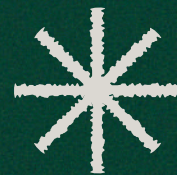
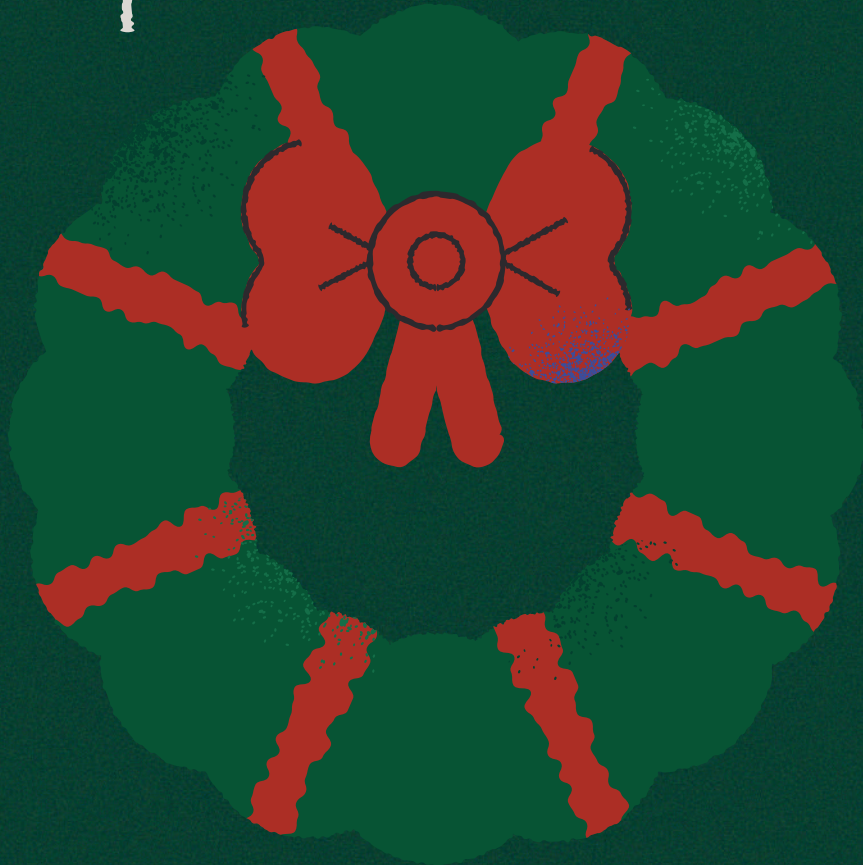


2025



Overview

Our buffet menus and pricings at a glance...

Questions?
WhatsApp us!



JOLLY Buffet Menu A

Minimum order of 50 pax
7 dishes + 1 beverage

\$22.00 PER PAX
\$23.98 WITH GST

HOLLY Buffet Menu B

Minimum order of 40 pax
9 dishes + 1 beverage

\$26.00 PER PAX
\$28.34 WITH GST

MERRY Buffet Menu C

Minimum order of 30 pax
9 dishes + 1 beverage

\$30.00 PER PAX
\$32.70 WITH GST

FROSTY Buffet Menu D

Minimum order of 30 pax
10 dishes + 1 beverage

\$35.00 PER PAX
\$38.15 WITH GST

JINGLY Tea Buffet

Minimum order of 60 pax
6 dishes + 1 beverage

\$18.00 PER PAX
\$19.42 WITH GST

Early Bird

Choose One

Your choice of one complimentary perk when you confirm your order before 11 December 2025!

Complimentary Cheese Platter

Perfect for sharing
and snacking.



COUPON
CODE **SAYCHEESE**

Complimentary Assorted Cheesecake

Includes New York, Oreo,
and Wild Blueberry
cheesecake.



COUPON
CODE **3CHEERSFORCHEESE**

Free Delivery



COUPON
CODE **JINGLEALLTHEWAY**

JOLLY BUFFET MENU A

Questions?
WhatsApp us!



Price	+GST	MOQ	No. of Items	Remarks
\$22.00 per pax	\$23.98 with GST	50 pax	8 items	Confirm your order before 11 Dec 2025 to enjoy Early Bird promos.



Louisiana Creole Chicken

Chicken simmered with tomato, cream, onion, capsicum, and Creole spices, finished with fresh tendrils.



Baked Fish Fillet with Garlic Butter

Baked dory fillet seasoned with Cajun spices, served with garlic butter and herbs.



Roasted Vegetables with Aromatic Herbs

Zucchini, eggplant, and cherry tomatoes roasted with paprika, chilli flakes, and mixed herbs.



Garden Vegetable Cajun Jambalaya

A hearty Cajun-style rice dish cooked with mixed peppers, onion, and aromatic spices in a rich tomato base.



Plant-based "Salmon Fish Fingers" (Vegan)

A twist on the classic, made with Plant-based ingredients for a flavourful, meat-free bite.



Baked Chicken Meatballs with Cranberry Sauce

Oven-baked chicken meatballs glazed with sweet and tangy cranberry sauce, infused with warm spices.



Assorted Swiss Roll

A trio of soft and fluffy Swiss rolls featuring lime and raisin, coffee, and strawberry flavours, each filled with smooth fresh cream.



Tropical Punch

A vibrant and refreshing blend of juicy pineapple, zesty orange, and sweet mango.

HOLLY BUFFET MENU B

Questions?
WhatsApp us!



Price	+GST	MOQ	No. of Items	Remarks
\$26.00 per pax	\$28.34 with GST	40 pax	10 items	Confirm your order before 11 Dec 2025 to enjoy Early Bird promos.



Tomato and Mozzarella Salad with Balsamic Vinaigrette

Juicy tomatoes and mozzarella tossed with basil and balsamic vinaigrette, topped with almond flakes.



Roasted Chicken with Creamy Mushroom Sage Gravy

Roasted chicken with mushroom cream gravy, sage, and cherry tomato.



Battered Fish with Yuzu Aioli

Crispy battered fish served with a tangy yuzu aioli and savoury black pepper sauce.



Potatoes au Gratin (Vegetarian)

Layers of potato baked with cream, mozzarella, parmesan, and herbs.



Loaded Creamed Corn

Creamed corn with onion, butter, and herbs, topped with turkey bacon and breadcrumbs.



Penne Rosa

Penne pasta cooked in a creamy pink sauce with herbs and parmesan.



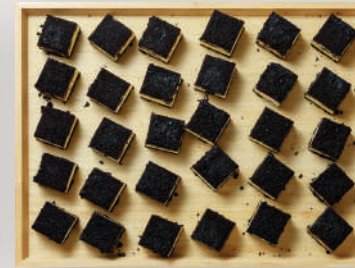
Grilled Chicken Chipolata with Mushroom Gravy

Grilled chicken chipolata served with savoury mushroom gravy.



Mozzarella Cheese Sticks

Crispy golden cheese sticks made with seasoned breadcrumbs and mozzarella.



Classic Oreo Cheesecake

A rich and creamy cheesecake layered with crushed Oreo biscuits and smooth vanilla filling.



Tropical Punch

A vibrant and refreshing blend of juicy pineapple, zesty orange, and sweet mango.

MERRY BUFFET MENU C

Questions?
WhatsApp us!



Price	+GST	MOQ	No. of Items	Remarks
\$30.00 per pax	\$32.70 with GST	30 pax	10 items	Confirm your order before 11 Dec 2025 to enjoy Early Bird promos.



Louisiana Creole Chicken

Chicken simmered with tomato, cream, onion, capsicum, and Creole spices, finished with fresh tendrils.



Salmon Fillet with Chile Con Queso Dip

Salmon served with a rich, spicy cheesy dip made with chili, garlic, and capsicum.



Signature Spanish Garlic Prawns

De-shelled prawns sautéed with garlic and spices and olive oil.



Potatoes au Gratin (Vegetarian)

Layers of potato baked with cream, mozzarella, parmesan, and herbs.



Loaded Creamed Corn

Creamed corn with onion, butter, and herbs, topped with turkey bacon and breadcrumbs.



Tortellini al Pomodoro

Cheese-filled tortellini tossed in a tomato basil sauce with herbs and olive oil.



Breaded Scallop Cake with Sweet Chilli Mayo Dip

Breaded scallop cakes fried to a crisp and served with a sweet chilli mayonnaise dip.



Tempura Lava Shrimp Ball

Crispy tempura-coated shrimp balls with a golden, crunchy exterior and savoury filling of shrimp.



Wild Blueberry Cheesecake

Creamy baked cheesecake layered with blueberry compote and buttery biscuit base.



Jolly Grapefruit & Pomelo Juice

A refreshing blend of tart grapefruit and sweet pomelo juice.

FROSTY BUFFET MENU D

Questions?
WhatsApp us!



Price	+GST	MOQ	No. of Items	Remarks
\$35.00 per pax	\$38.15 with GST	30 pax	11 items	Confirm your order before 11 Dec 2025 to enjoy Early Bird promos.



Roasted Chicken with Creamy Mushroom Sage Gravy

Roasted chicken with mushroom cream gravy, sage, and cherry tomato.



Yuzu Aioli Salmon

Pan-seared salmon with a light crust, topped with a creamy yuzu-infused Japanese mayonnaise.



Signature Spanish Garlic Prawns

De-shelled prawns sautéed with garlic and spices and olive oil.



English Beef Stew with Root Vegetables

Beef cubes simmered with root vegetables, tomato paste, herbs, and spices in a rich demi-glace broth.



Maple Glazed Carrot with Parsley and Toasted Sesame (Vegan)

Tender carrots glazed with maple syrup, finished with parsley and toasted sesame seeds.



Potatoes au Gratin (Vegetarian)

Layers of potato baked with cream, mozzarella, parmesan, and herbs.



Cajun-spiced Seafood Jambalaya

Seafood and vegetables cooked with rice and Cajun spices for a bold, flavourful one-pot dish.



Baked Chicken Meatballs with Cranberry Sauce

Oven-baked chicken meatballs glazed with sweet and tangy cranberry sauce, infused with warm spices.



Wild Blueberry Cheesecake

Creamy baked cheesecake layered with blueberry compote and buttery biscuit base.



Okinawa Black Sugar Logcake

Featuring Okinawa brown sugar mousse, Dulcey crèmeux, blood orange confit, with a rich cocoa glaze.

Jolly Grapefruit & Pomelo Juice

A refreshing blend of tart grapefruit and sweet pomelo juice.

JINGLY TEA BUFFET

Questions?
WhatsApp us!



Price	+GST	MOQ	No. of Items	Remarks
\$18.00 per pax	\$19.62 with GST	60 pax	7 items	Confirm your order before 11 Dec 2025 to enjoy Early Bird promos.



Truffle Mushroom Croissant

Flaky croissant filled with creamy mushroom fricassee and truffle paste.



Tempura Lava Shrimp Ball

Crispy tempura-coated shrimp balls with a golden, crunchy exterior and savoury filling of shrimp.



Potatoes au Gratin (Vegetarian)

Layers of potato baked with cream, mozzarella, parmesan, and herbs.



Baked Chicken Meatballs with Cranberry Sauce

Oven-baked chicken meatballs glazed with sweet and tangy cranberry sauce, infused with warm spices.



Loaded Creamed Corn

Creamed corn with onion, butter, and herbs, topped with turkey bacon and breadcrumbs.



Wild Blueberry Cheesecake

Creamy baked cheesecake layered with blueberry compote and buttery biscuit base.



Tropical Punch

A vibrant and refreshing blend of juicy pineapple, zesty orange, and sweet mango.

ADD-ONS

Only available as add-on with buffet order. Enquire for more info!

Festive Oven Specials



Roasted Peach-Stuffed Whole Chicken
Approx. 1.4 kg • Serves 10 to 12 pax

\$45.00 (\$49.05 with GST)



Holiday Glazed Sliced Whole Ham with Pineapple Sauce
Approx. 1.5 kg • About 50 slices

\$45.00 (\$49.05 with GST)



Holiday Sausage Platter
Approx. 2.4 kg • Serves 35 to 45 pax

Chicken Snail Sausage, Chicken Bratwurst, Chicken Chipolata, Chicken Cheese Sausage, Chicken Cheese Balls

\$118.00 (\$128.62 with GST)



Roast Turkey with Chestnut Stuffing & Cranberry Glaze
Approx. 3.5 to 4 kg • Serves 20 to 25 pax

\$138.00 (\$150.42 with GST)



Questions?
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Hot Holiday Bundle

- 1 x Roasted Peach-Stuffed Whole Chicken
- 1 x Holiday Glazed Sliced Whole Ham with Pineapple Sauce
- 1 x Holiday Sausage Platter
- 1 x Roast Turkey with Chestnut Stuffing & Cranberry Glaze

\$330.00 PER BUNDLE
\$359.70 WITH GST

ADD-ONS

Only available as add-on with buffet order. Enquire for more info!

Charcuterie



Yuletide Cheese Platter (M)
Approx. 1.7 kg • 45 cm (L) × 26 cm (W)

A festive cheese assortment with dried fruits, nuts, and crackers, perfect for sharing.

\$88.00 (\$95.92 with GST)



Yuletide Cheese Platter (L)
Approx. 3.5 kg • 53 cm (L) × 33 cm (W)

A festive cheese assortment with dried fruits, nuts, and crackers, perfect for sharing.

\$188.00 (\$204.92 with GST)



Charcuterie and Cheese Board Grazing Table
Approx. 1.7 kg • 45 cm (L) × 26 cm (W)

A grazing table featuring a selection of cured meats, cheeses, fresh and dried fruits, dips, and breads.

\$1,388.00 (\$1,512.92 with GST)



Questions?
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Cold Holiday Bundle

- 1 x New York Cheesecake (45 pcs)
- 1 x Chocolate Eclair (45 pcs)
- 1 x Yuletide Cheese Platter (L)
- 1 x Okinawa Black Sugar Logcake

\$345.00 PER BUNDLE
\$376.05 WITH GST



ADD-ONS

Only available as add-on with buffet order. Enquire for more info!

Questions?
WhatsApp us!



Sweets



Okinawa Black Sugar Logcake
Approx. 850 g • Serves 10 to 15 persons

Featuring Okinawa brown sugar mousse, Dulcey crêmeux, blood orange confit, with a rich cocoa glaze.

\$75.00 (\$81.75 with GST)



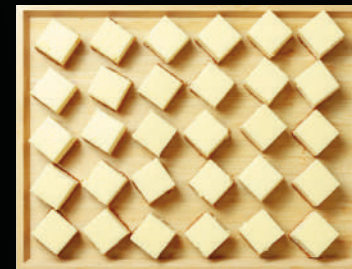
Chocolate Éclair
45 pieces

\$50.00 (\$54.50 with GST)



Choux Puff
45 pieces

\$50.00 (\$54.50 with GST)



New York Cheesecake
45 pieces

\$50.00 (\$54.50 with GST)



Wild Blueberry Cheesecake
45 pieces

\$50.00 (\$54.50 with GST)



Ube (Purple Yam) Cheesecake
30 pieces

\$80.00 (\$87.20 with GST)



Tiramisu Mousse in Shooter Glass
50 shooters

\$280.00 (\$305.20 with GST)



Manjari Chocolate Mousse with Crunchy Pearls in Shooter Glass
50 shooters

\$280.00 (\$305.20 with GST)

ADD-ONS

Only available as add-on with buffet order. Enquire for more info!

Savoury Live Stations



Impossible™ Meatballs and Mash (2 pcs)

Plant-based Impossible™ Meatballs, Mashed Potatoes, Caramelised Onion, Mushroom Gravy

\$5.00 (\$5.45 with GST) per pax
Min. order of 100 pax



Pulled Beef Burger Sliders

Pulled Beef Brisket, Purple Cabbage, Gherkin, Mayonnaise, Mini Burger Bun

\$7.00 (\$7.63 with GST) per pax
Min. order of 100 pax

Savoury Churros (3 pcs)

Spanish Dough Fritters (3 sticks) with Choice of Chilli Con Carne or Nachos Cheese with Turkey Bacon Bits

\$6.00 (\$6.54 with GST) per pax
Min. order of 100 pax

Torched Mentaiko Scallop

Sea Scallop on Shell (2 pcs), Mentaiko Mayo

\$7.00 (\$7.63 with GST) per pax
Min. order of 100 pax

Baked Whole Salmon Fillet

Salmon Fillet, Pesto, Bread Crumbs, White Sauce, Mashed Potatoes

\$9.00 (\$9.81 with GST) per pax
Min. order of 100 pax

Sweet Live Stations



Berries & Whipped Cheese Waffle (1 pc)

Crisp Waffle topped with Whipped Cheese, Garden Herbs, and Fresh Berries

\$5.00 (\$5.45 with GST) per pax
Min. order of 100 pax

Fiesta Churros (3 pcs)

Spanish Dough Fritters (3 sticks) with Chocolate Sauce, Caramel Sauce and/or Rainbow Sprinkle toppings.

\$5.00 (\$5.45 with GST) per pax
Min. order of 100 pax

Croffle (2 pcs)

Crispy Croissant Waffles with choice of Hazelnut Chocolate & Cinnamon Snow or Mentaiko & Bonito Flakes

\$6.00 (\$6.54 with GST) per pax
Min. order of 100 pax

Maple Berry Waffle (1 pc)

Waffle topped with Strawberries, Blueberries, Banana, and Maple Syrup

\$6.00 (\$6.54 with GST) per pax
Min. order of 100 pax



Questions?
WhatsApp us!



ADD-ONS

Only available as add-on with buffet order. Enquire for more info!



Joyous Vegan Bento



Joyous Vegan Bento

Vegan Jambalaya with Chickpeas

A vegan take on the classic jambalaya, featuring chickpeas, capsicum, and rice cooked with Cajun spices.

Maple Glazed Carrot with Parsley and Toasted Sesame,

Tender carrots glazed with maple syrup, finished with parsley and toasted sesame seeds.

Roasted Vegetables with Aromatic Herb

Zucchini, eggplant, and cherry tomatoes roasted with paprika, chilli flakes, and mixed herbs.

Plant-based Meatball with Pomodoro Sauce.

Plant-based meatballs simmered in a rich tomato basil sauce, served warm and hearty.

\$20.00 (\$21.80 with GST) per pax

Cold Appetisers



Tomato and Mozzarella Salad with Balsamic Vinaigrette (Vegetarian)

Cherry Tomato, Local Tomato, Mozzarella Ball, Balsamic Vinegar, Olive Oil, Basil

\$3.00 (\$3.27 with GST) per pax



Winter Salad

Roasted Pear Salad with Arugula, Parmesan Cheese, Onion, Honey Lemon Vinaigrette

\$3.00 (\$3.27 with GST) per pax



Watermelon Salad with Feta, Cucumber and Mint (Vegetarian)

\$3.00 (\$3.27 with GST) per pax



Chilled Kombu Capellini with Flying Fish Roe

Chives, Kombu, Chilli Oil, Parsley

\$3.50 (\$3.82 with GST) per pax

Soups

Creamy Roasted Pumpkin Soup

Smooth roasted pumpkin soup enriched with cream and lightly seasoned vegetables.

\$3.00 (\$3.27 with GST) per pax

Mushroom Soup (Vegetarian)

A creamy blend of shiitake and button mushrooms simmered with milk and seasoning.

\$3.00 (\$3.27 with GST) per pax

Roasted Tomato Soup

Slow-roasted tomatoes blended into a rich, tangy soup with aromatic herbs.

\$3.00 (\$3.27 with GST) per pax

FAQ FREQUENTLY ASKED QUESTIONS

Questions?
WhatsApp us!



Food & Menus

Are you Halal-certified?

Yes, we are MUIS Halal-certified.

Do you provide vegetarian or vegan options?

Yes. Dishes that are vegetarian or vegan by default are marked. Some dishes can also be modified to be vegetarian or vegan—please enquire with us.

Vegan: No meat, dairy, eggs, honey, or alliums.

Vegetarian: No meat, poultry, fish, eggs, or alliums. Dairy and honey may be included.

Do you cater to gluten-free or other allergens?

We take precautions, but we cannot guarantee that items are completely allergen-free due to the use of shared kitchen equipment.

Delivery & Set-Up

What does the buffet set-up include?

The buffet includes a full setup with tables, food warmers with skirting, food wax, food labels, tongs and scoops, biodegradable disposable ware, serviettes, and a dustbin with a garbage bag.

What are the delivery charges?

Standard: \$80.00 (\$87.20 with GST)

Offshore/restricted areas (e.g., Sentosa): \$12.00 (\$12.84 with GST)

CBD/Orchard surcharge: \$10.00 (\$10.90 with GST)

What if my location does not have a lift?

There will be a surcharge of \$50–\$200 (\$54.50–\$218.00 with GST) if equipment must be carried upstairs or through narrow walkways.

An additional \$50.00 (\$54.50 with GST) will be charged if this information is not provided in advance.

Timing & Surcharges

When will you set up?

We will arrive 30–60 minutes before the meal time to complete the setup. Food should be consumed within two hours.

E.g. For a 12 pm meal, we will arrive between 11 am and 11:30 am, and setup will be completed by 12 pm.

How long can I keep the setup?

We will collect the setup 2 hours after your meal time.

Are there surcharges for early or late delivery?

Before 8 am: \$100.00–\$250.00 (\$109.00–\$272.50 with GST)

After 7:30 pm: \$50.00–\$100.00 (\$54.50–\$109.00 with GST)

Orders & Cancellations

When should I place my order?

Orders must be placed at least 4 working days in advance.

What if I need to cancel or change my order?

Changes must be made at least 4 working days before the event date.

Cancellations Charges:

Written request received at least 5 working days before: No charge.

Written request received less than 5 working days before: 50% charge.

Written request received less than 48 hours before: 100% charge.

After payment has been made: \$50.00 (\$54.50 with GST) administration fee applies.

Leftovers & Takeaways

Are takeaway boxes provided?

No, takeaway boxes are not provided due to Singapore Food Agency (SFA) food safety regulations.

SET-UP

Questions?
WhatsApp us!



Standard Christmas Buffet Set-up

SKIRTING COLOUR(S) Black Navy Blue Maroon



Standard Christmas Live Station Set-up

SKIRTING COLOUR(S) Black

