THE BUFFET COLLECTION

TEAM catering

A versatile selection of Halal-certified buffet menus, tailored for corporate events, business functions and gatherings of every scale.



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sales@teamcatering.com.sg

HALAL SINGAPORE

TEGA catering

SIGNATURE BUFFET

Min. 20 persons | 10 Dishes + 1 Beverage

$26
PER PAX
$28.34 with GST



SALAD
Select 1 (one) item

- Classic Chicken Caesar Salad with Homemade Crouton
- Sriracha Lime Grilled Chicken Salad
- Tuna Pasta Sald with Cherry Tomatoes, Cucumbers & Light Herb Dressing
- Japanese Kani with Cucumber Salad
- Summer Potato Egg Salad
- (V) Mediterranean Salad with Herbs
- (V) Summer Quinoa Salad
- (V) Dumpling Tomato Salad with Chile Crisp Vinaigrette

RICE / NOODLE
Select 1 (one) item

- Japanese Fried Rice with Teriyaki Sauce
- Singapore Laksa Fried Rice
- Kimchi Fried Rice
- Shanghai Scallion Oil Noodles
- Aromatic Garlic Chilli Noodles
- Fusilli Pesto with Cherry Tomato
- (V) Truffle Mushroom Spaghetti
- (V) Thai Peanut Noodles
- (V) Fragrant Ghee Rice
- (V) Jeera Pulao

CHICKEN
Select 1 (one) item

- Golden Katsudon Chicken
- Grilled Chicken with Ponzu Sauce
- Korean Style Spicy Chicken
- Ayam Rempah
- Indian Butter Chicken
- Sichuan La Zi Chicken
- Crispy Mongolian Chicken
- Crispy Salted Egg Chicken
- Steamed Chicken with Black Fungus
- Chicken Stew with Mushroom

OCEAN CATCH
Select 1 (one) item

- Thai Style Oven Baked Basil Fish
- Japanese Grilled Fish with Ponzu Sauce
- Assam Pedas Fish with Lady Finger & Eggplant
- Sichuan Grilled Mala Fish
- Kadai-Spiced Fish Curry
- Oven Baked Fish with Laksa Creme
- Steamed Fish with Chili Bean Sauce & Scallions
- Breaded Fish with Salted Egg
- Oven Baked Fish with Mango Salsa
- Oven Baked Fish with Cilantro & Lime

SEAFOOD
Select 1 (one) item

- Butterfly Prawn with Classic Tartar Dip
- Butterfly Prawn in Wasabi Mayo Dip
- Breaded Calamari with Tartar Dip
- Salt & Pepper Sotong with Curry Leaf
- Sambal Sotong with Onion
- Assam Sotong
- Grilled Sotong with BBQ Sauce
- Sotong You Tiao
- Crab Claw with Chilli Crab Sauce
- Salted Egg Prawn Ball

SOY / EGG / BEANCURD
Select 1 (one) item

- Braised Beancurd with Bean Sauce
- Teochew Braised Egg
- Sambal Egg with Onion
- Steamed Egg with Minced Chicken
- (V) Tahu Goreng with Peanut Sauce
- (V) Braised Ma Po Tofu
- (V) Grilled Tofu with Sesame Sauce
- (V) Deep Fried Salt & Pepper Tofu
- (V) Thai Style Fried Beancurd
- (V) Sweet & Sour Beancurd

VEGETABLE
Select 1 (one) item

- Roasted Cabbage with Gochujang Glazed
- Seasoned Korean Spinach
- Stir-Fried Korean Zucchini with Soy & Garlic
- (V) Miso-Glazed Roasted Cabbage
- (V) Okra in Spicy Sambal Tumis
- (V) Stir-Fried Okra with Cumin & Chili
- (V) Vegetable Korma Curry
- (V) French Bean Poriyal
- (V) Stir Fried Mala Style Vegetable
- (V) Sauteed Oriental French Bean

SIDES
Select 1 (one) item

- Grilled Chicken Chipolata Sausage with Caramelized Onion
- Gong Bao Stir Fried Sausage
- Black Pepper Chipolata Sausage
- Teriyaki Chicken Meat Ball
- Chicken Meat Ball with Brown Sauce
- Chicken Meat Ball with Nacho Cheese
- Chicken Meat Ball with Arrabbiata Sauce
- Crispy Mid Wing
- Grilled Buffalo Drumette
- Steamed Chicken Siew Mai
- Seafood Croquette
- Mackerel Otah
- (V) Curry Samosa
- (V) Vegetable Spring Roll
- (V) Nestled Yam Roll

DESSERT
Select 2 (two) items

- Mini Chocolate Éclair
- Red Velvet Cake
- Chocolate Brownie
- Strawberry Short Cake
- (V) Chilled Cheng Tng
- (V) Chilled Honeydew Sago
- (V) Niao Gao Roll
- (V) Assorted Nonya Kueh
- (V) Tropical Fresh Fruit Platter

BEVERAGE
Select 1 (one) item

- Iced Tropical Fruit Punch (Nutri Grade B)
- Iced Lemon Tea (Nutri Grade B)
- Iced Grapefruit Pomelo (Nutri Grade B)
- Iced Oolong Tea (Nutri Grade A)

NOTE: *(V) - Denotes Vegetarian*

Serving Teams. Creating Moments.

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TEAM catering

PREMIUM BUFFET

Min. 30 Persons | 10 Dishes + 1 Beverage

$22
PER PAX
$23.98 with GST



RICE / NOODLE
Select 1 (one) item

- Japanese Garlic Fried Rice with Scallions & Soy Glaze
- Pu Tien Stir Fried Vermicelli Noodle
- Signature Laksa Crème Fusilli
- Thai Tom Yum Crème Spaghetti
- (V) Fragrant Yam & Cabbage Steamed Rice
- (V) Thai Pineapple Fried Rice
- (V) Nasi Briyani Rice
- (V) Indian Zesty Lemon Rice
- (V) Stir Fried Mee Tai Bak
- (V) Teochew Stir Fried Kway Teow with Chai Poh

CHICKEN
Select 1 (one) item

- Thai Style Green Curry Chicken
- Japanese Chicken Karaage
- Golden Katsudon Chicken
- Japanese Curry Chicken
- Korean Bulgogi Chicken
- Ayam Masak Merah
- Chicken Tikka Masala
- Indian Chicken 65
- Ayam Pongteh
- Crispy Cereal Chicken

OCEAN CATCH
Select 1 (one) item

- Honey Miso Glazed Fish Fillet
- Korean Fried Fish with Sweet-Spicy Sauce
- Assam Pedas Fish with Lady Finger & Eggplant
- Oven Baked Fish Tikka
- Deep Fried Cereal Fish
- Steamed Fish with Chili Bean Sauce & Scallions
- Breaded Fish with Laksa Mayo Dip
- Cantonese-Style Steamed Fish
- Oven Baked Fish in Parmesan Cream
- Oven Baked Fish in Cream of Mushroom

SEAFOOD
Select 1 (one) item

- Butterfly Prawn with Classic Tartar Dip
- Butterfly Prawn in Wasabi Mayo Dip
- Breaded Calamari with Tartar Dip
- Salt & Pepper Sotong with Curry Leaf
- Sambal Sotong with Onion
- Assam Sotong
- Grilled Sotong with BBQ Sauce
- Sotong You Tiao
- Crab Claw with Chilli Crab Sauce
- Salted Egg Prawn Ball

VEGETABLE
Select 1 (one) item

- Sesame-Garlic Soybean Sprouts
- Medley of Vegetables with Herb Butter
- (V) Achar (Nyonya Pickled Vegetables)
- (V) Japanese Eggplant with Sweet Soy Glaze
- (V) Eggplant in Slow-Cooked Masala
- (V) Vegetable Dhal Curry
- (V) Lo Han Vegetables
- (V) Braised Beancurd with Mixed Vegetables
- (V) Braised Mushroom with Seasonal Vegetable
- (V) Stir Fried Broccoli & Mixed Vegetable

SIDES
Select 2 (two) items

- Grilled Chicken Chipolata Sausage with Caramelized Onion
- Gong Bao Stir Fried Sausage
- Black Pepper Chipolata Sausage
- Crispy Mid Wing
- Grilled Buffalo Drumette
- Steamed Chicken Siew Mai
- Chicken Fried Wanton
- Chicken Ngoh Hiang Ball
- Seafood Croquette
- Mackerel Otah
- Fried Lobster Ball
- Fried Sotong Ball
- (V) Curry Samosa
- (V) Vegetable Spring Roll
- (V) Nestled Yam Roll

SOY / EGG / BEANCURD
Select 1 (one) item

- Braised Beancurd with Bean Sauce
- Teochew Braised Egg
- Sambal Egg with Onion
- Steamed Egg with Mushroom
- (V) Tahu Goreng with Peanut Sauce
- (V) Braised Ma Po Tofu
- (V) Grilled Tofu with Sesame Sauce
- (V) Deep Fried Salt & Pepper Tofu
- (V) Thai Style Fried Beancurd
- (V) Sweet & Sour Beancurd

DESSERT
Select 2 (two) items

- Mini Chocolate Éclair
- Red Velvet Cake
- Chocolate Brownie
- Strawberry Short Cake
- (V) Chilled Cheng Tng
- (V) Chilled Honeydew Sago
- (V) Niao Gao Roll
- (V) Assorted Nonya Kueh
- (V) Tropical Fresh Fruit Platter

BEVERAGE
Select 1 (one) item

- Iced Tropical Fruit Punch (Nutri Grade B)
- Iced Lemon Tea (Nutri Grade B)
- Iced Grapefruit Pomelo (Nutri Grade B)
- Iced Oolong Tea (Nutri Grade A)

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BBQ FEAST BUFFET

Min. 30 Persons | 9 Dishes + 1 Beverage

$18
PER PAX
$19.62 with GST



RAW

MEAT (RAW)
Select 1 (one) item

- Seasoned Oriental Chicken Chop
- Seasoned 5 Spice Chicken Chop
- Seasoned Cajun Chicken Chop
- Seasoned Black Pepper Chicken Chop

FISH (RAW)
Select 1 (one) item

- Sambal Garlic Dory Fish
- Garlic Butter Fish Fillet
- Ginger Dory Fish
- Fish Tikka Malasa

PRAWN (RAW)
Select 1 (one) item

- Garlic Butter Prawn
- Salt & Pepper Prawn
- Smoked BBQ Sauce Prawn
- Non-Marinated Prawn

SIDES (RAW)
Select 1 (one) item

- Chicken Franks on Skewer
- Chicken Cocktail on Skewer
- Crab Stick on Skewers
- Otah Otah Stick

VEGETABLE (RAW)
Select 1 (one) item

- Potato In Silver Foil
- Sweet Potato in Silver Foil
- Sweet Corn
- Pumpkin
- Diced Vegetable Medley

COOKED

MAIN DISHES (COOKED)
Select 1 (one) item

- Signature Curry Chicken
- Ayam Masak Merah
- Signature Curry Vegetable
- Stir Fried Cabbage with Black Fungus

SIDES (COOKED)
Select 1 (one) item

- Fried Golden Fish Ball
- Vegetarian Spring Roll
- Fried Sotong Ball
- Potato Croquette

RICE / NOODLE (COOKED)
Select 1 (one) item

- Egg Fried Rice
- Stir Fried White Bee Hoon
- Braised Ee Fu Noodles
- Maggie Goreng

DESSERT
Select 1 (one) item

- Mango Pudding
- Grass Jelly with Sea Coconut
- Assorted Fruit Pudding
- Mixed Fruit Cocktail Jelly
- Deluxe Fruits Platter
- Assorted Cheese Cake

BEVERAGE
Select 1 (one) item

- Iced Tropical Fruit Punch (Nutri Grade B)
- Iced Lemon Tea (Nutri Grade B)
- Iced Grapefruit Pomelo (Nutri Grade B)
- Iced Oolong Tea (Nutri Grade A)

BBQ Pit Rental
1½ ft diameter | Up to 100 guests
$100.00 ($109.00 w/GST)

BBQ Equipment & Accessories Set
Includes charcoal, fire starters, wire mesh and other BBQ essentials
1 set serves 30 guests
$30.00 ($32.70 w/GST)

Service Crew
Recommended staffing ratio of 1 crew member per 20 guests
$80.00 ($87.20 w/GST)

BBQ Support Staff
On-site assistance with BBQ preparation and grilling | 3-hour service
$100.00 ($109.00 w/GST)

Professional BBQ Chef
Uniformed chef for on-site BBQ grilling
3-hour service
$150.00 ($163.50 w/GST)

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DELUXE BUFFET

Min. 30 Persons | 7 Dishes + 1 Beverage

$18
PER PAX
$19.62 with GST



RICE / NOODLE
Select 1 (one) item

- Signature Dry Mee Siam
- Signature Dry Laksa
- (V) Hong Kong Style Noodle
- (V) Aglio Olio Spaghetti
- (V) Pasta Pomodoro Spaghetti
- (V) Thai Pineapple Fried Rice
- (V) Western Tomato Rice
- (V) Pilaf Rice with Raisin & Herbs
- (V) Steamed Buttered Rice with Raisin
- (V) Yang Chow Fried Rice
- (V) Hawaiian Fried Rice with Pineapple

CHICKEN
Select 1 (one) item

- Grilled Tom Yum Chicken
- Grilled Miso Chicken
- Aromatic Rendang Chicken
- Grilled Tandoori Chicken
- Hainanese Roasted Chicken
- Deep Fried Prawn Paste Chicken
- Italian Chicken Cacciatore
- BBQ Hickory Chicken with Pineapple
- Roasted Paprika Chicken
- Grilled Chicken with Brown Sauce

OCEAN CATCH
Select 1 (one) item

- Thai Style Steamed Fish with Garlic Lemon
- Honey Miso Glazed Fish Fillet
- Kicap Manis–Glazed Fish
- Indian Style Curry Fish
- Nyonya Assam Curry Fish
- Breaded Fish with Salt & Pepper
- Cantonese-Style Steamed Fish with Garlic & Preserved Radish
- Pan Fried Fish in Pineapple Salsa
- Oven Baked Fish with Italian Herb Sauce
- Herb-Baked Fish with Lemon Aioli

VEGETABLE
Select 1 (one) item

- Japanese Style Curry Vegetables
- Stir-Fried Kangkong with Sambal Belacan
- (V) Miso-Glazed Roasted Cauliflower
- (V) Spiced Cauliflower & Potato Curry
- (V) Lo Han Vegetables
- (V) Braised Beijing Cabbage with Mushroom
- (V) Sambal Eggplant
- (V) Stir Fried Long Bean with Tofu
- (V) Stir Fried Baby Kailan with Oyster Sauce
- (V) Stir Fried Shanghai Green with Ginger

SIDES
Select 2 (two) items

- Grilled Chicken Chipolata Sausage with Caramelized Onion
- Gong Bao Stir Fried Sausage
- Black Pepper Chipolata Sausage
- Crispy Mid Wing
- Grilled Buffalo Drumette
- Steamed Chicken Siew Mai
- Chicken Fried Wanton
- Chicken Ngoh Hiang Ball
- Seafood Croquette
- Mackerel Otah
- Fried Lobster Ball
- Fried Sotong Ball
- (V) Curry Samosa
- (V) Vegetable Spring Roll
- (V) Nestled Yam Roll

DESSERT
Select 1 (one) item

- Choux Cream Puff
- English Tea Cake
- Asian Tea Cake
- Assorted Swiss Roll
- (V) Chilled Grass Jelly with Longan
- (V) Chilled Jelly with Mixed Fruit Cocktail
- (V) Assorted Nonya Kueh
- (V) Tropical Fresh Fruit Platter
- (V) Sesame Ball
- (V) Sweet Potato Ball

BEVERAGE
Select 1 (one) item

- Iced Tropical Fruit Punch – Nutri Grade B
- Iced Lemon Tea – Nutri Grade B
- Iced Grapefruit Pomelo – Nutri Grade B
- Iced Oolong Tea – Nutri Grade A

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CLASSIC BUFFET

Min. 30 Persons | 7 Dishes + 1 Beverage

$16
PER PAX
$17.44 with GST



RICE / NOODLE
Select 1 (one) item

- Signature Dry Mee Siam
- Stir-Fried Hokkien Noodles
- (V) Stir-Fried Tom Yum Bee Hoon
- (V) Hong Kong Style Noodle
- (V) Aglio Olio Spaghetti
- (V) Blue Pea Coconut Rice
- (V) Pandan Steamed Rice
- (V) Steamed Buttered Rice with Raisin
- (V) Yang Chow Fried Rice
- (V) Hawaiian Fried Rice with Pineapple

CHICKEN
Select 1 (one) item

- Crispy Chicken Cutlet with Sweet Thai Chili Sauce
- Grilled Teriyaki Chicken
- Oven Baked Chicken with Garlic Soy
- Stir Fried Chicken with Satay Sauce
- Signature Nonya Curry Chicken with Potato
- Oven Baked Chicken with Char Siew Sauce
- Stir Fried Chicken with Bell Pepper in Black Pepper Sauce
- Chicken Cutlet with Lemon Sauce
- Oven Baked Chicken in Honey Mustard
- Oven Baked Chicken with Rosemary Pepper Sauce

OCEAN CATCH
Select 1 (one) item

- Oven Baked Lemongrass Fish
- Oven Baked Teriyaki Fish
- Kicap Manis–Glazed Fish
- Hong Kong–Style Ginger-Scallion Soy Baked Fish
- Oven Baked Fish with Homemade Sambal
- Oriental Steamed Fish with Ginger Sauce
- Sweet & Sour Fish with Lychee
- Grilled Fish with Honey Lemon Sauce
- Oven Baked Cajun Fish
- Oven Grilled Honey Glazed Fish

VEGETABLE
Select 1 (one) item

- (V) Stir-Fried Mixed Vegetables with Oyster Sauce)
- (V) Sambal Goreng Istimewa
- (V) Braised Nyonya Chap Chye
- (V) Stir Fried Mixed Vegetable with Garlic
- (V) Wok-Fried Beijing Cabbage with Dried Chilli
- (V) Braised Beijing Cabbage with Mushroom
- (V) Sautéed Cabbage with Turmeric & Spices
- Thai Style Fried Vegetable with Garlic & Oyster Sauce
- Yasai Itame (Stir-fried Vegetables)
- Stir Fried Long Bean with Garlic

SIDES
Select 2 (two) items

- Seafood Croquette
- Mackerel Otah
- Fried Sotong Ball
- Breaded Crab Claw
- Breaded Scallop
- Tom Yum Fish Cake
- Sambal Fish Ball
- Hong Kong Curry Fish Ball
- Fried Wanton *DF
- Chicken Ngoh Hiang Ball
- Sambal Whole Egg
- Braised Egg
- (V) Curry Samosa
- (V) Vegetable Spring Roll
- (V) Nestled Yam Roll

DESSERT
Select 1 (one) item

- Choux Cream Puff
- English Tea Cake
- Asian Tea Cake
- Assorted Swiss Roll
- Assorted Pudding Cup
- (V) Grass Jelly Cup
- (V) Chilled Burbur Hitam Cup
- (V) Assorted Nonya Kueh
- (V) Tropical Fresh Fruit Platter
- (V) Sesame Ball
- (V) Sweet Potato Ball

BEVERAGE
Select 1 (one) item

- Iced Tropical Fruit Punch – Nutri Grade B
- Iced Lemon Tea – Nutri Grade B
- Iced Grapefruit Pomelo – Nutri Grade B
- Iced Oolong Tea – Nutri Grade A

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BUFFET TERMS & CONDITIONS

- A delivery charge of $80 ($87.20 incl. GST) applies per order.
- CBD/Orchard (sectors 01, 03–08, 17–19, 22–23): +$10; Industrial Areas (sectors 60–72, industrial/commercial premises only), Sentosa and Jurong Island: +$20 each.
- Includes a floral centrepiece, tables with full-drop tablecloths, food warmers, biodegradable disposable wares, food labels, teardown and waste management.
- Any increase in guest count must be made in multiples of 5 people.
- Buffet equipment will be collected approximately 3 hours after the stated ready time.
- Please allow a ±30-minute window from the stated ready time due to unforeseen circumstances, such as traffic or parking delays.
- Management reserves the right to substitute menu items with alternatives of similar value when necessary.
- Cancellations & Charges: All requests must be submitted via email or WhatsApp, stating the order number and event date.
- 5+ working days: No charge; less than 5 working days but over 48 hours: 25%; 24–48 hours: 50%; less than 24 hours: 100% of total bill.
- No-Lift Surcharge: A $100 surcharge may apply for undisclosed lift inaccessibility resulting in additional manpower or delivery delays.
- Food Allergies & Intolerances: Please inform us when ordering; reasonable precautions will be taken, but allergen-free food cannot be guaranteed.
- All prices and charges are subject to the prevailing 9% GST.

TEGA catering