



BUFFET CATERING



PROVIDER OF DIVINE; GOOD FOOD FOR THE SOUL



REGULAR CATERING



BASIC

9-Course: Appetizer, Rice, Noodle, Vegetable, Chicken, Fish, Pastry, Dessert, Beverage

\$16.8/pax

MIN 50 PAX



ESSENTIAL

10-Course: Appetizer, Rice, Noodle, Vegetable, Chicken, Fish, Pastry, Dessert, Beverage, Sides

\$19.8/pax

MIN 40 PAX



DELUXE

11-Course: Appetizer, Rice, Noodle, Vegetable, Chicken, Fish, Pastry, Dessert, Beverage, Sides, Seafood

\$22.8/pax

MIN 40 PAX



INDULGENCE

12-Course: Appetizer, Rice, Noodle, Vegetable, Chicken, Fish, Pastry, Dessert, Beverage, Sides, Seafood, Special

\$25.8/pax

MIN 30 PAX

REGULAR DISH CATEGORY



Spicy



Shellfish Allergy



Chef's Choice



Dairy

select one per category



appetizer

1. Classic Potato Salad
2. Nonya Achar
3. Tortilla Chips with Nacho Cheese Dip
4. Caesar Salad with Croutons
5. Tuna Pasta Salad with Capsicum, Red Onion
6. Nonya Pineapple Salad with Prawn , ,

rice

1. Signature Taro Fried Rice with Edamame ,
2. Butterfly Blue Pea Nasi Lemak
3. Laksa Fried Rice ,
4. Yang Zhou Fried Rice
5. Truffle Mushroom Pilaf Rice
6. Buah Keluak Fried Rice



noodle

1. Signature Mee Siam Goreng ,
2. Gourmet Wild Truffle Mushroom Aglio Olio
3. Wok-Tossed Hong Kong Egg Noodle
4. Wok-Fried Spinach Noodle with Mushroom
5. Pesto Fusilli Pasta with Sundried Tomato
6. Oriental Fried White Bee Hoon

REGULAR DISH CATEGORY

 Spicy
  Shellfish Allergy
  Chef's Choice
  Dairy

select one per category

vegetable

1. Roasted Summer Vegetable Medley
2. Nonya Chap Chye 
3. Stir-Fried Broccoli and Cauliflower with Shiitake and Goji
4. Ratatouille  
5. Cauliflower Gratin with Parmesan Cheese  
6. Sayur Lodeh



chicken

1. Signature Curry Chicken 
2. Chicken Pongteh
3. Korean Garlic Soy Fried Chicken
4. Western Country Chicken Stew 
5. Grilled Chicken with Roasted Garlic Cream Sauce 
6. Assam Fried Chicken  

fish

1. Tangy Sweet and Sour Fish
2. Baked Fish with Pesto Cream Sauce 
3. Fried Fish Fillet with Imperial Sauce  
4. Nonya Assam Fish 
5. Garlic Breadcrumb Fish  
6. Fried Fish Fillet with Japanese Glaze



REGULAR DISH CATEGORY



Spicy



Shellfish Allergy



Chef's Choice



Dairy

select one per category



pastry

1. Mini Belgian Chocolate Cake 
2. Mini Walnut Brownie 
3. Mini Red Velvet Cake 
4. Mini American Carrot Cake 
5. Mini Assorted Cheesecake  
6. Mini Chocolate Éclair 

dessert

1. Mango Pudding with Lychee, Fruit Cocktail & Lychee Pop (C) 
2. Snow Fungus with Red Dates & Longan (C)
3. Pulut Hitam with Coconut Milk (H)
4. Bur Bur Cha Cha (H)
5. Iced Jelly with Peach and Lychee (C)
6. Assorted Fresh Cut Fruits



beverage

1. Honey Yuzu
2. Chilled Ice Lemon Tea
3. Calamansi with Plum Drink 
4. Chilled Passion Fruit Drink
5. Chilled Peach Muscat Drink
6. Chilled Water Chestnut Drink

REGULAR DISH CATEGORY

 Spicy
  Shellfish Allergy
  Chef's Choice
  Dairy

select one per category

side (Essential onwards)

1. Fried Platter (Samosa, Breaded Scallop, Spring Roll) 
2. Dim Sum Basket (Har Gao, Chicken Siew Mai, Cabbage Roll) 
3. "Claypot-Style" Braised Tofu with Mushrooms, Cabbage & Goji & Shrimp 
4. Truffle Mushroom Egg Frittata 
5. Mapo Tofu 
6. Sotong Youtiao with Rojak Sauce  



seafood (Deluxe onwards)

1. Golden Manna Prawn  
2. 3-Flavour Assam Prawn   
3. Salted Egg Yolk Prawn   
4. Sambal Sotong  
5. Baked Seafood Au Gratin  
6. Lemon Mint Chilli Tomato Prawn   

special (Indulgence)

1. Signature Chicken Shepherd's Pie 
2. Roasted Beef Striploin with Black Pepper Sauce 
3. Braised Beef Brisket with Root Vegetable
4. Kueh Pie Tee (DIY) 
5. House-Made Prawn Roll  
6. Beef Rendang 



PREMIUM CATERING



SUPERIOR

9-Course: Appetizer, Staple, Vegetable, Poultry, Fish, Light Bite, Dessert, Beverage, Canape

\$38.8/pax

MIN 30 PAX



LUXE

10-Course: Appetizer, Staple, Vegetable, Poultry, Fish, Light Bite, Dessert, Beverage, Canape, Special

\$48.8/pax

MIN 25 PAX



GRAND

12-Course: Appetizer, Staple, Vegetable, Poultry, Fish, Light Bite, Dessert, Beverage, 2 Canape, Special, Grazing Table

\$68.8/pax

MIN 25 PAX

PREMIUM DISH CATEGORY



Spicy



Shellfish Allergy



Chef's Choice



Dairy

select one per category

appetizer

1. Pomegranate Quinoa Salad
2. Tuna Pasta Salad with Capsicum, Red Onion
3. Greek Tomato Salad
4. Nonya Pineapple Salad with Prawn

1



2



3



4



1



2



3



4



staple

1. Baked Risotto al Funghi w Parmigiano
2. Singapore Seafood Symphony Laksa Curry Baked Rice
3. XO Seafood Fried Rice
4. Classic Baked Chicken Lasagna

vegetable

1. Premium Roasted Vegetable Medley
2. Maple-Glazed Butternut with Feta Cheese
3. Eggplant Parmigiana
4. Asian Roast XO Broccoli, Asparagus, Shimeiji & Carrot

1



2



3



4



PREMIUM DISH CATEGORY



Spicy



Shellfish Allergy



Chef's Choice



Dairy

select one per category

1



2



3



4



poultry

1. Chicken Ballotine Truffle Mushroom Cream Sauce  
2. Samsui Grain-Fed Chicken with Ginger Sauce
3. 5-Spiced Roasted Duck Breast
4. Maple Orange-Glazed Smoked Duck Breast

fish

1. Lemongrass Chilli Fried Barramundi 
2. Baked Barramundi with Tomato, Caper Vinaigrette Salsa
3. Lemon Herb-Crusted Baked Salmon with Dill Cream Sauce 
4. Salmon with Assam Cream Sauce & Asian Green Salsa   

1



2



3



4



1



2



3



4



light bite

1. Yakitori Charcoal-Grilled Chicken Skewer
2. Prawn Potato Finger with Tartar Sauce 
3. Calamari Kataifi Roll with Yuzu Mayonnaise  
4. Taro Truffle Mushroom Ball with Kaffir Lime Chilli Sauce 

PREMIUM DISH CATEGORY



Spicy



Shellfish Allergy



Chef's Choice



Dairy

select one per category

dessert

1. Strawberries Panna Cotta Shooter
2. Triple Chocolate Decadence Shooter
3. Tiramisu Shooter
4. Osmanthus Jelly w Aloe Vera & Goji Shooter

1



2



3



4



1



2



3



4



beverage

1. Blue Citrus Magic Mocktail
2. Rosemary Orange Mocktail
3. Lychee Yuzu Mint Mocktail
4. Elderflower Passion Fruit Mojito

special (Luxe onwards)

1. Spicy Seafood Stew with Confit Tomato
2. Roasted Beef Short Ribs Rendang
3. Sous Vide Octopus Leg with Ponzu Citrus Sauce (+\$5)
4. Roasted Prime Lamb Leg with Umami Rub (+\$5)

1



2



3



4



PREMIUM DISH CATEGORY

 Spicy  Shellfish Allergy  Chef's Choice  Dairy

canape

select one for PREMIUM & LUXE
select two for GRAND

1. Chicken Shepherd Tart  
2. Mini "Ramly" Chicken Slider  
3. Cold Laksa Soba w Tobiko 
4. Smoked Salmon Mousse, Cucumber & Dill Profiterole 
5. 12 Hr Sous Vide Beef Cheek in Handcrafted Tart Shell 
6. Truffle Mushroom Arancini Ball



grazing table (GRAND)

- 2 types of Cheese (Emmental cheese, Camembert cheese) 
- 2 types of Cold Cut (Chicken salami, Smoked Chicken Ham)
- Fruits Platter with Dip
- Assorted Dried Fruits & Nuts
- Crudites Platter, Pretzels, Crackers & Breads



TERMS & CONDITIONS

MENU AVAILABILITY:

- Order notice: minimum of 4 working days, subject to availability upon confirmation.
- Menus are not valid during festive block-out dates, only festive menus will be available for these special dates.
- Menu or packaging items may be changed to another of equivalent value in the event of non-stock availability without prior notice.
- Manna Pot Catering reserves the right to amend or withdraw any promotional item or menu where it deems fit.
- All prices are subjected to prevailing GST.

DELIVERY CHARGE:

- A Delivery & collection charge of \$80 (\$87.20 w/GST) applies for all buffet orders.
- CBD surcharge \$10 (\$10.90 w/GST) applies for postal code starting with (01, 03, 04, 05, 06, 07, 08, 17, 18, 19, 22 & 23)
- Tuas/Jurong Island/ Sentosa surcharge: \$30 (\$32.70 w/GST)
- Walk-up surcharge: \$50 (\$54.50 w/GST) per level
- Inaccessibility charge: A \$50 to \$100 surcharge (subject to GST) will be levied for orders without direct access to venue (to be collected on the spot).

NOTES:

- Menu available: 9.00am to 7.00pm
- Only one menu selection is available per order.
- An additional surcharge of \$100.00 to \$200.00 (subject to GST) will be levied for delivery before 9.00am or collection after 10.00PM.
- Punctuality: Subject to 30 to 60 minutes before or after stipulated dine time.
- Food Safety Guidelines: Food is best consumed within 3 hours from dine time.
- All pictures are solely for illustration purposes and may vary from the actual product.
- Customers are responsible for checking the order and delivery details provided in the order confirmation. Manna Pot Catering will not be liable for any charges made due to customers' oversight.

BUFFET INCLUSIONS:

- Regular Chafing Dishes
- Wax Burners
- Skirted Buffet Table
- Faux Floral Centrepiece Display
- Bio-degradable Dining Wares & Serviettes
- Full Setup & Clearing of Refuse Points

PREMIUM BUFFET INCLUSIONS:

- Premium Roll-up Chafing Dishes
- Wax Burners
- Skirted Buffet Table
- Premium Faux Floral Theme Decoration on Buffet Line
- Bio-degradable Dining Wares & Serviettes
- Full Setup & Clearing of Refuse Points

PAYMENT:

- Payment mode: PayNow to UEN 200717105E/ Bank Transfer to OCBC Bank.
- Branch-Account no: 558-718680-001 Bank Code: 7339 Swift Code: OCBCSGSG on confirmation.
- Credit card payment with MDR charges apply.
- Credit term payment can be arranged for pre-approved accounts.
- Payment made are non-refundable

CANCELLATION FEE:

- 3 working days before - 50% of the total amount payable
- 2 working days before - 70% of the total amount payable
- 1 working day before - 100% of the total amount payable.
- All deposit or payment made for the event is strictly non-refundable once prepayment has been made.

ALL TERMS & CONDITIONS ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.



CONTACT US

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