



Quality In Any Event

International Buffet Menu A

\$ 11.00 per person (\$ 11.77 inclusive of 7% GST)

Minimum 40 Pax

(Please Choose 1 Dish Per Category)

1) Chicken

- Grilled Chicken In Rosemary Marinade
- Sauteed Chicken with Plum Sauce & Basil Leaves
- Crispy Chicken Infused In Authentic Thai Sauce

2) Fish

- Ginger Crusted Fish with Lemon Mustard
- Ocean Catch with Tar Tar Dip
- Steamed Fish with Preserved Radish & Fermented Bean Sauce

3) Prawn

- Curried Flavoured Prawn Fritter
- Prawn Fritter with Nonya Chilli Dip
- Prawn Fritter Topped with Oat Cereal

4) Beancurd

- Vietnamese Fried Tofu with Lemongrass
- Crispy Tofu Salted with Pepper
- Tahu Goreng Topped with Peanut Sauce

5) Vegetables

- Sambal Long Bean
- Nonya Stewed Vegetables
- Sauteed Baby Kailan with Mushroom

6) Side Enhancement

- Vegetable Spring Roll
- Fried Sotong Ball
- Scallop Fritter

7) Rice Or Noodle

- Steamed Buttered Corn Rice
- Steamed Pandan Rice Topped with Raisin
- Stir Fried Egg Noodle with Button Mushroom
- Thai Style Fried Kuay Teow
- Vegetarian Fried Bee Hoon

8) Sweet Temptation

- Chilled Almond Beancurd with Longan
- Chilled Mixed Fruit Cocktail Jelly
- Chilled Grass Jelly with Sliced Lemon & Aloe Vera Bits

9) Petite Pastries Delight

- Assorted French Pastries
- Assorted English Tea Cakes
- Tropical Fresh Fruits

10) Beverage

- Tropical Fruit Punch
- Zesty Apple
- Refreshing Lime

Our Buffet Packages Include:

Complete Setup W Table Cloth And Skirtings

Food Will Be Served In Warmers

Serviettes, Disposable Plates, Fork & Spoon, Sambal Chili And Garbage Bags

Delivery Charge At \$ 40.00 (\$ 42.80 Inclusive Of 7% Gst) Per Trip For All Districts (FOC For Orders Above \$600 (Exclusive Of GST))

Kindly Confirm Order 5 Days Prior To Your Function Date.

How's Catering

8A Admiralty Street #03-21 FoodXchange S (757437)



Tel: 6852 2852

www.howscatering.com.sg

NEA No: NW09448V000



Quality In Any Event

International Buffet Menu B

\$ 13.00 per person (\$ 13.91 inclusive of 7% GST)

Minimum 35 Pax

(Please Choose 1 Dish Per Category)

Salad

- Potato Salad with Spring Onion & Pepper
- Mixed Fruits Cocktail Salad with Tangy Mayonnaise
- Green Garden Salad with Thousand Island Dressing

Chicken

- Sauteed Chicken with Basil Leaves & Spices
- Satay Chicken Stir Fried with Snow Pea
- Grilled Chicken In Teriyaki Marinade

Fish

- Oven Baked Fish with Homemade Sambal in Banana Leaf
- Battered Oat Fish with Salad Cream
- Cantonese Style Steamed Fish with Garlic, Ginger & Scallion

Prawns

- Prawn Fritter with Wasabi Mayo Dip
- Prawn Fritter Salted with Paprika
- Prawn Fritter with Mustard Dip

Beancurd

- Crispy Seafood Tofu
- Vietnamese Fried Tofu with Lemongrass
- Thai Style Fried Tofu

Side Enhancement

- Thai Shrimp Cake
- Japanese Gyoza
- Five Spice Chicken Roll

7) Vegetables

- Baby Kailan with Mushroom
- Siao Bai Chye with Wolfberries
- Nonya Stewed Vegetables

8) Rice Or Noodle

- Pineapple Fried Rice Topped with Chicken Floss
- Silver Fish Fried Rice
- Olive Rice
- Sin Chow Bee Hoon
- Mee Goreng

9) Sweet Temptation

- Burbur Hitam Served Hot
- Barley w Gingko Nuts Served Hot
- Chilled Grass Jelly with Sliced Lemon & Aloe Vera Bits

10) Petite Pastries Delight

- Assorted French Pastries
- Assorted English Tea Cakes
- Tropical Fresh Fruits

11) Beverage

- Tropical Fruit Punch
- Zesty Apple
- Refreshing Lime

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Quality In Any Event

International Buffet Menu C

\$ 16.00 per person (\$ 17.12 inclusive of 7%GST)

Minimum 30 Pax

(Please Choose 1 Dish Per Category)

1) Salad

- Apple Waldorf Salad with Tangy Mayonnaise Dressing
- Cardini Caesar Salad with Caesar Dressing
- Pasta Twist Salad

2) Seafood

- Assam Squid
- Half Shell Scallop in Authentic Thai Sauce
- Mussel with Garlic & Olive Oil

3) Chicken

- Sauteed Chicken with Basil Leaves & Spices
- Ayam Masak Merah
- Honey Mustard Baked Chicken

4) Fish

- Baked Fish in Creme Of Mushroom
- Steamed Fish In Nyonya Chilli
- Lemongrass Baked Fish In Vietnamese Style

5) Prawns

- Crispy Prawn w Salted Egg Yolk
- Sauteed Prawn in Spicy Chilli Crab Sauce
- Cantonese Style Har Lok

6) Beancurd

- Crispy Seafood Tofu
- Mushroom Trio Beancurd
- Tahu Goreng Topped with Peanut Sauce

7) Vegetables

- Local Spinach with Wolfberries
- Sauteed Broccoli & Cauliflower with Mushroom
- Braised Long Cabbage with Shrooms & Pea

8) Rice Or Noodle

- Mexican Fried Rice
- Silver Fish Fried Rice
- Pasta Ala Pomodoro with Mushroom
- Stir Fried Egg Noodle with Mushroom
- Kampong Style Mee Siam Goreng

9) Sweet Temptation

- Traditional Cheng Tng Served Hot
- Bo Bo Cha Cha Served Hot
- Chilled Almond Beancurd with Longan

10) Petite Pastries Delight

- Assorted French Pastries
- Assorted Tartlet
- Tropical Fresh Fruits

11) Beverage

- Tropical Fruit Punch
- Zesty Apple
- Refreshing Lime

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Food Will Be Served In Warmers

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Quality In Any Event

International Buffet Menu D

\$ 18.00 per person (\$ 19.26 inclusive of 7%GST)

Minimum 25 Pax

(Please Choose 1 Dish Per Category)

1) Salad

- Summer Potato Salad with Apple Wedges
- Cardini Caesar Salad with Caesar Dressing
- Pasta Twist Salad

2) Seafood

- Paprika Salted Calamari
- Oven Baked Half Shell Scallop Mornay
- Mussel In Spicy Sambal Sauce

3) Chicken

- Imperial Herbal Chicken
- Ayam Rendang
- Chargrilled Chicken Kebab In Hoisin Sauce

4) Fish

- Mediterranean Baked Fish with Olives
- Assam Fish with Nanas
- Herbs Marinated Baked Fish On Bed Of Celery & Carrot

5) Prawns

- Sauteed Prawn with Garlic & Leeks
- Udang Lemak Chilli Padi
- Sauteed Prawn & Snow Pea In "XO Sauce"

6) Meat Feast

- Black Pepper Sliced Beef with Bellpepper
- Teochew Style Braised Duck
- Lamb Stewed with Root Vegetables

7) Vegetables

- Local Spinach with Silver Fish
- Baby Kailan with Chilli Lime In Thai Style
- Sauteed Broccoli, Cauliflower & Baby Carrot In Herbs Butter

8) Rice Or Noodle

- Rice Pilaf With Mixed Herbs
- Seafood Fried Rice
- Kampong Style Fried Rice with Belecian Chilli
- Pasta Aglio Olio with Mushroom & Chilli Flakes
- Braised Ee Fu Noodle

9) Sweet Temptation

- Yam Paste with Gingko Nut Served Hot
- Chilled Honey Seacoconut with Aleo Vera Bits
- Konnyaku Jello In Shooter

10) Petite Pastries Delight

- Assorted French Pastries
- Assorted Tartlet
- Tropical Fresh Fruits

11) Beverage

- Tropical Fruit Punch
- Zesty Apple
- Refreshing Lime

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Quality In Any Event

International Buffet Menu E

\$ 22.00 per person (\$ 23.54 inclusive of 7% GST)

Minimum 20 Pax

(Please Choose 1 Dish Per Category)

1) Salad

- Avocado Salad with Passion Dressing
- Thai Papaya Salad
- Wasabi Potato Egg Salad

2) Soup

- Oriental ABC
- Cream Of Mushroom
- Wintermelon

3) Seafood

- Sauteed Squid In Chilli Crab Sauce
- Oven Baked Half Shell Scallop Mornay
- Mussel with Garlic & Olive Oil

4) Chicken

- Italian Chicken Cacciatore
- Hometown Curry Chicken with Potato
- Tandoori Grilled Chicken

5) Fish

- Herbs Crusted Fish with Hollandaise Sauce
- Lemongrass Baked Fish In Vietnamese Style
- Cantonese Steamed Fish with Garlic, Ginger and Scallion

6) Prawns

- Prawn Fritter with Oat Cereal
- Sauteed Prawn with White Pepper
- Sauteed Prawn & Snow Pea In "XO Sauce"

7) Meat Feast

- Stir Fried Beef with Ginger Sauce
- Aromatic Mutton Rendang
- Salt Marinated Duck with Ginger Scallion Sauce

8) Vegetables / Beancurd

- Sauteed French Bean In "XO" Sauce
- Sauteed Broccoli with Shitake Mushroom
- Vietnamese Fried Tofu with Lemongrass Sauce
- Tahu Goreng with Peanut Sauce

9) Rice Or Noodle

- Laksa Goreng
- Wok Fried Hong Kong Noodle
- Tom Yam Fried Bee Hoon
- Fragrant Pumpkin Rice
- Silver Fish Fried Rice

10) Sweet Temptation

- Matcha Pudding with Sweet Azuki Bean Paste
- Bubur Cha Cha Served Hot
- Traditional Cheng Tng Served Hot

11) Petite Pastries Delight

- Assorted French Pastries
- Assorted Tartlet
- Tropical Fresh Fruits

12) Beverage

- Tropical Fruit Punch
- Zesty Apple
- Refreshing Lime

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Quality In Any Event

International Buffet Menu F

\$ 25.00 per person (\$ 26.75 inclusive of 7% GST)

Minimum 20 Pax

(Please Choose 1 Dish Per Category)

1) Chef Speciality

- Nonya Laksa with Prawn
- Aromatic Satay Bee Hoon with Chicken
- Kampong Mee Siam with Prawn

2) Appetizer

- Japanese Sushi Platter (Tamago Gunkan & Kanifumi Nigiri Served with Wasabi, Shoyu & Gari)
- Fusion Cold Platter (Thai Squid Ring with Glass Vermicelli, Fruity Prawn Salad & Five Spice Chicken Roll)

3) Salad

- Cardini Caesar Salad with Caesar Dressing
- Classic Waldorf Salad with Tangey Mayonnaise
- Avocado Salad with Passion Dressing

4) Seafood Trio (Scallop, Prawn & Squid)

- Seafood In Thai Green Curry
- Seafood In Chilli Crab Sauce
- Seafood In Cream Of Corn

5) Chicken

- Double Crunch Honey Garlic Chicken
- Crispy Fried Chicken In Kunyit Spice (Bone In)
- Satay Chicken Stir Fried with Snow Pea

6) Fish

- Pesto Crusted Baked Fish
- Breaded Fish with Creamy Salted Yolk Relish
- Oven Baked Fish In Teriyaki Mariande

7) Beancurd

- Crispy Seafood Beancurd
- Golden Beancurd Bar In Silky Egg White Broth
- Thai Style Fried Tofu

8) Premium Side Enhancement

- Chipolata & Bean Casserole
- Steamed Shrimp Cabbage Roll
- Potato Au Gratin

9) Vegetables

- Baby Kailan with Shitake Mushroom
- Sauteed Broccoli, Cauliflower & Baby Carrot with Aromatic Herbs
- Local Spinach with Silver Fish

10) Rice Or Noodle

- Hawaiian Fried Rice with Pineapple & Raisin
- Garlic Fried Rice with Egg & Shrimp
- Hot Corn Rice with Chicken Ham

11) Sweet Temptation

- Berries Panna Cotta
- Chilled Bubur Hitam with Coconut Creme
- Yam Paste with Ginkgo Nut

12) Petite Pastries Delight

- Assorted French Pastries
- Assorted Tartlet
- Tropical Fresh Fruits

13) Beverage

- Tropical Fruit Punch
- Zesty Apple
- Refreshing Lime

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