



Category 1 –
SQ
Refreshment

PINES FOOD DELIGHT PTE LTD
Email: sales@pinesfood.com.sg
Phone: 6957 4566
*may be subjected to GST

Index	Total Value of Purchase Order (“PO”)	Percentage Discount (based on the Total PO Value)
A	For PO value below S\$500	0.5%
B	For PO value of S\$500 to S\$2,000	2%
C	For PO value of above S\$2,000 to S\$4,000	4%
D	For PO value above S\$4,000	6%

Choose a maximum of 1 item with ***DF** (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Please select 4 items from any of the below groupings and 1 item from the "Beverage" group.

Rice and Noodle (All options are made with wholegrain)			
Rice			
	Vegetarian Steam Mixed Brown Rice	Yang Chow Fried Mixed Brown rice	Thai Style Pineapple Fried Mixed Brown Rice
	Vegetarian Mixed Brown Rice Nasi Goreng	Butter Garlic Raisin Mixed Brown Rice	Hainanese Fragrant Chicken Flavoured Mixed Brown Rice
	Vegetarian Saffron Lemongrass Mixed Brown Rice with Ginger		
Noodle			
	Hokkien Style Fried Brown Rice Kway Teoh & Wholemeal Mee	Thai Style Fried Brown Kway Teoh	Kampong Style Brown Rice Mee Goreng
	Mama Wholemeal Mee Goreng	Sinchew Brown Rice Vermicelli	Yakisoba Brown Rice Mee Tai Mak
	KL Fried Brown Rice Mee Tai Mak	Brown Rice Vermicelli Mee Siam Goreng	

Snack and Pastry			
Pastry:			
	Apple Danish	Chocolate Danish	Blueberry Danish
	Baked Tuna puff	Baked Curry Puff	Baked Chicken Pies
	Baked Sausage Strudel	Vegetarian Raisin Curl	Vegetarian Mushroom Pies
	Baked Mushroom Wholemeal Quiche	Baked Wholemeal Quiche Lorraine	Vegetarian Baked Spinach Wholemeal Quiche
	Wholemeal Hawaiian Pizza	Buttered Croissant with egg Mayo & lettuce	Wholemeal Pizza Toasts
Cakes:			
	Vegetarian Low Fat Apple Cake	Butter Cake	Walnut Muffin
	Vegetarian Low Fat Raisin Cake	Strawberry Swiss Roll	Banana Muffin
	Vegetarian Eggless Orange & Mixed Peels Cake	Lemon Swiss Roll	Chocolate Brownies
	Vegetarian Eggless Walnut Cake	Vanilla Swiss Roll	Banana and Walnut Cake

Choose a maximum of 1 item with ***DF** (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Chocolate Swiss Roll	Blueberry Muffin	Walnut and Chocolate Chip Cake
Coffee Swiss Roll	Pandan Swiss Roll	Choco Brownie
Healthy Oatmeal Muffin	Pandan Chiffon	Almond Muffin
Orange Chiffon	Marble Cake	Walnut Cake
Delicacies:		
Low Sugar Apple & Cinnamon Wholemeal Tart	Fruit tart	Sugar Donut *DF
Wholemeal Apple Crumble	Choco Éclair	Wholemeal Almond Tartlets
Peach Tartlet	Cream Puff	Egg Tart
Chinese/ Nonya Kways:		
Kway Bingka (Reduced Sugar)	St	Steam Layer (Reduced Sugar)
Pulut Hitam Serikaya	Vegetarian Red Bean Kway	Pandan Kway Ko swee
Vegetarian Lapis Sago	Vegetarian Yam Talam	Kway Salat
Red Bean Sesame Balls *DF	Vegetarian Corn Talam	Pandan Kway Bakar (Reduced Sugar)
Buns & Sandwiches:		
Wholemeal Tuna Mayo Finger Sandwiches	Wholemeal Egg Mayo Finger Sandwiches	Wholemeal Chicken Ham Finger Sandwiches
Wholemeal Cheese Finger Sandwiches	Wholemeal Jam & Peanut Butter Sandwiches	Vegetarian Wholemeal Cucumber Sandwiches
Vegetarian Oatmeal Bun	Vegetarian Pumpkin Mantou	Wholemeal Chocolate Bun
Vegetarian Muesli Bun	Vegetarian Wholemeal Raisin Bun	Vegetarian Mini Red Bean Bun
Dim Sum:		
Steam Siew Mai	Steam Char Siew Pau	Steam Wholemeal Vegetable Pau
Steam Wholemeal Pau	Wholemeal Steam Pandan Lotus Pau	Wholemeal Steam Black sesame Pau
Steam Wholemeal Red Bean Pau	Steam Chee Cheong fun served separately w sauce	Vegetarian Steam Carrot Cake
Steam Vegetarian Siew Mai	Steam Cabbage Roll	Steam Shanghainese Dumpling



**[Catering 101]
SQ
Refreshment 1**
\$5 per pax
MOQFD 20 pax

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Choose a maximum of 1 item with ***DF** (Deep Fried) for this menu
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Steam Chwee Kway with Chye Poh	Steam Soon Kway	Steam Crystal Dumpling - Vegetarian option
Vegetarian Steam Yam Kway	Steam Vegetarian Dumpling	Steam Prawn Dumping

Dessert and Fruits			
Low Fat Chocolate pudding	Gula Melaka Sago Pudding	Red Bean Sweet Soup	
Green Tea Pudding	Mango Pudding	Konnyaku Fruit Jelly	
Green Bean Sweet Soup	Sweet Potato & Ginger Soup	Almond Jelly with Longan	
Thai Selasi Jasmine Jelly	Crystal Jelly with fruit cocktail	Soya Beancurd Pudding	
Iced Grass jelly with nata de coco			
Banana	Red Apple	Chinese Pear	
Fresh Fruits Platter	Fruits Salad		

Beverages (Complimentary Water will be provided)			
Please select 1 item			
Mineral Water			

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	

Choose a maximum of 1 item with ***DF** (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Please select 5 items from any of the below groupings and 1 item from the "Beverage" group.

Rice and Noodle (All options are made with wholegrain)			
Rice			
	Vegetarian Steam Mixed Brown Rice	Yang Chow Fried Mixed Brown rice	Thai Style Pineapple Fried Mixed Brown Rice
	Vegetarian Mixed Brown Rice Nasi Goreng	Butter Garlic Raisin Mixed Brown Rice	Hainanese Fragrant Chicken Flavoured Mixed Brown Rice
	Vegetarian Saffron Lemongrass Mixed	Brown Rice with Ginger	
Noodle			
	Brown Rice Fried Kway Teoh with mixed Vegetables , Fish Cake & Eggs *DF	Hokkien Style Fried Brown Rice Kway Teoh & Wholemeal Mee	Thai Style Fried Brown Kway Teoh
	Kampong Style Brown Rice Mee Goreng	Mama Wholemeal Mee Goreng	Sinchew Brown Rice Vermicelli
	Yakisoba Brown Rice Mee Tai Mak	KL Fried Brown Rice Mee Tai Mak	Vegetarian Wholegrain Pasta Bolognese
	Brown Rice Vermicelli Mee Siam Goreng		
Snack and Pastry			
Pastry:			
	Apple Danish	Chocolate Danish	Blueberry Danish
	Baked Tuna puff	Baked Curry Puff	Baked Chicken Pies
	Baked Sausage Strudel	Vegetarian Raisin Curl	Vegetarian Mushroom Pies
	Baked Mushroom Wholemeal Quiche	Baked Wholemeal Quiche Lorraine	Vegetarian Baked Spinach Wholemeal Quiche
	Wholemeal Hawaiian Pizza	Buttered Croissant with egg Mayo & lettuce	Wholemeal Pizza Toast
Cakes:			
	Vegetarian Low Fat Apple Cake	Choco Brownie	Walnut Muffin
	Vegetarian Low Fat Raisin Cake	Strawberry Swiss Roll	Banana Muffin

Choose a maximum of 1 item with ***DF** (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

	Vegetarian Eggless Orange & Mixed Peels Cake	Lemon Swiss Roll	Chocolate Brownies
	Vegetarian Eggless Walnut Cake	Vanilla Swiss Roll	Banana and Walnut Cake
	Chocolate Swiss Roll	Steam Walnut & Date Pudding	Walnut and Chocolate Chip Cake
	Coffee Swiss Roll	Pandan Swiss Roll	Blueberry Muffin
	Healthy Oatmeal Muffin	Pandan Chiffon	Almond Muffin
	Orange Chiffon	Marble Cake	Walnut Cake
Delicacies:			
	Low Sugar Apple & Cinnamon Wholemeal Tart	Fruit tart	Sugar Donut *DF
	Wholemeal Apple Crumble	Choco Éclair	Wholemeal Almond Tartlets
	Peach Tartlet	Cream Puff	Egg Tart
Chinese/ Nonya Kways:			
	Kway Bingka (Reduced Sugar)	Steam Putu Ayu	Steam Layer (Reduced Sugar)
	Pulut Hitam Serikaya	Vegetarian Red Bean Kway	Pandan Kway Ko swee
	Vegetarian Lapis Sago	Vegetarian Yam Talam	Kway Salat
	Red Bean Sesame Balls *DF	Vegetarian Corn Talam	Pandan Kway Bakar (Reduced Sugar)
Buns & Sandwiches:			
	Wholemeal Tuna Mayo Finger Sandwiches	Wholemeal Egg Mayo Finger Sandwiches	Wholemeal Chicken Ham Finger Sandwiches
	Wholemeal Cheese Finger Sandwiches	Wholemeal Jam & Peanut Butter Sandwiches	Vegetarian Wholemeal Cucumber Sandwiches
	Vegetarian Oatmeal Bun	Vegetarian Pumpkin Mantou	Wholemeal Chocolate Bun
	Vegetarian Muesli Bun	Vegetarian Wholemeal Raisin Bun	Vegetarian Mini Red Bean Bun
	Mini Chicken Sliders		
Dim Sum:			
	Steam Siew Mai	Steam Char Siew Pau	Steam Wholemeal Vegetable Pau

Choose a maximum of 1 item with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Steam Wholemeal Pau	Wholemeal Steam Pandan Lotus Pau	Wholemeal Steam Black sesame Pau
Steam Wholemeal Red Bean Pau	Steam Chee Cheong fun served separately w sauce	Vegetarian Steam Carrot Cake
Steam Vegetarian Siew Mai	Steam Cabbage Roll	Steam Shanghainese Dumpling
Steam Chwee Kway with Chye Poh	Steam Soon Kway	Steam Crystal Dumpling - Vegetarian option
Vegetarian Steam Yam Kway	Steam Vegetarian Dumpling	Steam Prawn Dumping

Appetiser		
Chef's Salad	Vegetarian Caesar Salad	Green Apple & Walnut Salad
Russian Potato Salad	Vegetarian Mixed Beans Salad	Fresh Fruits Salad Bowls
Thai Glass Noodle Salad with minced chicken	Vegetarian Summer Salad Bowls	Japanese Cucumber Salad with Sesame Yuzu Dressing
Vegetarian Fairyland Salad	Tangy Coleslaw	Vegetarian Baked Warm Potato Salad with Mushrooms & Cheese
Korean Kimchi	Vegetarian Tossed Pasta Salad in Olive Oil & Balsamic	Nonya Archar



**[Catering 102]
SQ
Refreshment 2**
\$7 per pax
MOQFD 20 pax

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Fresh Fruits can be selected to substitute any 1 item

Dessert and Fruits			
	Low Fat Chocolate pudding	Gula Melaka Sago Pudding	Red Bean Soup
	Green Tea Pudding	Mango Pudding	Konnyaku Fruit Jelly
	Green Bean Sweet Soup	Sweet Potato & Ginger Soup	Almond Jelly with Longan
	Thai Selasi Jasmine Jelly	Crystal Jelly with fruit cocktail	Strawberry Soya Beancurd Pudding
	Iced Grass jelly	Hot Cheng Thng	
	Banana	Red Apple	Chinese Pear
	Fresh Fruits Platter	Fruits Salad	

Beverages (Complimentary Water will be provided)			
Please select 1 item			
	Mineral Water		

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(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	

Choose a maximum of 1 item with ***DF** (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)			
Please select 1 item			
Rice			
	Vegetarian Steam Mixed Brown Rice	Yang Chow Fried Mixed Brown rice	Thai Style Pineapple Fried Mixed Brown Rice
	Vegetarian Mixed Brown Rice Nasi Goreng	Butter Garlic Raisin Mixed Brown Rice	Hainanese Fragrant Chicken Flavoured Mixed Brown Rice
	Vegetarian Saffron Lemongrass Mixed	Brown Rice with Ginger	
Noodle			
	Brown Rice Fried Kway Teoh with mixed Vegetables , Fish Cake & Eggs *DF	Hokkien Style Fried Brown Rice Kway Teoh & Wholemeal Mee	Thai Style Fried Brown Kway Teoh
	Kampong Style Brown Rice Mee Goreng	Mama Wholemeal Mee Goreng	Sinchew Brown Rice Vermicelli
	Yakisoba Brown Rice Mee Tai Mak	KL Fried Brown Rice Mee Tai Mak	Vegetarian Wholegrain Pasta Bolognese
	Brown Rice Vermicelli Mee Siam Goreng		

Snack and Pastry			
Please select 3 items			
Pastry:			
	Apple Danish	Chocolate Danish	Blueberry Danish
	Baked Tuna puff	Baked Curry Puff	Baked Chicken Pies
	Baked Sausage Strudel	Vegetarian Raisin Curl	Vegetarian Mushroom Pies
	Baked Mushroom Wholemeal Quiche	Baked Wholemeal Quiche Lorraine	Vegetarian Baked Spinach Wholemeal Quiche
	Wholemeal Almond Tartlets	Buttered Croissant with egg Mayo & lettuce	Wholemeal Pizza Toasts
	Wholemeal Hawaiian Pizza		
Cakes:			
	Vegetarian Low Fat Apple Cake	California Peach Cake	Walnut Muffin
	Vegetarian Low Fat Raisin Cake	Strawberry Swiss Roll	Banana Muffin

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Fresh Fruits can be selected to substitute any 1 item

Vegetarian Eggless Orange & Mixed Peels Cake	Lemon Swiss Roll	Chocolate Brownies
Vegetarian Eggless Walnut Cake	Mango Swiss Roll	Banana and Walnut Cake
Chocolate Swiss Roll	Blueberry Muffin	Walnut and Chocolate Chip Cake
Coffee Swiss Roll	Pandan Swiss Roll	Steam Walnut & Date Pudding
Healthy Oatmeal Muffin	Pandan Chiffon	Almond Muffin
Orange Chiffon	Marble Cake	Walnut Cake

Delicacies:

Low Sugar Apple & Cinnamon Wholemeal Tart	Fruit tart	Sugar Donut *DF
Wholemeal Apple Crumble	Choco Éclair	Blueberry Tart
Peach Tartlet	Cream Puff	Egg Tart
Wholegrain Berries Bar	Hazelnut Tarts	

Chinese/ Nonya Kways:

Kway Bingka (Reduced Sugar)	Steam Putu Ayu	Steam Layer (Reduced Sugar)
Pulut Hitam Serikaya	Vegetarian Red Bean Kway	Pandan Kway Ko swee
Vegetarian Lapis Sago	Vegetarian Yam Talam	Kway Salat
Red Bean Sesame Balls *DF	Vegetarian Corn Talam	Pandan Kway Bakar (Reduced Sugar)

Buns & Sandwiches:

Wholemeal Tuna Mayo Finger Sandwiches	Wholemeal Egg Mayo Finger Sandwiches	Wholemeal Chicken Ham Finger Sandwiches
Wholemeal Cheese Finger Sandwiches	Wholemeal Jam & Peanut Butter Sandwiches	Vegetarian Wholemeal Cucumber Sandwiches
Vegetarian Oatmeal Bun	Vegetarian Pumpkin Mantou	Wholemeal Chocolate Bun
Vegetarian Muesli Bun	Vegetarian Wholemeal Raisin Bun	Vegetarian Mini Red Bean Bun
Mini Chicken Ham Wholemeal Bun	Wholemeal Hot Dog Bun	Wholemeal Choco bun
Multi grain Bread with Seafood Mayo	Mini Chicken Sliders	Butter Croissant with Egg Mayonnaise

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Fresh Fruits can be selected to substitute any 1 item

	Butter Croissant with Tuna Mayonnaise			
Dim Sum:				
	Steam Siew Mai	Steam Char Siew Pau	Steam Wholemeal Vegetable Pau	
	Steam Wholemeal Pau	Wholemeal Steam Pandan Lotus Pau	Wholemeal Steam Black sesame Pau	
	Steam Wholemeal Red Bean Pau	Steam Chee Cheong fun served separately w sauce	Vegetarian Steam Carrot Cake	
	Steam Vegetarian Siew Mai	Steam Cabbage Roll	Steam Shanghainese Dumpling	
	Steam Chwee Kway with Chye Poh	Steam Soon Kway	Steam Crystal Dumpling - Vegetarian option	
	Vegetarian Steam Yam Kway	Steam Vegetarian Dumpling	Steam Prawn Dumping	

Appetiser				
Please select 1 item				
	Chef's Salad	Vegetarian Caesar Salad	Green Apple & Walnut Salad	
	Russian Potato Salad	Vegetarian Mixed Beans Salad	Fresh Fruits Salad Bowls	
	Thai Glass Noodle Salad with minced chicken	Vegetarian Summer Salad Bowls	Japanese Cucumber Salad with Sesame Yuzu Dressing	
	Vegetarian Fairyland Salad	Tangy Coleslaw	Vegetarian Baked Warm Potato Salad with Mushrooms & Cheese	
	Korean Kimchi	Vegetarian Tossed Pasta Salad in Olive Oil & Balsamic	Nonya Archar	



**[Catering 103]
SQ
Refreshment 3**
\$9 per pax
MOQFD 15 pax

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Fresh Fruits can be selected to substitute any 1 item

Dessert and Fruits			
Please select 1 item			
<input type="checkbox"/>	Low Fat Chocolate pudding	<input type="checkbox"/>	Gula Melaka Sago Pudding
<input type="checkbox"/>	Green Tea Pudding	<input type="checkbox"/>	Mango Pudding
<input type="checkbox"/>	Green Bean Sweet Soup	<input type="checkbox"/>	Sweet Potato & Ginger Soup
<input type="checkbox"/>	Thai Selasi Jasmine Jelly	<input type="checkbox"/>	Crystal Jelly with fruit cocktail
<input type="checkbox"/>	Iced Grass jelly with longan	<input type="checkbox"/>	Hot Cheng Thng
<input type="checkbox"/>	Banana	<input type="checkbox"/>	Red Apple
<input type="checkbox"/>	Fresh Fruits Platter	<input type="checkbox"/>	Fruits Salad
<input type="checkbox"/>		<input type="checkbox"/>	Red Bean Soup
<input type="checkbox"/>		<input type="checkbox"/>	Konnyaku Fruit Jelly
<input type="checkbox"/>		<input type="checkbox"/>	Almond Jelly with Longan
<input type="checkbox"/>		<input type="checkbox"/>	Soya Beancurd Pudding
<input type="checkbox"/>		<input type="checkbox"/>	Chinese Pear

Beverages (Complimentary Water will be provided)			
Please select 1 item			
<input type="checkbox"/>	Mineral Water	<input type="checkbox"/>	Hot Tea (Boxed)
<input type="checkbox"/>		<input type="checkbox"/>	Hot Coffee (Boxed)
<input type="checkbox"/>		<input type="checkbox"/>	
<input type="checkbox"/>		<input type="checkbox"/>	

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	

Choose a maximum of 1 item with ***DF** (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)			
Please select 1 item			
Rice			
	Vegetarian Steam Mixed Brown Rice	Yang Chow Fried Mixed Brown rice	Thai Style Pineapple Fried Mixed Brown Rice
	Vegetarian Mixed Brown Rice Nasi Goreng	Butter Garlic Raisin Mixed Brown Rice	Hainanese Fragrant Chicken Flavoured Mixed Brown Rice
	Vegetarian Saffron Lemongrass Mixed	Brown Rice with Ginger	
Noodle			
	Brown Rice Fried Kway Teoh with mixed Vegetables , Fish Cake & Eggs *DF	Hokkien Style Fried Brown Rice Kway Teoh & Wholemeal Mee	Thai Style Fried Brown Kway Teoh
	Kampong Style Brown Rice Mee Goreng	Mama Wholemeal Mee Goreng	Sinchew Brown Rice Vermicelli
	Yakisoba Brown Rice Mee Tai Mak	KL Fried Brown Rice Mee Tai Mak	Vegetarian Wholegrain Pasta Bolognese
	Brown Rice Vermicelli Mee Siam Goreng		

Snack and Pastry			
Please select 2 items			
Pastries:			
	Apple Danish	Chocolate Danish	Blueberry Danish
	Baked Tuna puff	Baked Curry Puff	Baked Chicken Pies
	Baked Sausage Strudel	Vegetarian Raisin Curl	Vegetarian Mushroom Pies
	Baked Mushroom Wholemeal Quiche	Baked Wholemeal Quiche Lorraine	Vegetarian Baked Spinach Wholemeal Quiche
	Wholemeal Almond Tartlets	Buttered Croissant with egg Mayo & lettuce	Wholemeal Pizza Toasts
	Wholemeal Hawaiian Pizza		
Cakes:			
	Vegetarian Low Fat Apple Cake	California Peach Cake	Walnut Muffin
	Vegetarian Low Fat Raisin Cake	Strawberry Swiss Roll	Banana Muffin

Choose a maximum of 1 item with ***DF** (Deep Fried) for this menu
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Fresh Fruits can be selected to substitute any 1 item

	Vegetarian Eggless Orange & Mixed Peels Cake	Lemon Swiss Roll	Chocolate Brownies
	Vegetarian Eggless Walnut Cake	Mango Swiss Roll	Banana and Walnut Cake
	Chocolate Swiss Roll	Blueberry Muffin	Walnut and Chocolate Chip Cake
	Coffee Swiss Roll	Pandan Swiss Roll	Steam Walnut & Date Pudding
	Healthy Oatmeal Muffin	Pandan Chiffon	Almond Muffin
	Orange Chiffon	Marble Cake	Walnut Cake
Delicacies:			
	Low Sugar Apple & Cinnamon Wholemeal Tart	Fruit tart	Sugar Donut *DF
	Wholemeal Apple Crumble	Choco Éclair	Blueberry Tart
	Peach Tartlet	Cream Puff	Egg Tart
	Wholegrain Berries Bar	Hazelnut Tarts	
Chinese/ Nonya Kways:			
	Kway Bingka (Reduced Sugar)	Steam Putu Ayu	Steam Layer (Reduced Sugar)
	Pulut Hitam Serikaya	Vegetarian Red Bean Kway	Pandan Kway Ko swee
	Vegetarian Lapis Sago	Vegetarian Yam Talam	Kway Salat
	Red Bean Sesame Balls *DF	Vegetarian Corn Talam	Pandan Kway Bakar (Reduced Sugar)
	Rumpa Udang		
Buns & Sandwiches:			
	Wholemeal Tuna Mayo Finger Sandwiches	Wholemeal Egg Mayo Finger Sandwiches	Wholemeal Chicken Ham Finger Sandwiches
	Wholemeal Cheese Finger Sandwiches	Wholemeal Jam & Peanut Butter Sandwiches	Vegetarian Wholemeal Cucumber Sandwiches
	Vegetarian Oatmeal Bun	Vegetarian Pumpkin Mantou	Wholemeal Chocolate Bun
	Vegetarian Muesli Bun	Vegetarian Wholemeal Raisin Bun	Vegetarian Mini Red Bean Bun
	Mini Chicken Ham Wholemeal Bun	Wholemeal Hot Dog Bun	Wholemeal Choco bun

Choose a maximum of 1 item with ***DF** (Deep Fried) for this menu
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Fresh Fruits can be selected to substitute any 1 item

	Multi grain Bread with Seafood Mayo	Mini Chicken Sliders	Butter Croissant with Egg Mayonnaise
	Butter Croissant with Tuna Mayonnaise		
Dim Sum:			
	Steam Siew Mai	Steam Char Siew Pau	Steam Wholemeal Vegetable Pau
	Steam Wholemeal Pau	Wholemeal Steam Pandan Lotus Pau	Wholemeal Steam Black sesame Pau
	Steam Wholemeal Red Bean Pau	Steam Chee Cheong fun served separately w sauce	Vegetarian Steam Carrot Cake
	Steam Vegetarian Siew Mai	Steam Cabbage Roll	Steam Shanghainese Dumpling
	Steam Chwee Kway with Chye Poh	Steam Soon Kway	Steam Crystal Dumpling - Vegetarian option
	Vegetarian Steam Yam Kway	Steam Vegetarian Dumpling	Steam Prawn Dumping

Appetiser			
Please select 1 item			
	Chef's Salad	Vegetarian Caesar Salad	Green Apple & Walnut Salad
	Russian Potato Salad	Vegetarian Mixed Beans Salad	Fresh Fruits Salad Bowls
	Thai Glass Noodle Salad with minced chicken	Vegetarian Summer Salad Bowls	Japanese Cucumber Salad with Sesame Yuzu Dressing
	Vegetarian Fairyland Salad	Tangy Coleslaw	Vegetarian Baked Warm Potato Salad with Mushrooms & Cheese
	Korean Kimchi	Vegetarian Tossed Pasta Salad in Olive Oil & Balsamic	Nonya Archar

Poultry and Meat			
Please select 1 item			
	Crispy Karaage Chicken Balls *DF	Baked Black Pepper Chicken Skewers	Baked Chicken Balls
	Baked Cheesy Chicken Balls	Baked Mini Cocktail Sausages	Baked Pandan Chicken

Choose a maximum of 1 item with ***DF** (Deep Fried) for this menu
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Fresh Fruits can be selected to substitute any 1 item

Balinese Chicken Skewers	Baked Mushroom Chicken Balls with Sweet Chilli on the Side	
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Fish and Seafood			
Please select 1 item			
Sambal Sotong Balls *DF	Baked Lobster Balls	Baked Sotong Balls	
Otak Otak	Vegetarian Otak Otak	Baked Prawn Balls	
Fish Fingers with Tartare Sauce *DF	Chef's Special Fish Cake with Special Chilli Lime Sauce *DF	Chef's Prawn Cakes with Special Chilli Lime Sauce *DF	

Dessert and Fruits			
Please select 2 items			
Low Fat Chocolate pudding	Gula Melaka Sago Pudding	Red Bean Soup	
Green Tea Pudding	Mango Pudding	Konnyaku Fruit Jelly	
Green Bean Sweet Soup	Sweet Potato & Ginger Soup	Almond Jelly with Longan	
Pulut Hitam	Crystal Jelly with fruit cocktail	Soya Beancurd Pudding	
Iced Grass jelly with longan	Hot Cheng Thng	Osmanthus Jelly	
Banana	Red Apple	Chinese Pear	
Fresh Fruits Platter	Fruits Salad	Mixed Fruit Cocktail	

Beverages (Complimentary Water will be provided)			
Please select 2 items			
Cup Mineral Water	Hot Tea (Boxed)	Hot Coffee (Boxed)	
Healthier Choice Packet Drinks			

Details of Event (for Customer to fill in)			
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(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
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Remarks / Request:			
For Catering with Offshore Delivery			



[Catering 104]
SQ
Refreshment 4
\$11 per pax
MOQFD 15 pax

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Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



Category 3 – Packed Meal

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Index	Total Value of Purchase Order (“PO”)	Percentage Discount (based on the Total PO Value)
A	For PO value below S\$500	0.5%
B	For PO value of S\$500 to S\$2,000	2%
C	For PO value of above S\$2,000 to S\$4,000	4%
D	For PO value above S\$4,000	6%

Choose a maximum of 1 item with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)			
Please select 1 item			
<u>RICE:</u>			
Steamed Mixed Brown & Jasmine Rice	Mixed Brown Rice Nasi Lemak		Nasi Jagong with Mixed Brown Rice
Vegetarian Thai Lemongrass Steam Mixed Brown Rice with Ginger	Hainanese Fragrant Chicken Mixed Brown Rice		Butter Garlic Raisin Mixed Brown Rice
Vegetarian Mixed Brown Rice Nasi Kuningit	Vegetarian Steam Pandan Mixed Brown Rice		Vegetarian Steam Tomato Mixed Brown Rice
Vegetarian Steam Mixed Brown Rice with Peas	Vegetarian Steamed Fragrant Ginger Rice		Vegetarian Steam Mixed Brown Rice with Sesame Seeds and Seaweed
<u>NOODLES:</u>			
Fried Brown Rice Kway Teoh	Kampong Style Wholemeal Mee Goreng		Sinchew Fried Brown rice Beehoon
Wholegrain Pasta Bolognese	Healthy Brown Rice Noodles		Fried Wholemeal Hong Kong Mee
Fried Brown Rice Kway Teoh Mee	Fried Brown Rice Mee Tai Mak		Fried Wholemeal Mee with Black Sauce
Wholemeal Maggi Mee Goreng	Kampong Fried Bee Hoon Merah		Bee Hoon Puteh
KL Style Fried Mee	Vegetarian Pasta Aglio Olio with Tomatoes and Mushroom		
<u>OTHERS:</u>			
Wholegrain Burger Bun with Lettuce and Tomato	Wholemeal Wrap with Lettuce and Tomato		

Vegetable, Egg, Soy and Soup			
Please select 1 item			
<u>VEGETABLES:</u>			
Stir-fry Potatoes with onion	Stir-fry Shredded Cabbage & Carrot		Stir-fry Pak Bok Green Vegetables
Nonya Chap Chye	Indian Style Mixed Vegetables		Mixed Vegetables with Cauliflowers
Sio Peh Chye with Garlic	Seasonal Greens with Mushroom Sauce		Stir-fry Chye Sim with Ginger
Sambal Goreng	Vegetarian Lohan Chye		Steam Pumpkin
Steam Corn and Edamame Beans	Steam Broccoli and Carrots		Steam Cauliflower Rice in Sesame Sauce

Choose a maximum of 1 item with ***DF** (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Baked Potato Cubes in Herbs and Butter Sauce	Crispy Hashbrown *DF	
EGGS:		
Fried Egg with Chye Poh	Fried Egg with Onions & Chilli	Scramble Egg with Button mushrooms
Telor Berlado	Sambal Egg	Braised Egg
Foo Yong Egg	Fried Egg with Tomato	Steam Chawanmushi
Baked Egg Frittata	Scrambled Eggs	Scramble Eggs with Crab Bites
Scramble Eggs with Tomato		
SOY:		
Silken Egg Tofu with Crab Bites	Hong Siew Tofu with Vegetables	Stir-fry Tofu with Mushrooms
Thai Style Tofu Squares *DF	Egg Tofu with Mixed Peas	Mapo tofu
Fishcake Tofu *DF	Steam Egg Tofu with Crab Bites	Braised Tau Kua
Sambal Tauhu *DF		

Poultry and Meat

Please select 1 item

Stir fry Chicken with Black Fungus	Chicken Sausages with Potatoes in Tomatoes Sauce	Yakitori Chicken Skewers
Japanese Style Grilled Teriyaki Chicken	Braised Oyster sauce Chicken	Baked Chicken Karaage
Oven Baked Chicken Glazed with Tom Yam Sauce	Wok Charred Chicken with Button Mushrooms	Vegetarian Mock Chicken *DF
Szechuan Kungpow Chicken	Thai Style Chicken with Asian Slaw *DF	Vegetarian Curry Mock Meat *DF
Lemon Sauce Chicken *DF	Roasted Black Pepper Chicken Chop	Vegetarian Mock Meat with French Beans *DF
Skinless Steam Chicken with Mushrooms	Stirfry Chicken with potatoes	Vegetarian Sweet & Sour Mock Meat *DF
Honey Lime Oven Baked Chicken	Sauteed Chicken with Spring Onions & Ginger	Baked Chicken Patty
Baked Honey Soy Chicken Wings/Drumlets	Chicken Sausages with Potatoes in Tomatoes Sauce	Baked Vegetarian Chicken Patty
Teriyaki Chicken Cubes	Cajun Chicken Cubes	

Choose a maximum of 1 item with ***DF** (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Dessert and Fruits			
Please select 1 item			
<u>FRUITS:</u>			
Orange	Banana	Fragrant Pear	
Yellow Pear	Green Apple	Red Apple	
<u>DESSERTS:</u>			
Almond Jelly (less sweet)	Rainbow Jelly (less sweet)	Soy Beancurd Pudding (less sweet)	
Mango Pudding (less sweet)	Thai Selasi Jellies (less sweet)	Fruits Jellies (less sweet)	
Chocolate Pudding (less Sweet)	Almond Pudding (less sweet)	Gula Melaka Pudding (less Sweet)	

Beverages (Complimentary Water will be provided)			
Please select 1 item			
Mineral Water	Packet Lemon Barley (Healthier Choice)	Packet Chrysanthemum Tea (Healthier Choice)	
Packet Jasmine Green Tea (Healthier Choice)	Packet Lemon Tea (Healthier Choice)	Packet Longan Red Date (Healthier Choice)	

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	

Choose a maximum of 1 item with ***DF** (Deep Fried) for this menu
 Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
 Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)			
Please select 1 item			
<u>RICE:</u>			
Steam Mixed Brown & Jasmine Rice	Steam Mixed Brown Basmati Rice with Herbs		Spiced Mixed Brown Rice with Cinnamon
Nasi Jagong with Mixed Brown Rice	Mixed Brown Rice Nasi Lemak		Vegetarian Thai Lemongrass Steam Mixed Brown Rice with Ginger
Hainanese Fragrant Chicken Mixed Brown Rice	Butter Garlic Raisin Mixed Brown Rice		Vegetarian Mixed Brown Rice Nasi Konyit
Vegetarian Steam Pandan Mixed Brown Rice	Vegetarian Steam Tomato Mixed Brown Rice		Italian Herbs and Tomato Steam Mixed Brown Rice
Steam Mixed Brown Rice with Peas	Steam Mixed Brown Rice with Pumpkin		Vegetarian Steamed Fragrant Ginger Rice
Vegetarian Steam Mixed Brown Rice with Sesame Seeds and Seaweed			
<u>NOODLES:</u>			
Fried Brown Rice Kway Teoh	Kampong Style Wholemeal Mee Goreng		Sinchew Fried Brown rice Beehoon
Wholegrain Pasta Bolognese	Healthy Brown Rice Noodles		Fried Wholemeal Hong Kong Mee
Fried Brown Rice Kway Teoh Mee	Fried Brown Rice Mee Tai Mak		Fried Wholemeal Mee with Black Sauce
Wholemeal Maggi Mee Goreng	Kampong Fried Bee Hoon Merah		Bee Hoon Puteh
KL Style Fried Mee	Vegetarian Pasta Aglio Olio with Tomatoes and Mushroom		Wahtan Horfun with Egg Sauce
<u>OTHERS:</u>			
Wholegrain Burger Bun with Lettuce and Tomato	Wholemeal Wrap with Lettuce and Tomato		

Vegetable, Egg, Soy and Soup			
Please select 2 items			
<u>VEGETABLES:</u>			
Stir-fry Potatoes with onion	Stir-fry Shredded Cabbage & Carrot		Stir-fry Pak Bok Green Vegetables
Nonya Chap Chye	Indian Style Mixed Vegetables		Stir-fry Tienjin Cabbage

Choose a maximum of 1 item with ***DF** (Deep Fried) for this menu
 Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
 Fresh Fruits can be selected to substitute any 1 item

Mixed Vegetables with Cauliflowers	Sio Peh Chye with Garlic	Vegetarian Lohan Chye
Seasonal Greens with Mushroom Sauce	Stir-fry Chye Sim with Ginger	Seasonal Greens with Carrots
Vegetarian Samosa *DF	Vegetarian Spring Roll *DF	Corn & Vegetables fritter *DF
Roasted Cauliflower with Paprika	Potato Bergedil *DF	Vegetarian Steamed Gyoza
Sambal Goreng	Vegetarian Lohan Chye	Steam Pumpkin Steam Corn and Edamame Beans
Steam Broccoli and Carrots	Steam Cauliflower Rice in Sesame Sauce	Baked Potato Cubes in Herbs and Butter Sauce
Crispy Hashbrown *DF*	Vegetarian Baked Mushrooms in Herb	Boiled Kailan and Bak Choy with Garlic Chips
<u>EGGS:</u>		
Fried Egg with Chye Poh	Fried Egg with Onions & Chilli	Scramble Egg with Button mushrooms
Telor Berlado	Sambal Egg	Braised Egg
Baked Egg Frittata	Fried Egg with Tomato	Telor Masak Kichap Manis
Steam Chawanmushi	Foo Yong Egg	Scrambled Eggs
Scramble Eggs with Crab Bites	Scramble Eggs with Tomatoes	
<u>SOY:</u>		
Silken Egg Tofu with Crab Bites	Hong Siew Tofu with Vegetables	Stir-fry Tofu with Mushrooms
Thai Style Tofu Squares *DF	Egg Tofu with Mixed Peas	Mapo tofu
Fishcake Tofu *DF	Steam Egg Tofu with Crab Bites	Braised Tau Kua
Sambal Tahu		

Poultry and Meat

Please select 1 item

Stir fry Chicken with Black Fungus	Chicken Sausages with Potatoes in Tomatoes Sauce	Yakitori Chicken Skewers
Japanese Style Grilled Teriyaki Chicken	Braised Oyster sauce Chicken	Baked Chicken Karaage

Choose a maximum of 1 item with ***DF** (Deep Fried) for this menu
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Oven Baked Chicken Glazed with Tom Yam Sauce	Wok Charred Chicken with Button Mushrooms	Boiled Shredded Chicken Breast
Szechuan Kungpow Chicken	Thai Style Chicken with Asian Slaw *DF	Teriyaki Chicken Cubes
Lemon Sauce Chicken *DF	Roasted Black Pepper Chicken Chop	Cajun Chicken Cubes
Skinless Steam Chicken with Mushrooms	Stirfry Chicken with potatoes	Baked Spicy Korean Chicken
Honey Lime Oven Baked Chicken	Sauteed Chicken with Spring Onions & Ginger	Soy Marinated Korean Chicken
Baked Honey Soy Chicken Wings/Drumlets	Ginger and Sesame Braised Chicken with Bones	Vegetarian Steam Mock Chicken Drumstick
Crispy Har Jiong Gai *DF	Baked Cajun Chicken	Vegetarian Mock Chicken *DF
Grilled Honey Chicken Drumlet	Japanese Seaweed Chicken *DF	Vegetarian Curry Mock Meat *DF
Stir Fried Sausages with Baked Bean Sauce	Chicken Spam with Pineapple Tomato Sauce	Vegetarian Mock Meat with French Beans *DF
Stir Fried Chicken with Curry Leaves	Baked Chicken Patty	Vegetarian Sweet & Sour Mock Meat *DF
Chicken in Plum Sauce *DF	Yuzu Chicken Balls	Vegetarian Mock Chicken Patty *DF
Vegetarian Spam in Baked Bean Sauce	Vegetarian Baked Chicken Fingers in Yuzu Sauce	Vegetarian Pandan Chicken*

Fish and Seafood

Please select 1 item

<u>FISH:</u>		
Szechuan Kungpow Fish	Baked Fish with Butter Garlic	Fish In Nonya Sauce
Lemon Sauce Fish Fillet *DF	Baked Fish with Black Pepper Sauce	Stirfry Fish with Spring Onion & Ginger
Sweet & Sour Fish *DF	Fish Cake *DF	Stir fry Fish with Bean Paste
Fish Stew In Pronto Sauce	Kampong Style Sambal fish *DF	Baked Fish with Lemon and Herbs
Stir Fried Fish with Celery	Baked Fish with Cream Chives Sauce	Black Pepper Fish *DF
Butter Garlic Baked Fish	Teriyaki Fish	Assorted Boiled Seafood with Fish Cake
Spicy Tomato Baked Fish	Vegetarian Mock Fish in Sweet and Sour Sauce *DF	Vegetarian Fish Patties

Choose a maximum of 1 item with ***DF** (Deep Fried) for this menu
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<u>SEAFOOD:</u>			
Tom Yam Fish Cake *DF	Seafood Ngho Hiang Balls *DF	Baked Breaded Fish Fingers	
Sambal Sotong Balls *DF	Prawn & Corn Fritter *DF	Baked Mackerel Otak Otak In Banana Leave	
Hakka Braised Beancurd with Seafood	Canton Prawn Roll *DF	Prawn Wanton *DF	
Steamed Seafood Gyoza	Seafood Ngho Hiang *DF	Prawns in Chilli Sauce	
Prawns in Pumpkin Sauce	Salted Egg Prawns	Kum Hiong Prawns	
Baked Lobster Ball	Baked Assorted Seafood Balls on Skewers	Garlic Butter Prawns	
Prawns in Chilli Lime Sauce	Masala Spiced Prawn Patties	Vegetarian Baked Mock Pawns with Masala Rub	

Dessert and Fruits			
Please select 1 item			
<u>FRUITS:</u>			
Orange	Banana	Fragrant Pear	
Yellow Pear	Green Apple	Red Apple	
<u>DESSERTS:</u>			
Almond Jelly (less sweet)	Rainbow Jelly (less sweet)	Soy Beancurd Pudding (less sweet)	
Mango Pudding (less sweet)	Thai Selasi Jellies (less sweet)	Fruits Jellies (less sweet)	
Chocolate Pudding (less Sweet)	Almond Pudding (less sweet)	Gula Melaka Pudding (less Sweet)	
Mini Low Sugar Blueberry and Oat Muffin			

Beverages (Complimentary Water will be provided)			
Please select 1 item			
Mineral Water	Packet Lemon Barley (Healthier Choice)	Packet Chrysanthemum Tea (Healthier Choice)	
Packet Jasmine Green Tea (Healthier Choice)	Packet Lemon Tea (Healthier Choice)	Packet Longan Red Date (Healthier Choice)	

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	



[Catering 302]
Packed Meal 2
\$7 per pax
MOQFD 18 pax

Pines Food Delight Pte Ltd
Email: sales@pinesfood.com.sg
Phone: 6957 4566

*may be subjected to GST

Choose a maximum of 1 item with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	

Choose a maximum of 1 item with ***DF** (Deep Fried) for this menu
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 Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)			
Please select 1 item			
	<u>RICE:</u>		
Baked Yam & Pumpkin Mixed Brown Rice	Vegetarian Mixed Brown Rice Nasi Tomato		Mixed Brown Rice Nasi Kerabu
Seafood Mixed Brown Rice Fried Rice	Vegetarian Saffron Mixed Brown Rice with Toppings		Thai Style Lemongrass Olive Vegetables Fried Mixed Brown Rice
Savory Steam Mixed Brown Rice	Vegetarian Steam Pearl Rice with Mixed Brown Rice with Seaweed		Italian Herbs and Tomato Steamed Mixed Brown Rice
Steam Mixed Brown Rice with Lotus Roots	Garlic Fried Mixed Brown Rice		Butter Cereal Mixed Brown Rice
Vegetarian Pandan Steam Mixed Brown Rice	Fragrant Nasi Ayam		Steam Mixed Brown Rice with Braise Sauce
Vegetarian Briani	Vegetarian Indian Raisin Mixed Brown Rice		Steam Mixed Brown Rice with Pumpkin
Vegetarian Steamed Fragrant Ginger Rice	Vegetarian Steam Mixed Brown Rice with Sesame Seeds and Seaweed		Fragrant Spiced Mixed Brown Rice with Raisins and nuts
	<u>NOODLES:</u>		
Buckwheat Pasta with olive Oil & Prawns	Fried Brown Rice Mee Taki Mai with Seafood & Veg		Fried Hong Kong Wholemeal Mee Kia
Wholegrains Pasta Aglio Olio	Tossed Wholewheat Pasta with Basil Pesto		Yakisoba Brown Rice Mee Tai Mak
Pad Thai Brown Rice Kway Teoh	Korean Chap Chye sweet potato vermicelli		Seafood Wholemeal Mee Goreng
Sinchew Fried Brown Rice Beehoon with Seafood	Homemade Black Sauce Wholemeal Ban Mee		Dry Laksa
Local Style Wanton Mee	Local Style Horfun with Gravy		Loal Style White Bee Hoon (Brown Rice Bee Hoon) with Gravy
Local Style Mee Kia with Mince Chicken	Putien Style Fried Bee Hoon with Seaweed and Peanuts		Fried Hong Kong Wholemeal Mee Kia
Wholegrain Macaroni in Chicken Soup			

Appetiser			
Please select 1 item			
Vegetarian Fairyland Salad	Vegetarian Caesar Salad		Russian Potato Salad

Choose a maximum of 1 item with ***DF** (Deep Fried) for this menu
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	Thai Glass Noodle Salad with minced chicken	Chef's Salad with Appple Vinaigrette	Korean Kimchi
	Japanese Cucumber Salad with Sesame Yuzu Dressing	Vegetarian Tossed Pasta Salad in Olive Oil & Balsamic	Fresh Fruits Salad Bowls
	Vegetarian Mixed Beans Salad	Tangy Coleslaw	Vegetarian Baked Warm Potato salad with mushrooms & cheese
	Green Apple & Walnut Salad	Vegetarian Summer Salad Bowls	Vegetarian Garden Green Salad
	Brown Rice Linguini with White Chicken Salad	Buckwheat Pasta with Mushrooms in light Olive Oil	Vegetarian Pacari (Pickled Cucumber Salad)
	Thai Style Mango and Vermicelli Salad		

Vegetable, Egg, Soy and Soup

Please select 2 items

	<u>VEGETABLES:</u>		
	Stir-fry Broccoli with Mixed Vegetable	Poached Chinese Spinach with Sauce	Vegetarian Aloo Gobi
	Braised Yu Xiang Egg Plant	Baby Kailan with asst mushroom	Palak Paneer
	Masala Chic peas	Vegetarian black Eyed Dhaal	Stir-fry Snow Peas with Assorted Greens
	Seasonal Greens with Mushroom Sauce	Sio Peh Chye with Garlic	Mixed Vegetables with Cauliflowers
	Poached Spinach Sesame dressing	Nonya Chap Chye	Stir-fry Young Corn with Carrot
	Water Spinach stir Fry with Sambal	Roasted Cauliflower with Paprika	Roasted Spiced Root Vegetables
	Sambal Goreng	Season Greens with Black Fungus	Steam Cauliflower Rice in Sesame Sauce
	Malay Style Curry Cabbage	Steam Vegetable Medley	Baked Potato Cubes in Herbs and Butter Sauce
	Vegetarian Baked Mushrooms in Herb	Boiled Kailan and Bak Choy with Garlic Chips	Butter Mushrooms with Confit Garlic
	<u>EGGS:</u>		
	Prawn Omelette	Crab Foo Yong	Sambal Egg & Onions
	Steam Chawanmushi with Japanese Fish Cake	Telur Berlado	Oriental Style Steam Egg with Minced Chicken
	Scramble Egg with Button Mushrooms	Braised Egg	Egg with Chicken Ham Scramble

Choose a maximum of 1 item with ***DF** (Deep Fried) for this menu
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French Egg Scramble	Telur Dadar with Chili & Onions	Telur Masak Kichap Manis
Tau Ge Omelette	Scramble Eggs with Tomatoes	Stir Fry Eggs with Bittergourd
Baked Egg Frittata		
<u>SOY/SOUP:</u>		
Steam Rainbow Tofu Vegetarian	Steam Gold coin Bean curd with Crab sauce	Hong Siew Beancurd with Mushroom Sauce
Handmade Tofu with Crab Sauce	Chef's Tofu with Jia Xiang Sauce	Golden Cheese Tofu Nuggets *DF
Stir-fry Tofu with Mushrooms	Braised Tau Kua	Lotus Root with Chicken Soup
Thai Style Tofu Squares *DF	Chicken Soup with Fish Balls	Baked Bean Soup with Tofu and Root Vegetables
Fishcake Tofu *DF	Steam Egg Tofu with Crab Bites	Cream of Chicken Soup
Soy Bean and Ilkan Billis Soup	Mapo tofu	Cream of Mushroom Soup

Poultry and Meat			
Please select 1 item			
Stir fry Chicken with Black Fungus	Chicken Sausages with Potatoes in Tomatoes Sauce	Chicken and Capsicum and Leek Yakitori Skewers	
Japanese Style Grilled Teriyaki Chicken	Braised Oyster sauce Chicken	Korean Honey Soy Baked Chicken with Sesame Seeds	
Oven Baked Chicken Glazed with Tom Yam Sauce	Wok Charred Chicken with Button Mushrooms	Lemon and Paprika Baked Chicken	
Szechuan Kungpow Chicken	Thai Style Chicken with Asian Slaw *DF	Bi Feng Tang Chicken with Almond *DF	
Lemon Sauce Chicken *DF	Roasted Black Pepper Chicken Chop	Vegetarian Braised Mince Meat Patty in Sesame and Ginger Sauce	
Skinless Steam Chicken with Mushrooms	Stirfry Chicken with potatoes	Vegetarian Thai Basil Krapow Stir fry	
Honey Lime Oven Baked Chicken	Sauteed Chicken with Spring Onions & Ginger	Vegetarian Mock Chicken *DF	
Baked Honey Soy Chicken Wings/Drumlets	Ginger and Sesame Braised Chicken with Bones	Vegetarian Curry Mock Meat *DF	
Crispy Har Jiong Gai *DF	Baked Cajun Chicken	Vegetarian Mock Meat with French Beans *DF	

Choose a maximum of 1 item with ***DF** (Deep Fried) for this menu
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Grilled Honey Chicken Drumlet	Local Style Chicken Char Siew	Vegetarian Sweet & Sour Mock Meat *DF
Stir Fried Sausages with Baked Bean Sauce	Chicken Spam with Pineapple Tomato Sauce	Masala Spiced Chicken *DF
Stir Fried Chicken with Curry Leaves	Haianese Poached Chicken	Vegetarian Spam and Baked Beans Stir Fry

Fish and Seafood			
Please select 1 item			
<u>FISH:</u>			
Fish Korma Tikka	Thai Style Fish with Asian Slaw *DF	Japanese Baked Fish with Teriyaki	
Stir fry Fish in Soya Bean	Baked Fish with Herbs	Lychee Sweet & Sour Fish	
Baked Fish In Nonya Sauce	Baked Fish with Cajun	Mediterranean Fish Stew	
Buttered Cereal Fish *DF	Lemon Sauce Fish Fillet *DF	Stir fry Black Pepper Fish	
Kampong style Chili Fish with Tomato & Onions *DF	Ikan Asam Tumis	Thai Style Sambal Fish	
Tom Yam Fish	Baked Fish with Lemon and Herbs	Spicy Tomato Baked Fish	
Ikan Billi and Sweet Sambal with Peanuts and Flying Fish *DF	Spice Rubbed Fish Fritter *DF	Vegetarian Fish in Sweet and Sour Sauce *DF	
Vegetarian Otak Otak	Assorted Boiled Seafood in Broth (for Local Style Hor Fun)		
<u>SEAFOOD:</u>			
Sambal Prawn	Har Lok	Otah otah in banana leave	
Vietnamese Sugarcane Prawn *DF	Sambal Sotong	Buttered Cereal Prawn *DF	
Black Pepper prawn	Szechuan Kungpow Prawn	Nonya Prawn Roll In Beancurd Pastry *DF	
Sotong Hitam Manis	Thai Style Chilli Lime Squid	Salt and Pepper Prawns	
Homemade Sui Gow	Sotong Yu Tiao with mayo dip *DF	Kum Hiong Prawns	
Prawns in Chilli Sauce	Butter Cereal Prawns *DF	Breaded Prawns *DF	
Prawns in Pumpkin Sauce	Salted Egg Prawns	Mediterranean Seafood Stew	
Vegetarian Mock Prawns in Tofu Skin *DF	Baked Vegetarian Mock Prawns Katayify		

Choose a maximum of 1 item with ***DF** (Deep Fried) for this menu
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 Fresh Fruits can be selected to substitute any 1 item

Dessert and Fruits			
Please select 1 item			
<u>FRUITS:</u>			
Fragrant Pear	Cut Water melon	Cut Honeydew	
Fuji Apple	Green Apple	Red Apple	
Cut Fruits Cup (Small)			
<u>DESSERTS:</u>			
Grass Jelly with Fruits Cocktail (less sweet)	Vanilla Soy Beancurd Pudding (less sweet)	Cheng Thng (less sweet)	
Double Boiled White Fungus with Rock Sugar (less sweet)	Chilled Crystal Jelly with cocktail fruits	Red Bean Sweet Soup (less sweet)	
Green Bean Sweet Soup (less sweet)	Almond Jelly (less sweet)	Rainbow Jelly (less sweet)	
Mango Pudding (less sweet)	Thai Selasi Jellies (less sweet)	Konnyaku Fruits Jellies (less sweet)	
Chocolate Pudding (less Sweet)	Pulut Hitam with coconut cream	Gula Melaka Pudding (less Sweet)	
Red Bean Soup (Less Sweet)	Green Bean Drink (Less Sweet)	Chocolate Chip Mini Muffins	
Aiyu Jelly with sea coconut	Swiss Rolls	Chinese Style Liang Fen with Sago and Red Bean	
Baked Egg Tart			

Beverages (Complimentary Water will be provided)			
Please select 2 items			
Drinking Water			
<u>OTHER DRINKS:</u>			
Packet Drinks (Healthier Choice)	Packet Milo (Healthier Choice)	Ice Lemon Tea (Healthier choice)	
Chilled Waterchestnut (Healthier Choice)	Chilled Lemongrass (Healthier Choice)	Chilled Fruit Punch (Healthier Choice)	
Hot Tea (Boxed)	Hot Coffee (Boxed)	Hot Sugar Free Chrysanthemum Tea (Boxed)	

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	



[Catering 303]
Packed Meal 3

\$10 per pax
MOQFD 15 pax

Pines Food Delight Pte Ltd
sales@pinesfood.com.sg
6957 4566

Email:
Phone:
*may be subjected to GST

Choose a maximum of 1 item with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	

Choose a maximum of 1 item with *DF (Deep Fried) for this menu
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Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)			
Please select 1 item			
<u>RICE:</u>			
Baked Yam & Pumpkin Mixed Brown Rice	Vegetarian Mixed Brown Rice Nasi Tomato		Mixed Brown Rice Nasi Kerabu
Seafood Mixed Brown Rice Fried Rice	Vegetarian Saffron Mixed Brown Rice with Toppings		Thai Style Lemongrass Olive Vegetables Fried Mixed Brown Rice
Savory Steam Mixed Brown Rice	Vegetarian Steam Pearl Rice with Mixed Brown Rice with Seaweed		Italian Herbs and Tomato Steamed Mixed Brown Rice
Steam Mixed Brown Rice with Lotus Roots	Garlic Fried Mixed Brown Rice		Butter Cereal Mixed Brown Rice
Vegetarian Pandan Steam Mixed Brown Rice	Fragrant Nasi Ayam		Steam Mixed Brown Rice with Braise Sauce
Vegetarian Briani	Vegetarian Indian Raisin Mixed Brown Rice		Mixed Wildrice with Pesto and Pinenuts
Kimchi Fried Mixed Brown Rice			
<u>NOODLES:</u>			
Buckwheat Pasta with olive Oil & Prawns	Fried Brown Rice Mee Taki Mai with Seafood & Veg		Fried Hong Kong Wholemeal Mee Kia
Wholegrains Pasta Aglio Olio	Tossed Wholewheat Pasta with Basil Pesto		Yakisoba Brown Rice Mee Tai Mak
Pad Thai Brown Rice Kway Teoh	Korean Chap Chye sweet potato vermicelli		Seafood Wholemeal Mee Goreng
Sinchew Fried Brown Rice Beehoon with Seafood	Homemade Black Sauce Wholemeal Ban Mee		Dry Laksa
Local Style Wanton Mee	Local Style Horfun with Gravy		Loal Style White Bee Hoon (Brown Rice Bee Hoon) with Gravy
Local Style Mee Kia with Mince Chicken	Putien Style Fried Bee Hoon with Seaweed and Peanuts		Lala Brown Rice Bee Hoon
Wholegrain Macaroni in Chicken Soup	Korean Ramen Noodles (Wholegrain Yellow Noodles) with Rainbow Veggie		Vegetarian Braised Mushroom Noodles
Appetiser			
Please select 1 item			
Vegetarian Fairyland Salad	Vegetarian Caesar Salad		Russian Potato Salad

Choose a maximum of 1 item with ***DF** (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Thai Glass Noodle Salad with minced chicken	Chef's Salad	Korean Kimchi
Japanese Cucumber Salad with Sesame Yuzu Dressing	Vegetarian Tossed Pasta Salad in Olive Oil & Balsamic	Fresh Fruits Salad Bowls
Vegetarian Mixed Beans Salad	Tangy Coleslaw	Baked Warm Potato salad with mushrooms & cheese - Vegetarian
Green Apple & Walnut Salad	Vegetarian Summer Salad Bowls	Vegetarian Garden Green Salad
Brown Rice Linguini with White Chicken Salad	Buckwheat Pasta with Mushrooms in light Olive Oil	Vegetarian Pacari (Pickled Cucumber Salad)
Quinoa Salad with Roasted Pumpkin	Pickle Apple and Pineapple Salad (Achar)	Nonya Achar
Couscous Salad with Mixed Nuts	Mediterranean Salad with Cous Cous and Pomegranette	Kimbap
Mixed Japanese Pickles with Edamame Beans	Korean Anchovies Pickle	

Vegetable, Egg, Soy and Soup

Please select 2 items

<u>VEGETABLES:</u>		
Stir-fry Broccoli with Mixed Vegetable	Poached Chinese Spinach with Sauce	Vegetarian Aloo Gobi
Braised Yu Xiang Egg Plant	Baby Kailan with asst mushroom	Nonya Chap Chye
Masala Chic peas	Vegetarian black Eyed Dhaal	Stir-fry Snow Peas with Assorted Greens
Seasonal Greens with Mushroom Sauce	Sio Peh Chye with Garlic	Mixed Vegetables with Cauliflowers
Poached Spinach with sesame dressing	Roasted Cauliflower with Paprika	Stir-fry Young Corn with Carrot
Malay Style Curry Cabbage	Steam Vegetable Medley	Roasted Spiced Root Vegetables
Sambal Goreng	Season Greens with Black Fungus	Chinese Pickled Black Fungus
Baked Asparagus and Broccoli with Garlic, Salt and Pepper	Water Spinach stir Fry with Sambal	Palak Paneer
Stirfry Garlic Portobello Mushroom	Stirfry Celery with capsicum & mushrooms	Baked Mushrooms with Confit Garlic
<u>EGGS:</u>		

Choose a maximum of 1 item with ***DF** (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Prawn Omelette	Crab Foo Yong	Sambal Egg & Onions
Steam Chawanmushi with Japanese Fish Cake	Telur Berlado	Oriental Style Steam Egg with Minced Chicken
Scramble Egg with Button Mushrooms	Braised Egg	Egg with Chicken Ham Scramble
French Egg Scramble	Telur Dadar with Chili & Onions	Telur Masak Kichap Manis
Tau Ge Omelette	Stir Fry Bittergourd with Eggs	Baked Egg Frittata
<u>SOY/SOUP:</u>		
Steam Rainbow Tofu Vegetarian	Steam Gold coin Bean curd with Crab sauce	Hong Siew Beancurd with Mushroom Sauce
Handmade Tofu with Crab Sauce	Chef's Tofu with Jia Xiang Sauce	Golden Cheese Tofu Nuggets *DF
Stir-fry Tofu with Mushrooms	Stir Fry Silken Tofu with Salted Fish	Spinach Tofu with Enoki Mushroom
Thai Style Tofu Squares *DF	Egg Tofu with Mixed Peas	Mapo tofu
Fishcake Tofu *DF	Steam Egg Tofu with Crab Bites	Braised Tau Kua
Soy Bean and Ilkan Billis Soup	Chicken Soup with Fish Balls	Lotus Root with Chicken Soup
Cream of Broccoli	Cream of Mushroom Soup	Cream of Chicken Soup
Minestrone Soup		

Poultry and Meat		
Please select 1 item		
Stir fry Chicken with Black Fungus	Chicken Sausages with Potatoes in Tomatoes Sauce	Vegetarian Mock Chicken *DF
Japanese Style Grilled Teriyaki Chicken	Braised Oyster sauce Chicken	Vegetarian Curry Mock Meat *DF
Oven Baked Chicken Glazed with Tom Yam Sauce	Wok Charred Chicken with Button Mushrooms	Vegetarian Mock Meat with French Beans *DF
Szechuan Kungpow Chicken	Thai Style Chicken with Asian Slaw *DF	Vegetarian Sweet & Sour Mock Meat *DF
Lemon Sauce Chicken *DF	Roasted Black Pepper Chicken Chop	Masala Spiced Chicken *DF
Skinless Steam Chicken with Mushrooms	Stirfry Chicken with potatoes	Stir-fry Beef with Spring Onion & Ginger
Honey Lime Oven Baked Chicken	Sauteed Chicken with Spring Onions & Ginger	Stir-fry Beef with Green Pepper

Choose a maximum of 1 item with ***DF** (Deep Fried) for this menu
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Baked Honey Soy Chicken Wings/Drumlets	Ginger and Sesame Braised Chicken with Bones	Japanese Curry Chicken with peas, potatoes & carrot
Crispy Har Jiong Gai *DF	Baked Cajun Chicken	Mutton Keema
Grilled Honey Chicken Drumlet	Local Style Chicken Char Siew	Japanese Stir-fry Beef with Ginger
Stir Fried Sausages with Baked Bean Sauce	Chicken Spam with Pineapple Tomato Sauce	Grilled Chicken Tikka
Stir Fried Chicken with Curry Leaves	Haianese Poached Chicken	Lamb Balls with Tomatoes
Indonesian Style Grilled Chicken	Turkey Ham & Potatoes in Pronton Sauce	Swedish Beef Ball *DF
Chicken and Capsicum and Leek Yakitori Skewers	Korean Honey Soy Baked Chicken with Sesame Seeds	Lemon and Paprika Baked Chicken
Bi Feng Tang Chicken with Almond *DF	Vegetarian Braised Mince Meat Patty in Sesame and Ginger Sauce	Vegetarian Thai Basil Krapow Stir fry

Fish and Seafood

Please select 2 items

<u>FISH:</u>		
Fish Korma Tikka	Thai Style Fish with Asian Slaw *DF	Japanese Baked Fish with Teriyaki
Stir fry Fish in Soya Bean	Baked Fish with Herbs	Lychee Sweet & Sour Fish
Baked Fish In Nonya Sauce	Baked Fish with Cajun	Mediterranean Fish Stew
Buttered Cereal Fish *DF	Lemon Sauce Fish Fillet *DF	Stir fry Black Pepper Fish
Kampong style Chili Fish with Tomato & Onions *DF	Ikan Asam Tumis	Thai Style Sambal Fish
Tom Yam Fish	Baked Fish with Lemon and Herbs	Spicy Tomato Baked Fish
Ikan Billi and Sweet Sambal with Peanuts and Flying Fish *DF	Spice Rubbed Fish Fritter	Baked Fish with Mango Salsa
Stir Fried Fish with Celery and Black Fungus	Slice Fish with Tofu and Tomatoes	
<u>SEAFOOD:</u>		
Sambal Prawn	Har Lok	Otah otah in banana leave

Choose a maximum of 1 item with ***DF** (Deep Fried) for this menu
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Vietnamese Sugarcane Prawn *DF	Sambal Sotong	Buttered Cereal Prawn *DF
Black Pepper prawn	Szechuan Kungpow Prawn	Nonya Prawn Roll In Beancurd Pastry *DF
Sotong Hitam Manis	Thai Style Chilli Lime Squid	Salt and Pepper Prawns
Homemade Sui Gow	Sotong Yu Tiao with mayo dip *DF	Kum Hiong Prawns
Prawns in Chilli Sauce	Butter Cereal Prawns *DF	Mixed Seafood Yong Tau Fu
Prawns in Pumpkin Sauce	Salted Egg Prawns	Salt and Pepper Squid *DF
Korean Fish Cake Skewers	Whole Large Prawn with Fish Cake and Sotong	Assorted Seafood in Thick Seafood Broth
Mediterranean Seafood Stew	Vegetarian Mock Prawns in Tofu Skin *DF	Baked Vegetarian Mock Prawns Katayify

Dessert and Fruits

Please select 1 item

<u>FRUITS:</u>		
Fragrant Pear	Cut Water melon	Cut Honeydew
Fuji Apple	Green Apple	Red Apple
Cut Fruits Cup (Small)		
<u>DESSERTS:</u>		
Grass Jelly with Fruits Cocktail (less sweet)	Vanilla Soy Beancurd Pudding (less sweet)	Cheng Thng (less sweet)
Double Boiled White Fungus with Rock Sugar (less sweet)	Chilled Crystal Jelly with cocktail fruits	Red Bean Sweet Soup (less sweet)
Green Bean Sweet Soup (less sweet)	Almond Jelly (less sweet)	Rainbow Jelly (less sweet)
Mango Pudding (less sweet)	Thai Selasi Jellies (less sweet)	Double Boiled Pear with white fungus
Chocolate Pudding (less Sweet)	Pulut Hitam with coconut cream	Gula Melaka Pudding (less Sweet)
Red Bean Soup (Less Sweet)	Green Bean Drink (Less Sweet)	Chocolate Chip Mini Muffins
Aiyu Jelly with sea coconut	Swiss Rolls	Tau sau with You tiao *DF
Chinese Style Liang Fen with Sago and Red Bean	Baked Egg Tart	

Beverages (Complimentary Water will be provided)

Please select 2 items



**[Catering 304]
Packed Meal 4**
\$12 per pax
MOQFD 14 pax

Pines Food Delight Pte Ltd
Email: sales@pinesfood.com.sg
Phone: 6957 4566
*may be subjected to GST

Choose a maximum of 1 item with ***DF** (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

	Water		
	<u>OTHER DRINKS:</u>		
	Packet Drinks (Healthier Choice)	Packet Milo (Healthier Choice)	Ice Lemon Tea (Healthier choice)
	Chilled Waterchestnut (Healthier Choice)	Chilled Lemongrass (Healthier Choice)	Chilled Fruit Punch (Healthier Choice)
	Chilled Yuzu (Healthier Choice)	Chilled Lime Juice (Healthier Choice)	Chilled Lime and Chia Seed Drink (Less Sweet)
	Hot Tea (Boxed)	Hot Coffee (Boxed)	Hot Sugar Free Chrysanthemum Tea (Boxed)
	Can Drinks (Healthier Choice)		

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	

Choose a maximum of 2 items with ***DF** (Deep Fried) for this menu
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 Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)			
Please select 1 item			
<u>RICE:</u>			
Steam Mixed Wild Rice	Steam Mixed Brown Rice with Pumpkin	Steam Mixed Brown Rice with Lotus Roots	
Lotus Leaf Baked Rice with Conpoy	Braised Brown Rice	Steam Heirloom Tomato Rice	
Fragrant Egg White and Silverfish Fried Brown Rice	Wok Fried Chicken Cube Fried Brown Rice	Beef Fat Fried Mixed Brown Rice	
Nasi Biryani	Steam Bluepea Flower Nasi Kerabu with Egg Crepe	Local Style Steam Fragrant Mixed Brown Chicken Rice	
Japanese Pearl Rice with Mixed Brown Rice and topped with Seaweed	Vegetarian Thai Olive Fried Mixed Brown Rice	Seafood Pineapple Fried Mixed Brown Rice	
Vegetarian Local Style Claypot Mixed Brown Rice with Shitake Mushrooms	Pesto Mixed Wild Rice	Mixed Brown Rice Cooked in Prawn Bisque Sauce	
Seafood Paella			
<u>NOODLES:</u>			
Putien Style Fried Brown Rice Bee Hoon with Clams	Lala Brown Rice Bee Hoon	Kampong Bee Hoon Puteh with Anchovies *DF	
Seafood Wholegrain Mee Sua	Mushroom Ee Mien with Wholegrain Noodles	Korean Style Jajiang Mian	
Seafood Hokkien Mee	Seafood Horfun	Shredded Chicken Horfun	
KL Style Braised Claypot Mee Tai Mak with Seafood	KL Style Tossed Handmade Noodles with Black Sauce, Ikan Billis and Mushroom *DF	Braised Yam and Seafood Ee Fu Noodles	
Seafood Pad Tai (Brown Rice Kueh Teow)	Chicken or Seafood Pad See Ew (Brown Rice Kueh Teow)	Vegetarian Mock Meat Fried Bee Hoon	
Creamy Wholegrain Mushroom Pasta	Pasta Alio Oglio Topped with Sundried Tomatoes and Fish Roe	Pasta Arabiatta	
Pesto Pasta with Sundried Tomatoes and Chicken	Vegetarian Pesto Pasta with Sundried Tomatoes and Capsicum		

Choose a maximum of 2 items with ***DF** (Deep Fried) for this menu
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 Fresh Fruits can be selected to substitute any 1 item

Appetiser			
Please select 2 items			
	<u>SALADS:</u>		
	Vegetarian Warm Quinoa Salad with Blood Orange and Pine Nuts	Mixed Quinoa Salad with Roasted Pumpkin and Feta	Vegetarian Capsicum and Portobello Quinoa Salad
	Mediterranean Cous Cous Salad with Pomegranate Seeds	Vegetarian Japanese Wild Rockett and Pear Salad	Green Apple and Walnut Salad
	Thai Vermicelli and Mince Chicken Salad	Vegetarian Thai Green Mango and Vermicelli Salad	Slice Beef and Argula Salad with Truffle Oil
	Spicy Chinese Cucumber Salad	Black Fungus and Lotus Roots Pickles	Nonya Archar with Sesame and Nuts
	Vegetarian Exotic Fruits Rojak	Local Style Rojak	Cucumber and Mint Raita
	Japanese Sesame Salad with Seaweed	Melon Ball Salad with Fresh Prawns	Shellfish Mayonnaise Salad
	Local Style Pineapple and Apple Pickle	Mixed Quinoa Salad with Roasted Pumpkin and Feta	
	<u>APPETISER:</u>		
	Japanese Tamago with Pickles and Edamame Beans	Korean Kimbap with Kimchi	Baked Eggplant Stackers in Tomato Sauce
	Vegetarian Portobello Mushrooms on Polenta	Thai Crackers with White Fish Curry *DF	Vegetarian Baked Mini Pandan Mock Chicken
	Angel Hair Pasta with Cavier and Mushrooms	Local Satay Pieces with Peanut Sauce	Poached Saliva Chicken
	Assorted Vadai and Papadam *DF	Flying Fish in Sweet Sauce and Keropok *DF	Handmade Potato Cake/Bergedil *DF
	Steam Cold Tofu with Vegetarian Oyster Sauce	Muah Makerel Otah Otah	Vegetarian San Joy Pow (Lettuce Wraps with Mock Meat)
	Shrimps in Gazpacho Soup	Mini Shandong Duck Crepe	Hainanese Arancini Ball with House Made Spicy Garlic Chilli Sauce *DF
	Vegetarian Roasted Zucchini and Egg Plant Stacker with Tomato Sauce	Baked Assorted Mushrooms with Herbs and Confit Garlic	

Choose a maximum of 2 items with ***DF** (Deep Fried) for this menu
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 Fresh Fruits can be selected to substitute any 1 item

Vegetable, Egg, Soy and Soup			
Please select 2 items			
	Poached Kailan with Toasted Chye Poh and Garlic	Stir-Fry Broccoli with Lotus Roots, Lily Bulb and Gingko Nuts	Stir Fry Dou Miao
	Stir Fry Tau Ge with Fish Maw and Egg	Kang Kong with Cuttlefish in Speical Sauce	Stir Fry Seasonal Greens with Carrots
	Steam Chawanmushi with Crab Leg	Kampong Style Fried Onion and Chilli Egg	Sambal Goreng with Egg
	Japanese Curry with Potato and Carrots	Egg Frittata with Flaked Salmon	Roasted Cauliflower, Broccoli and Asparagus
	Baked Egg Frittata	Clam Chowder	Creamy Mushroom Soup
	Rich Tomato Soup	Mapo Tofu	Vegetarian Miso Tofu Soup
	Watercrest Double Boiled Soup	Lotus Root and Chicken Feet Soup	Double Boiled Soup with Abalone
	Yong Tau Fu Soup with 3 Vegetable Yong Tau Fu	Chicken Soup with Fish Balls	Miso Soup with Clams
	Yuxiang Eggplants	Vegetarian Consume	Vegetarian Chef's Homemade Spinach Tofu
	Chef's Homemade Charcoal Spinach Tofu with Crab Sauce		

Poultry and Meat			
Please select 1 item			
	<u>POULTRY:</u>		
	Braised Duck	Poached Hainanese Chicken	Roasted Shatin Chicken
	Oven Roasted Local Style Chicken Char Siew	Imperial Herbal Duck Portions	Braised Chicken Stew with Organic Chestnuts and Shitake Mushrooms
	Pan-crusted Chicken Breast with Sundried Tomato Sauce	Quarter Spring Chicken	Sliced Chicken Breast in Black Pepper Sauce
	Ayam Opor	Ayam Masak Merah	Ayam Masak Kichap Manis
	Pines Speciality Masala Chicken	Thai Style Stuffed Chicken Wings *DF	Japanese Katsu Chicken *DF
	Golden Sands Chicken *DF	Macademia Nut Crusted Roast Chicken	Cajun Spiced Chicken
	Ayam Pongteh	Ayam Goreng Sambal Hijau *DF	Bi Feng Tang Chicken with Almond Shards *DF
	Baked Wakadori Chicken with Teriyaki Sauce	Bulgoghi Chicken	

Choose a maximum of 2 items with ***DF** (Deep Fried) for this menu
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 Fresh Fruits can be selected to substitute any 1 item

	<u>MEAT:</u>		
Torched Slice Beef with Special Sauce	Beef Rendang		Mutton Rendang
Mutton Mysore	Beef Patty Katsu *DF		Bulgoghi Beef
Vegan Jackfruit Sayur Stew with Jackfruit Seeds	Vegan BBQ Pulled Jackfruit		

Fish and Seafood			
Please select 2 items			
	<u>FISH:</u>		
Steam Red Snapper in Thai Chilli and Lime Sauce	Steam Sea Bass with Ginger and Onion Sauce		Baked Halibut with Mango Salsa
Herb Crusted Haddock with Lemon Butter Sauce	Miso Salmon		Teriyaki Salmon
Steam Red Snapper in Thai Chilli and Lime Sauce	Grilled Dukka Barramundi		Steam Fish in Banana Leaves with Lime Sambal
Sambal Stingray	Lemon Butter Fish with Pickled Capers		Masala Fish Cutlet
Nonya Assam Fish	Steam Fish in Teochew Style with Dried Pickled Raddish		Steam Fish in Cantonese Style with Ginger and Scallions
	<u>SEAFOOD:</u>		
Pines Speciality Prawn Har Lok	Butter Cereal Sea Prawns *DF		Prawns in Pumpkin Sauce
Pines Speciality Sambal Prawns	Garlic Butter Prawns		Mussels in Garlic Butter Sauce
Baked Scallop on Shell	Pan-grilled Scallop with Cauliflower Puree		Pines Speciality Sambal Sotong
Black Sauce Sotong	Chill Crab Crayfish		Kum Hiong Crayfish
Baked Crayfish Thermidor	Thai Style Chilli Lime Squid		Salted Egg Squid *DF
Frito Mixto *DF	Cajun Seafood in a Bag		Crab Meat in Chilli Crab Sauce
Stir Fried Lala with Sambal	Stir Fried Lala with Ginger and Onion Sauce		Masala Spiced Whole Prawns

*may be subjected to GST

Choose a maximum of 2 items with ***DF** (Deep Fried) for this menu
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Dessert and Fruits			
Please select 2 items			
	<u>FRUITS:</u>		
	Cut Fruits in Cups	Premium Whole Fruit Cup	Banana
	Seasonal Pitted Fruit	Assorted Apples	Slice Assorted Melons in Box
	<u>DESSERT:</u>		
	Soybean curd with Tapioca Pearls and Brown Sugar	Chilled 8 Treasures Cheng Tng	Ice Jelly with Soursop
	Blueberry Pannacotta	Tiramisu	Mango Sago
	Gula Melaka Sago	Oreo Cheesecake	Chocolate Cake Slice
	Passionfruit Meringue Tarts	Earl Grey Sponge Cake	Blackcurrant Jam Cake
	Almond Cream with Dumplings	White Fungus and Lilybulb Soup	Chinese Style Liang Fen with Sago, Nuts, Red Bean and Pearls
	Baked Portuguese Egg Tarts	Assorted Kueh Box	Assorted Cake Box
	Sealed Oatmeal and Raisin Cookies		

Beverages (Complimentary Water will be provided)			
Please select 2 items			
	Water		
	<u>OTHER DRINKS:</u>		
	Can Soft Drinks (Healthier Choice)	Chilled Yuzu (Healthier Choice)	Chilled Organic Soya Milk (Healthier Choice)
	Chilled Tropical Fruit Punch (Less Sugar)	Chilled Lemongrass Pandan (Healthier Choice)	Chilled Winter Melon (Healthier Choice)
	Chilled Waterchestnut (Healthier Choice)	Chilled Grape Fruit Pomelo (Healthier Choice)	Chilled Homebrewed Lemon Tea (No Sugar)
	Chilled Herbal Tea (No Sugar)	Chilled Lemon Tea Cordial (Healthier Choice)	Chilled Peach Muscat (Healthier Choice)
	Chilled Pearl Barley (Healthier Choice)	Chilled Mixed Berries (Healthier Choice)	Chilled Oolong Milk Tea (Less Sugar)
	Chilled Passion Fruit Drink (Healthier Choice)	Chilled Roselle Tea (Healthier Choice)	Chilled Bluepea Drink (healthier choice)
	Chilled House made Flower Tea (no sugar)	Hot Chrysanthemum Tea (No Sugar)	Hot Osmanthus Tea (No Sugar)

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<input type="checkbox"/>	Hot Masala Chai Tea	<input type="checkbox"/>	Hot Coffee (No Sugar)	<input type="checkbox"/>	Hot Tea (No Sugar)
<input type="checkbox"/>		<input type="checkbox"/>		<input type="checkbox"/>	

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
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Remarks / Request:			
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Estimated travelling time:		Remarks:	

Choose a maximum of 2 items with ***DF** (Deep Fried) for this menu
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Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)			
Please select 1 item			
	<u>RICE:</u>		
	Steam Mixed Wild Rice	Steam Mixed Brown Rice with Pumpkin	Steam Mixed Brown Rice with Lotus Roots
	Lotus Leaf Baked Rice with Conpoy	Braised Brown Rice	Steam Heirloom Tomato Rice
	Fragrant Egg White and Silverfish Fried Brown Rice	Wok Fried Chicken Cube Fried Brown Rice	Beef Fat Fried Mixed Brown Rice
	Nasi Biryani	Steam Bluepea Flower Nasi Kerabu with Egg Crepe	Local Style Steam Fragrant Mixed Brown Chicken Rice
	Japanese Pearl Rice with Mixed Brown Rice and topped with Seaweed	Vegetarian Thai Olive Fried Mixed Brown Rice	Seafood Pineapple Fried Mixed Brown Rice
	Vegetarian Local Style Claypot Mixed Brown Rice with Shitake Mushrooms	Pesto Mixed Wild Rice	Steam Mixed Brown Rice with Pumpkin
	Mixed Brown Rice Cooked in Prawn Bisque Sauce	Butter Cereal Fried Mixed Brown Rice	
	<u>NOODLES:</u>		
	Putien Style Fried Brown Rice Bee Hoon with Clams	Lala Brown Rice Bee Hoon	Kampong Bee Hoon Puteh with Anchovies *DF
	Seafood Wholegrain Mee Sua	Mushroom Ee Mien with Wholegrain Noodles	Korean Style Jajiang Mian
	Creamy Wholegrain Mushroom Pasta	Pasta Alio Oglio Topped with Sundried Tomatoes and Fish Roe	Pasta Arabiatta
	KL Style Braised Claypot Mee Tai Mak with Seafood	Seafood Pad Tai (Brown Rice Kueh Teow)	Seafood Pad See Ew (Brown Rice Kueh Teow)
	Seafood Horfun	Shredded Chicken Horfun	Vegetarian Pesto Pasta with Sundried Tomatoes and Capsicum
	Seafood Hokkien Mee	KL Style Tossed Handmade Noodles with Black Sauce, Ikan Billis and Mushroom *DF	Pesto Pasta with Sundried Tomatoes and Chicken
	Braised Yam and Seafood Ee Fu Noodles		

Choose a maximum of 2 items with ***DF** (Deep Fried) for this menu
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 Fresh Fruits can be selected to substitute any 1 item

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Appetiser

Please select 2 items

	<u>SALADS:</u>			
	Vegetarian Warm Quinoa Salad with Blood Orange and Pine Nuts	Mixed Quinoa Salad with Roasted Pumpkin and Feta		Vegetarian Capsicum and Portobello Quinoa Salad
	Mediterranean Cous Cous Salad with Pomegranate Seeds	Vegetarian Japanese Wild Rockett and Pear Salad		Green Apple and Walnut Salad
	Thai Vermicelli and Mince Chicken Salad	Vegetarian Thai Green Mango and Vermicelli Salad		Slice Beef and Argula Salad with Truffle Oil
	Spicy Chinese Cucumber Salad	Black Fungus and Lotus Roots Pickles		Nonya Archar with Sesame and Nuts
	Vegetarian Exotic Fruits Rojak	Local Style Rojak		Cucumber and Mint Raita
	Japanese Sesame Salad with Seaweed	Melon Ball Salad with Fresh Prawns		Shellfish Mayonnaise Salad
	Local Style Pineapple and Apple Pickle	Warm Quinoa, Walnut and Orange Salad		Cauliflower Rice with Almond in Sesame Sauce
	<u>APPETISER:</u>			
	Japanese Tamago with Pickles and Edamame Beans	Korean Kimbap with Kimchi		Baked Eggplant Stackers in Tomato Sauce
	Vegetarian Portobello Mushrooms on Polenta	Thai Crackers with White Fish Curry *DF		Vegetarian Baked Mini Pandan Mock Chicken
	Angel Hair Pasta with Cavier and Mushrooms	Local Satay Pieces with Peanut Sauce		Poached Saliva Chicken
	Assorted Vadai and Papadam *DF	Flying Fish in Sweet Sauce and Keropok *DF		Handmade Potato Cake/Bergedil *DF
	Steam Cold Tofu with Vegetarian Oyster Sauce	Muah Mackerel Otah Otah		Vegetarian Vietnamese Summer Rolls
	Shrimps in Gazpacho Soup	Mini Shandong Duck Crepe		Vegetarian San Joy Pow (Lettuce Wraps with Mock Meat)
	Vegetarian Roasted Zucchini and Egg Plant Stacker with Tomato Sauce	Baked Assorted Mushrooms with Herbs and Confit Garlic		Hainanese Arancini Ball with House Made Spicy Garlic Chilli Sauce *DF
	Assorted Mini Satay Skewers			

Choose a maximum of 2 items with ***DF** (Deep Fried) for this menu
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Vegetable, Egg, Soy and Soup			
Please select 2 items			
Poached Kailan with Toasted Chye Poh and Garlic	Stir-Fry Broccoli with Lotus Roots, Lily Bulb and Gingko Nuts	Stir Fry Dou Miao	
Stir Fry Tau Ge with Fish Maw and Egg	Kangkong with Cuttlefish in Speical Sauce	Stir Fry Seasonal Greens with Carrots	
Steam Chawanmushi with Crab Leg	Kampong Style Fried Onion and Chilli Egg	Sambal Goreng with Egg	
Japanese Curry with Potato and Carrots	Egg Fritata with Flaked Salmon	Roasted Cauliflower, Broccoli and Asparagus	
Baked Egg Frittata	Clam Chowder	Creamy Mushroom Soup	
Rich Tomato Soup	Tri-Egg Spinach	Salt and Pepper Tofu *DF	
Watercrest Double Boiled Soup	Lotus Root and Chicken Feet Soup	Double Boiled Soup with Abalone	
Yong Tau Fu Soup with 3 Vegetable Yong Tau Fu	Chicken Soup with Fish Balls	Miso Soup with Clams	
Vegetarian Miso Tofu Soup	Vegetarian Consume	Mapo Tofu	
Yuxiang Eggplants	Vegetarian Chef's Homemade Spinach Tofu	Chef's Homemade Charcoal Spinach Tofu with Crab Sauce	
Special Sauce French Beans with Mince Meat			

Poultry and Meat			
Please select 2 items			
<u>POULTRY:</u>			
Braised Duck	Poached Hainanese Chicken	Roasted Shatin Chicken	
Oven Roasted Local Style Chicken Char Siew	Imperial Herbal Duck Portions	Braised Chicken Stew with Organic Chestnuts and Shitake Mushrooms	
Pan-crusted Chicken Breast with Sundried Tomato Sauce	Quarter Spring Chicken	Sliced Chicken Breast in Black Pepper Sauce	
Ayam Opor	Ayam Masak Merah	Ayam Masak Kichap Manis	
Pines Speciality Masala Chicken	Thai Style Stuffed Chicken Wings *DF	Japanese Katsu Chicken *DF	
Golden Sands Chicken *DF	Macademia Nut Crusted Roast Chicken	Cajun Spiced Chicken	
Ayam Pongteh	Ayam Goreng Sambal Hijau *DF	Bi Feng Tang Chicken with Almond Shards *DF	

Choose a maximum of 2 items with ***DF** (Deep Fried) for this menu
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 Fresh Fruits can be selected to substitute any 1 item

Baked Wakadori Chicken with Teriyaki Sauce		
MEAT:		
Torched Beef with Special Sauce	Beef Rendang	Mutton Rendang
Rosemary Lamb	Mutton Mysore	Bulgoghi Beef (or Chicken)
Vegan Jackfruit Sayur Stew with Jackfruit Seed	Vegan BBQ Pulled Jackfruit	

Fish and Seafood		
Please select 2 items		
FISH:		
Steam Red Snapper in Thai Chilli and Lime Sauce	Steam Sea Bass with Ginger and Onion Sauce	Baked Halibut with Mango Salsa
Herb Crusted Haddock with Lemon Butter Sauce	Miso Salmon	Teriyaki Salmon
Rempah Fish (Sambal Stuffed Whole Fish) *DF	Pan-seared Cod with Basil Oil	Pan-seared Red Snapper with Chilli Oil
Grilled Dukka Barramundi	Steam Fish in Banana Leaves with Lime Sambal	Sambal Stingray
Grilled Salmon with Lemon and Herb Oil with Garlic Chips	Lemon Butter Fish with Pickled Capers	Masala Fish Cutlet
Nonya Assam Fish	Steam Fish in Teochew Style with Dried Pickled Raddish	Steam Fish in Cantonese Style with Ginger and Scallions
SEAFOOD:		
Pines Speciality Prawn Har Lok	Butter Cereal Sea Prawns *DF	Prawns in Pumpkin Sauce
Pines Speciality Sambal Prawns	Garlic Butter Prawns	Mussels in Garlic Butter Sauce
Baked Scallop on Shell	Pan-grilled Scallop with Cauliflower Puree	Pines Speciality Sambal Sotong
Black Sauce Sotong	Chill Crab Crayfish	Kum Hiong Crayfish
Baked Crayfish Thermidor	Salteg Egg Cray Fish	Stir Fried Lala with Sambal
Frito Mixto *DF Stir Fried Lala with Ginger and Onion Sauce	Cajun Seafood in a Bag	Crab Meat in Chilli Crab Sauce
Masala Spiced Whole Prawns	Tempura Prawns *DF	Udang Masak Hitam Manis with Whole Prawns

Choose a maximum of 2 items with ***DF** (Deep Fried) for this menu
 Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
 Fresh Fruits can be selected to substitute any 1 item

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Dessert and Fruits

Please select 2 items

<u>FRUITS:</u>			
Cut Fruits in Cups	Premium Skin Fruit Cup	Banana	
Seasonal Pitted Fruit	Assorted Apples	Slice Assorted Melons in Box	
<u>DESSERT:</u>			
Soybean curd with Tapioca Pearls and Brown Sugar	Chilled 8 Treasures Cheng Tng	Ice Jelly with Soursop	
Blueberry Pannacotta	Tiramisu	Mango Sago	
Gula Melaka Sago	Oreo Cheesecake	Chocolate Cake Slice	
Passionfruit Meringue Tarts	Earl Grey Sponge Cake	Blackcurrant Jam Cake	
Almond Cream with Dumplings	White Fungus and Lilybulb Soup	Baked Portuguese Egg Tarts	
Burnt Caramel Brulee Cup	Banoffee Tart	Assorted Kueh Box	
Assorted Cake Box	Sealed Oatmeal and Raisin Cookies	Chinese Style Liang Fen with Sago, Nuts, Red Bean, Osmanthus Flower and Lotus Seeds	
Peach Gum and White Fungus sweet Soup (less sugar)			

Beverages (Complimentary Water will be provided)

Please select 2 items

Water			
<u>OTHER DRINKS:</u>			
Can Soft Drinks (Healthier Choice)	Chilled Yuzu (Healthier Choice)	Chilled Organic Soya Milk (Healthier Choice)	
Chilled Tropical Fruit Punch (Less Sugar)	Chilled Lemongrass Pandan (Healthier Choice)	Chilled Winter Melon (Healthier Choice)	
Chilled Waterchestnut (Healthier Choice)	Chilled Grape Fruit Pomelo (Healthier Choice)	Chilled Homebrewed Lemon Tea (No Sugar)	
Chilled Herbal Tea (No Sugar)	Chilled Lemon Tea Cordial (Healthier Choice)	Chilled Peach Muscat (Healthier Choice)	

Choose a maximum of 2 items with ***DF** (Deep Fried) for this menu
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 Fresh Fruits can be selected to substitute any 1 item

	Chilled Pearl Barley (Healthier Choice)	Chilled Mixed Berries (Healthier Choice)	Chilled Oolong Milk Tea (Less Sugar)
	Chilled Passion Fruit Drink (Healthier Choice)	Chilled Roselle Tea (Healthier Choice)	Chilled Bluepea Drink (healthier choice)
	Chilled House made Flower Tea (no sugar)	Hot Chrysanthemum Tea (No Sugar)	Hot Osmanthus Tea (No Sugar)
	Hot Masala Chai Tea	Hot Coffee (No Sugar)	Hot Tea (No Sugar)
	Bottled Bluepea Soda with Lemon	Bottled Yuzu Soda	Bottled House Made Lemonade (less sugar)

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



Category 4 – Tea Reception

Pines Food Delight Pte Ltd
Email: sales@pinesfood.com.sg
Phone: 6957 4566
*may be subjected to GST

Index	Total Value of Purchase Order (“PO”)	Percentage Discount (based on the Total PO Value)
A	For PO value below S\$500	0.5%
B	For PO value of S\$500 to S\$2,000	2%
C	For PO value of above S\$2,000 to S\$4,000	4%
D	For PO value above S\$4,000	6%

Choose a maximum of 0 item with ***DF** (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Please select 3 items from any of the below groupings and 1 item from the "Beverage" group.

Rice and Noodle (All options are made with wholegrain)			
	Sinchew Brown Rice Vermicell	Hokkien Style Fried Brown Rice Kway Teoh & Mee	Brown Rice Vermicelli Mee Siam Goreng
	Brown Rice Fried Kway Teoh with mixed Vegetables , Fish Cake & Eggs * DF	wholegrains Pasta Bolognese – Vegetarian Option	KL Fried Brown Rice Mee Tai Mak
	Kampong Style Brown Rice Mee Goreng	Mama Wholemeal Mee Goreng	Malay Style Fried Brown Rice Bee Hoon

Snack and Pastry			
	<u>CAKES:</u>		
	Vegetarian Low Fat Apple Cake	Vegetarian Low Fat Raisin Cake	Vegetarian Eggless Orange & Mixed Peels Cake
	Butter Cake	Marble Cake	Walnut Cake
	Walnut Muffin	Strawberry Swiss Roll	Banana Muffin
	Almond Muffin	Lemon Swiss Roll	Chocolate Brownies
	Vegetarian Eggless Walnut Cake	Vanilla Swiss Roll	Banana and Walnut Cake
	Chocolate Swiss Roll	Blueberry Muffin	Walnut and Chocolate Chip Cake
	Coffee Swiss Roll	Pandan Swiss Roll	Oatmeal and Raisin Cookies
	Healthy Oatmeal Muffin	Pandan Chiffon	Orange Chiffon
	<u>DELICACIES:</u>		
	Low Sugar Apple & Cinnamon Wholemeal Tart	Fruit Tart	Sugar Donut * DF
	Wholemeal Apple Crumble	Choco Éclair	Cream Puff
	Egg Tart	Peach Tart	
	<u>PASTRIES:</u>		
	Apple Danish	Chocolate Danish	Blueberry Danish
	Baked Tuna puff	Baked Curry Puff	Baked Chicken Pies

Choose a maximum of 0 item with ***DF** (Deep Fried) for this menu
 Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
 Fresh Fruits can be selected to substitute any 1 item

	Baked Sausage Strudel	Vegetarian Raisin Curl	Vegetarian Mushroom Pies
	Baked Mushroom Wholemeal Quiche	Baked Wholemeal Quiche Lorraine	Vegetarian Baked Spinach Wholemeal Quiche
	Wholemeal Almond Tartlets	Buttered Croissant with egg Mayo & lettuce	Buttered Croissant with Tuna Mayo & lettuce
	Wholemeal Pizza Toasts	Wholemeal Hawaiian Pizza	
	CHINESE/ NONYA KWAYS:		
	Sesame Ball * DF	Steam Putu Ayu	Steam Layer (Reduced Sugar)
	Vegetarian Lapis Sago	Vegetarian Red Bean Kway	Pandan Kway Ko swee
	Vegetarian Yam Talam	Kway Salat	Vegetarian Corn Talam
	Kway Bingka (Reduced Sugar)	Pulut Hitam Serikaya	Pandan Kway Bakar (Reduced Sugar)
	BUNS & SANDWICHES:		
	Wholemeal Tuna Mayo Finger Sandwiches	Wholemeal Egg Mayo Finger Sandwiches	Wholemeal Chicken Ham Finger Sandwiches
	Wholemeal Cheese Finger Sandwiches	Wholemeal Jam & Peanut Butter Sandwiches	Vegetarian Wholemeal Cucumber Sandwiches
	Vegetarian Oatmeal Bun	Vegetarian Pumpkin Mantou	Wholemeal Chocolate Bun
	Vegetarian Muesli Bun	Vegetarian Wholemeal Raisin Bun	Wholemeal Cream Cheese Bun
	Vegetarian Mini Red Bean Bun	Kaya Bun	Coconut Bun
	DIM SUM:		
	Steam Siew Mai	Steam Char Siew Pau	Steam Wholemeal Vegetable Pau
	Steam Wholemeal Pau	Wholemeal Steam Pandan Lotus Pau	Wholemeal Steam Black sesame Pau
	Steam Wholemeal Red Bean Pau	Steam Chee Cheong fun served separately w sauce	Steam / Pan-Fried Carrot Cake - Vegetarian option
	Steam Pumpkin Kway	Steam Cabbage Roll	Steam Shanghainese Dumpling
	Steam Chwee Kway with Chye Poh	Steam Soon Kway - Vegetarian option	Steam Crystal Dumpling - Vegetarian option



[Catering 401] Tea Reception 1

\$3 per pax
MOQ 100 pax, Delivery \$45
MOQFD 200 pax

Pines Food Delight Pte Ltd
sales@pinesfood.com.sg
6957 4566

Email:
Phone:
*may be subjected to GST

Choose a maximum of 0 item with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

	Vegetarian Steam Yam Kway		Steam Vegetarian Dumpling		Steam Prawn Dumping
	Steam Red Bean Pau with healthier logo		Steam Pumpkin Kway		Steam Siew Mai

Beverages (Complimentary Water will be provided)

Please select 1 item

	Fruit Infused Water				

Details of Event (for Customer to fill in)

Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			

For Catering with Offshore Delivery

Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



[Catering 402] Tea Reception 2

\$5 per pax
MOQ 60 pax, Delivery \$45
MOQFD 120 pax

Pines Food Delight Pte Ltd

Email: sales@pinesfood.com.sg

Phone: 6957 4566

*may be subjected to GST

Choose a maximum of 1 item with ***DF** (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)			
Please select 1 item			
<u>NOODLES:</u>			
Sinchew Brown Rice Vermicell	Hokkien Style Fried Brown Rice Kway Teoh & Wholemeal Mee	Brown Rice Vermicelli Mee Siam Goreng	
Brown Rice Fried Kway Teoh with mixed Vegetables , Fish Cake & Eggs *DF	Wholegrains Pasta Bolognese – Vegetarian Option	KL Fried Brown Rice Mee Tai Mak	
Kampong Style Brown Rice Mee Goreng	Mama Wholemeal Mee Goreng	Thai Style Fried Brown Rice Kway Teoh	
Yakisoba Brown Rice Mee Tai Mak	Brown Rice Rice Noodles with Mushroom Gravy	Malay Style Fried Brown Rice Bee Hoon	

Snack and Pastry			
Please select 2 items			
<u>CAKES:</u>			
Vegetarian Low Fat Apple Cake	Vegetarian Low Fat Raisin Cake	Vegetarian Eggless Orange & Mixed Peels Cake	
Butter Cake	Marble Cake	Walnut Cake	
Walnut Muffin	Strawberry Swiss Roll	Banana Muffin	
Almond Muffin	Lemon Swiss Roll	Chocolate Brownies	
Vegetarian Eggless Walnut Cake	Vanilla Swiss Roll	Banana and Walnut Cake	
Chocolate Swiss Roll	Blueberry Muffin	Walnut and Chocolate Chip Cake	
Coffee Swiss Roll	Pandan Swiss Roll	Oatmeal and Raisin Cookies	
Healthy Oatmeal Muffin	Pandan Chiffon	Orange Chiffon	
<u>DELICACIES:</u>			
Low Sugar Apple & Cinnamon Wholemeal Tart	Fruit Tart	Sugar Donut *DF	
Wholemeal Apple Crumble	Choco Éclair	Cream Puff	
Egg Tart	Peach Tart		
<u>PASTRIES:</u>			
Apple Danish	Chocolate Danish	Blueberry Danish	



[Catering 402] Tea Reception 2

\$5 per pax
MOQ 60 pax, Delivery \$45
MOQFD 120 pax

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Choose a maximum of 1 item with ***DF** (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Baked Tuna puff	Baked Curry Puff	Baked Chicken Pies
Baked Sausage Strudel	Vegetarian Raisin Curl	Vegetarian Mushroom Pies
Baked Mushroom Wholemeal Quiche	Baked Wholemeal Quiche Lorraine	Vegetarian Baked Spinach Wholemeal Quiche
Wholemeal Almond Tartlets	Buttered Croissant with egg Mayo & lettuce	Buttered Croissant with Tuna Mayo & lettuce
Wholemeal Pizza Toasts	Wholemeal Hawaiian Pizza	
<u>CHINESE/ NONYA KWAYS:</u>		
Sesame Ball *DF	Steam Putu Ayu	Steam Layer (Reduced Sugar)
Vegetarian Lapis Sago	Vegetarian Red Bean Kway	Pandan Kway Ko swee
Vegetarian Yam Talam	Kway Salat	Vegetarian Corn Talam
Kway Bingka (Reduced Sugar)	Pulut Hitam Serikaya	Pandan Kway Bakar (Reduced Sugar)
<u>BUNS & SANDWICHES:</u>		
Wholemeal Tuna Mayo Finger Sandwiches	Wholemeal Egg Mayo Finger Sandwiches	Wholemeal Chicken Ham Finger Sandwiches
Wholemeal Cheese Finger Sandwiches	Wholemeal Jam & Peanut Butter Sandwiches	Vegetarian Wholemeal Cucumber Sandwiches
Vegetarian Oatmeal Bun	Vegetarian Pumpkin Mantou	Wholemeal Chocolate Bun
Vegetarian Muesli Bun	Vegetarian Wholemeal Raisin Bun	Wholemeal Cream Cheese Bun
Vegetarian Mini Red Bean Bun	Kaya Bun	Coconut Bun
<u>DIM SUM:</u>		
Steam Siew Mai	Steam Char Siew Pau	Steam Wholemeal Vegetable Pau
Steam Wholemeal Pau	Wholemeal Steam Pandan Lotus Pau	Wholemeal Steam Black sesame Pau
Steam Wholemeal Red Bean Pau	Steam Chee Cheong fun served separately w sauce	Steam / Pan-Fried Carrot Cake - Vegetarian option
Steam Pumpkin Kway	Steam Cabbage Roll	Steam Shanghainese Dumpling



[Catering 402] Tea Reception 2

\$5 per pax
MOQ 60 pax, Delivery \$45
MOQFD 120 pax

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Choose a maximum of 1 item with ***DF** (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Steam Chwee Kway with Chye Poh	Steam Soon Kway - Vegetarian option	Steam Crystal Dumpling - Vegetarian option
Vegetarian Steam Yam Kway	Steam Vegetarian Dumpling	Steam Prawn Dumpling
Steam Red Bean Pau with healthier logo	Steam Pumpkin Kway	Steam Siew Mai

Dessert and Fruits

Please select 1 item

<u>FRUITS:</u>		
Fresh Fruits Platter	Fruits Salad	Red Apple
Chinese Pear	Banana	
<u>DESSERTS:</u>		
Crystal Jelly with Fruit Cocktail	Mango Pudding	Low Fat Chocolate pudding
Thai Selasi Jasmine Jelly	Konnyaku Fruit Jelly	Green Tea Pudding
Iced Grass Jelly	Red Bean Sweet Soup	Green Bean Sweet Soup
Soya Beancurd Pudding	Gula Melaka Sago Pudding	Almond Jelly with Longan
Sweet Potato & Ginger Soup	Chilled Chin Chow with Nata Decoco	

Beverages (Complimentary Water will be provided)

Please select 1 item

Water	Fruit Infused Water	
<u>OTHER DRINK:</u>		
Hot Coffee (Sugar & creamer separated)	Hot Tea (Sugar & creamer separated)	Hot Chrysanthemum Tea (Healthier Choice)
Chilled Fruit Punch (Healthier Choice)	Iced Lemon Tea (Healthier Choice)	Chilled Lime Juice (Healthier Choice)
Chilled Water Chestnut Drink (Healthier Choice)	Hot Homemade Barley (Less sweet)	Cold Homemade Barley (Less sweet)

Details of Event (for Customer to fill in)

Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			



[Catering 402]
Tea Reception 2

\$5 per pax
MOQ 60 pax, Delivery \$45
MOQFD 120 pax

Pines Food Delight Pte Ltd

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Phone: 6957 4566

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Choose a maximum of 1 item with ***DF** (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



**[Catering 403]
Tea Reception 3**
\$7 per pax
MOQ 50 pax, Delivery \$45
MOQFD 80 pax

Pines Food Delight Pte Ltd
Email: sales@pinesfood.com.sg
Phone: 6957 4566
*may be subjected to GST

Choose a maximum of 1 item with ***DF** (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Please select 6 items from any of the below groupings and 2 items from the "Beverage" group.

Rice and Noodle (All options are made with wholegrain)				
	<u>RICE:</u>			
	Yang Chow Fried Mixed Brown rice		Thai Style Pineapple Fried Brown Rice	Japanese Fried Mixed Brown Rice Garlic & Eggs
	<u>NOODLES:</u>			
	Sinchew Brown Rice Vermicell		Hokkien Style Fried Brown Rice Kway Teoh & Wholemeal Mee	Brown Rice Fried Kway Teoh with mixed Vegetables , Fish Cake & Eggs *DF
	Brown Rice Vermicelli Mee Siam Goreng		wholegrains Pasta Bolognese Vegetarian	KL Fried Brown Rice Mee Tai Mak
	Kampong Style Brown Rice Mee Goreng		Mama Wholemeal Mee Goreng	Thai Style Fried Brown Rice Kway Teoh
	Yakisoba Brown Rice Mee Tai Mak		Brown Rice Rice Noodles with Mushroom Gravy	Vegetarian Capsicum Wholegrain Pasta Salad
	Malay Style Fried Brown Rice Bee Hoon		Vegetarian Pesto Wholegrain Pasta (Warm)	Chicken and Pesto Wholegrain Pasta

Snack and Pastry				
	<u>CAKES:</u>			
	Vegetarian Low Fat Apple Cake		Vegetarian Low Fat Raisin Cake	Vegetarian Eggless Orange & Mixed Peels Cake
	Butter Cake		Marble Cake	Walnut Cake
	Walnut Muffin		Strawberry Swiss Roll	Banana Muffin
	Almond Muffin		Lemon Swiss Roll	Chocolate Brownies
	Vegetarian Eggless Walnut Cake		Vanilla Swiss Roll	Banana and Walnut Cake
	Chocolate Swiss Roll		Blueberry Muffin	Mango Swiss Rolls
	Coffee Swiss Roll		Pandan Swiss Roll	Oatmeal and Raisin Cookies
	Healthy Oatmeal Muffin		Pandan Chiffon	Orange Chiffon
	Walnut and Chocolate Chip Cake			
	<u>DELICACIES:</u>			

Choose a maximum of 1 item with ***DF** (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Low Sugar Apple & Cinnamon Wholemeal Tart	Fruit tart	Sugar Donut *DF
Wholemeal Apple Crumble	Choco Éclair	Cream Puff
Egg Tart	Peach Tart	Nutella Tart
<u>PASTRIES:</u>		
Apple Danish	Chocolate Danish	Blueberry Danish
Baked Tuna puff	Baked Curry Puff	Baked Chicken Pies
Baked Sausage Strudel	Vegetarian Raisin Curl	Vegetarian Mushroom Pies
Baked Mushroom Wholemeal Quiche	Baked Wholemeal Quiche Lorraine	Vegetarian Baked Spinach Wholemeal Quiche
Wholemeal Almond Tartlets	Buttered Croissant with egg Mayo & lettuce	Buttered Croissant with Tuna Mayo & lettuce
Wholemeal Pizza Toasts	Wholemeal Hawaiian Pizza	
<u>CHINESE/ NONYA KWAYS:</u>		
Sesame Ball *DF	Steam Putu Ayu	Steam Layer (Reduced Sugar)
Vegetarian Lapis Sago	Vegetarian Red Bean Kway	Pandan Kway Ko swee
Vegetarian Yam Talam	Kway Salat	Vegetarian Corn Talam
Kway Bingka (Reduced Sugar)	Pulut Hitam Serikaya	Pandan Kway Bakar (Reduced Sugar)
<u>BUNS & SANDWICHES:</u>		
Wholemeal Tuna Mayo Finger Sandwiches	Wholemeal Egg Mayo Finger Sandwiches	Wholemeal Chicken Ham Finger Sandwiches
Wholemeal Cheese Finger Sandwiches	Wholemeal Jam & Peanut Butter Sandwiches	Vegetarian Wholemeal Cucumber Sandwiches
Vegetarian Oatmeal Bun	Vegetarian Pumpkin Mantou	Wholemeal Chocolate Bun
Vegetarian Muesli Bun	Vegetarian Wholemeal Raisin Bun	Wholemeal Cream Cheese Bun
Vegetarian Mini Red Bean Bun	Kaya Bun	Coconut Bun
<u>DIM SUM:</u>		



[Catering 403] Tea Reception 3

\$7 per pax
MOQ 50 pax, Delivery \$45
MOQFD 80 pax

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Choose a maximum of 1 item with ***DF** (Deep Fried) for this menu
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Fresh Fruits can be selected to substitute any 1 item

Steam Siew Mai	Steam Char Siew Pau	Steam Wholemeal Vegetable Pau
Steam Wholemeal Pau	Wholemeal Steam Pandan Lotus Pau	Wholemeal Steam Black sesame Pau
Steam Wholemeal Red Bean Pau	Steam Chee Cheong fun served separately w sauce	Steam / Pan-Fried Carrot Cake - Vegetarian option
Steam Pumpkin Kway	Steam Cabbage Roll	Steam Shanghainese Dumpling
Steam Chwee Kway with Chye Poh	Steam Soon Kway - Vegetarian option	Steam Crystal Dumpling - Vegetarian option
Vegetarian Steam Yam Kway	Steam Vegetarian Dumpling	Steam Prawn Dumping
Steam Red Bean Pau with healthier logo	Steam Pumpkin Kway	Steam Siew Mai
Canton Prawn Roll *DF	Spring Roll *DF	Chicken Nghoh Hiang *DF

Appetiser

Vegetarian Fairyland Salad	Vegetarian Caesar Salad	Russian Potato Salad
Chef's Salad	Prawn Cocktail	Korean Kimchi
Nonya Archar	Fresh Fruits Salad Bowls	Vegetarian Korean Kimbap
Tangy Coleslaw	Green Apple & Walnut Salad	Vegetarian Garden Green Salad
Thai Glass Noodle Salad with minced chicken	Japanese Cucumber Salad with Sesame Yuzu Dressing	Vegetarian Tossed Pasta Salad in Olive Oil & Balsamic
Vegetarian Summer Salad Bowls	Vegetarian Maki Sushi	Buck wheat Pasta with Mushrooms in light Olive Oil
Vegetarian Baked Warm Potato Salad with Mushrooms & Cheese	Vegetarian Pacari - Pickled Cucumber Salad	Baked Tortilla Crisps with Nachos Cheese Dips

Poultry and Meat

Grilled Teriyaki Chicken Drumlet	Fried Honey Chicken Drumlet *DF	Grilled Yakitori Chicken on Stick
Seaweed Chicken *DF	Karaage Chicken *DF	Sticky Honey Sesame Mid Joint Wing



[Catering 403] Tea Reception 3

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MOQ 50 pax, Delivery \$45
MOQFD 80 pax

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Choose a maximum of 1 item with ***DF** (Deep Fried) for this menu
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Fresh Fruits can be selected to substitute any 1 item

	Roasted Spicy Buffalo Wing	Grilled Soy Garlic Chicken Drumlet	Baked Bulgoghi Chicken Drumlet
	Baked Cajun Spiced Chicken Drumlet	Mini Shredded Chicken Wrap	Baked Chicken with Mango Sauce
	Roasted Masala Chicken Drumlets	Mini Chicken Char Siew Wraps	

Dessert and Fruits

	<u>FRUITS:</u>		
	Fresh Fruits Platter	Fruits Salad	Red Apple
	Chinese Pear	Banana	
	<u>DESSERTS:</u>		
	Crystal Jelly with Fruit Cocktail	Mango Pudding	Low Fat Chocolate pudding
	Thai Selasi Jasmine Jelly	Konnyaku Fruit Jelly	Green Tea Pudding
	Iced Grass Jelly	Red Bean Sweet Soup	Green Bean Sweet Soup
	Soya Beancurd Pudding	Gula Melaka Sago Pudding	Almond Jelly with Longan
	Sweet Potato & Ginger Soup	Chilled Chin Chow with Nata Decoco	

Beverages (Complimentary Water will be provided)

Please select 2 items

	Water	Fruit Infused Water	
	<u>OTHER DRINK:</u>		
	Hot Coffee (Sugar & creamer separated)	Hot Tea (Sugar & creamer separated)	Hot Chrysanthemum Tea (Healthier Choice)
	Chilled Fruit Punch (Healthier Choice)	Iced Lemon Tea (Healthier Choice)	Chilled Lime Juice (Healthier Choice)
	Chilled Water Chestnut Drink (Healthier Choice)	Hot Homemade Barley (Less sweet)	Cold Homemade Barley (Less sweet)

Details of Event (for Customer to fill in)

Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			



[Catering 403]
Tea Reception 3

\$7 per pax
MOQ 50 pax, Delivery \$45
MOQFD 80 pax

Pines Food Delight Pte Ltd

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Phone: 6957 4566

*may be subjected to GST

Choose a maximum of 1 item with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	

Choose a maximum of 1 item with ***DF** (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)			
Please select 1 item			
<u>RICE:</u>			
Yang Chow Fried Mixed Brown rice	Mixed Brown Rice Nasi Goreng – Vegetarian Option		Thai Style Pineapple Fried Brown Rice
Japanese Fried Mixed Brown Rice Garlic & Eggs	Italian Tomato Steam Mixed Brown Rice		
<u>NOODLES:</u>			
Sinchew Brown Rice Vermicell	Hokkien Style Fried Brown Rice Kway Teoh & Wholemeal Mee		Brown Rice Fried Kway Teoh with mixed Vegetables , Fish Cake & Eggs *DF
Brown Rice Vermicelli Mee Siam Goreng	Wholegrains Pasta Bolognese – Vegetarian Options		KL Fried Brown Rice Mee Tai Mak
Kampong Style Brown Rice Mee Goreng	Mama Wholemeal Mee Goreng		Thai Style Fried Brown Rice Kway Teoh
Yakisoba Brown Rice Mee Tai Mak	Brown Rice Rice Noodles with Mushroom Gravy		Vegetarian Capsicum Wholegrain Pasta Salad
Malay Style Fried Brown Rice Bee Hoon	Vegetarian Pesto Wholegrain Pasta (Warm)		Chicken and Pesto Wholegrain Pasta

Snack and Pastry			
Please select 3 items			
<u>CAKES:</u>			
Vegetarian Low Fat Apple Cake	Vegetarian Low Fat Raisin Cake		Vegetarian Eggless Orange & Mixed Peels Cake
Butter Cake	Marble Cake		Walnut Cake
Walnut Muffin	Strawberry Swiss Roll		Banana Muffin
Almond Muffin	Lemon Swiss Roll		Chocolate Brownies
Vegetarian Eggless Walnut Cake	Vanilla Swiss Roll		Mango Swiss Rolls
Chocolate Swiss Roll	Blueberry Muffin		Banana and Walnut Cake
Coffee Swiss Roll	Pandan Swiss Roll		Oatmeal and Raisin Cookies
Healthy Oatmeal Muffin	Pandan Chiffon		Orange Chiffon
Walnut and Chocolate Chip Cake	Cake Lapis		

Choose a maximum of 1 item with ***DF** (Deep Fried) for this menu
 Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
 Fresh Fruits can be selected to substitute any 1 item

<u>DELICACIES:</u>		
Low Sugar Apple & Cinnamon Wholemeal Tart	Fruit tart	Sugar Donut *DF
Chocolate Donut *DF	Wholemeal Apple Crumble	Nutella Tart
Choco Éclair	Cream Puff	Egg Tart
Peach Tart	Wholemeal Almond Tart	
<u>PASTRIES:</u>		
Apple Danish	Chocolate Danish	Blueberry Danish
Baked Tuna puff	Baked Curry Puff	Baked Chicken Pies
Baked Sausage Strudel	Vegetarian Raisin Curl	Vegetarian Mushroom Pies
Baked Mushroom Wholemeal Quiche	Baked Wholemeal Quiche Lorraine	Vegetarian Baked Spinach Wholemeal Quiche
Wholemeal Almond Tartlets	Buttered Croissant with egg Mayo & lettuce	Buttered Croissant with Tuna Mayo & lettuce
Wholemeal Pizza Toasts	Wholemeal Hawaiian Pizza	
<u>CHINESE/ NONYA KWAYS:</u>		
Sesame Ball *DF	Steam Putu Ayu	Steam Layer (Reduced Sugar)
Vegetarian Lapis Sago	Vegetarian Red Bean Kway	Pandan Kway Ko swee
Vegetarian Yam Talam	Kway Salat	Vegetarian Corn Talam
Kway Bingka (Reduced Sugar)	Pulut Hitam Serikaya	Pandan Kway Bakar (Reduced Sugar)
<u>BUNS & SANDWICHES:</u>		
Wholemeal Tuna Mayo Finger Sandwiches	Wholemeal Egg Mayo Finger Sandwiches	Wholemeal Chicken Ham Finger Sandwiches
Wholemeal Cheese Finger Sandwiches	Wholemeal Jam & Peanut Butter Sandwiches	Vegetarian Wholemeal Cucumber Sandwiches
Vegetarian Oatmeal Bun	Vegetarian Pumpkin Mantou	Wholemeal Chocolate Bun
Vegetarian Muesli Bun	Vegetarian Wholemeal Raisin Bun	Wholemeal Cream Cheese Bun
Vegetarian Mini Red Bean Bun	Kaya Bun	Coconut Bun

Choose a maximum of 1 item with ***DF** (Deep Fried) for this menu
 Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
 Fresh Fruits can be selected to substitute any 1 item

<u>DIM SUM:</u>			
Steam Siew Mai	Steam Char Siew Pau	Steam Wholemeal Vegetable Pau	
Steam Wholemeal Pau	Wholemeal Steam Pandan Lotus Pau	Wholemeal Steam Black sesame Pau	
Steam Wholemeal Red Bean Pau	Steam Chee Cheong fun served separately w sauce	Steam / Pan-Fried Carrot Cake - Vegetarian option	
Steam Pumpkin Kway	Steam Cabbage Roll	Steam Shanghainese Dumpling	
Steam Chwee Kway with Chye Poh	Steam Soon Kway - Vegetarian option	Steam Crystal Dumpling - Vegetarian option	
Vegetarian Steam Yam Kway	Steam Vegetarian Dumpling	Steam Prawn Dumping	
Steam Red Bean Pau with healthier logo	Steam Pumpkin Kway	Steam Siew Mai	
Canton Prawn Roll *DF	Spring Roll *DF	Chicken Ngoh Hiang *DF	

Appetiser

Please select 1 item

Vegetarian Fairyland Salad	Vegetarian Caesar Salad	Russian Potato Salad	
Chef's Salad	Prawn Cocktail	Korean Kimchi	
Nonya Archar	Fresh Fruits Salad Bowls	Vegetarian Korean Kimbap	
Tangy Coleslaw	Green Apple & Walnut Salad	Vegetarian Garden Green Salad	
Thai Glass Noodle Salad with minced chicken	Japanese Cucumber Salad with Sesame Yuzu Dressing	Vegetarian Tossed Pasta Salad in Olive Oil & Balsamic	
Vegetarian Summer Salad Bowls	Vegetarian Maki Sushi	Buck wheat Pasta with Mushrooms in light Olive Oil	
Vegetarian Baked Warm Potato Salad with Mushrooms & Cheese	Vegetarian Pacari - Pickled Cucumber Salad	Baked Tortilla Crisps with Nachos Cheese Dips	

Poultry and Meat

Please select 1 item

Grilled Teriyaki Chicken Drumlet	Fried Honey Chicken Drumlet *DF	Grilled Yakitori Chicken on Stick	
Seaweed Chicken *DF	Karaage Chicken *DF	Sticky Honey Sesame Mid Joint Wing	



[Catering 404] Tea Reception 4

\$9 per pax
MOQ 40 pax, Delivery \$45
MOQFD 60 pax

Pines Food Delight Pte Ltd

Email: sales@pinesfood.com.sg

Phone: 6957 4566

*may be subjected to GST

Choose a maximum of 1 item with ***DF** (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

	Roasted Spicy Buffalo Wing	Grilled Soy Garlic Chicken Drumlet	Baked Bulgoghi Chicken Drumlet
	Baked Cajun Spiced Chicken Drumlet	Mini Shredded Chicken Wrap	Baked Chicken with Mango Sauce
	Roasted Masala Chicken Drumlets	Mini Chicken Char Siew Wraps	

Dessert and Fruits

Please select 2 items

	<u>FRUITS:</u>		
	Banana	Fresh Fruits Platter	Red Apple
	Chinese Pear		
	<u>DESSERTS:</u>		
	Crystal Jelly with Fruit Cocktail	Mango Pudding	Low Fat Chocolate pudding
	Thai Selasi Jasmine Jelly	Konnyaku Fruit Jelly	Green Tea Pudding
	Iced Grass Jelly	Red Bean Sweet Soup	Green Bean Sweet Soup
	Soya Beancurd Pudding	Gula Melaka Sago Pudding	Almond Jelly with Longan
	Sweet Potato & Ginger Soup	Chilled Chin Chow with Nata Decoco	Cold Cheng Thng

Beverages (Complimentary Water will be provided)

Please select 2 items

	Water	Fruit Infused Water	
	<u>OTHER DRINK:</u>		
	Hot Coffee (Sugar & creamer separated)	Hot Tea (Sugar & creamer separated)	Hot Chrysanthemum Tea (Healthier Choice)
	Chilled Fruit Punch (Healthier Choice)	Iced Lemon Tea (Healthier Choice)	Chilled Lime Juice (Healthier Choice)
	Chilled Yuzu (Healthier Choice)	Chilled Lemongrass Pandan (Healthier Choice)	Chilled Grapefruit Pomelo (Healthier Choice)
	Chilled Water Chestnut Drink (Healthier Choice)	Hot Homemade Barley (Less sweet)	Cold Homemade Barley (Less sweet)

Details of Event (for Customer to fill in)

Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	



**[Catering 404]
Tea Reception 4**

\$9 per pax
MOQ 40 pax, Delivery \$45
MOQFD 60 pax

Pines Food Delight Pte Ltd

Email: sales@pinesfood.com.sg

Phone: 6957 4566

*may be subjected to GST

Choose a maximum of 1 item with ***DF** (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



Category 5 – Buffet 1

Pines Food Delight Pte Ltd

Email: sales@pinesfood.com.sg

Phone: 69574566

*may be subjected to GST

Index	Total Value of Purchase Order (“PO”)	Percentage Discount (based on the Total PO Value)
A	For PO value below S\$500	0.5%
B	For PO value of S\$500 to S\$2,000	2%
C	For PO value of above S\$2,000 to S\$4,000	4%
D	For PO value above S\$4,000	6%

Choose a maximum of 1 item with ***DF** (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Please select 4 items from any of the below groupings and 1 item from the "Beverage" group.

Rice and Noodle (All options are made with wholegrain)			
Rice			
	Vegetarian Steam Mixed Brown Rice	Vegetarian Mixed Brown Rice Nasi Goreng	Vegetarian Saffron Lemongrass Mixed Brown Rice with Ginger
	Nasi Kunyit Mixed Brown rice	Italian Tomato Steam Mixed Brown Rice	Mixed Brown Rice Nasi Lemak)
	Yang Chow Fried Mixed Brown rice	Japanese Fried Mixed Brown Rice Garlic & Eggs	Thai Style Pineapple Fried Brown Rice
	Butter Garlic Raisin Mixed Brown Rice	Hainanese Fragrant Chicken Flavored Mixed Brown Rice	Nasi Jagong Mixed Brown rice
Noodles: (Vegetarian option available upon request)			
	Sinchew Brown Rice Vermicelli	Wholegrains Pasta Bolognese Vegetarian	Brown Rice Vermicelli Mee Siam Goreng
	Wholemeal Fried Kway Teoh with mixed Vegetables, Fish Cake & Eggs *DF	Hokkien Style Fried Brown Rice Kway Teoh & Mee	Kampong Style Brown Rice Mee Goreng
	Mama Wholemeal Mee Goreng	Malay Style Fried Brown Rice Bee Hoon	KL Fried Brown Rice Mee Tai Mak
	Vegetarian Brown Rice Beehoon	Fried Wholemeal Mee with Black Sauce	

Snack and Pastry			
Cakes:			
	Vegetarian Low Fat Apple Cake	Vegetarian Low Fat Raisin Cake	Vegetarian Eggless Orange & Mixed Peels Cake
	Vegetarian Eggless Walnut Cake	Chocolate Swiss Roll	Coffee Swiss Roll
	Healthy Oatmeal Muffin	Almond Muffin	Walnut Cake
	Marble Cake	California Peach Cake	Strawberry Butter Cake
	Lemon Swiss Roll	Vanilla Swiss Roll	Blueberry Muffin
	Sugar Swiss Roll	Pandan Chiffon	Orange Chiffon
	Pandan Swiss Roll	Low Fat Banana Cake	Choco Brownie
Delicacies:			
	Low Sugar Apple & Cinnamon Wholemeal Tart	Wholemeal Apple Crumble	Blueberry Wholemeal Tart
	Cream Puff	Fruit Tart	Sugar Donut *DF

Choose a maximum of 1 item with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Choco Éclair	Peach Tart	Egg Tart
Nonya Kway:		
Steam Tapioca Kway	Vegetarian Lapis Sago	Vegetarian Pulut Inti
Kway Bingka (Reduced Sugar)	Vegetarian Corn Talam	Vegetarian Red Bean Kway
Steam Putu Ayu	Vegetarian Yam Talam	Steam Layer (Reduced Sugar)
Kway Dadar	Pandan Kway Ko swee	Pulut Hitam Serikaya
Kway Salat	Pandan Kway Bakar (Reduced Sugar)	
Pastries:		
Apple Danish	Baked Tuna puff	Baked Sausage Strudel
Baked Mushroom Wholemeal Quiche	Wholemeal Almond Tartlets	Wholemeal Pizza Toasts
Chocolate Danish	Baked Curry Puff	Baked Wholemeal Quiche Lorraine
Vegetarian Raisin Curl	Buttered Croissant with egg Mayo & lettuce	Wholemeal Hawaiian Pizza
Blueberry Danish	Baked Chicken Pies	Buttered Croissant with Tuna Mayo & lettuce
Vegetarian Mushroom Pies	Vegetarian Baked Spinach Wholemeal Quiche	Buttered Croissant with Chicken Ham & lettuce
Dim Sum:		
Steam Siew Mai	Steam Wholemeal Red Bean Pau	Wholemeal Steam Pandan Lotus Pau
Steam Char Siew Pau	Steam Chee Cheong fun served separately w sauce	Steam Wholemeal Vegetable Pau
Wholemeal Steam Black sesame Pau	Steam Carrot Cake (Vegetarian Option)	Steam Pumpkin Kway
Steam Chwee Kway with Chye Poh	Steam Yam Kway (Vegetarian Option)	Steam Chee Cheong fun served separately w sauce
Steam Prawn Dumping	Steam Soon Kway (Vegetarian option)	Steam Vegetarian Dumping
Steam Shanghainese Dumping	Steam Crystal Dumping (Vegetarian Option)	

Choose a maximum of 1 item with ***DF** (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Vegetable, Egg, Soy and Soup			
Vegetables: (Vegetarian option available upon request)			
Low Fat Sayur Lodeh	Curry Vegetables with Tapo	Mixed Vegetables with Cauliflowers	
Nonya Chap Chye	Vegetarian Indian Dhal	Braised Egg Plant	
Masala Chick Peas	Stir fry Potatoes with Button Mushrooms & Onions	Stir fry Cauliflowers with Mixed Greens	
Seasonal Greens with Mushroom Sauce	Stir fry Shredded Cabbage with Carrots	Stir fry Chinese Spinach with Garlic	
Vegetarian Lohan Chye	Vegetarian Vegetable Korma	Sambal Goreng	
Sambal Brinjal	Sio Peh Chye with Garlic	Vegetarian Stir Fry Spinach with Ginger	
Sambal Goreng with Tempe and Tau Kwa *DF	Stir Fried Seasonal Greens in Garlic	Baked Mushrooms with Confit Garlic	
Egg:			
Chye Poh Egg Omelette	Steam Chawanmushi	Braised Eggs with Tapo	
Foo Yong Egg	Fried Egg with Onion & Chilli	Fried Egg with Tomato	
Sambal Egg	Scramble Egg with Button mushrooms	Scrambled Eggs	
Telor Berlado	Braised Egg	Scramble Eggs with Crab Bites	
Scramble Eggs with Tomato	Baked Eggs Frittata with Capsicum	Steam Tofu Egg with Chives and Spring Onion	
Soy & Soup:			
Japanese Silken Egg Tofu with Crab Bites	Vegetarian Steam Rainbow Tofu	Silken Tofu with Miso Sauce	
Vegetarian Steam Tofu with Enoki Mushrooms	Hong Siew Beancurd with Mushroom Sauce	Thai Style Tofu with Asian Slaw *DF	
Mapo Tofu	Chef Tofu with Jiaxiang Sauce *DF	Vegetarian Szechuan Kungpow Tofu	
Cream of Mushroom Soup	Cream Of Tomato Soup	Egg Drop Soup	
Salted Vegetables & Tofu Soup	Clear Chinese Spinach Soup	Seaweed & Tomato Soup	

Choose a maximum of 1 item with ***DF** (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Poultry and Meat			
	Stir fry Chicken with Black Fungus	Skinless Steam Chicken with Mushrooms	Roasted Chicken with Cajun
	Japanese Style Grilled Teriyaki Chicken	Oven Baked Chicken Glazed with Tom Yam Sauce	Lemon Sauce Chicken *DF
	Szechuan Kungpow Chicken	Chicken Casserole with Carrot & Potatoes	Honey Lime Oven Baked Chicken
	Sauteed Chicken with Spring Onions & Ginger	Ayam Masak Merah	Baked Chicken with creamy mushroom sauce
	Chicken Curry with potatoes	BBQ Chicken Wing	Chicken Sausages with Potatoes in Tomatoes Sauce
	Braised Oyster sauce Chicken	Wok Charred Chicken with Button Mushrooms	Grilled Yakitori Chicken
	Thai Style Chicken with Asian Slaw *DF	Roasted Black Pepper Chicken Chop	Vegetarian Mock Chicken *DF
	Vegetarian Curry Mock Meat *DF	Vegetarian Mock Meat with French Beans *DF	Vegetarian Sweet & Sour Mock Meat *DF

Dessert and Fruits			
Fruits:			
	Banana	Fresh Fruits Platter	Fruit Salad
Desserts:			
	Crystal Jelly with fruit cocktail (less sweet)	Rainbow Jelly (less sweet)	Low Fat Chocolate pudding (less sweet)
	Thai Selasi Jasmine Jelly (less sweet)	Konnyaku Fruit Jelly (less sweet)	Green Tea Pudding (less sweet)
	Iced Grass jelly (less sweet)	Sweet Potato & Ginger Soup (less sweet)	Mango Pudding (less sweet)
	Green Bean Sweet Soup (less sweet)	Red Bean Soup (less sweet)	Strawberry Soya Beancurd Pudding (less sweet)
	Gula Melaka Sago Pudding (less sweet)	Almond Jelly with Fruit Cocktail (less sweet)	Chilled Chin Chow with Nata De coco (less sweet)



[Catering 501] Buffet 1 – 1

\$5 per pax
MOQ 60 pax, Delivery \$45
MOQFD 120 pax

Pines Food Delight Pte Ltd
sales@pinesfood.com.sg
69574566

Email:
Phone:
*may be subjected to GST

Choose a maximum of 1 item with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Beverages (Complimentary Water will be provided)

Please select 1 item

Hot Coffee (Sugar & creamer separated)	Hot Tea (Sugar & creamer separated)	Hot Chrysanthemum Tea (Healthier Choice)
Chilled Fruit Punch (Healthier Choice)	Iced Lemon Tea (Healthier Choice)	Chilled Lime Juice (Healthier Choice)
Chilled Water Chestnut Drink (Healthier Choice)	Hot Homemade Barley (Less sweet)	Cold Homemade Barley (Less sweet)

Details of Event (for Customer to fill in)

Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	

Choose a maximum of 1 item with ***DF** (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)			
Please select 1 item			
Rice:			
	Vegetarian Steam Mixed Brown Rice	Vegetarian Mixed Brown Rice Nasi Goreng	Hainanese Fragrant Chicken Flavored Mixed Brown Rice
	Yang Chow Fried Mixed Brown rice	Thai Style Pineapple Fried Brown Rice	Nasi Jagong Mixed Brown rice
	Vegetarian Saffron Lemongrass Mixed Brown Rice with Ginger	Butter Garlic Raisin Mixed Brown Rice	Nasi Kuntit Mixed Brown rice
	Japanese Fried Mixed Brown Rice Garlic & Eggs	Steam Pandan Mixed Brown Rice	Italian Tomato Steam Mixed Brown Rice
Noodles: (Vegetarian option available upon request)			
	Sinchew Brown Rice Vermicell	Hokkien Style Fried Brown Rice Kway Teoh & Mee	Brown Rice Vermicelli Mee Siam Goreng
	Wholemeal Fried Kway Teoh with mixed Vegetables , Fish Cake & Eggs *DF	Wholegrains Pasta Bolognese Vegetarian	KL Fried Brown Rice Mee Tai Mak
	Kampong Style Brown Rice Mee Goreng	Mama Wholemeal Mee Goreng	Thai Style Fried Brown Rice Kway Teoh
	Fried Wholemeal Mee with Black Sauce	Malay Style Fried Brown Rice Bee Hoon	

Snack and Pastry			
Please select 1 item			
Cakes:			
	Chocolate Brownies	Orange Chiffon	Walnut Cake
	Butter Cake	Choco Chip Chiffon	Steam Walnut & Date Pudding
	Marble Cake	Pandan Chiffon	Steam Pandan Baby Chiffon
	Chocolate Swiss Roll	Vanilla Swiss Roll	Low Fat Raisin Cake
	Lemon Swiss Roll	Strawberry Swiss Roll	Sugar Swiss Roll
	Coffee Swiss Roll	California Peach Cake	Low Sugar Banana Cake
	Buttermilk Muffin	Walnut Muffin	Vegetarian Eggless Orange & Mixed Peels Cake

Choose a maximum of 1 item with ***DF** (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

	Vegetarian Low Fat Apple Cake	Banana Muffin	Vegetarian Eggless Walnut Cake
	Oatmeal Muffin	Almond Muffin	Vegetarian Eggless Almond Cake
	Vegetarian Low Fat Raisin Cake	Blueberry Muffin	Oatmeal and Raisin Cookies
	Assorted Seasonal Baked Cookies		
Delicacies:			
	Low Sugar Apple & Cinnamon Wholemeal Tart	Fruit tart	Sugar Donut *DF
	Wholemeal Apple Crumble	Choco Éclair	
	Blueberry Tart	Peach Tartlet	
	Cream Puff	Egg Tart	
Chinese / Nonya Kways:			
	Vegetarian Lapis Sago	Pandan Kway Bakar (reduced sugar)	Rumpa Udang
	Vegetarian Kway Ko swee	Kway Bingka (reduced sugar)	Steam Layer (reduced sugar)
	Vegetarian Kway Talam	Vegetarian Kway Keria	Steam Tapioca Kway
	Kway Salat	Vegetarian Pulut Inti	Steam Putu Ayu
	Pulut Hitam Serikaya	Rumpa Ayam	
Pastries:			
	Apple Danish	Chocolate Danish	Blueberry Danish
	Baked Tuna puff	Baked Curry Puff	Baked Chicken Pies
	Baked Sausage Strudel	Vegetarian Raisin Curl	Vegetarian Mushroom Pies
	Baked Mushroom Wholemeal Quiche	Baked Wholemeal Quiche Lorraine	Vegetarian Baked Spinach Wholemeal Quiche
	Wholemeal Almond Tartlets	Buttered Croissant with egg Mayo & lettuce	Wholemeal Hawaiian Pizza
	Wholemeal Pizza Toasts		
Dim Sum:			
	Steam Siew Mai	Steam Char Siew Pau	Steam Wholemeal Vegetable Pau
	Steam Wholemeal Pau	Wholemeal Steam Pandan Lotus Pau	Wholemeal Steam Black sesame Pau
	Steam Wholemeal Red Bean Pau	Steam Chee Cheong fun served separately w sauce	Vegetarian Steam Carrot Cake

Choose a maximum of 1 item with ***DF** (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Steam Pumpkin Kway	Steam Sui Kow	Steam Shanghainese Dumpling
Steam Chwee Kway with Chye Poh	Steam Soon Kway – Vegetarian option	Steam Crystal Dumpling - Vegetarian option
Vegetarian Steam Yam Kway	Steam Vegetarian Dumpling	Steam Prawn Dumping

Vegetable, Egg, Soy and Soup

Please select 1 item

Vegetables: (Vegetarian option available upon request)

Low Fat Sayur Lodeh	Stir fry Potatoes with Button Mushrooms & Onions	Vegetarian Vegetable Korma
Curry Vegetables with Tapo	Indian Dalcha	Seasonal Greens with Mushroom Sauce
Mixed Vegetables with Cauliflowers	Stir fry Cauliflowers with Mixed Greens	Sambal Goreng
Nonya Chap Chye	Stir fry Shredded Cabbage with Tomatoes	Stir fry Chinese Spinach with Garlic
Sio Peh Chye with Garlic	Masala Chick Peas	Vegetarian Lohan Chye
Braised Egg Plant	Sambal Brinjal	Stir Fried Seasonal Greens in Garlic
Sambal Brinjal	Baked Mushrooms with Confit Garlic	Vegetarian Stir Fry Spinach with Ginger
Sambal Goreng with Tempe and Tau Kwa *DF		

Eggs:

Chye Poh Egg Omelette	Steam Chawanmushi	Fried Egg with Onion & Chilli
Braised Eggs with Tapo	Fried Egg with Tomato	Scramble Egg with Button mushrooms
Foo Yong Egg	Sambal Egg	Scrambled Eggs
Telur Berlado	Braised Egg	Scramble Eggs with Crab Bites
Scramble Eggs with Tomato	Baked Eggs Frittata with Capsicum	Steam Tofu Egg with Chives and Spring Onion

Soy & Soup:

Japanese Silken Egg Tofu with Crab Bites	Vegetarian Steam Rainbow Tofu	Clear Chinese Spinach Soup
Mapo Tofu	Steam Tofu with Enoki Mushrooms	Seaweed & Tomato Soup
Silken Tofu with Miso Sauce	Thai Style Tofu with Asian Slaw (*DF)	Cream of Mushroom Soup

Choose a maximum of 1 item with ***DF** (Deep Fried) for this menu
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Fresh Fruits can be selected to substitute any 1 item

Steam Tofu with Jiexiang Sauce	Cream of Chicken Soup	Salted Vegetables & Tofu Soup
Hong Siew Beancurd with Mushroom Sauce	Cream Of Tomato Soup	Yong Tauhu Soup
Szechuan Kungpow Tofu	Vegetarian Soy Pockets with Honey Yuzu Sauce	

Poultry and Meat			
Please select 1 item			
Stir fry Chicken with Black Fungus	Skinless Steam Chicken with Mushrooms	Roasted Chicken with Cajun	
Japanese Style Grilled Teriyaki Chicken	Ayam Masak Merah	Chicken Curry	
Oven Baked Chicken Glazed with Tom Yam Sauce	Baked Chicken with creamy mushroom sauce	Thai Style Chicken with Asian Slaw *DF	
Szechuan Kungpow Chicken	BBQ Chicken Wing	Roasted Black Pepper Chicken Chop	
Lemon Sauce Chicken *DF	Chicken Sausages with Potatoes in Tomatoes Sauce	Vegetarian Curry Mock Meat *DF	
Chicken Casserole with Carrot & Potatoes	Braised Oyster sauce Chicken	Vegetarian Mock Meat with French Beans *DF	
Honey Lime Oven Baked Chicken	Wok Charred Chicken with Button Mushrooms	Vegetarian Sweet & Sour Mock Meat *DF	
Sauteed Chicken with Spring Onions & Ginger	Grilled Yakitori Chicken	Vegetarian Mock Chicken *DF	
Baked Chicken Chai Siew			

Choose a maximum of 1 item with ***DF** (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Dessert and Fruits			
Please select 1 item			
Fruit:			
<input type="checkbox"/>	Banana	<input type="checkbox"/>	Fruits Salad
<input type="checkbox"/>	Mixed Fruit Cocktail	<input type="checkbox"/>	Fresh Fruits Platter
Desserts:			
<input type="checkbox"/>	Crystal Jelly with fruit cocktail (less sweet)	<input type="checkbox"/>	Iced Grass jelly (less sweet)
<input type="checkbox"/>	Rainbow Jelly (less sweet)	<input type="checkbox"/>	Gula Melaka Sago Pudding (less sweet)
<input type="checkbox"/>	Sweet Potato & Ginger Soup (less sweet)	<input type="checkbox"/>	Pulut Hitam (less sweet)
<input type="checkbox"/>	Low Fat Chocolate pudding (less sweet)	<input type="checkbox"/>	Mango Pudding (less sweet)
<input type="checkbox"/>	Chilled Chin Chow with Nata Decoco (less sweet)	<input type="checkbox"/>	Thai Selasi Jasmine Jelly (less sweet)
<input type="checkbox"/>	Almond Jelly with Fruit Cocktail (less sweet)	<input type="checkbox"/>	Green Tea Pudding (less sweet)
<input type="checkbox"/>	Red Bean Soup (less sweet)	<input type="checkbox"/>	Strawberry Soya Beancurd Pudding (less sweet)
<input type="checkbox"/>	Chilled Cheng Tng	<input type="checkbox"/>	Passionfruit Ice Jelly in Punchbowl

Beverages (Complimentary Water will be provided)			
Please select 2 items			
<input type="checkbox"/>	Hot Coffee (Sugar & creamer separated)	<input type="checkbox"/>	Hot Tea (Sugar & creamer separated)
<input type="checkbox"/>	Hot Chrysanthemum Tea (Healthier Choice)	<input type="checkbox"/>	Chilled Fruit Punch (Healthier Choice)
<input type="checkbox"/>	Iced Lemon Tea (Healthier Choice)	<input type="checkbox"/>	Chilled Lime Juice (Healthier Choice)
<input type="checkbox"/>	Chilled Water Chestnut Drink (Healthier Choice)	<input type="checkbox"/>	Hot Homemade Barley (Less sweet)
<input type="checkbox"/>	Cold Homemade Barley (Less sweet)	<input type="checkbox"/>	

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



[Catering 503]

Buffet 1 – 3

\$10 per pax

MOQ 25 pax, Delivery \$45

MOQFD 60 pax

Pines Food Delight Pte Ltd

sales@pinesfood.com.sg

69574566

Email:

Phone:

*may be subjected to GST

Choose a maximum of 1 item with ***DF** (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)					
Please select 1 item					
Rice: (Vegetarian option available upon request)					
	Seafood Fried Mixed Brown Rice		Nasi Biryani with Basmati Rice		Oriental Style Lotus Leaf Steam Mixed Brown Rice
	Nasi Bojari with Mixed Brown Rice		Hakka Style Steam Thunder Tea Mixed Brown Rice		Korean Kimchi Fried Mixed Brown Rice
	Steam Mixed Brown Rice		Japanese Fried Mixed Brown Rice Garlic & Eggs		Chiang Mai Thai Fried Mixed Brown Rice
	Nasi Kerabu Mixed Brown Rice		Nasi Tomatoes with Mixed Brown Rice		Vegetable Pilau with Basmati Rice
	Vegetarian Wild Mushrooms Fried Mixed Brown Rice		Thai Style Pineapple Fried Mixed Brown Rice		Vegetarian Saffron Steam Mixed Brown Rice
	Mixed Brown Rice Nasi Goreng with Anchovies		Yangchow Fried Rice		
Noodles: (Vegetarian option available upon request)					
	Brown Rice Mee Siam Goreng		KL Wholemeal Mee Tai Mak		Wholegrain Spaghetti Bolognese
	Kampong Style Wholemeal Mee Goreng with Seafood		Mama Wholemeal Mee Kia Goreng		Whole grain Pasta with Low Fat Carbonara Sauce
	Hokkien Fried Sotong Wholemeal Mee & Brown Rice Vermicelli		Penang Fried Brown Rice Kway Teoh		Buckwheat Pasta with Tomatoes Pesto
	Teochew Style Wholemeal Mee & Brown Rice Kway Teoh		Wholegrains Mac & Cheese		Famous Brown Rice Mee Siam with Gravy
	Putian Brown Rice Fried Beehoon		Japanese Yakisoba Cha Soba		Malay Style Fried Brown Rice Bee Hoon
	Brown Rice Rice Noodles with Mushroom Gravy		Pines Speciality Fried Mee Sua		Pines Speciality Dry Mee Siam

Appetiser			
Please select 1 item			
Japanese Cucumber Salad with Sesame Yuzu Dressing	Russian Potato Salad	Fresh Fruits Salad with Passionfruit Vinaigrette	
Brown Rice Linguini with White Chicken Salad	Thai Glass Noodle Salad with minced chicken	Chef's Salad with Apple Vinaigrette	

Choose a maximum of 1 item with ***DF** (Deep Fried) for this menu
 Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
 Fresh Fruits can be selected to substitute any 1 item

Prawn Cocktail	Buckwheat Pasta with Mushrooms in light Olive Oil	Tangy Coleslaw
Baked Tortilla Crisps with Nachos Cheese Dips	Korean Kimchi	Green Apple & Walnut Salad
Maki Sushi Vegetarian	Nonya Archar	Korean Kimbap vegetarian
Vegetarian Mixed Beans Salad	Vegetarian Baked Warm Potato salad with mushrooms & cheese	Vegetarian Tossed Pasta Salad in Olive Oil & Balsamic
Vegetarian Garden Green Salad	Vegetarian Fairyland Salad	Vegetarian Caesar Salad
Baked Mini Quiche with Spinach	Baked Mini Quiche with Chicken Ham and Cheese	Gado Gado Salad

Vegetable, Egg, Soy and Soup

Please select 2 items

Vegetables: (Vegetarian option available upon request)

Sambal Tempe with Long Beans & Anchovies *DF	Sambal Brinjal	Nonya Chap Chye
Braised Yu Xiang Egg Plant	Poached Shanghaiese Green Vegetables with Garlic	Low Fat Sayur Lodeh
Stir fry Chinese Spinach with Garlic	Assam Brinjal , Lady Fingers with Tomatoes	Seasonal Greens with Mushroom Sauce
Tempura Mixed Vegetables *DF	Mixed Vegetables with Cauliflowers	Lohan Chye
Steam Vegetable Medley	Vegetarian Dalcha	Masala Chick peas
Stir fry Shredded Cabbage with Tomatoes	Butter Cauliflower	Vegetarian Vegetable Korma
Vegetarian Aloo Gobi	Stir fry Potatoes with Button Mushrooms & Onions	Sio Peh Chye with Garlic
Sambal Goreng	Stir Fry Seasonal Greens with Garlic	Baked Root Vegetables in Cumin Rub
Baked Mushrooms with Garlic Confit		
Eggs:		
Steam Chawanmushi with Gingko nuts & fresh mushroom	Chye Poh Egg Omelette	Egg Frittata
Fried Egg with Tomato	Braised Eggs with Tapo	Fried Egg with Onion & Chilli

Choose a maximum of 1 item with ***DF** (Deep Fried) for this menu
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Old Style Kwai Hua Egg Omelette	Scramble Egg with Button mushrooms	Prawn Omelette
Foo Yong Egg	Scrambled Eggs	Scrambled Eggs with Tomatoes
Scramble Eggs with Crab Bites	Steam Egg with Chives and Scallion	Steam Egg Tofu
Soy:		
Japanese Silken Egg Tofu with Crab Bites	Tauhu Goreng *DF	Vegetarian Szechuan Kungpow Tofu *DF
Chefs Tofu with Jia Xiang Sauce	Steam Tofu with Minced Chicken, Chye Poh & Garlic	Vegetarian Steam Rainbow Tofu
Tofu with Hoi Sin Sauce Garnish with Minced Prawns	Thai Style Tofu with Asian Slaw *DF	Vegetarian Steam Tofu with enoki mushrooms
Chef's Tofu with Chye poh Garlic Sauce	Hong Siew Beancurd with Mushroom Sauce	Steam Silken Egg Tofu with Prawn sauce
Steam Goldcoin Tofu with Seafood Sauce	Mapo Tofu	Chef's Pumpkin Tofu with Mushrooms

Poultry and Meat			
Please select 1 item			
Japanese Style Grilled Teriyaki Chicken	Ayam Masak Merah	Chicken Curry	
Oven Baked Chicken Glazed with Tom Yam Sauce	Baked Chicken with creamy mushroom sauce	Thai Style Chicken with Asian Slaw *DF	
Szechuan Kungpow Chicken	BBQ Chicken Wing	Roasted Black Pepper Chicken Chop	
Lemon Sauce Chicken *DF	Chicken Sausages with Potatoes in Tomatoes Sauce	Grilled Cajun Chicken	
Chicken Casserole with Carrot & Potatoes	Braised Oyster sauce Chicken	Vegetarian Curry Mock Meat *DF	
Honey Lime Oven Baked Chicken	Wok Charred Chicken with Button Mushrooms	Vegetarian Mock Meat with French Beans *DF	
Sauteed Chicken with Spring Onions & Ginger	Grilled Yakitori Chicken	Vegetarian Sweet & Sour Mock Meat *DF	
Fried Shrimp Paste Chicken *DF	Ayam Goreng Berempah *DF	Vegetarian Mock Chicken *DF	
Yuzu Cripsy Chicken *DF	Crispy Chicken in Sour Plum Sauce *DF	Vegetarian Krapow Mince with Holy Basil and Chilli	

Choose a maximum of 1 item with ***DF** (Deep Fried) for this menu
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Fish and Seafood			
Please select 1 item			
	Vegetarian Kungpow Mock Fish *DF	Grilled Mackerel Otak Otak In Banana Leaves	Kum Hiong Fish
	Vegetarian Butter Cereal Mock Fish *DF	Fish In Fruit Sauce *DF	Tempura Fish served with Dip *DF
	Vegetarian Mock Fishballs with French Beans	Ikan Masak Merah	Baked Fish with Cajun
	Baked Fish In Tom Yam Sauce	Baked Fish with Black Pepper Sauce	Ikan Asam Tumis
	Nonya Assam Fish with Egg Plants, Lady Finger, Tomatoes & Onions	Stir fry Fish with Bean Paste	Thai Style Fish with Asia Slaw *DF
	Szechuan Kungpow Fish	Kampong Style Sambal fish *DF	Steam Tom Yam Fish
	Stir fry Fish with Spring Onion & Ginger	Mediterranean Fish Stew	Steam Fish Nonya Style
	Stir fry Fish with Cajun	Baked Fish In Cream Chives	Penang Lemak Fish
	Baked Fish with Mushroom Sauce	Buttered Cereal Fish *DF	Thai Style Fish with Asian Slaw *DF
	Lemon Sauce Fish Fillet *DF	Japanese Baked Fish with Miso	Sweet & Sour Fish *DF
Seafood:			
	Black Pepper prawn	Sotong You Tiao Fritter served with Mayo Dip *DF	Nonya Seafood Otak Otak
	Prawn Har Lok	Vietnamese Sugarcane Prawn *DF	Nonya Ngoh Hiang *DF
	Stir fry Prawns In Oyster Sauce	Golden Calamari *DF	Baked Lobster Ball
	Szechuan Kungpow Prawn	Japanese Breaded Prawn *DF	Nonya Prawn Roll In Beancurd Pastry *DF
	Buttered Cereal Prawn *DF	Prawns in Chilli Crab Sauce	

Dessert and Fruits			
Please select 1 item			
Fruit:			
	Banana	Fruits Salad	Fresh Fruits Platter
	Mixed Fruit Cocktail		
Desserts:			



[Catering 503]

Buffet 1 – 3

\$10 per pax
MOQ 25 pax, Delivery \$45
MOQFD 60 pax

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Crystal Jelly with fruit cocktail (less sweet)	Red Bean Soup (less sweet)	Pulut Hitam (less sweet)
Rainbow Jelly (less sweet)	Green Bean Sweet Soup (less sweet)	Chilled Chin Chow with Nata Decoco (less sweet)
Green Tea Pudding (less sweet)	Low Fat Chocolate pudding (less sweet)	Rainbow Drop (less sweet)
Iced Grass jelly (less sweet)	Thai Selasi Jasmine Jelly (less sweet)	Almond Jelly with Fruit Cocktail (less sweet)
Sweet Potato & Ginger Soup (less sweet)	Strawberry Soya Beancurd Pudding (less sweet)	Konnyaku Fruit Jelly (less sweet)
Passionfruit Ice Jelly in Punch Bowl	Honey Aloe Vera in Punch Bowl	Osmanthus Jelly with Honey Yuzu in Punchbowl
Mango Pudding (less sweet)	Gula Melaka Sago Pudding (less sweet)	Assorted Cake Platter
Assorted Nonya Kueh Platter	Assorted Mini Muffins	Vegetarian Chocolate Brownies

Beverages (Complimentary Water will be provided)

Please select 2 items

Hot Coffee (Sugar & creamer separated)	Hot Tea (Sugar & creamer separated)	Hot Chrysanthemum Tea (Healthier Choice)
Chilled Fruit Punch (Healthier Choice)	Iced Lemon Tea (Healthier Choice)	Chilled Lime Juice (Healthier Choice)
Chilled Yuzu (Healthier Choice)	Chilled Lemongrass Pandan (Healthier Choice)	Chilled Grapefruit Pomelo (Healthier Choice)
Chilled Water Chestnut Drink (Healthier Choice)	Hot Homemade Barley (Less sweet)	Cold Homemade Barley (Less sweet)

Details of Event (for Customer to fill in)

Details of Event (for Catering to Ministry)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	



[Catering 503]

Buffet 1 – 3

\$10 per pax

MOQ 25 pax, Delivery \$45

MOQFD 60 pax

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Choose a maximum of 1 item with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Estimated travelling time:		Remarks:	
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Rice and Noodle (All options are made with wholegrain)			
Please select 1 item			
Rice: (Vegetarian option available upon request)			
	Seafood Fried Mixed Brown Rice	Nasi Biryani with Basmati Rice	Oriental Style Lotus Leaf Steam Mixed Brown Rice
	Nasi Bojari with Mixed Brown Rice	Hakka Style Steam Thunder Tea Mixed Brown Rice	Korean Kimchi Fried Mixed Brown Rice
	Steam Mixed Brown Rice	Japanese Fried Mixed Brown Rice Garlic & Eggs	Chiang Mai Thai Fried Mixed Brown Rice
	Nasi Kerabu Mixed Brown Rice	Nasi Tomatoes with Mixed Brown Rice	Vegetable Pilau with Basmati Rice
	Vegetarian Wild Mushrooms Fried Mixed Brown Rice	Thai Style Pineapple Fried Mixed Brown Rice	Vegetarian Saffron Steam Mixed Brown Rice
	Mixed Brown Rice Nasi Goreng with Anchovies	Steam Bluepea flower Coconut Mixed Brown Rice	Steam Indian Spiced Rice with Nuts and Raisins Mixed Brown Rice
Noodles: (Vegetarian option available upon request)			
	Brown Rice Mee Siam Goreng	KL Wholemeal Mee Tai Mak	Wholegrain Pasta with Low Fat Carbonara Sauce
	Kampong Style Brown Rice Mee Goreng with Seafood	Mama Wholemeal Mee Kia Goreng	Buckwheat Pasta with Tomatoes Pesto
	Hokkien Fried Sotong Brown Rice Mee & Wholegrain Vermicelli	Penang Fried Wholemeal Kway Teoh	Famous Brown Rice Mee Siam with Gravy
	Teochew Style Fried Brown Rice Mee & Wholemeal Kway Teoh	Wholegrains Mac & Cheese	Wholegrain Spaghetti Bolognese
	Putian Brown Rice Fried Beehoon	Japanese Yakisoba Cha Soba	Seafood Fried Wholemeal Mee Swa
	Nonya Laksa Served with Brown Rice Noodle,Fish cake, Prawns, Egg, Laksa leave & Sambal	Malay Style Fried Brown Rice Bee Hoon	Brown Rice Rice Noodles with Mushroom Gravy
	Putian Brown Rice Fried Beehoon	Mee Siam served with Hardboiled Eggs, Fish Cake, Taupo, Chives and Sambal	Pines Speciality Dry Mee Siam

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Appetiser			
Please select 2 items			
	Japanese Cucumber Salad with Sesame Yuzu Dressing	Russian Potato Salad	Vegetarian Summer Salad Bowls
	Brown Rice Linguini with White Chicken Salad	Thai Glass Noodle Salad with minced chicken	Vegetarian Baked Warm Potato salad with mushrooms & cheese
	Prawn Cocktail	Buckwheat Pasta with Mushrooms in light Olive Oil	Vegetarian Fairyland Salad
	Baked Tortilla Crisps with Nachos Cheese Dips	Korean Kimchi	Vegetarian Tossed Pasta Salad in Olive Oil & Balsamic
	Maki Sushi Vegetarian	Nonya Archar	Vegetarian Pacari - Pickled Cucumber Salad
	Turkey Bacon & Enoki Roll	Turkey Bacon and Crab Meat Rolls	Vegetarian Caesar Salad
	Golden Enoki Mushrooms *DF	Fresh Fruits Salad with Passion Fruit Vinaigrette	Vegetarian Korean Kimbap
	Vegetarian Mixed Beans Salad	Chef's Salad in Apple Vinaigrette	Vegetarian Cumin Rubbed Baked Root Vegetables Salad
	Vegetarian Garden Green Salad	Tangy Coleslaw	Green Apple & Walnut Salad
	Gado Gado	Assorted Quiche Platter	Warm Quinoa Salad with Almond and Capsicum

Vegetable, Egg, Soy and Soup			
Please select 2 items			
Vegetables: (Vegetarian option available upon request)			
	Sambal Tempeh with Long Beans & Anchovies *DF	Poached Chinese Spinach with Garlic Sauce	Vegetarian Aloo Gobi
	Braised Yu Xiang Egg Plant	Poached Shanghainese Green Vegetables with Garlic	Vegetarian Black Eyed Dhaal
	Baby Kailan with Assorted Mushroom	Stir fry Broccoli with Summer Greens	Vegetarian Vegetable Korma
	Tempura Mixed Vegetables *DF	Stir fry Chinese Spinach with Bonito & Anchovies	Vegetarian Lohan Chye
	Steam Vegetable Medley	Braised Bei-Jin Cabbage with wolfberries	Vegetarian Dal Cha
	Stir fry Broccoli with Summer greens	Sauteed Milk Cabbage with Crab sauce	Vegetarian Seasonal greens with mushroom sauce



[Catering 504] Buffet 1 – 4

\$15 per pax
MOQ 20 pax, Delivery \$45
MOQFD 40 pax

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Poached Spinach with black mushrooms	Masala Chick peas	Vegetarian Masala Chic Peas
Low Fat Sayur Lodeh	Assam Brinjal , Lady Fingers with Tomatoes	Baked Mushrooms with Confit Garlic
Eggs:		
Steam Chawanmushi with Ginkgo nuts & fresh mushroom	Chye Poh Egg Omelette	Prawn Omelette
Steam Emperor Eggs	Braised Eggs with Tapo	Scramble Egg with Button mushrooms
Old Style Kwai Hua Egg Omelette	Oriental Style Steam Egg	Fried Egg with Tomato
Foo Yong Egg	Thai Style Minc Meat Omelette	Scrambled Eggs with Crab Bites
Scrambled Eggs	Scrambled Eggs with Tomato	Stir Fried Eggs with Bitter gourd
Soy:		
Japanese Silken Egg Tofu with Crab Bites	Tauhu Goreng *DF	Vegetarian Szechuan Kungpow Tofu *DF
Chefs Tofu with Jia Xiang Sauce	Steam Tofu with Minced Chicken, Chye Poh & Garlic	Vegetarian Steam Rainbow Tofu
Tofu with Hoi Sin Sauce Garnish with Minced Prawns	Thai Style Tofu with Asian Slaw *DF	Vegetarian Steam Tofu with enoki mushrooms
Chef's Tofu with Chye poh Garlic Sauce	Hong Siew Beancurd with Mushroom Sauce	Stir fry Silken Egg Tofu with Prawn sauce
Steam Goldcoin Tofu with Seafood Sauce	Mapo Tofu	Chef's Special Pumpkin Tofu with Shimeiji Mushrooms
Soup: (Vegetarian Option Available)		
Cream Of Pumpkin Soup	Cream of Mushroom Soup	Clear Chinese Spinach Soup
Cream of Broccoli Soup	Tom Yam Seafood Soup	Seaweed & Tomato Soup
Szechuan Hot & Sour Soup	Seafood Chowder	Cream of Mushroom Soup
Double Boiled Chicken & Lotus Roots Soup	Minestrone Soup	Clear Chinese Spinach & Anchovies Soup
Japanese Miso Clam Soup	ABC Soup with Mince Chicken and Baked Beans	Chicken Kuttah (pepper soup)

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Poultry and Meat			
Please select 1 item			
	Low Fat Chicken Curry	Roasted Farmland Chicken	Mutton Keema Ball
	Baked Pesto Chicken	Korean Bulgogi Chicken	Stir fry Beef with Spring Onion & Ginger
	Fried Shrimp Paste Chicken *DF	Grandmother's Chicken Casserole	Mutton Myshore
	Baked Cumin Spiced Chicken with Peanut Sauce	Baked Lemon Pepper Chicken	French Stew Beef Stew
	Baked Arrabiata Chicken	Ayam Bakar Berempah	Swedish Beef Ball with Cream Sauce
	Chicken and Chestnut Stew	Roasted Black Pepper Chicken Chop	Mutton Rendang
	Chicken Rendang	Chicken and Chestnut Stew	Beef Rendang
	Indonesian Style BBQ Chicken	New York Roasted Chicken with Tarragon	Irish Lamb Stew
	Japanese Style Grilled Teriyaki Chicken	Grilled Yuzu Chicken	Assorted Satay with Rice Cake
	Baked Chicken Rubbed with Mediterranean spices	Steam Chicken with Goji berry, Ginger & Black Fungus	Turkey Ham & Potatoes in Pronto Sauce
	Ayam Masak Merah	Steam Yu Lan Chicken	Black Pepper Chicken Meatloaf served with cranberry sauce
	Mongolian Chicken	Vietnamese Grilled Lemongrass Chicken	Vegetarian Stir fry Mock Meat with French Beans *DF
	Szechuan Kungpow Chicken	Thai Style Chicken with Mango Sauce *DF	Vegetarian Mock Meat Mutton Curry
	Korean Fried Chicken *DF	Masala Chicken with Low Fat Yoghurt	Vegetarian Sweet & Sour Mock Meat *DF
	Vegan Curry Jackfruit with Jackfruit Seeds	Vegan BBQ Pulled Jackfruit	Vegetarian Impossible Mince Krapow with Holy Basil and Chilli
	Bi Feng Tang Chicken with Almond Shards *DF	Spicy Mala Chicken	

Fish and Seafood			
Please select 2 items			
Fish:			
	Vegetarian Kungpow Mock Fish *DF	Grilled Mackerel Otak Otak In Banana Leaves	Kum Hiong Fish

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Vegetarian Butter Cereal Mock Fish *DF	Fish In Fruit Sauce *DF	Tempura Fish served with Dip *DF
Vegetarian Mock Fishballs with French Beans	Ikan Masak Merah	Baked Fish with Cajun
Baked Fish In Tom Yam Sauce	Baked Fish with Black Pepper Sauce	Ikan Asam Tumis
Nonya Assam Fish with Egg Plants, Lady Finger, Tomatoes & Onions	Stir fry Fish with Bean Paste	Thai Style Fish with Asia Slaw *DF
Szechuan Kungpow Fish	Kampong Style Sambal fish *DF	Steam Tom Yam Fish
Stir fry Fish with Spring Onion & Ginger	Mediterranean Fish Stew	Steam Fish Nonya Style
Stir fry Fish with Cajun	Baked Fish In Cream Chives	Penang Lemak Fish
Cheesy Baked Fish	Buttered Cereal Fish *DF	Thai Style Fish with Asian Slaw *DF
Lemon Butter Baked Fish	Japanese Baked Fish with Miso	Sweet & Sour Fish *DF
Puitan Fried Mackerel Fish *DF	Golden Sands Fish *DF	Stir fry Fish with Onions & Chilli
Steam Fish in Banana Leaf with Chilli Lime Berempah	Steam Fish in Cantonese Style	Steam Teochew Style Fish with Dried Raddish
Seafood:		
Sambal Prawn	Stir fry Prawns with Cashewnuts	Mexican Seafood Stew
Prawn Har Lok	Penang Lemak Prawns	Stuffed Yam Pot with Seafood *DF
Prawn In Pumpkin Sauce *DF	Szechuan Kungpow Prawn	Seafood Enchiladas
Japanese Tempura Prawn *DF	Nonya Lemak Sotong	Balinese Seafood Skewers
Golden Sand Prawns *DF	Thai Style Steam Squids with Lime & Chilli	Kampong Style Sambal Sotong
Stir fry Prawns with Broccoli	Sotong Hitam Manis	Black Pepper prawn
Buttered Cereal Prawn *DF	Golden Calamari *DF	Prawns in Chilli Crab Sauce with Mini Steam Mantous on the Side
Salt and Pepper Calamari Rings *DF	Udang Masak Kichap Manis, Whole Prawns	Crispy Salt and Pepper Baked Shrimps



[Catering 504] Buffet 1 – 4

\$15 per pax
MOQ 20 pax, Delivery \$45
MOQFD 40 pax

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Dessert and Fruits			
Please select 2 items			
Fruit:			
Banana	Fruits Salad	Fresh Fruits Platter	
Mixed Fruit Cocktail			
Desserts:			
Honeydew sago (less sweet)	Iced Jelly with Fruit Cocktail (less sweet)	Chilled Aloe Vera with sea coconut (less sweet)	
Double Boiled White Fungus with goji Berry (less sweet)	Barley Ginko Nuts with Sweet Bean curd (less sweet)	Chilled Aloe Vera with longan (less sweet)	
Osmanthus & Goji Berry Jelly (less sweet)	Red bean Paste with Lily Bud & Orange Peel (less sweet)	Hot or Cold Cheng Thng (less sweet)	
Chilled Chin Chow with Nata Decoco (less sweet)	Wholemeal Bread & Butter Pudding with Raisin	Pulut Hitam (less sweet)	
Pandan Bo Bo Cha Cha (less sweet)	Strawberry Soya Beancurd Pudding (less sweet)	Osmanthus Jelly with Honey Yuzu in Punchbowl	
Sweet Potato & Ginger Soup (less sweet)	Honey Aloe Vera in Punch Bowl	Gula Melaka Sago Pudding (less sweet)	
Passionfruit Ice Jelly in Punch Bowl	Mango Pudding (less sweet)	Assorted Cake Platter	
Assorted Mini Tartlets	Assorted Mini Muffins	Assorted Swiss Rolls Platter	
Assorted Nonya Kueh Platter	Vegan Orange Cake	Vegetarian Chocolate Brownies	

Beverages (Complimentary Water will be provided)			
Please select 2 items			
Hot Coffee (Sugar & creamer separated)	Hot Tea (Sugar & creamer separated)	Hot Chrysanthemum Tea (Healthier Choice)	
Chilled Fruit Punch (Healthier Choice)	Iced Lemon Tea (Healthier Choice)	Chilled Lime Juice (Healthier Choice)	
Chilled Yuzu (Healthier Choice)	Chilled Lemongrass Pandan (Healthier Choice)	Chilled Grapefruit Pomelo (Healthier Choice)	
Chilled Jasmine Green Tea (Healthier Choice)	Chilled Peach Muscat (Healthier Choice)	Chilled Mixed Berries (Healthier Choice)	
Chilled Water Chestnut Drink (Healthier Choice)	Hot Homemade Barley (Less sweet)	Cold Homemade Barley (Less sweet)	

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	



[Catering 504]

Buffet 1 – 4

\$15 per pax

MOQ 20 pax, Delivery \$45

MOQFD 40 pax

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Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	

Choose a maximum of 2 items with ***DF** (Deep Fried) for this menu
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Rice and Noodle (All options are made with wholegrain)			
Please select 2 items			
Rice: (Vegetarian option available upon request)			
	Spanish Seafood Baked Mixed Brown Rice with Mussels, Prawns, Squid & Scallop	Hakka Style Steam Thunder Tea Mixed Brown Rice	Chiang Mai Thai Fried Mixed Brown Rice
	Mixed Brown Rice Chicken Risotto	Japanese Fried Mixed Brown Rice Garlic & Eggs	Shitake Fried Mixed Brown Rice with Edamame
	Fried Mixed Brown Rice with Conpoy Sauce	Steam Mixed Brown Rice & Jasmine Rice	Korean Purple Mixed Rice served with Roasted Seaweed Crisps
	Nasi Kerabu Mixed Brown Rice	Vegetarian Saffron Steam Mixed Brown Rice	Seafood Saffron Steam Brown Mixed Rice with Mussels, Clams, Fish & Squids
	Mixed Brown Basmati Fried Rice with Seafood	Healthy Hakka Leicha Mixed Brown Rice garnished with vegetables	Vegetarian Basmati Fried Mixed Brown Rice with Peas & Shimeji Mushrooms
	Thai Style Olive Fried Mixed Brown Rice garnish with mints, lime & Chinese parsley	Korean Kimchi Fried Mixed Brown Rice	Imperial Fried Brown Rice with Seafood & Egg White
	Nasi Biryani with Basmati Mixed Brown Rice	Seafood Paella	
Noodles: (Vegetarian option available upon request)			
	Wholemeal Pasta Aglio Olio	Vietnamese beef or Chicken Pho Soup with Wholemeal Mee Tak Mia or Brown Rice Kway Teow	Wholemeal Penang Prawn Noodles
	Seafood Fried Wholemeal Mee Swa	Brown Rice Ipoh Hor Fun Soup with Chicken & Chye Sim	Braised Wholemeal Mee Pok with Enoki Mushrooms & Shrimps
	Vegetarian Healthy Buck Wheat Pasta with Orange & Pine nut	Sliced Fish Beehoon Soup Wholegrains Laksa Noodle	Stir fry Wholemeal Mee Kia with Basils & Seafood
	Brown Rice Laksa with Gravy	Brown Rice Seafood Dry Laksa	Japanese Wheat Soba In tofu Miso Soup
	Tom Yam Seafood Fried Brown Rice Beehoon	Penang Laksa Wholegrain laksa noodle	Nonya Laksa Served with Brown Rice Noodle, Fish cake, Prawns, Egg, Laksa leave & Sambal

Choose a maximum of 2 items with ***DF** (Deep Fried) for this menu
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Wholemeal Mee Soto Ayam	Shanghainese Zha Jiang Wholemeal Mee Kia	Mee Siam served with Hardboiled Eggs, Fish Cake, Taupo, Chives and Sambal
Pines Speciality Dry Mee Siam		

Appetiser			
Please select 2 items			
Salad:			
Nicoise Salad	Vegetarian Tossed Buckwheat Pasta Salad with Truffle Oil	Quinoa Salad with prawns & avocado	
Soba Noodle Salad with Yuzu Dressing	Mixed Beans & Tuna Salad	Mexican Salad with Romaine Lettuce and Croutons	
Greek Fairyland Salad	Indonesian Raw Rojak Pangantin	Chef's Salad with Chicken Ham, Shrimps, Boiled Eggs & Cherry Tomatoes	
Caesar Salad with Nori Chicken	Thai Raw Papaya & Mango Salad	Buckwheat Pasta Salad with Portobello Mushrooms	
Penang Fruit Rojak	Vegetarian Tangy Raisin Coleslaw	CNY Salmon Yu Sheng Salad	
Smoked Salmon Salad	Green Apple & Macademia Nut Salad	Vegetarian Super Garden Green Salad	
Indonesian Gado Gado Salad Platter			
Starters & Canapes:			
Smoked Salmon Rosette on Rye Bread	Minced Beef Bruschetta	Thai Rice Cracker with Coconut Fish Dip	
Classic Quiche : Spinach/Lorriane	Antipasto Bruschetta with Pesto	Egg Mousse with Egg Roe on Tartlets	
Thai Mango Prawn Cocktail	Salmon & Cream Cheese Croustade	Healthy Yogurt Onion Dip with Wholemeal Crackers	
Prawn & Avocado Cocktail	Silver Anchovy Canapes	Vegetarian Croustade	
Vegetarian Crudites with Dips	Crab Mousse Canapes	Spicy Salmon & Guacamole Wheatmeal Cones	
Vietnamese Rice Paper Roll with Shrimp	Tuna Celery Boats	Beef Roll with Enoki Mushrooms	

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Chilli Corn Carne with Baked Nachos and Salsa	Hainanese Chicken Rice Arancini Balls with Special Garlic Chilli Sauce *DF	Cauliflower Rice with Avocado, Capsicum and Herbs

Cold Dishes:

Shangdong Shredded Potato Pickles	Spicy Mala Cucumbers and King Oyster Mushroom	Vegetarian Devils On Horseback
Black Fungus with Mashed Garlic	Vegetarian Crepes with Cheese & Sundried Tomatoes	Angel On Horseback
Cold Buckwheat Soba with Sesame Sauce	Japanese Cold Tofu Hiyayakko	Vegetarian Wild Mushrooms & Shell Pasta
Spicy Tomato & Basil Chicken Ham Roll	Cold Meats and Cheese Platter	

Seafood Cocktails:

Flaked Salmon Mousse on Baked Rice Crackers	Seafood Bruschetta	Japanese Marinated Octopus
Smoked Spicy & Herbed Salmon Platter	Spicy Seafood Thai Style with Lime	Fennel & Orange Seafood Cocktail
Seafood Croustade	Seafood & Avocado Cocktail	Scallop & Portabello Kebab
Tuna & Cheese Tartlets	Japanese Golden Mushroom *DF	Curried Tuna Crepe Roll
Smoked Spicy & Herbed Salmon Platter	Thai Spicy Seafood in Cups	Fennel & Orange Seafood Cocktail

Vegetable, Egg, Soy and Soup

Please select 2 items

Vegetables: (Vegetarian option available upon request)

Southern Indian Curry Mixed Vegetables	Stir fry Chinese Milk Cabbage With Garlic	Sauteed Broccoli with Scallop
Stir fry Sio Chye Miao with Garlic	Sauteed Asparagus with Lily Bud, Ginko nuts & Summer Greens	Sauteed Snow Peas , Mixed Capsicum & Assorted Mushrooms
Summer Vegetable Stewed	Poached Hong Kong Green Vegetables with Chef's Sauce	Poached Spinach with Black Mushrooms & Fatt Chye
Szechuan Style String Bean with Dried Shrimps	Braised Yu Xiang Egg Plant	Poached Shanghainese Green Vegetables with Garlic
Baby Kailan with Assorted Mushroom	Stir fry Broccoli with Summer Greens	Vegetarian Vegetable Korma

Choose a maximum of 2 items with ***DF** (Deep Fried) for this menu
 Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
 Fresh Fruits can be selected to substitute any 1 item

Tempura Mixed Vegetables *DF	Stir fry Chinese Spinach with Bonito & Anchovies	Vegetarian Lohan Chye
Sambal Goreng with Anchovies and Tempe and Tau Kwa	Baked Rosemary Mushrooms with Confit Garlic	

Eggs:

Baked Egg Shakshuka	Fried Eggs with Silverfish	Golden Sands Salted Egg Pumpkin
Thai Style Stir Fry Eggs with Fish maw & Bean Sprouts	Egg Frittata with Egg Plant & Salmon	Steam Chawanmushi with fresh mushrooms
Steam Trio Egg with Spinach	Prawn Omelette	Stir Fry Omelette and Bittergourd
Scrambled Eggs with Tomatoes	Braised Eggs and Beancurd Skin	Baked Eggs Shakshuka

Soy & Soup: (Vegetarian Options Available)

Vegetarian Indian Style Tamarind Rasam Soup	Cream of Fresh Asparagus Soup	Spinach Tofu with Shimeji Mushrooms
Braised Tofu with Bean Beancurd, Bean Sauce & Leek	Cream of Leek & Potato Soup	Seafood Tofu Cake served with Plum Sauce
Nonya Itek Siok (salted veg & duck soup)	Kambing Soup	Scallop & Tofu Cake
Nonya Fishmaw Soup	Vegetarian Doubled – Boiled Three melon Soup	Taiwanese Style Cold Tofu with Sesame Dressing with Century Eggs
Korean Ginseng Chicken Soup	Steam Tofu with Hoi Sin sauce garnish with minced prawn	Spinach Tofu with Crab Sauce
Soto Ayam Soup	Claypot Tofu with seafood	Japanese Tofu with Sesame Dressing

Poultry and Meat

Please select 1 item

Low Fat Chicken Curry	Roasted Farmland Chicken	Mutton Keema Ball
Baked Pesto Chicken	Korean Bulgogi Chicken	Stir fry Beef with Spring Onion & Ginger
Fried Shrimp Paste Chicken *DF	Grandmother's Chicken Casserole	Mutton Myshore
Baked Cumin Spiced Chicken with Peanut Sauce	Baked Lemon Pepper Chicken	French Stew Beef Stew

Choose a maximum of 2 items with ***DF** (Deep Fried) for this menu
 Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
 Fresh Fruits can be selected to substitute any 1 item

Baked Arrabiata Chicken	Ayam Bakar Berempah	Swedish Beef Ball with Cream Sauce
Chicken and Chestnut Stew	Roasted Black Pepper Chicken Chop	Mutton Rendang
Chicken Rendang	Chicken and Chestnut Stew	Beef Rendang
Indonesian Style BBQ Chicken	New York Roasted Chicken with Tarragon	Irish Lamb Stew
Japanese Style Grilled Teriyaki Chicken	Grilled Yuzu Chicken	Assorted Satay with Rice Cake
Baked Chicken Rubbed with Mediterranean spices	Steam Chicken with Goji berry, Ginger & Black Fungus	Turkey Ham & Potatoes in Pronto Sauce
Ayam Masak Merah	Steam Yu Lan Chicken	Black Pepper Chicken Meatloaf served with cranberry sauce
Mongolian Chicken	Vietnamese Grilled Lemongrass Chicken	Thai Style Chicken with Mango Sauce *DF
Szechuan Kungpow Chicken	Masala Chicken with Low Fat Yoghurt	Korean Fried Chicken *DF
Vegetarian Sweet & Sour Mock Meat *DF	Vegetarian Mock Meat Mutton Curry	Vegetarian Stir fry Mock Meat with French Beans *DF
Vegan Curry Jackfruit with Jackfruit Seeds	Vegan BBQ Pulled Jackfruit	Vegetarian Impossible Mince Krapow with Holy Basil and Chilli
Bi Feng Tang Chicken with Almond Shards *DF	Spicy Mala Chicken	

Fish and Seafood

Please select 2 items

Fish:

Vegetarian Kungpow Mock Fish *DF	Grilled Mackerel Otak Otak In Banana Leaves	Kum Hiong Fish
Vegetarian Butter Cereal Mock Fish *DF	Fish In Fruit Sauce *DF	Tempura Fish served with Dip *DF
Vegetarian Mock Fish balls with French Beans	Ikan Masak Merah	Baked Fish with Cajun
Baked Fish In Tom Yam Sauce	Baked Fish with Black Pepper Sauce	Ikan Asam Tumis
Nonya Assam Fish with Egg Plants, Lady Finger, Tomatoes & Onions	Stir fry Fish with Bean Paste	Thai Style Fish with Asia Slaw *DF
Cheesy Baked Fish	Kampong Style Sambal fish *DF	Steam Tom Yam Fish

Choose a maximum of 2 items with *DF (Deep Fried) for this menu
 Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
 Fresh Fruits can be selected to substitute any 1 item

Stir fry Fish with Spring Onion & Ginger	Mediterranean Fish Stew	Steam Fish Nonya Style
Stir fry Fish with Cajun	Baked Fish In Cream Chives	Penang Lemak Fish
Baked Fish with Mushroom Sauce	Buttered Cereal Fish *DF	Thai Style Fish with Asian Slaw *DF
Lemon Butter Baked Fish	Japanese Baked Fish with Miso	Sweet & Sour Fish *DF
Puitan Fried Mackerel Fish *DF	Golden Sands Fish *DF	Stir fry Fish with Onions & Chilli
Fish Curry with Ladies Finger	Grilled Dhukka Rubbed Halibut	Sambal Stingray
Steam Fish in Banana Leaf with Chilli Lime Berempah	Steam Fish in Cantonese Style	Steam Teochew Style Fish with Dried Raddish

Seafood:

Sambal Prawn	Stir fry Prawns with Cashew nuts	Mexican Seafood Stew
Prawn Har Lok	Penang Lemak Prawns	Stuffed Yam Pot with Seafood *DF
Prawn In Pumpkin Sauce *DF	Szechuan Kungpow Prawn	Seafood Enchiladas
Japanese Tempura Prawn *DF	Nonya Lemak Sotong	Balinese Seafood Skewers
Golden Sand Prawns *DF	Thai Style Steam Squids with Lime & Chilli	Kampong Style Sambal Sotong
Stir fry Prawns with Broccoli	Sotong Hitam Manis	Black Pepper prawn
Buttered Cereal Prawn *DF	Golden Calamari *DF	Salt and Pepper Calamari Rings *DF
Frito Mixto *DF	Cajun Seafood with Corn	Prawns in Chilli Crab Sauce with Mini Steam Mantous on the Side
Crispy Salt and Pepper Baked Shrimps	Udang Masak Kichap Manis, Whole Prawns	

Dessert and Fruits

Please select 3 items

Fruit:

Asian Fruits Cocktail with Rose Tea	Melon Balls in Punch Bowls	Exotic Fruits Platter
Fruits Kebab	Diced Fruits in Champagne Glass	

Desserts:

Choose a maximum of 2 items with ***DF** (Deep Fried) for this menu
 Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
 Fresh Fruits can be selected to substitute any 1 item

Thai Red Ruby with Coconut (less sweet)	Chilled Strawberry Jelly in Shot Glass (less sweet)	Mango Sago with Pomelo (less sweet)
Blueberry Panna Cotta (less sweet)	Steam Yam Paste with Gingko Nuts (less sweet)	Bread Pudding with vanilla sauce
Thai Steam Tapioca Kway	Thai Taco in Pandan Box	Mocha Tiramisu (less sweet)
Double Boiled Papaya with White Fungus & Sea Coconut Sea Coconut with Nata De Coco (less sweet)	Chocolate Mousse (less sweet)	Blueberry Crepe
Healthy Chilled Aloe Vera crystal Jelly with wolfberry (less sweet)	Double-Boiled Pear with Chinese Almonds (less sweet)	Mango Crepe
Thai Desserts	White Fungus & Red Dates (less sweet)	Purple Glutinous Rice with Ice Cream (less sweet)
Chocolate Boats with Exotic Fruits	Triple Chocolate Mousse (less sweet)	Pines Special Orh Nee Tartlets with Gingko Nuts
Pandan Bo Bo Cha Cha (less sweet)	Soy Chia Seed Pudding with Fruits in Cups	Osmanthus Jelly with Honey Yuzu in Punchbowl
Sweet Potato & Ginger Soup (less sweet)	Honey Aloe Vera in Punch Bowl	Gula Melaka Sago Pudding (less sweet)
Passionfruit Ice Jelly in Punch Bowl	Mango Pudding (less sweet)	Assorted Cake Platter
Assorted Mini Tartlets	Assorted Mini Muffins	Assorted Swiss Rolls Platter

Beverages (Complimentary Water will be provided)

Please select 2 items

Hot Coffee (Sugar & creamer separated)	Hot Tea (Sugar & creamer separated)	Hot Chrysanthemum Tea with Goji Berries
Hot Flower Tea	Hot Lemongrass Pandan Tea	Hot Bluepea Flower Tea with Pandan
Chilled Lemon and Mint infused Water	Chilled Orange and Rosemary Infused Water	Chilled Cucumber and Basil infused Water
Chilled Bluepea Lemondae	Chilled Yuzu Sparkling	Chilled Mint and Sugar Free Lemonade Mixer
Chilled Fruit Punch (Healthier Choice)	Iced Lemon Tea (Healthier Choice)	Chilled Lime Juice (Healthier Choice)
Chilled Yuzu (Healthier Choice)	Chilled Lemongrass Pandan (Healthier Choice)	Chilled Grapefruit Pomelo (Healthier Choice)
Chilled Jasmine Green Tea (Healthier Choice)	Chilled Peach Muscat (Healthier Choice)	Chilled Mixed Berries (Healthier Choice)



[Catering 505] Buffet 1 – 5

\$20 per pax
MOQ 15 pax, Delivery \$45
MOQFD 30 pax

Pines Food Delight Pte Ltd
sales@pinesfood.com.sg
69574566

Email:
Phone:
*may be subjected to GST

Choose a maximum of 2 items with ***DF** (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

<input type="checkbox"/>	Chilled Roselle (Healthier Choice)	<input type="checkbox"/>	Chilled Passionfruit (Healthier Choice)	<input type="checkbox"/>	Chilled Pearl Barley (Healthier Choice)
<input type="checkbox"/>	Chilled Water Chestnut Drink (Healthier Choice)	<input type="checkbox"/>	Hot Homemade Barley (Less sweet)	<input type="checkbox"/>	Cold Homemade Barley (Less sweet)
<input type="checkbox"/>		<input type="checkbox"/>		<input type="checkbox"/>	

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



Category 8 – Theme Buffet

Pines Food Delight Pte Ltd

Email: sales@pinesfood.com.sg

Phone: 69574566

*may be subjected to GST

Index	Total Value of Purchase Order ("PO")	Percentage Discount (based on the Total PO Value)
A	For PO value below S\$500	0.5%
B	For PO value of S\$500 to S\$2,000	2%
C	For PO value of above S\$2,000 to S\$4,000	4%
D	For PO value above S\$4,000	6%

Choose a maximum of 2 items with ***DF** (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)			
Please select 2 items			
Rice:			
	Chiang Mai Thai Fried Mixed Brown Rice	Tom Yam Seafood Fried Mixed Brown Rice Beehoon	Thai Style Lemongrass Olive Vegetables Fried Mixed Brown Rice
	Pataya Fried Mixed Brown Rice with Eggs & Chicken	Thai Style Pineapple Fried Mixed Brown Rice served with chicken floss, eggs & chopped Cilantro	Thai Style Fried Mixed Brown Rice with salted fish & lime
	Thai Style Fried Mixed Brown Rice with crispy silver fish *DF	Steam Mixed Brown Rice with Pandan and Ginger	Steam Coconut and Bluepea Flower Mixed Brown Rice
Noodles: (Vegetarian option available upon request)			
	Thai Style Brown Rice Beehoon Soup	Thai Style Fried Wholemeal Noodle	Thai Style Brown Rice Kway Teow Soup
	Thai Style Fried Tanghoon	Pad Thai Brown Rice Kway Teow	Pad See Ew with Chicken
	Bird's Eye Chilli Fried Kway Teow with Mince Chicken		
Appetiser			
Please select 2 items			
Salad:			
	Thai Style Green Papaya Salad	Thai Style Pomelo Salad	Thai Style Mango & Prawn Salad with Vermicelli
	Thai Style Green Mango Salad	Thai Style Fine Vermicelli & Beef Salad	Thai Style Spicy Beef Salad
	Mixed Fruit Rojak with Thai Sauce		
Starter:			
	Thai Style Steam Jasmine Dumpling	Thai Style Rice Cracker with Coconut Fish Dip *DF	Thai Style Baked Honey Chicken Ball
	Thai Style Roasted Sugared Cashew nuts	Prawn & Chestnut Nugget *DF	Grilled Mini Meat Skewers in Sweet Soy Sauce
	Vegetarian Rice Paper Rolls with Mango Salad	Baked Thai Style Chilli Fish Cake Served with Sweet Chilli Sauce	Steam Assorted Dim Sums
	Sugar Cane Prawn *DF	Crispy Wantons *DF	

Choose a maximum of 2 items with ***DF** (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Vegetable, Egg, Soy and Soup			
Please select 2 items			
Vegetables: (Vegetarian option available upon request)			
Thai Style Stir fry Lettuce Garnish with Fried Shallot	Thai Style Vegetable in Coconut Milk	Thai Style Stir fry Cabbage with Salted Fish	
Thai Style Baby Kai Lan with Salted Fish	Thai Style Seasonal Greens with Oyster Sauce	Thai Style Spicy Tofu with minced Mushroom	
Thai Style Sambal Emperor Vegetables	Thai style Stir fry Kang Kong with chilli	Thai Style Baby Kai Lan with Oyster Sauce	
Thai Style Stir fry Broccoli with Three Jewels Mushrooms	Thai Style Mixed Vegetables Stir Fry	Thai Style Curry Vegetables	
Stir Fry Beansprout with Salt Fish and Scallions			
Soy & Eggs:			
Thai Style Hot & Spicy Tofu	Thai Style Egg Omelette	Thai Style Chye Poh Tofu	
Thai Style Tofu with Spicy Plum Sauce	Thai Style Tofu with Spicy Bean Paste & Minced Mushrooms	Thai Style Steam Tofu with Lime & Garlic	
Thai Style Stir fry Eggs with Tomatoes	Thai Style Golden Tofu with Mango Sauce *DF		
Soup:			
Thai Style Beef Balls Soup with Chinese Parsley	Thai Style Salted Vegetables & Tofu Soup	Thai Style Seafood Tom Yam Soup	
Thai Style Corn & Beef Soup			
Poultry and Meat			
Please select 1 item			
Thai Style Beef Stew	Thai Style Green Curry Beef	Thai Style Green Curry Chicken	
Thai Style Chicken with Garlic Chilli *DF	Thai Style Fried Chicken with Spices *DF	Thai Style Stir fry Chicken with Basil, Krapow	
Thai Style Stir fry Beef with Basil	Thai Style Black Pepper beef	Thai Style Braised Beef Brisket	

Choose a maximum of 2 items with ***DF** (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Stuff Chicken Wings *DF	Thai Style Mango Chicken *DF	Thai Style Kai Yan Chicken
Thai Style Green Curry Roasted Duck	Thai Style Roasted Chicken with Sweet Garlic Chilli Sauce	Thai Style Red Curry Chicken
Famous Poached Chicken		

Dessert and Fruits

Please select 2 items

Dessert:

Thai Fresh Fruits Platter	Thai Assorted Kway	Thai Cold Cheng Thng
Thai colourful Agar Agar	Thai Taco	Thai Red Ruby In Coconut Milk
Longan & Rambutan in Sweet syrup	Thai Steam Tapioca with Coconut Milk	Thai Chilled Jackfruits & Sago in coconut Milk
Thai Selasi Jellies	Thai Style Mango Sticky Rice	Thai Style Mixed Pineapple
Thai Style Sea coconut & Nata De coco	Thai Style Baked Tapioca Kway	

Fruits:

Fresh fruits Platter	Fruits Kebab	
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Beverages (Complimentary Water will be provided)

Please select 2 items

Housemade Milk Tea (No Sugar)	Chilled Yuzu (Healthier Choice)	Chilled Lemon Tea (Healthier Choice)
Chilled Lemongrass Pandan (Healthier Choice)	Chilled Water chestnut (Healthier Choice)	Chilled Lime Drink (Healthier Choice)
Chilled Tropical Fruit Punch (Healthier Choice)	Hot Coffee (sugar & creamer separated)	Hot Tea (sugar & creamer separated)
Hot Ginger Tea	Hot Bluepea Flower Tea	Hot Pandan Lemongrass Tea

Details of Event (for Customer to fill in)

Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			



[Catering 801]
Theme Buffet
(Thai Cuisine) 1

\$15 per pax
MOQ 25 pax, Delivery \$45
MOQFD 40 pax

Pines Food Delight Pte Ltd
Email: sales@pinesfood.com.sg
Phone: 69574566

*may be subjected to GST

Choose a maximum of 2 items with ***DF** (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



[Catering 802] Theme Buffet (Thai Cuisine) 2

\$20 per pax
MOQ 20 pax, Delivery \$45
MOQFD 30 pax

Email:
Phone:

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sales@pinesfood.com.sg
69574566

*may be subjected to GST

Choose a maximum of 2 items with ***DF** (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)			
Please select 2 items			
Rice:			
	Chiang Mai Thai Fried Mixed Brown Rice	Tom Yam Seafood Fried Mixed Brown Rice Beehoon	Thai Style Lemongrass Olive Vegetables Fried Mixed Brown Rice
	Pataya Fried Mixed Brown Rice with Eggs & Chicken	Thai Style Pineapple Fried Mixed Brown Rice served with chicken floss, eggs & chopped Cilantro	Thai Style Fried Mixed Brown Rice with salted fish & lime
	Thai Style Fried Mixed Brown Rice with crispy silver fish *DF	Steam Mixed Brown Rice with Pandan and Ginger	Steam Coconut and Bluepea Flower Mixed Brown Rice
Noodles: (Vegetarian option available upon request)			
	Thai Style Brown Rice Beehoon Soup	Thai Style Fried Wholemeal Noodle	Thai Style Brown Rice Kway Teow Soup
	Thai Style Fried Tanghoon	Pad Thai Brown Rice Kway Teow	Pad See Ew with Chicken
	Bird's Eye Chilli Fried Kway Teow with Mince Chicken	Beef Boat Noodles	Thai Fish Ball Noodle Soup

Appetiser			
Please select 2 items			
Salad:			
	Thai Style Green Papaya Salad	Thai Style Pomelo Salad	Thai Style Mango & Prawn Salad with Vermicelli
	Thai Style Green Mango Salad	Thai Style Fine Vermicelli & Beef Salad	Thai Style Spicy Beef Salad
	Mixed Fruit Rojak with Thai Sauce		
Starter:			
	Thai Style Steam Jasmine Dumpling	Thai Style Rice Cracker with Dips *DF	Thai Style Baked Honey Chicken Ball
	Thai Style Roasted Sugared Cashew nuts	Prawn & Chestnut Nugget *DF	Grilled Mini Meat Skewers in Sweet Soy Sauce
	Vegetarian Rice Paper Rolls with Mango Salad	Baked Thai Style Chilli Fish Cake Served with Sweet Chilli Sauce	Steam Assorted Dim Sums
	Sugar Cane Prawn *DF	Crispy Wantons *DF	Grilled Mini Chicken Ball Skewers
	Thai Prawn Cakes *DF		



**[Catering 802]
Theme Buffet
(Thai Cuisine) 2**

\$20 per pax
MOQ 20 pax, Delivery \$45
MOQFD 30 pax

Email:
Phone:

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69574566

*may be subjected to GST

Choose a maximum of 2 items with ***DF** (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Vegetable, Egg, Soy and Soup					
Please select 2 items					
Vegetables: (Vegetarian option available upon request)					
	Thai Style Stir fry Lettuce Garnish with Fried Shallot		Thai Style Vegetable in Coconut Milk		Thai Style Stir fry Cabbage with Salted Fish
	Thai Style Baby Kai Lan with Salted Fish		Thai Style Seasonal Greens with Oyster Sauce		Thai Style Spicy Tofu with minced Mushroom
	Thai Style Sambal Emperor Vegetables		Thai style Stir fry Kang Kong with chilli		Thai Style Baby Kai Lan with Oyster Sauce
	Thai Style Stir fry Broccoli with Three Jewels Mushrooms		Thai Style Mixed Vegetables		Thai Style Curry Vegetables
	Stir Fry Beansprout with Salt Fish and Scallions				
Soy & Eggs:					
	Thai Style Hot & Spicy Tofu		Thai Style Egg Omelette		Thai Style Chye Poh Tofu
	Thai Style Tofu with Spicy Plum Sauce		Thai Style Tofu with Spicy Bean Paste & Minced Mushrooms		Thai Style Steam Tofu with Lime & Garlic
	Thai Style Stir fry Eggs with Tomatoes		Thai Style Golden Tofu with Mango Sauce *DF		
Soup:					
	Thai Style Beef Balls Soup with Chinese Parsley		Thai Style Salted Vegetables & Tofu Soup		Thai Style Seafood Tom Yam Soup
	Thai Style Corn & Beef Soup				

Poultry and Meat			
Please select 1 item			
Thai Style Beef Stew	Thai Style Green Curry Beef	Thai Style Green Curry Chicken	
Thai Style Chicken with Garlic Chilli *DF	Thai Style Fried Chicken with Spices *DF	Thai Style Stir fry Chicken with Basil, Krapow	
Thai Style Stir fry Beef with Basil	Thai Style Black Pepper beef	Thai Style Braised Beef Brisket	
Stuff Chicken Wings *DF	Thai Style Mango Chicken *DF	Thai Style Kai Yan Chicken	



[Catering 802] Theme Buffet (Thai Cuisine) 2

\$20 per pax
MOQ 20 pax, Delivery \$45
MOQFD 30 pax

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Choose a maximum of 2 items with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Thai Style Green Curry Roasted Duck	Thai Style Roasted Chicken with Sweet Garlic Chilli Sauce	Thai Style Red Curry Chicken
Famous Poached Chicken	Marinated BBQ Chicken	

Fish and Seafood			
Please select 1 item			
Thai Style Fried Fish Cake *DF	Thai Style Red Curry Prawns	Thai Style Seafood Otak Otak	
Thai Style Baked Fish with Sweet Black Sauce	Thai Style Mussels with basils in Coconut sauce	Thai Style Stir fry Fishmaw with Eggs	
Thai Style Steam Squids with Garlic	Thai Prawn Cake served with Sweet chilli *DF	Thai Style Cereal Prawn with Chicken Floss *DF	
Thai Style Fish Fritter *DF	Thai Style Prawn in Oyster Sauce	Thai Style Mango Fish *DF	
Thai Style Baked Fish with Tom Yam Sauce	Thai Style Steam Fish with Sour Plum	Thai Style Steam Prawn with ginger & lime	
Thai Style Pineapple Shrimp curry	Thai Style Prawns with Salted Egg *DF	Thai Style Sambal Prawns	
Thai Style BBQ Squids			

Dessert and Fruits			
Please select 2 items			
Dessert:			
Thai Fresh Fruits Platter	Thai Assorted Kway	Thai Cold Cheng Thng	
Thai colourful Agar Agar	Thai Taco	Thai Red Ruby In Coconut Milk	
Thai Pearl Sago with Palm Sugar & Jackfruits	Thai Steam Tapioca with Coconut Milk	Thai Chilled Jackfruits & Sago in coconut Milk	
Thai Selasi Jellies	Thai Style Mango Sticky Rice	Thai Style Mixed Pineapple	
Thai Style Sea coconut & Nata De coco	Longan & Rambutan in Sweet syrup	Thai Style Baked Tapioca Kway	
Mini Pancakes with Coconut Custard	Patongo with Kaya *DF (Doughsticks with Pandan Dip)	Sweet Stuffed Buns	
Fruits:			
Fresh fruits Platter	Fruits Kebab		



**[Catering 802]
Theme Buffet
(Thai Cuisine) 2**

\$20 per pax
MOQ 20 pax, Delivery \$45
MOQFD 30 pax

Email:
Phone:

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sales@pinesfood.com.sg
69574566

*may be subjected to GST

Choose a maximum of 2 items with ***DF** (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Beverages (Complimentary Water will be provided)			
Please select 2 items			
<input type="checkbox"/>	Housemade Milk Tea (No Sugar)	<input type="checkbox"/>	Chilled Lime Drink (Healthier Choice)
<input type="checkbox"/>	Chilled Lemongrass Pandan (Healthier Choice)	<input type="checkbox"/>	Chilled Water chestnut (Healthier Choice)
<input type="checkbox"/>	Chilled Tropical Fruit Punch (Healthier Choice)	<input type="checkbox"/>	Hot Coffee (sugar & creamer separated)
<input type="checkbox"/>	Hot Ginger Tea	<input type="checkbox"/>	Hot Bluepea Flower Tea
<input type="checkbox"/>		<input type="checkbox"/>	Chilled Lemon Tea (Healthier Choice)
<input type="checkbox"/>		<input type="checkbox"/>	Chilled Homemade Barley
<input type="checkbox"/>		<input type="checkbox"/>	Hot Tea (sugar & creamer separated)
<input type="checkbox"/>		<input type="checkbox"/>	Hot Pandan Lemongrass Tea

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	

Choose a maximum of 2 items with ***DF** (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)			
Please select 2 items			
Rice:			
Chiang Mai Thai Fried Mixed Brown Rice	Tom Yam Seafood Fried Mixed Brown Rice Beehoon	Thai Style Lemongrass Olive Vegetables Fried Mixed Brown Rice	
Pataya Fried Mixed Brown Rice with Eggs & Chicken	Thai Style Pineapple Fried Mixed Brown Rice served with chicken floss, eggs & chopped Cilantro	Thai Style Fried Mixed Brown Rice with salted fish & lime	
Thai Style Fried Mixed Brown Rice with crispy silver fish *DF	Steam Mixed Brown Rice with Pandan and Ginger	Steam Coconut and Bluepea Flower Mixed Brown Rice	
Thai Style Seafood Congee			
Noodles: (Vegetarian option available upon request)			
Thai Style Brown Rice Beehoon Soup	Thai Style Fried Wholemeal Noodle	Thai Style Brown Rice Kway Teow Soup	
Thai Style Fried Tanghoon	Pad Thai Brown Rice Kway Teow	Pad See Ew with Chicken	
Bird's Eye Chilli Fried Kway Teow with Mince Chicken	Beef Boat Noodles	Thai Fish Ball Noodle Soup	
Spinach Wonton Noodles			

Appetiser			
Please select 2 items			
Salad:			
Thai Style Green Papaya Salad	Thai Style Pomelo Salad	Thai Style Mango & Prawn Salad with Vermicelli	
Thai Style Green Mango Salad	Thai Style Fine Vermicelli & Beef Salad	Thai Style Spicy Beef Salad	
Mixed Fruit Rojak with Thai Sauce			
Starter:			
Thai Style Steam Jasmine Dumpling	Thai Style Rice Cracker with Dips *DF	Thai Style Baked Honey Chicken Ball	

Choose a maximum of 2 items with ***DF** (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Thai Style Roasted Sugared Cashew nuts	Prawn & Chestnut Nugget *DF	Grilled Mini Meat Skewers in Sweet Soy Sauce
Vegetarian Rice Paper Rolls with Mango Salad	Baked Thai Style Chilli Fish Cake Served with Sweet Chilli Sauce	Steam Assorted Dim Sums
Sugar Cane Prawn *DF	Crispy Wantons *DF	Grilled Mini Chicken Ball Skewers
Thai Prawn Cakes *DF	Otah Otah in Pandan Box	Beef Lollipop

Vegetable, Egg, Soy and Soup

Please select 2 items

Vegetables: (Vegetarian option available upon request)

Thai Style Stir fry Lettuce Garnish with Fried Shallot	Thai Style Vegetable in Coconut Milk	Thai Style Stir fry Cabbage with Salted Fish
Thai Style Baby Kai Lan with Salted Fish	Thai Style Seasonal Greens with Oyster Sauce	Thai Style Spicy Tofu with minced Mushroom
Thai Style Sambal Emperor Vegetables	Thai style Stir fry Kang Kong with chilli	Thai Style Baby Kai Lan with Oyster Sauce
Thai Style Stir fry Broccoli with Three Jewels Mushrooms	Thai Style Mixed Vegetables	Thai Style Curry Vegetables
Stir Fry Beansprout with Salt Fish and Scallions		

Soy & Eggs:

Thai Style Hot & Spicy Tofu	Thai Style Egg Omelette	Thai Style Chye Poh Tofu
Thai Style Tofu with Spicy Plum Sauce	Thai Style Tofu with Spicy Bean Paste & Minced Mushrooms	Thai Style Steam Tofu with Lime & Garlic
Thai Style Stir fry Eggs with Tomatoes	Thai Style Golden Tofu with Mango Sauce *DF	Stir Fry Beansprout with Salt Fish and Scallions
Chef's Special Tofu with Seafood Chilli Sauce		

Soup:

Thai Style Beef Balls Soup with Chinese Parsley	Thai Style Salted Vegetables & Tofu Soup	Thai Style Seafood Tom Yam Soup
Thai Style Corn & Beef Soup	Thai Fish Maw Soup	Thick Crab meat and Vermicelli Soup

Poultry and Meat

Choose a maximum of 2 items with ***DF** (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Please select 2 items			
	Thai Style Beef Stew	Thai Style Green Curry Beef	Thai Style Green Curry Chicken
	Thai Style Chicken with Garlic Chilli *DF	Thai Style Fried Chicken with Spices *DF	Thai Style Stir fry Chicken with Basil
	Thai Style Stir fry Beef with Basil	Thai Style Black Pepper beef	Thai Style Braised Beef Brisket
	Thai Style Beef with Basils	Thai Style Mango Chicken *DF	Thai Style Kai Yan Chicken
	Thai Style Green Curry Roasted Duck	Thai Style Roasted Chicken with Sweet Garlic Chilli Sauce	Thai Style Red Curry Chicken
	Famous Poached Chicken	Marinated BBQ Chicken	

Fish and Seafood			
Please select 2 items			
	Thai Style Stir fry Prawns with Lemongrass	Thai Style Fish with Asian Slaw *DF	Thai Style Baked Fish with Tom Yam Sauce
	Thai Style Fried Fish Cake *DF	Thai Style Curry Prawns	Thai Style Seafood Otak Otak
	Thai Style Baked Fish with Sweet Black Sauce	Thai Style Mussels with basils in Coconut sauce	Thai Style Stir fry Fishmaw with Eggs
	Thai Style Steam Squids with Garlic	Thai Prawn Cake served with Sweet chilli *DF	Thai Style Cereal Prawn with Chicken Floss *DF
	Thai Style Fish Fritter *DF	Thai Style Prawn in Oyster Sauce	Thai Style Mango Fish *DF
	Thai Style Baked Fish with Tom Yam Sauce	Thai Style Steam Fish with Sour Plum	Thai Style Steam Prawn with ginger & lime
	Thai Style Pineapple Shrimp curry	Thai Style Prawns with Salted Egg *DF	Thai Style Sambal Prawns
	Thai Style BBQ Squids	Dancing Fish with Mango Slaw and Sweet Chilli *DF	Pan Fried Prawn Pancake Omelette

Dessert and Fruits	
Please select 2 items	
Dessert:	



[Catering 803] Theme Buffet (Thai Cuisine) 3

\$25 per pax
MOQ 20 pax, Delivery \$45
MOQFD 25 pax

Pines Food Delight Pte Ltd
Email: sales@pinesfood.com.sg
Phone: 69574566

*may be subjected to GST

Choose a maximum of 2 items with ***DF** (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Thai Fresh Fruits Platter	Thai Assorted Kway	Thai Cold Cheng Thng
Thai colourful Agar Agar	Thai Taco	Thai Red Ruby In Coconut Milk
Thai Pearl Sago with Palm Sugar & Jackfruits	Thai Steam Tapioca with Coconut Milk	Thai Chilled Jackfruits & Sago in coconut Milk
Thai Selasi Jellies	Thai Style Mango Sticky Rice	Thai Style Mixed Pineapple
Thai Style Sea coconut & Nata De coco	Longan & Rambutan in Sweet syrup	Thai Style Baked Tapioca Kway
Mini Pancakes with Coconut Custard	Patongo with Kaya *DF (Doughsticks with Pandan Dip)	Sweet Stuffed Buns
Cheng Tng	Chilled Aloe Vera and Longan Punch	
Fruits:		
Fresh fruits Platter	Fruits Kebab	

Beverages (Complimentary Water will be provided)

Please select 2 items

Housemade Milk Tea (No Sugar)	Chilled Yuzu drink (Healthier Choice)	Chilled Lemon Tea (Healthier Choice)
Chilled Lemongrass Pandan (Healthier Choice)	Chilled Water chestnut (Healthier Choice)	Chilled Lime Drink (Healthier Choice)
Chilled Tropical Fruit Punch (Healthier Choice)	Hot Coffee (sugar & creamer separated)	Hot Tea (sugar & creamer separated)
Hot Ginger Tea	Hot Bluepea Flower Tea	Hot Pandan Lemongrass Tea
Chilled Bluepea Lemonade	Chilled Pandan Juice	Chilled Chrysanthemum Tea

Details of Event (for Customer to fill in)

Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			

For Catering with Offshore Delivery

Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	



[Catering 803]
Theme Buffet
(Thai Cuisine) 3

\$25 per pax
MOQ 20 pax, Delivery \$45
MOQFD 25 pax

Email:
Phone:

Pines Food Delight Pte Ltd
sales@pinesfood.com.sg
69574566

*may be subjected to GST

Choose a maximum of 2 items with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Estimated travelling time:		Remarks:	
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Choose a maximum of 2 items with ***DF** (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)					
Please select 2 items					
Other Staples:					
	Kaya & Butter Wholemeal Toast		Wholemeal Waffles		Sandwich bar with salad
	Wholemeal Roti John with Sardine/Chicken		Chicken Ramly Burger with wholemeal bread Loaves		Wholemeal Thick French Toast with Kaya and Butter
	Fried Carrot Cake		Breakfast Bahn Mi		Sweet and Savoury Breakfast Jaffles with Wholemeal Bread
	Roti Jala with Curry Gravy		Roti Prata with Dhaal		
Rice:					
	Hainanese Chicken Mixed Brown Rice		Thai Pineapple Fried Mixed Brown Rice		Korean Kimchi Fried Mixed Brown Rice
	Dum Mixed Brown Basmati Rice Chicken Biryani		Mixed Brown Rice Nasi Goreng Istimewa		Mixed Brown Rice Chicken Congee with condiments *DF
	Mixed Brown Rice Nasi Lemak with condiments		Vegetarian Hakka Thunder Tea Mixed Brown Rice		Vegetarian Japanese Fried Mixed Brown Rice with Wild Mushrooms
	Mixed Brown Rice Nasi Bojaroi with Anchovies, Archar, Cucumber, Tomatoes *DF		Baked Mixed Brown Rice with Conpoy in Lotus leaf		
Noodles: (Vegetarian option available upon request)					
	Local Char Brown Rice Kway Teow		Penang Fried Brown Rice Kway Teow		Fried Hokkien Sotong Wholemeal Prawn Mee
	Brown Rice Mee Swa in Chicken Broth		Penang Wholemeal Prawn Noodle Soup		Ipoh Curry Brown Rice Mee Tai Mai
	Shanghainese Wholemeal Zha Jiang Mian		Handmade Seafood Wholemeal Jiao Zhi Mian		Wholemeal Mee Pok with Fishball (dry or soup)
	Chicken Wholegrain Macaroni Soup		Vegetarian Wholegrain Pasta Bologna		Vegetarian Curry Wholemeal Noodle
	Vegetarian Wholemeal Mee Goreng		Vegetarian Korean Kimchi Wholemeal Ramen		Vegetarian Brown Rice Kway Chap
	Brown Rice Laksa with boiled shrimps, boiled eggs, tapo, fish cake		Wholemeal Mee Rebus		Wholemeal Mee Soto
	Brown Rice Ipoh Hor Fun Soup		Penang Assam Brown Rice Laksa		Brown Rice Vermicelli Mee Siam with gravy

Choose a maximum of 2 items with ***DF** (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Wholemeal Prawn Mee Soup			
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Appetiser			
Please select 1 item			
Malay Rojak *DF	Exotic Fruit Rojak *DF	Vegetarian Fruit Rojak	
Gado Gado	Vegetable Fritter (veg) *DF	Grilled Vegetable Kebab (veg)	
Vegetarian Hot Pot with Mushrooms & Greens	Nonya Popiah *vegetarian option available	Nonya Kway Pie Tee *Vegetarian Option Available *DF	
Poached Kang Kong & Cuttlefish with special sauce	Rice Paper Roll with Nonya Archar	French Fries with Cheese Topping *DF	
Cocktail Samosa *DF	Japanese Brown Rice Sushi	Vietnamese Rice Paper Roll	
Salad Bar - over 15 varieties of greens salad bar in wagon	Chinese Salad : pickle jellyfish/potato salad/black fungus salad	BBQ stuffed Tapo with Bean sprouts, cucumber with rojak sauce	
Korean Pan Cake : seafood /egg/kimchi	Korean Rice Cake in Bean Sauce	Grilled Otak In Pandan Box	

Vegetable, Egg, Soy and Soup			
Please select 2 items			
Vegetables: (Vegetarian option available upon request)			
	Poached Hong Kong Vegetables with Oyster Sauce	Vegetables Rojak with Peanut Dressing	Salad Bar in wagon with three low fat dressings
	Stir fry Baby Kai Lan with Garlic	Kang Kong with Cuttlefish	Longtong with serounding
	Chinese Spinach Vegetables Soup	Vegetable Fritter *DF	Korean Vegetables Side Dishes
	Indian Style Assam Lady Finger, Tomatoes & Egg Plant	Chinese Cold Pickles selection	
Eggs:			
	Egg Omelette Station	Scrambled eggs	Poached Soft Boiled eggs
	Sunny side up	Oyster Egg Omelette	Thai Style Egg omelette
	Hokkien Egg Dumpling with Chives	Baked Frittata with tomato & portobello mushrooms	Taiwanese Oyster Egg Omelette
	Chicken Spinach Frittata	HK Style Tomato Egg Scramble	

Choose a maximum of 2 items with ***DF** (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Soy And Vegetables:

Hakka Yong Tauhu Soup	Cream of Portobello Mushrooms	Cream of Pumpkin Soup
Kembing Soup	Vegetarian Minestrone Soup	Szechuan hot & sour soup
Vegetarian Assam Soup Indonesian Style	Three Eggs & Chinese Spinach Soup	Thai Style Fried Tofu with Mango Sauce *DF
Steam Tofu with Gingko nuts & Goji Berries	Vegetarian Tofu with Assorted Sauces	Japanese Cold Tofu with three toppings
Firm Beancurd stuffed with minced chicken & vegetables	Javanese stuffed Tapo with seafood & waterchesnut *DF	Tauhu Goreng *DF
Seafood Tofu Cake *DF		

Poultry and Meat

Please select 1 item

Poached Yu Lan Chicken	Local Style BBQ chicken wings	Mexican Chicken Kebab
Mongolian Lamb Stick	Mongolian Chicken Stick	Ayam Bakar
Salted Baked Chicken	Roasted Leg of Lamb	Fried Shrimp Paste Chicken *DF
Roti Jala with Chicken Curry	Japanese Yakitori Chicken	Japanese Karaage Chicken *DF
Peking Duck Crepe	Shanghainese Duck Crepe	Ayam goreng Berempah *DF
Taiwanese Fried Shilin Chicken *DF	Korean Bulgogi Beef/ chicken with onions	Grilled Lamb cutlet with Rosemary & Garlic
Braised Duck with Yam, lettuce, Chinese parsley in soft lotus bun	Wholemeal Fajitas chicken Wrap served with guacamole & sour cream	Wholemeal Fajitas Wrap with marinated chicken served with hot salsa & sour cream

Fish and Seafood

Please select 1 item

Grilled Sambal Stingray	Grilled Sambal Squids	Grilled Sambal Prawns
Korean Grilled Saba Fish	Prawn Fritter *DF	Grilled Prawn Kebab
Golden Calamari *DF	Baked Scallop with cheese	Yam & Scallop ingot *DF
Prawn Bawang *DF	Curry Fishhead in Claypot	Japanese Fried shishamo fish *DF

Choose a maximum of 2 items with ***DF** (Deep Fried) for this menu
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Fresh Fruits can be selected to substitute any 1 item

Salt & Pepper Squids *DF	Thai Style BBQ Squids	BBQ squids with honey & lime
Baked Mussels with cheese	Fish & Chips *DF	Nonya Prawn Ball *DF
Steamed Mussels with Tomatoes & Garlic		

Dessert and Fruits

Please select 2 items

Whole Fruits Basket (banana, grapes, plums, mini mandarin oranges, mini apple etc.)	Local Fruits: Jackfruits, Jambu, Guava, Star Fruits, Longan *seasonal	Cut Fruits: Watermelon, pineapple, papaya, honeydew, rock melon
Iced Kachang (less sweet)	Old style Iced Balls (less sweet)	Chendol (less sweet)
Wholemeal Waffle with Toppings	Wholemeal Durian Pan Cake	Thai Crepe
Peanut Pan Cake	Ya boling (less sweet)	Almond Cream with Dumplings
Cheng Thng (hot or cold) (less sweet)	Iced Jelly with soursop (less sweet)	Iced jelly with cocktail fruits (less sweet)
Wholemeal Belgium Crepe with Nutella & Banana	Wholemeal Szechuan Red Bean Pan Cake	Korean Persimmon, cinnamon & Red Date Punch
Philippines Halo Halo (less sweet)	Thai Red Ruby with coconut milk (less sweet)	Goreng Pisang / sweet potato *DF
Sweet Potato & Ginger Soup (less sweet)	Brown Rice Peanut & Red Bean Sweet porridge (less sweet)	Diced Fresh Fruits in Champagne glasses
Kachang Puteh	Peanut Muah Chee	Churros with chocolate dip *DF
Yellow Millet Ba Bao sweet porridge with red date, longan (less sweet)		

Beverages (Complimentary Water will be provided)

Please select 2 items

Hot/Cold soya bean (Healthier Choice)	Old style pineapple Drinks (less sweet)	local Tea Kosong/C (less sweet)
Tea Halia (ginger) (less sweet)	Homemade Cold Chrysanthemum Tea (less sweet)	Local Kopi Kosong/C (less sweet)



**[Catering 804]
Theme Buffet
(Hawker Fare) 1**

\$15 per pax
MOQ 25 pax, Delivery \$45
MOQFD 40 pax

Email:
Phone:

Pines Food Delight Pte Ltd
sales@pinesfood.com.sg
69574566

*may be subjected to GST

Choose a maximum of 2 items with *DF (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Hot Masala Chai	Chilled Chin Chow (less sweet)	Chilled Lemon Tea (Healthier Choice)
Korean Cold Barley Tea (no sugar)	Chilled Grape Fruit Pomelo (Healthier Choice)	Tea Tarik (less sweet)
Hot Flower Tea (osmanthus, jasmine, rose, lavender, chrysanthemum *choose two types) (no sugar)	Chilled Passion Fruit (Healthier Choice)	Thai Milk Tea (Healthier choice)
Chilled Lemongrass Pandan (Healthier Choice)		

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



**[Catering 805]
Theme Buffet
(Hawker Fare) 2**

\$20 per pax
MOQ 20 pax, Delivery \$45
MOQFD 30 pax

Email:
Phone:

Pines Food Delight Pte Ltd
sales@pinesfood.com.sg
69574566

*may be subjected to GST

Choose a maximum of 2 items with ***DF** (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)			
Please select 2 items			
Other Staples:			
	Kaya & Butter Wholemeal Toast	Wholemeal Waffles	Sandwich bar with salad
	Wholemeal Roti John with Sardine/Chicken	Wholemeal Ramly Burger	French Toast
	Assorted satay with rice cake	Yakitori Station : chicken/Unagi/chikuwa/ mushrooms etc	Tapas Station (three varieties)
	Melted wholegrain Sandwich station: tuna/ chicken ham/salmon/ cheese/greens	Japanese Shabu Shabu : beef/salmon/vegetable ball /Japanese fish cake/leek/ lettuce/white cabbage/ mushrooms	Roti Prata with Vegetarian Dhaal Curry
	Roti Jala with Curry Gravy	Szechuan Mala Pot	Korean Army Stew
	Vegetarian Wholemeal Portobello Mushroom Burger/Tofu Burger	Vietnamese Banh Mi with lemongrass chicken/ chicken spam	Vietnamese Pho (beef/ chicken)
	Vegetarian Sushi Station	Dhosai with Vegetarian condiments	Sweet and Savoury Breakfast Jaffles with Wholemeal Bread
	Fried Carrot Cake	Breakfast Bahn Mi	Roti Prata with Dhaal
Rice:			
	Hainanese Chicken Mixed Brown Rice	Thai Pineapple Fried Mixed Brown Rice	Korean Kimchi Fried Mixed Brown Rice
	Dum Mixed Brown Basmati Rice Chicken Biryani	Mixed Brown Rice Nasi Goreng Istimewa	Mixed Brown Rice Chicken Congee with condiments *DF
	Mixed Brown Rice Nasi Lemak with condiments	Vegetarian Hakka Thunder Tea Mixed Brown Rice	Vegetarian Japanese Fried Mixed Brown Rice with Wild Mushrooms
	Mixed Brown Rice Nasi Bojaroi with Anchovies, Archar, Cucumber, Tomatoes *DF	Baked Mixed Brown Rice with Conpoy in Lotus leaf	
Noodles: (Vegetarian option available upon request)			
	Local Char Brown Rice Kway Teow	Penang Fried Brown Rice Kway Teow	Fried Hokkien Sotong Wholemeal Prawn Mee

Choose a maximum of 2 items with ***DF** (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Brown Rice Mee Swa in Chicken Broth	Penang Wholemeal Prawn Noodle Soup	Ipoh Curry Brown Rice Mee Tai Mai
Shanghainese Wholemeal Zha Jiang Mian	Handmade Seafood Wholemeal Jiao Zhi Mian	Wholemeal Mee Pok with Fishball (dry or soup)
Chicken Wholegrain Macaroni Soup	Vegetarian Wholegrain Pasta Bologna	Vegetarian Curry Wholemeal Noodle
Vegetarian Wholemeal Mee Goreng	Vegetarian Korean Kimchi Wholemeal Ramen	Vegetarian Brown Rice Kway Chap
Brown Rice Laksa with boiled shrimps, boiled eggs, tapo, fish cake	Wholemeal Mee Rebus	Wholemeal Mee Soto
Brown Rice Ipoh Hor Fun Soup	Penang Assam Brown Rice Laksa	Brown Rice Vermicelli Mee Siam with gravy
Wholemeal Prawn Mee Soup		

Appetiser			
Please select 2 items			
Malay Rojak *DF	Exotic Fruit Rojak *DF	Vegetarian Fruit Rojak	
Gado Gado	Vegetable Fritter (veg) *DF	Grilled Vegetable Kebab (veg)	
Vegetarian Hot Pot with Mushrooms & Greens	Nonya Popiah *vegetarian option available	Nonya Kway Pie Tee *Vegetarian Option Available *DF	
Poached Kang Kong & Cuttlefish with special sauce	Rice Paper Roll with Nonya Archar	French Fries with Cheese Topping *DF	
Cocktail Samosa *DF	Japanese Brown Rice Sushi	Vietnamese Rice Paper Roll	
Salad Bar - over 20 varieties of greens salad bar in wagon	Chinese Salad : pickle jellyfish/potato salad/black fungus salad	BBQ stuffed Tapo with Bean sprouts, cucumber with rojak sauce	
Korean Pan Cake : seafood /egg/kimchi	Korean Rice Cake in Bean Sauce	Grilled Otak In Pandan Box	
Vietnamese Rice Paper with Mango Prawn	Beef Lollipop served with dip	Japanese Takoyaki Balls	

Vegetable, Egg, Soy and Soup	
Please select 2 items	

Choose a maximum of 2 items with ***DF** (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Vegetables: (Vegetarian option available upon request)			
Poached Hong Kong Vegetables with Oyster Sauce	Vegetables Rojak with Peanut Dressing	Salad Bar in wagon with three low fat dressings	
Stir fry Baby Kai Lan with Garlic	Kang Kong with Cuttlefish	Longtong with serounding	
Chinese Spinach Vegetables Soup	Vegetable Fritter *DF	Korean Vegetables Side Dishes	
Indian Style Assam Lady Finger, Tomatoes & Egg Plant	Chinese Cold Pickles selection		
Eggs:			
Egg Omelette Station	Scrambled eggs	Poached Soft Boiled eggs	
Sunny side up	Oyster Egg Omelette	Thai Style Egg omelette	
Hokkien Egg Dumpling with Chives	Baked Frittata with tomato & portobello mushrooms	Taiwanese Oyster Egg Omelette	
Chicken Spinach Frittata	HK Style Tomato Egg Scramble		
Soy And Vegetables:			
Hakka Yong Tauhu Soup	Cream of Portobello Mushrooms	Cream of Pumpkin Soup	
Kembing Soup	Seafood Tofu Cake *DF	Szechuan hot & sour soup	
Vegetarian Assam Soup Indonesian Style	Three Eggs & Chinese Spinach Soup	Thai Style Fried Tofu with Mango Sauce *DF	
Steam Tofu with Gingko nuts & Goji Berries	Vegetarian Tofu with Assorted Sauces	Japanese Cold Tofu with three toppings	
Firm Beancurd stuffed with minced chicken & vegetables	Javanese stuffed Tapo with seafood & water chestnut *DF	Tauhu Goreng *DF	
Vegetarian Minestrone Soup			

Poultry and Meat			
Please select 1 item			
Poached Yu Lan Chicken	Local Style BBQ chicken wings	Mexican Chicken Kebab	
Mongolian Lamb Stick	Mongolian Chicken Stick	Ayam Bakar	
Salted Baked Chicken	Roasted Leg of Lamb	Fried Shrimp Paste Chicken *DF	

Choose a maximum of 2 items with ***DF** (Deep Fried) for this menu
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Fresh Fruits can be selected to substitute any 1 item

	Roti Jala with Chicken Curry	Japanese Yakitori Chicken	Japanese Karaage Chicken *DF
	Peking Duck Crepe	Shanghainese Duck Crepe	Ayam goreng Berempah *DF
	Taiwanese Fried Shilin Chicken *DF	Korean Bulgogi Beef/ chicken with onions	Grilled Lamb cutlet with Rosemary & Garlic
	Braised Duck with Yam, lettuce, Chinese parsley in soft lotus bun	Wholemeal Fajitas chicken Wrap served with guacamole & sour cream	Wholemeal Fajitas Wrap with marinated chicken served with hot salsa & sour cream

Fish and Seafood

Please select 2 items

	Grilled Sambal Stingray	Grilled Sambal Squids	Grilled Sambal Prawns
	Korean Grilled Saba Fish	Prawn Fritter *DF	Grilled Prawn Kebab
	Golden Calamari *DF	Baked Scallop with cheese	Yam & Scallop ingot *DF
	Prawn Bawang *DF	Curry Fishhead in Claypot	Japanese Fried shishamo fish *DF
	Salt & Pepper Squids *DF	Thai Style BBQ Squids	BBQ squids with honey & lime
	Baked Mussels with cheese	Fish & Chips *DF	Nonya Prawn Ball *DF
	Steamed Mussels with Tomatoes & Garlic		

Choose a maximum of 2 items with ***DF** (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Dessert and Fruits			
Please select 2 items			
Whole Fruits Basket (banana, grapes, plums, mini mandarin oranges, mini apple etc.)	Local Fruits: Jackfruits, Jambu, Guava, Star Fruits, Longan *seasonal	Cut Fruits: Watermelon, pineapple, papaya, honeydew, rock melon	
Iced Kachang (less sweet)	Old style Iced Balls (less sweet)	Chendol (less sweet)	
Wholemeal Waffle with Toppings	Wholemeal Durian Pan Cake	Thai Crepe	
Peanut Pan Cake	Ya boling (less sweet)	Almond Cream with Dumplings	
Cheng Thng (hot or cold) (less sweet)	Iced Jelly with soursop (less sweet)	Iced jelly with cocktail fruits (less sweet)	
Wholemeal Belgium Crepe with Nutella & Banana	Wholemeal Szechuan Red Bean Pan Cake	Korean Persimmon, cinnamon & Red Date Punch	
Philippines Halo Halo (less sweet)	Thai Red Ruby with coconut milk (less sweet)	Goreng Pisang/sweet potato *DF	
Sweet Potato & Ginger Soup (less sweet)	Brown Rice Peanut & Red Bean Sweet porridge (less sweet)	Diced Fresh Fruits in Champagne glasses	
Kachang Puteh	Peanut Muah Chee	Churros with chocolate dip *DF	
Yellow Millet Ba Bao sweet porridge with red date, longan (less sweet)			

Beverages (Complimentary Water will be provided)			
Please select 2 items			
Hot/Cold soya bean (Healthier Choice)	Homemade Cold Chrysanthemum Tea (less sweet)	Korean Cold Barley Tea (no sugar)	
Tea Halia (ginger) (less sweet)	Chilled Chin Chow (less sweet)	Hot Flower Tea (osmanthus, jasmine, rose, lavender, chrysanthemum *choose two types) (no sugar)	
Hot Masala Chai	local Tea Kosong/C (less sweet)	Chilled Lemongrass Pandan (Healthier Choice)	
Old style pineapple Drinks (less sweet)	Local Kopi Kosong/C (less sweet)	Chilled Grape Fruit Pomelo (Healthier Choice)	



**[Catering 805]
Theme Buffet
(Hawker Fare) 2**

\$20 per pax
MOQ 20 pax, Delivery \$45
MOQFD 30 pax

Email:
Phone:

Pines Food Delight Pte Ltd
sales@pinesfood.com.sg
69574566

*may be subjected to GST

Choose a maximum of 2 items with ***DF** (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Thai Milk Tea (Healthier choice)	Iced Lemon Tea (Healthier)	Tea Tarik (less sweet)
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Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	

Choose a maximum of 2 items with ***DF** (Deep Fried) for this menu
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)			
Please select 2 items			
Other Staples:			
	Kaya & Butter Wholemeal Toast	Wholemeal Waffles	Sandwich bar with salad
	Wholemeal Roti John with Sardine/Chicken	Wholemeal Ramly Burger	French Toast
	Assorted satay with rice cake	Yakitori Station : chicken/chikuwa/ mushrooms etc	Tapas Station (three varieties)
	Melted wholegrain Sandwich station: tuna/ chicken ham/salmon/cheese/ greens	Japanese Shabu Shabu : beef/ salmon/vegetable ball/Japanese fish cake/leek/lettuce/white cabbage/mushrooms	Roti Prata with Vegetarian Dhaal Curry
	Roti Jala with Curry Gravy	Szechuan Mala Pot	Korean Army Stew
	Vegetarian Wholemeal Portobello Mushroom Burger/Tofu Burger	Vietnamese Banh Mi with lemongrass chicken/chicken spam	Vietnamese Pho (beef/chicken)
	Vegetarian Sushi Station	Dhosai with Vegetarian condiments	Sweet and Savoury Breakfast Jaffles with Wholemeal Bread
	Fried Carrot Cake	Breakfast Bahn Mi	Candy Popiah
Rice:			
	Hainanese Chicken Mixed Brown Rice	Mixed Brown Rice Nasi Bojaroi with Anchovies, Archar, Cucumber, Tomatoes *DF	Thai Pineapple Fried Mixed Brown Rice
	Dum Mixed Brown Basmati Rice Chicken Biryani	Spanish Baked Mixed Brown Rice with Seafood	Mixed Brown Rice Nasi Goreng Istimewa
	Korean Kimchi Fried Mixed Brown Rice	Mixed Brown Rice Chicken Congee with condiments *DF	Seafood Mixed Brown Rice Porridge with Tomatoes & Seaweed
	Mixed Brown Rice Nasi Lemak with condiments	Vegetarian Hakka Thunder Tea Mixed Brown Rice	Vegetarian Japanese Fried Brown Mixed Rice with Wild Mushrooms

Choose a maximum of 2 items with ***DF** (Deep Fried) for this menu
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	Teochew Promfret Mixed Brown Rice Porridge	Mixed Baked Brown Rice with Conpoy in Lotus leaf	
Noodles: (Vegetarian option available upon request)			
	Local Char Brown Rice Kway Teow	Penang Fried Brown Rice Kway Teow	Fried Hokkien Sotong Wholemeal Prawn Mee
	Brown Rice Vermicelli Mee Siam with gravy	Brown Rice Laksa with boiled shrimps , boiled eggs, tapo, fish cake	Wholemeal Mee Rebus
	Wholemeal Mee Soto	Wholemeal Prawn Mee Soup	Brown Rice Mee Swa in Chicken Broth
	Brown Rice Ipoh Hor Fun Soup	Penang Assam Brown Rice Laksa	Penang Wholemeal Prawn Noodle Soup
	Ipoh Curry Brown Rice Mee Tai Mai	Shanghainese Wholemeal Zha Jiang Mian	Handmade Seafood Wholemeal Jiao Zhi Mian
	Wholemeal Mee Pok with Fishball (dry or soup)	Pasta two ways	Chicken Wholegrain Macaroni Soup
	Vegetarian Wholegrain Pasta Bologna	Vegetarian Curry Wholemeal Noodle	Vegetarian Wholemeal Mee Goreng
	Vegetarian Korean Kimchi Wholemeal Ramen	Vegetarian Brown Rice Kway Chap	

Appetiser			
Please select 2 items			
	Malay Rojak *DF	Exotic Fruit Rojak *DF	Vegetarian Fruit Rojak
	Gado Gado	Vegetable Fritter (veg) *DF	Grilled Vegetable Kebab (veg)
	Vegetarian Hot Pot with Mushrooms & Greens	Nonya Popiah *vegetarian option available	Nonya Kway Pie Tee *Vegetarian Option Available *DF
	Poached Kang Kong & Cuttlefish with special sauce	Rice Paper Roll with Nonya Archar	French Fries with Cheese Topping *DF
	Cocktail Samosa *DF	Japanese Brown Rice Sushi	Vietnamese Rice Paper Roll
	Salad Bar - over 20 varieties of greens salad bar in wagon	Chinese Salad : pickle jellyfish/potato salad/ black fungus salad	BBQ stuffed Tapo with Bean sprouts, cucumber with rojak sauce

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Korean Pan Cake : seafood/ egg/kimchi	Korean Rice Cake in Bean Sauce	Grilled Otak In Pandan Box
Vietnamese Rice Paper with Mango Prawn	Beef Lollipop served with dip	Japanese Takoyaki Balls

Vegetable, Egg, Soy and Soup

Please select 2 items

Vegetables: (Vegetarian option available upon request)

Poached Hong Kong Vegetables with Oyster Sauce	Stir fry Baby Kai Lan with Garlic	Kang Kong with Cuttlefish
Longtong with serounding	Vegetables Rojak with Peanut Dressing	Salad Bar in wagon with three low fat dressings
Chinese Spinach Vegetables Soup	Vegetable Fritter *DF	Korean Vegetables Side Dishes
Chinese Cold Pickles selection	Javanese Grilled Egg Plant with chilli	Indian Style Assam Lady Finger , Tomatoes & Egg Plant

Eggs:

Egg Omelette Station	Scrambled eggs	Poached Soft Boiled eggs
Sunny side up	Oyster Egg Omelette	Thai Style egg omelette
Taiwanese Oyster Egg Omelette	Hokkien Egg Dumpling with Chives	Baked Frittata with tomato & portobello mushrooms
Chicken Spinach Frittata	HK Style Tomato Egg Scramble	

Soy & Vegetables:

Hakka Yong Tauhu Soup	Three Eggs & Chinese Spinach Soup	Cream of Portobello Mushrooms
Cream of Pumpkin Soup	Kembing Soup	Vegetarian Minestrone Soup
Vegetarian Assam Soup Indonesian Style	Szechuan hot & sour soup	Tauhu Goreng *DF
Thai Style Fried Tofu with Mango Sauce *DF	Steam Tofu with Ginkgo nuts & Goji Berries	Vegetarian Tofu with Assorted Sauces
Seafood Tofu Cake *DF	Japanese Cold Tofu with three toppings	Firm Beancurd stuffed with minced chicken & vegetables
Javanese stuffed tapo with seafood & water chestnut *DF		

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Poultry and Meat			
Please select 2 items			
Poached Yu Lan Chicken	Local Style BBQ chicken wings	Mexican Chicken Kebab	
Mongolian Lamb Stick	Mongolian Chicken Stick	Taiwanese Fried Shilin Chicken *DF	
Ayam Bakar	Korean Bulgogi Beef/ chicken with onions	Chicken Burritos Wrap	
Wholemeal Fajitas chicken Wrap served with guacamole & sour cream	Wholemeal Fajitas Wrap with marinated chicken served with hot salsa & sour cream	Salted Baked Chicken	
Roasted Leg of Lamb	Grilled Lamb cutlet with Rosemary & Garlic	Fried Shrimp Paste Chicken *DF	
Roti Jala with Chicken Curry	Japanese Yakitori Chicken	Japanese Karaage Chicken *DF	
Peking Duck Crepe	Shanghainese Duck Crepe	Braised Duck with Yam, lettuce, Chinese parsley in soft lotus bun	
Ayam goreng Berempah *DF			

Fish and Seafood			
Please select 2 items			
Grilled Sambal Stingray	Grilled Sambal Squids	Grilled Sambal Prawns	
Korean Grilled Saba Fish	Japanese Tempura prawn *DF	Golden Sands Prawns *DF	
Prawn Fritter *DF	Grilled Prawn Kebab	Butter Soft Shell Crab *DF	
Penang Seafood Lok Lok	Golden Calamari *DF	Famous Curry Fish served with Toasted French Loaves	
Baked Scallop with cheese	Yam & Scallop ingot *DF	Prawn Bawang *DF	
Curry Fishhead in Claypot	Japanese Fried shishamo fish *DF	Salt & Pepper Squids *DF	
Thai Style BBQ Squids	BBQ squids with honey & lime	Steamed d Mussels with Tomatoes & Garlic	
Baked Mussels with cheese	Japanese Shabu shabu with seafood	Fish & Chips *DF	
Nonya Prawn Ball *DF			

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Dessert and Fruits					
Please select 2 items					
Fruits:					
	Whole Fruits Basket (banana, grapes, plums, mini mandarin oranges, mini apple etc)		Local Fruits ; Jackfruits, Jambu, Guava, Star Fruits, Longan *seasonal		Cut Fruits : Watermelon, pineapple, papaya, honeydew, rock melon
	Fresh Fruits Kebab		Diced Fresh Fruits in Champagne glasses		
Desserts:					
	Iced Kachang (less sweet)		Old style Iced Balls (less sweet)		Chendol (less sweet)
	Cheng Thng (hot or cold) (less sweet)		Iced Jelly with soursop (less sweet)		Iced jelly with cocktail fruits (less sweet)
	Wholemeal Belgium Crepe with Nutella & Banana		Wholemeal Waffle with Toppings		Wholemeal Durian Pan Cake
	Wholemeal Szechuan Red Bean Pan Cake		Korean Persimmon, cinnamon & Red Date Punch		Philippines Halo Halo (less sweet)
	Thai Red Ruby with coconut milk (less sweet)		Thai Crepe		Peanut Pan Cake
	Goreng Pisang/sweet potato *DF		Sweet Potato & Ginger Soup (less sweet)		Ya boling (less sweet)
	Yellow Millet Ba Bao sweet porridge with red date , longan (less sweet)		Brown Rice Peanut & Red Bean Sweet porridge (less sweet)		Almond Cream with Dumplings
	Kachang Puteh		Peanut Muah Chee		Churros with chocolate dip *DF

Beverages (Complimentary Water will be provided)			
Please select 2 items			
Hot/Cold soya bean (Healthier Choice)	Homemade Cold Chrysanthemum Tea (less sweet)	Korean Cold Barley Tea (no sugar)	
Tea Halia (ginger) (less sweet)	Chilled Chin Chow (less sweet)	Hot Flower Tea (osmanthus, jasmine, rose, lavender, chrysanthemum *choose two types) (no sugar)	
Hot Masala Chai	local Tea Kosong/C (less sweet)	Chilled Lemongrass Pandan (Healthier Choice)	



**[Catering 806]
Theme Buffet
(Hawker Fare) 3**

\$25 per pax
MOQ 20 pax, Delivery \$45
MOQFD 25 pax

Email:
Phone:

Pines Food Delight Pte Ltd
sales@pinesfood.com.sg
69574566

*may be subjected to GST

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Old style pineapple Drinks (less sweet)	Local Kopi Kosong/C (less sweet)	Chilled Grape Fruit Pomelo (Healthier Choice)
Tea Tarik (less sweet)	Chilled Passion Fruit (Healthier Choice)	Thai Milk Tea (Healthier choice)

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	