaf Rice with Raisins
- Oriental Fried Rice with Chicken Ham
- Fragrant Steamed Rice
- Nasi Goreng with Vegetables & Egg
- Sambal Fried Rice
- Garlic Butter Rice (V)
- Baked Pineapple Rice with Cashew Nuts (V)
- Baked Mushroom & Raisin Rice (V)
- Yang Chow Fried Rice with Mixed Vegetables (V)
- Authentic Thai Black Olive Fried Rice with Cashew Nuts (V)
- Butter Rice with Almond Flakes (V)
- Butter Rice with Raisins (V)
- Pineapple Fried Rice with Raisins (V)
- Baked Potato Gratin (V)
- Roasted Potatoes with Pepper & Herb (V)
- Lyonnaise Potatoes (V)
- Oven Roasted Potatoes with Herbs (V)

NOODLES (Please choose 1 item)

- Sin Chow Bee Hoon
- Maggi Goreng
- Peranakan Mee Goreng with Seafood
- Peranakan Mee Goreng
- Stir Fried Hong Kong Noodles with Fish Cake
- Signature Mee Siam (Dry)
- Pasta with Chicken Bolognaise
- Stir Fried Ee Fu Noodles with Mushrooms & Chives (V)
- Stir Fried Hong Kong Noodles with Vegetables (V)
- Pasta with Vegetarian Bolognaise (V)
- Pasta with Spicy Pomodoro Sauce (V)
- Pasta with Tomato & Basil (V)
- Pasta with Mushroom Cream Sauce (V)
- Pasta Aglio Olio with Garlic, Capsicums & Olive Oil (V)
- Pasta with Basil Pesto (V)
- Thai Style Glass Noodles with Vegetables (V)
- Thai Style Rice Noodles with Vegetables (V)

DESSERT (Please choose 4 items)

- Fresh Cut Fruits (V)
- Warm Green Bean Soup (V)
- Mini Custard Puff (V)
- Mini Strawberry Cream Puff (V)
- Mini Chocolate Cream Puff (V)
- Sea Coconut with Longan (V)
- Iced Jelly Cocktail (V)
- Chilled Cheng Tng (V)
- Chilled Almond Longan (V)
- Chilled Mango Pudding with Sago (V)
- Honeydew Sago with Fresh Fruit (V)
- Bread & Butter Pudding with Vanilla Sauce (V)
- Burbur Pulut Hitam (V)
- Petit Pandan Chiffon Cake (V)
- Vanilla Panna Cotta with Raspberry Coulis (V)
- Passionfruit Panna Cotta (V)
- Vanilla Crème Brulee with Strawberry Coulis (V)
- Chocolate Parfait in Shooter Glass (V)
- Strawberry Panna Cotta (V)
- Classic Italian Tiramisu (V)
- Crème Brulee with Raspberry Coulis (V)
- Dark & White Chocolate Mousse served in Shooter Glass (V)

- Warm Red Bean Soup (V)
- Mini Chocolate Eclairs (V)
- Homemade Fresh Fruit Tartlets (V)
- Selection of Homemade Cheese Cakes (Classic / Raspberry / Blueberry) (V)
- Homemade Chocolate Walnut Brownie (V)
- Homemade Chocolate Truffle Cake (V)

- Petit Butter Cakes (V)
- Petit Honey Marble Tea Cakes (V)
- Mini Apple Crumble (V)
- Mini Blueberry Crumble (V)
- Chilled Grass Jelly with Longan (V)

BEVERAGE (Please choose 1 item)

- Apple Juice
- Orange Juice
- Lime Juice

- Barley Drink
- Chilled Bandung
- Coffee / Tea
- Fruit Punch

* Complete Buffet Setup with Tables, Tablecloth & Skirting

* Provision of Full Set of Porcelainware, Stainless Steel Cutleries, Glassware & Serviettes

* Service Staff Not Inclusive; Available at additional cost

Date & Time of Delivery For Buffet Lunch Reception	Remarks

CEG PACKED LUNCH ORDER FORM

Name of Event : _____
Name of Company : _____
Contact Person & Booth No. : _____

STANDARD MENU at \$9 + GST per pax – Min 40pax
Inclusive of Box Lunch and 1 Bottled Water

NON VEGETARIAN – ASIAN

- **Menu A**
Vegetarian Fried Bee Hoon
Stir Fried Long Beans
Wok Fried Sesame Chicken
- **Menu B**
Baked Pineapple Rice
Stir Fried Kai Lan
Stir Fried Chicken with Ginger & Spring Onion
- **Menu C**
Butter Garlic Rice
Classic Sweet & Sour Chicken
Wok Fried Broccoli with Mushrooms
- **Menu D**
Yang Chow Fried Rice
Wok Fried Eggplant with Sze Chuan Sauce
Beancurd with Minced Chicken
- **Menu E**
Stir Fried Hong Kong Noodle
Sweet & Sour Fish Fillet
Stir Fried Long Beans
- **Menu F**
Fragrant Steamed White Rice
Wok Fried Sesame Chicken
Stir Fried Kai Lan
Braised Beancurd with Mushrooms
- **Menu G**
Baked Pineapple Rice
Wok Fried Broccoli
Grilled Chicken with Teriyaki Sauce
- **Menu H**
Vegetarian Fried Bee Hoon
Golden Fried Chicken Chop with Lemon Plum Sauce
Braised Beancurd with Mixed Vegetables
- **Menu I**
Oriental Fried Rice
Stir Fried Kai Lan
Stir Fried Chicken with Black Pepper Sauce
- **Menu J**
Fragrant Steamed Rice
Classic Sweet & Sour Chicken/ Fish
Deep Fried Beancurd with Thai Chilli
Wok Fried Broccoli
- **Menu K**
Peranakan Mee Goreng
Wok Fried Chicken with Shrimp Paste
Stir Fried Kailan
- **Menu L**
Seafood Fried Rice
Stir Fried Chicken in Black Pepper Sauce
Wok Fried Broccoli

VEGETARIAN – ASIAN

- **Menu M**
Vegetarian Fried Bee Hoon
Stir Fried Long Beans
Wok Fried Eggplants with Soy Sauce
- **Menu N**
Baked Vegetarian Pineapple Rice
Stir Fried Kai Lan
Braised Beancurd with Mixed Vegetables
- **Menu O**
Vegetarian Yang Chow Fried Rice
Wok Fried Eggplants with Soy Sauce
Braised Beancurd with Mixed Vegetables
- **Menu P**
Vegetarian Stir Fried Hong Kong Noodle
Loh Han Chye Vegetables
Stir Fried Long Beans
- **Menu Q**
Fragrant Steamed Rice
Crispy Vegetable Curry Samosa
Stir Fried Kai Lan
Braised Beancurd with Mushrooms

NON VEGETARIAN – WESTERN

- **Menu A**
Baked Mushroom Rice
Sautéed Seasonal Vegetables
Deep Fried Breaded Chicken with Mayonnaise
- **Menu B**
Butter Rice with Almond Flakes
Oven Baked Chicken with Mushroom Cream Sauce
Vegetable Ratatouille
- **Menu C (not for >100pax)**
Pasta with Tomato & Basil
Vichy Baby Carrots
Grilled Chicken with Teriyaki Sauce
- **Menu D**
Pilaf Rice with Raisins
Sautéed Seasonal Vegetables
Oven Baked Fish Fillet with Mushroom Cream Sauce
- **Menu E (not for >100pax)**
Pasta Aglio Olio
Grilled Teriyaki Chicken
Butter Summer Vegetables with Almond Flakes
- **Menu F**
Garlic Butter Fried Rice
Sautéed Seasonal Vegetables
Oven Roasted Chicken with Garlic & Spices

- **Menu G (not for >100pax)**
Penne Pasta with Chicken Bolognese
Sautéed Mushrooms
Summer Vegetables

VEGETARIAN – WESTERN

- **Menu H (not for >100pax)**
Baked Mushroom Rice
Sautéed Seasonal Vegetables
Butter Summer Vegetables
- **Menu J**
Baked Tomato Rice
Sautéed Seasonal Vegetables
Vichy Baby Carrots
- **Menu L (not for >100pax)**
Penne Pasta with Vegetarian Bolognese
Sautéed Mushrooms
Summer Vegetables

- **Menu I (not for >100pax)**
Pasta with Tomato & Basil
Vichy Baby Carrots
Butter Summer Vegetables

- **Menu K (not for >100pax)**
Pasta Aglio Olio (no garlic)
Oven Baked Summer Vegetables
Sautéed Assorted Mushrooms

* Comes in Disposable Box with Disposable Cutleries
* Time Stamp included on the Box
* Service Staff Not Inclusive; Available at additional cost

Date & Time of Delivery For Packed Lunch	Remarks

CEG COCKTAIL RECEPTION ORDER FORM

Name of Event : _____
Name of Company : _____
Contact Person & Booth No. : _____

STANDARD PACKAGE at \$38 + GST per pax – Min 40pax
Inclusive of 6 Canape Items + Free Flow of Soft Drinks (2 types) for 1 Hour

SAVOURIES

- o Norwegian Smoked Salmon Roulade with Crème Fraiche
- o Beef Ragout in Filo Tartlet with Melted Cheddar
- o Classic Chicken Stew with Idaho Mash
- o Chicken Teriyaki with Capsicum & Onion
- o Gratinated Scallop crusted with Provençal Herb & Walnut
- o Spicy Prawn & Crostini & Coriander
- o Trio Mushroom Ragout with Thyme on Mini Brioche
- o Black Pepper Chicken with Pickled Mushroom & Chives
- o Pepper Crusted Smoked Duckling with Mandarin Orange Segments
- o Chicken Teriyaki with Leek Skewer
- o Honey Five-Spice Glazed Smoked Duck Breast with Mandarin Orange
- o Mini Scottish Smoked Salmon on Panini with Tomato & Lettuce, Creamy Citrus Dressing
- o Mini Chicken Teriyaki Sandwich on Lettuce & Tomato on Herb Focaccia
- o Wagyu Beef Burger with Cheddar Cheese & Tomato, Pommery Mustard Dressing
- o Grilled Chicken & Mutton Satay with Spicy Peanut Dip
- o Mini Schnitzel Chicken Burger with Honey Mustard Sauce
- o Norwegian Shrimp with Mango Salsa
- o Salad Nicoise with Lightly Seared Tuna
- o Shrimp & Citrus Fruit Cocktail
- o Crispy Polenta with Smoked Salmon Roulade
- o Chicken Stuffed Filo Pouches with Water Chestnut & Mushroom
- o Prime Roasted Beef Salad, Baby Spinach, Drizzled with Cream
- o Marinated Prawns in XO Sauce
- o Seared Tuna Nicoise with Kalamata Olives
- o Sze Chuan Beef Fillet with Quail Egg & Mushroom (V)
- o Shrimp Cocktail infused with Passionfruit Salsa (V)
- o Thai Style Shrimp Cocktail with Toasted Coconut, Sweet Basil Chili Dressing (V)
- o Baby Vine-Ripened Tomato with Piccolo Mozzarella & Basil (V)
- o Creamy Spinach in Vol au Vent with Melted Mozzarella (V)
- o Marinated Angel Hair Pasta with Kalamata Olive & Olive Oil (V)
- o Mini Veggie Deli on Mixed Herb Focaccia (V)
- o Mini Grilled Mushroom with Pesto Sauce on Herb Focaccia (V)
- o Vine Ripe Cherry Tomato stuffed with Mozzarella Cheese Crème (V)
- o Chilled Tomato Gazpacho with Stuffed Green Olive skewer (V)
- o Oak Smoked Salmon Tartar with Dill Crème

SWEETS

- o Dark Chocolate Tartlet with Pitted Cherries (V)
- o Hazelnut Praline Tartlet (V)
- o Honey Marble Tea Cake (V)
- o Pandan Chiffon Cake (V)
- o Mini Chocolate Truffle Cake (V)
- o Lemon Meringue Tartlet (V)
- o Mini Apple Crumble (V)
- o Mini Blueberry Crumble (V)
- o Mini Chocolate Walnut Brownie (V)
- o Mini English Carrot Cake (V)
- o Homebaked Raspberry Cheese Cake (V)
- o Homebaked Blueberry Cheese Cake (V)
- o Freshly Homebaked Fruit Tartlets (V)
- o Mini Chocolate Truffle Cake (V)
- o Mini Blueberry / Raspberry Financier (V)
- o Vanilla Crème Brulee with Strawberry Coulis (V)
- o Chocolate Parfait in Shooter Glass (V)
- o Lychee Parfait in Shooter Glass (V)
- o Vanilla Panna Cotta with Raspberry Coulis (V)
- o Dark & White Chocolate Mousse served in Shooter Glass (V)
- o Lychee Panna Cotta (V)
- o Strawberry Mousse in Shooter Glass (V)
- o Burbur Pulut Hitam in Shot Glass (V)
- o Chilled Mango Pudding with Sago (V)

** Service Staff Not Inclusive; Available at additional cost*

Date & Time of Delivery For Cocktail Reception	Remarks

TLG CATERING SERVICES BY TUNG LOK *(Halal – Certified)*

- TungLok Group owns and manages over 40 restaurants in Singapore, Indonesia, China, Japan and India.
- The Group has won numerous accolades from the F&B industry, including the coveted Awards of Excellence presented during Asia's premier annual gastronomic event – the World Gourmet Summit and the Singapore Gourmet Hunt, a coveted annual culinary competition.

TLG SNACK PLATTER ORDER FORM

Name of Event : _____
Name of Company : _____
Contact Person & Booth No. : _____

DESCRIPTION	QTY / ORDER	S\$ / ORDER	QUANTITY REQUIRED	TOTAL (S\$)
Mini Quiche(Spinach or Chicken Ham)	Platter (50 pcs)	\$ 85.00		
Mini Chicken Pie	Platter (50 pcs)	\$ 85.00		
Mini Tuna Pie	Platter (50 pcs)	\$ 85.00		
Mini Mushroom Pie	Platter (50 pcs)	\$ 85.00		
Mini Sausage Roll	Platter (50 pcs)	\$ 85.00		
Mini Apple Pie	Platter (50 pcs)	\$ 85.00		
Vegetarian Pie	Platter (50 pcs)	\$ 85.00		
Black Pepper Siew Mai	Platter (50 pcs)	\$ 80.00		
Vegetarian Spring Rolls	Platter (50 pcs)	\$ 80.00		
Curry Puff	Platter (50 pcs)	\$ 85.00		
Potato Samosas	Platter (50 pcs)	\$ 80.00		
Carrot Cake	Platter (50 pcs)	\$ 80.00		
Finger Sandwiches (Egg & Tuna)	Platter (50 pcs)	\$ 80.00		
Chicken Ham & Cheese Focaccia	Platter (50 pcs)	\$ 85.00		
Mexican Chicken Drumlet	Platter (50 pcs)	\$ 85.00		
Marinated Chicken Wings	Platter (50 pcs)	\$ 85.00		
Prawn Wantan with Dip	Platter (50 pcs)	\$ 80.00		
Butter & Berry Mini Muffins	Platter (50 pcs)	\$ 80.00		
Banana Muffin	Platter (50 pcs)	\$ 85.00		
Blueberry Muffin	Platter (50 pcs)	\$ 85.00		
Chocolate Chip Muffin	Platter (50 pcs)	\$ 85.00		
Mini Butter Croissant	Platter (50 pcs)	\$ 80.00		
Mini Chocolate Croissant	Platter (50 pcs)	\$ 80.00		
Assorted Cookies	Platter (50 pcs)	\$ 80.00		
Mini Chocolate Eclairs	Platter (50 pcs)	\$ 80.00		
Mini Fruit Tarlets	Platter (50 pcs)	\$ 80.00		
Mini Cream Puff	Platter (50 pcs)	\$ 80.00		
Lemon Meringue Tart	Platter (50 pcs)	\$ 80.00		
Almond Tart	Platter (50 pcs)	\$ 85.00		
Egg Tart Mini	Platter (50 pcs)	\$ 80.00		
French Pastries	Platter (50 pcs)	\$ 80.00		
Butter Sliced Cakes	Platter (50 pcs)	\$ 85.00		
MISCELLANEOUS CHARGES				
Service Staff (per 4 hrs block)	1	\$ 120.00		
Porcelainware, Stainless Steel Cutleries (Add)	Set	\$ 5.00		
TOTAL (Prices Subject to prevailing government taxes)				
MINIMUM ORDER OF \$350.00+ IS REQUIRED FOR ALL FOOD & BEVERAGE				
Porcelainware & Stainless Steel Cutleries inclusive for all orders (15 sets per order)				
Damaged or Missing Porcelainware & Stainless Steel Chargeable @ \$3.00+ per piece				

Date & Time of Delivery	Remarks

TLG BEVERAGE ORDER FORM

Name of Event : _____
Name of Company : _____
Contact Person & Booth No. : _____

DESCRIPTION	QTY / ORDER	S\$ / ORDER	QUANTITY REQUIRED	TOTAL (S\$)
Beer-Heineken	1x24can x330ml	\$ 220.00		
Beer-Tiger	1x24can x330ml	\$ 180.00		
Beer-Carlsberg	1x24can x330ml	\$ 500.00		
Beer-Tiger	20L/drum	\$ 500.00		
Beer-Tiger	30L/drum	\$ 650.00		
Wine Red-Cono Sur Tocornal Merlot	1 btl	\$ 45.00		
Wine Sparkling-Cornerstone Brut	1 btl	\$ 72.00		
Wine White-Nederburg Lyric Sauv Blanc, Chenin/Chard	1 btl	\$ 45.00		
Moet & Chandon Grut Champagne	1 btl	\$ 168.00		
Coffee (per Cambro) Inclusive of Condiments & Disposable Cups	1 Cambro	\$ 200.00		
Tea (per Cambro) Inclusive of Condiments & Disposable Cups	1 Cambro	\$ 200.00		
Soft Drink-Coca-Cola	1x24can x330ml	\$ 60.00		
Soft Drink-Sprite	1x24can x330ml	\$ 60.00		
Soft Drink-Jasmine Green Tea	1x24can x330ml	\$ 60.00		
Soft Drink - Fanta Orange	1x24can x330ml	\$ 60.00		
Oxygenated Water	1x24btl x500ml	\$ 30.00		
Aquarius	1x24btl x330ml	\$ 50.00		
Orange Juice	1x12pkt x1litre	\$ 150.00		
Apple Juice	1x12pkt x1litre	\$ 150.00		
MISCELLANEOUS CHARGES				
Service Staff (per 4 hrs block)	1	\$ 120.00		
Porcelainware, Stainless Steel Cutleries (Add)	Set	\$ 5.00		
TOTAL (Prices Subject to prevailing government taxes)				
MINIMUM ORDER OF \$350.00+ IS REQUIRED FOR ALL FOOD & BEVERAGE				
Porcelainware & Stainless Steel Cutleries inclusive for all orders (15 sets per order)				
Damaged or Missing Porcelainware & Stainless Steel Chargeable @ \$3.00+ per piece				

Date & Time of Delivery	Remarks

TLG TEA RECEPTION ORDER FORM

Name of Event : _____
Name of Company : _____
Contact Person & Booth No. : _____

BASIC PACKAGE at \$12 + GST per pax (Inclusive of 3 items + 1 beverage) – Min 40pax
 Additional Item at \$2 + GST per pax

SAVOURIES

- Finger Sandwiches (Choice of 2 selections: Egg Mayo / Tuna / Ham / Cheese)
- Breaded Cod Fish with Mayo Dip
- Seafood Guo Tie
- Shrimp Dumpling (Har kow)
- Black Pepper Chicken Siew Mai
- Deep Fried Prawn Wantan with Wasabi Mayo
- Steamed Chives Dumpling
- Chicken Ngoh Hiang served with Sweet Sauce
- Chicken Nuggets with Mayo Dip
- Beancurd Roll with Seafood
- Beancurd Skin wrapped with Chicken
- Glutinous Rice with Chicken wrapped in Lotus Leaf
- Honey Prawn Dumpling
- Mini Spinach Quiche
- Breaded Crab Claw
- Golden Scallop
- Marinated Chicken Wings (Drumlet & Mid-joint)
- Grilled Chicken Sausage
- Tempura Prawns with Mayo Dip
- Mexican Chicken
- Chicken Karaage
- Hawaiian Mini Pizza
- Mini Chicken Pie
- Mini Tuna Pie
- Chicken Frank Bun
- Otah Bun
- Soon Kueh (Turnip Cake)
- Beef Potato Croquette
- Finger Vegetable Sandwiches (V)
- Pan Fried Carrot Cake (V)
- Steamed Yam Cake (V)
- Pumpkin Cocoon (V)
- Vegetarian Spring Rolls (V)
- Vegetable Gyoza (V)
- Potato Samosa (V)
- Potato Curry Puff (V)
- Deep Fried Vegetarian Beancurd Roll (V)
- Sweet Potato Roll (V)
- Lotus Bean Bun (V)
- Mini Hash Brown (V)
- Mini Vegetarian Pizza (V)
- Raisin Bun (V)
- Rice Roll with Sweet Sauce (Chee Cheong Fun) (V)
- Teochew Rice Cake (V)

STAPLE

- Nasi Lemak
- Mee Goreng
- Laksa Goreng
- Fried Egg Noodles with Beansprout & Soya
- Japanese Udon with Black Pepper Sauce
- Ikan Billis Fried Rice
- Fried Yellow Noodles with Chives
- Fried Vegetarian Bee Hoon (V)
- Fried Mee Siam (V)

SWEETS

- Butter & Chocolate Sliced Cake
- Mini Chocolate Éclair
- Mini Cream Puff
- Butter and Berry Muffins
- Mini Swiss Rolls
- Butter Croissants
- Apple Danish
- Mini Cheesecake
- Danish Pastries
- Mini Blueberry Pancake with Honey Syrup (V)
- Lotus Bean Buns (V)
- Local Fruit Platter (V)

BEVERAGE (Please choose 1)

- Coffee & Tea
- Lemonade
- Ice Green Tea
- Ice Peach Tea
- Ice Lemon Tea
- Orange Cordial
- Fruit Punch Cordial
- Bottled water

* Complete Buffet Setup with Tables, Tablecloth & Skirting
 * Provision of Full Set of Porcelainware, Stainless Steel Cutleries, Glassware & Serviettes
 * Service Staff Not Inclusive; Available at additional cost

Date & Time of Delivery For Tea Reception	Remarks

TLG BUFFET LUNCH RECEPTION ORDER FORM

Name of Event : _____
Name of Company : _____
Contact Person & Booth No. : _____

STANDARD PACKAGE at \$35 + GST per pax – Min 40pax

Inclusive of 14 Items (2 Salad/Appetiser + 3 Dim Sum + 2 Hot Dishes + 2 Vegetable + 2 Rice/Noodle + 3 Desserts) + 1 Beverage

SALAD & APPETIZER (Please choose 2 items)

- | | |
|---|---|
| <ul style="list-style-type: none"> ○ Marinated Sausage Salad ○ Tuna Salad Marinated with White vinegar, Onion, Capsicum and Olives ○ Shredded Beef Shank with Salad Greens ○ Potato and Egg Mayo Salad ○ Seafood Salad ○ Turkey Pastrami Salad ○ Mixed Salad with White Cheese in Olives Oil ○ Soya Chicken with Green Peas Salad ○ Roast Duck Salad with Cherry Tomatoes ○ Tossed Fusilli Pasta (Shredded Chicken, Capsicum and Basil Pesto) | <ul style="list-style-type: none"> ○ Marinated Smoked Chicken Salad with Cherry Tomato and Sundried Tomato in Olive Oil ○ Gado Gado (Salad with Peanut Sauce) ○ Caesar Salad (Chicken Diced, Croutons and Cheese Dressings) ○ Thai Mixed Salad (Shredded Papaya, Salad Greens) (V) ○ Mixed Green Salad accompanied with Fruits, Nuts and Homemade Dressings (V) ○ Mixed Assorted Bean Salad (Kidney Beans, Chic Beans & Green Peas) (V) |
|---|---|

DIM SUM (Please choose 3 items)

- | | |
|---|--|
| <ul style="list-style-type: none"> ○ Finger Sandwiches (Choice of 2 selections: Egg Mayo / Tuna / Ham / Cheese) ○ Breaded Cod Fish with Mayo Dip ○ Seafood Guo Tie ○ Shrimp Dumpling (Har Kow) ○ Black Pepper Chicken Siew Mai ○ Deep Fried Prawn Wantan with Wasabi Mayo ○ Steamed Chives Dumpling ○ Chicken Ngoh Hiang served with Sweet Sauce ○ Chicken Nuggets with Mayo Dip ○ Beancurd Roll with Seafood ○ Beancurd Skin wrapped with Chicken ○ Glutinous Rice and Chicken wrapped in Lotus Leaf ○ Honey Prawn Dumpling ○ Mini Spinach Quiche ○ Breaded Crab Claw ○ Golden Scallop ○ Marinated Chicken Wings (Drumlet & Mid-Joint) ○ Grilled Chicken Sausage ○ Tempura Prawns with Mayo Dip ○ Mexican Chicken ○ Chicken Karaage | <ul style="list-style-type: none"> ○ Hawaiian Mini Pizza ○ Mini Chicken Pie ○ Mini Tuna Pie ○ Chicken Frank Bun ○ Otah Bun ○ Soon Kueh (Turnip Cake) ○ Beef Potato Croquette ○ Finger Vegetable Sandwich (V) ○ Pan Fried Carrot Cake (V) ○ Steam Yam Cake (V) ○ Pumpkin Cocoon (V) ○ Vegetarian Spring Rolls (V) ○ Vegetable Gyoza (V) ○ Potato Samosa (V) ○ Potato Curry Puff (V) ○ Deep Fried Vegetarian Beancurd Roll (V) ○ Sweet Potato Roll (V) ○ Lotus Bean Bun (V) ○ Mini Hash Brown (V) ○ Mini Vegetarian Pizza (V) ○ Raisin Bun (V) ○ Rice Roll with Sweet Sauce (Chee Cheong Fun) (V) ○ Teochew Rice Cake (V) |
|---|--|

HOT DISHES (Please choose 2 items)

- | | |
|--|--|
| <ul style="list-style-type: none"> ○ Roast Cajun Chicken ○ Oven Baked Garlic Parmesan Chicken ○ Honey Glazed Chicken Wings (Drumlet & Mid-Joint) ○ Curry Chicken with Potatoes ○ Chicken Masala ○ Diced Chicken with 'Gong Bao' Sauce ○ Baked Teriyaki Chicken Fillet ○ Honey Glazed Chicken Drumlet ○ Cream Sauce Chicken ○ Roast Sweet Paprika Chicken with Chicken Jus ○ Thai Style Chicken Fillet ○ Black Pepper Chicken ○ Baked Marinated Chicken with Herbs ○ Ayam Goreng with Coriander ○ Chicken Wing with Prawn Paste ○ Baked Pesto Butter Fish ○ Fish Curry Fillet ○ Tom Yam Sliced Fish with Okra ○ Assam Fish Fillet ○ Sweet & Sour Fish ○ Baked Fish Fillet with Herb Tomato Sauce | <ul style="list-style-type: none"> ○ Bread Crumb Fish Fillet with Tartar ○ Fillet with Black Bean Sauce ○ Sauteed Fillet with Spring Onions and Ginger ○ Fish Fillet with Cereal ○ Breaded Cod Fish Fillet with Mayo Dip ○ Gratin Seafood with Cream Cheese ○ Sambal Squids with Beans ○ Wasabi Prawns ○ Sauteed Prawns with Dried Red Chili ○ Kicap Manis Prawns (Sweet Sauce Prawns) ○ Sambal Udang (Prawns in Sambal Sauce) ○ Prawns with Oat Cereal ○ Sweet and Sour Prawn ○ Singapore Style Chilli Prawns ○ Sliced Beef with Green Vegetables ○ Beef Curry with Potatoes ○ Sliced Beef with Potatoes in Black Pepper Sauce ○ Gong Bao Monkey Head Mushroom (V) ○ Sweet and Sour Mock Fish (V) ○ Black Pepper Mock Chicken (V) ○ Oat Cereal Mock Prawns (V) |
|--|--|

VEGETABLES / SIDE DISHES (Please choose 2 items)

- Cauliflower Mornay
- Au Gratin Potatoes
- Sayur Lodeh (Curry Vegetables)
- Braised Nonya Vegetables
- Sambal Long Beans
- Chinese Cabbage with Crabsticks
- Fried Tomato Egg
- Otah Otah
- Telor Dadar (Egg Omelette)
- Ma Po Tofu (Tofu with Bean Sauce and Minced Chicken)

- Egg Bean Curd with Egg White Sauce
- Sambal Egg
- Spinach with Assorted Mushrooms (V)
- Tau Pok with Assorted Mushrooms (V)
- Braised Beancurd with Mushrooms (V)
- Mixed Vegetables with Beancurd Sticks (V)
- Braised Long Cabbage with Shimeji Mushroom (V)
- Summer Ratatouille Vegetables (V)
- Lo Han Mixed Vegetables (V)

NOODLES / RICE (Please choose 2 items)

- Tom Yam Fried Rice with Diced Pineapple
- Garlic Butter Rice
- Pilaf Rice
- Spaghetti Aglio Olio
- Malay Nasi Goreng
- Briyani Rice
- Lotus Leaf Rice with Diced Chicken
- Kampong Ikan Bilis Fried Rice
- Sin Chow Bee Hoon
- Stewed Ee-Fu Noodles
- Mee Goreng
- Laksa Goreng

- Beef Bolognese Spaghetti
- Chicken Bolognese Spaghetti
- Fried Egg Noodles with Bean Sprouts and Soya
- Japanese Udon with Black Pepper Sauce
- Vegetarian Fried Rice (V)
- Olive Fried Rice (V)
- Saffron & Raisin Rice (V)
- Steamed Fragrant White Rice (V)
- Fried Vegetarian Bee Hoon (V)
- Vegetable Neopolitan Spaghetti (V)
- Vegetarian Naan (V)

DESSERT (Please choose 3 items)

- Panna cotta
- Mini Cheesecake
- Chocolate Brownie
- Mini Swiss Roll
- Assorted Mini Muffin
- Butter & Chocolate Sliced Cake
- Mini Cream Puff
- Butter Croissant

- Apple Danish
- Mini Chocolate Éclair
- Danish Pastries
- Assortment of Cookies
- Mini Blueberry Pancake with Honey Syrup (V)
- Lotus Bean Bun (V)
- Tropical Fruit Platter (V)
- Aloe Vera Jelly (V)
- Assorted Fruit Pudding (V)

BEVERAGE (Please choose 1 item)

- Lemonade
- Iced Green Tea
- Iced Peach Tea
- Iced Lemon Tea

- Orange Cordial
- Fruit Punch Cordial
- Coffee & Tea
- Bottled water

* Complete Buffet Setup with Tables, Tablecloth & Skirting

* Provision of Full Set of Porcelainware, Stainless Steel Cutleries, Glassware & Serviettes

* Service Staff Not Inclusive; Available at additional cost

Date & Time of Delivery For Buffet Lunch Reception	Remarks

TLG PACKED LUNCH ORDER FORM

Name of Event : _____
Name of Company : _____
Contact Person & Booth No. : _____

STANDARD MENU at \$9 + GST per pax – Min 40pax
Inclusive of Box Lunch and 1 Bottled Water

(Non-Vegetarian)

- **Menu A**
Fried Mexican Chicken
Sauteed Shrimp with Chilli Crab Sauce
Sauteed Assorted Vegetables
Steamed Fragrant White Rice
- **Menu B**
Stewed Minced Chicken with Mexican Jalapeno Chilli
Fried Fish Fillet with Tomato Herb Sauce
Braised Beancurd with Vegetables
Steamed Fragrant White Rice
- **Menu C**
Sichuan-style Sautéed Chicken
Breaded Cod Fillet
Sauteed Cauliflower with Carrots
Steamed Fragrant White Rice
- **Menu D**
Sweet and Sour Fish Fillet
Sauteed Chicken with Mushroom
Sauteed Cauliflower with Carrots in Premium Stock
Steamed Fragrant Rice
- **Menu E**
Deep-fried Fillet of Dory with Lemon Sauce
Braised Boneless Chicken with Potato
Braised Beancurd topped with Mushroom and Mixed Vegetables
Steamed Fragrant White Rice
- **Menu F**
Thai Style Breaded Chicken
Fish Fillet with Ginger and Spring Onion Salsa
Sauteed Assorted Vegetables with Shrimp
Steamed Fragrant White Rice
- **Menu G**
Baked Teriyaki Chicken
Prawns with Tomato Herb Sauce
Egg Beancurd and Vegetables in Egg Sauce
Steamed Fragrant White Rice
- **Menu H**
Baked Barbeque Chicken Fillet
Braised Beancurd with Spicy Minced Chicken (Ma Po Tofu)
Mixed Ratatouille Vegetables
Steamed Fragrant White Rice
- **Menu I**
Coriander Chicken
Sauteed Mixed Vegetables
Assam Fish
Steamed Fragrant White Rice
- **Menu J**
Curry Chicken with Potatoes
Steamed Egg Beancurd with Seafood and Vegetables
Sauteed Bean and Minced Chicken with Black Bean Sauce
Steamed Fragrant White Rice
- **Menu K**
Black Pepper Chicken
Bread Crumb Fish with Tartar
Braised Beancurd with Mushroom
Steamed Fragrant White Rice
- **Menu L**
Baked Cajun Chicken
Pesto Butter Fish
Assorted Mixed Vegetables
Steamed Fragrant White Rice

(Vegetarian)

- **Menu A**
Sweet & Sour Mock Fish
Nonya Curry Mixed Vegetables
Spinach with Assorted Mushroom
Steamed Fragrant Rice
- **Menu B**
Black Pepper Mock Chicken
Mixed Lohan
Braised Assorted Vegetables
Steamed Fragrant Rice
- **Menu C**
Gong Bao Vegetarian Chicken
Sayuh Lodeh
Mixed Vegetables with Mushroom
Steamed Fragrant Rice
- **Menu D**
Braised Beancurd with Mushroom
Cereal Mock Prawns
Sauteed Cauliflower with Carrots
Steamed Fragrant Rice
- **Menu E**
Braised Beancurd
Sweet & Sour Mock Fish
Sauteed French Bean with Black Bean Sauce
Steamed Fragrant White Rice
- **Menu F**
Spinach with Assorted Mushroom
Mock Chicken with Bell Pepper
Sayur Lodeh
Steamed Fragrant White Rice
- **Menu G**
Vegetarian Beancurd Roll
Tau Pok with assorted Mushroom
Braised Nonya Vegetable
Steamed Fragrant White Rice
- **Menu H**
Black Pepper Mock Fish
Braised Nonya Cabbage
Lo Han Vegetable
Steamed Fragrant White Rice

- **Menu I**
Spinach with Bai Ling Mushroom
Sweet & Sour Mock Prawn
Nonya Curry Mixed Vegetables
Steamed Fragrant White Rice
- **Menu J**
Steamed Egg Beancurd with Egg White Sauce
Sauteed Cauliflower with Carrots
Cereal Mock Prawn
Steamed Fragrant White Rice
- **Menu K**
Tau Pok with Mushroom
Vegetarian Beancurd Roll
Spinach with Assorted Mushroom
Steamed Fragrant White Rice
- **Menu L**
Braised Cabbage with Mushrooms
Black Pepper Mock Chicken
Fried Vegetarian Bee Hoon

* Comes in Disposable Box with Disposable Cutleries
* Time Stamp included on the Box
* Service Staff Not Inclusive; Available at additional cost

Date & Time of Delivery For Packed Lunch	Remarks

TLG COCKTAIL RECEPTION ORDER FORM

Name of Event : _____
Name of Company : _____
Contact Person & Booth No. : _____

STANDARD PACKAGE at \$38 + GST per pax – Min 50pax
Inclusive of 6 Canape Items + Free Flow of Soft Drinks (2 types) for 1 Hour

COLD

- o Smoked Duck with Apple
- o Confit of Salmon with Melon in Mustard Oil
- o Tuna marinated with Truffle Oil in Crispy Oil
- o Chilled Crab Meat lavished with Watermelon and Avocado Salsa
- o Drunken Sakura Chicken Gelo
- o Chicken Ham with Garden Greens
- o Herb Prawn in Kueh Pie Tee Cups
- o Cherry Tomato with Prune Dressing topped with Sea Salt
- o Shrimp on Cucumber in Soya Vinaigrette
- o Cherry Tomato with Crab Meat in Ume Dressing
- o Foie Gras on Toast
- o Yellow Mustard Snow Pear accompanied with Mixed Nuts
- o Salad Prawns with Americana Dressing
- o Chilled Scallops with Pine Apple Salsa
- o Smoked Salmon with Horseradish and Crisp Capers
- o Mini Smoked Chicken Sandwich
- o Prawn with Mango Salsa and Wasabi Dressing
- o Chilled Wild Mushroom in Savory Tart
- o Sze Chuan Sesame Custard Tuna in Ginger Onion Salsa
- o Beef Roll with Caramel Onion

HOT

- o Shredded Confit Duck in Egg Wrap
- o Crispy Prawns tossed in Wasabi Mayo
- o Sesame Chicken Floss Roulade
- o Crispy Lychee stuffed with Rambutan
- o Deep Fried seafood Gyoza
- o Pan Fried Chives Pancake
- o Steamed Fragrant Black Pepper Siew Mai
- o Fried Honey Prawn Dumpling
- o Sweet Potato Stick
- o Golden Fried Pumpkin Cocoon
- o Pan Seared Green Chives Dumpling
- o Grilled Pacific Butter Fish in Avocado Relish
- o Fried Potato Croquette
- o Deep Fried Money Treasure Bag
- o Pan Seared Chicken topped with Lemongrass Dressing
- o Golden Vegetarian Spring Roll (V)

SWEET

- o Mango Glutinous Rice Roll
- o Board Bean Soft Cake
- o Lemongrass Jello on Shooters
- o Warm Apple Crumble
- o Strawberry Panna Cotta
- o Walnut Pastry
- o Soursop Mousse
- o Pandan Cream with Mixed Berry
- o Chilled Herbal Jelly
- o Mango Pudding with Berry in Shooters
- o Sliced Mini Chocolate & Butter Cake
- o Mini Fruit Tartlets
- o Sesame Puff
- o Salted Egg Custard Puff
- o Crème Brulee
- o Homemade Cream Profiteroles
- o Mini Sweet Chocolate Éclair
- o Assortments of Mini Cheesecake

** Service Staff Not Inclusive; Available at additional cost*

Date & Time of Delivery For Cocktail Reception	Remarks

PAYMENT FORM

Please complete the form in BLOCK LETTERS

Deadline: 10th Feb 2017

Exhibition Name

Exhibiting Company

Room Stand No.

Order Contact Details

First Name Last Name

Designation

Company Name

Company Address

Tel No. Mobile No.

Email Address

On-site Contact Name On-site Contact No.

Delivery Date Delivery Time

Menu Selection

(Either attach your forms or fill it up here)

Please submit a photocopy of the front and back of the credit card.

Provision of inaccurate information or failure to fulfil any of the above will result in unprocessed application and your order is deemed to be NOT VALID.

Credit Card Payment Authorisation

I, _____ NRIC/Passport No. _____

hereby authorised SingEx Venues Pte Ltd to charge the amount in SGD\$ _____ to the following credit card, being payment for

Signature

Date

Visa/Master Number	:	_____
Name as printed on Card	:	_____
Expiration Date	:	_____
CVV	:	_____
Signature	:	_____

Exhibition Services
SingEx Venues Pte Ltd
Fax : 6822 2616
Email : exhservices@singex.com