

Catering PeraMakan



CATERING MENU

TRADITIONAL PERANAKAN

\$45.00 PER PERSON (MINIMUM 20 PERSONS)

STARTERS: CHOOSE ONE

- NYONYA KUEH PIE TEE**
Crispy patty cups for filling with savoury bamboo shoots and turnips braised with beancake, prawns and prawn stock. Garnish: julienne of cucumber, finely sliced omelette, coriander leaves, fried garlic, Gula Melaka sauce and Chilli Chuka.
- NYONYA PRAWN SALAD**
A refreshing salad of finely sliced cucumbers, mangoes & assorted greens with prawns tossed in a fragrant kaffir lime sambal dressing with dried prawns, shallots & fragrant ginger flower.
- BAKWAN KEPITING**
Crabmeat and minced pork balls cooked in rich chicken and pork broth with winter bamboo shoots.
- ITEK TIM**
Salted mustard, tomatoes, sour plums, duck stewed in rich pork broth.

MEAT: CHOOSE 2

- AYAM BUAH KELUAK (Vegetarian available)**
Chicken braised in Indonesian black nut and Garam Assam gravy (without nuts)
- AYAM KLEO (Vegetarian available)**
A delicious dish of chicken cooked in rich, spicy coconut gravy.
- AYAM SIO**
Peranakan style braised chicken in fragrant coriander & tamarind sauce.
- AYAM PONGTAY (Vegetarian Available)**
Chicken braised in fragrant bean sauce with mushrooms & bamboo shoots.
- BABI PONGTAY**
Pork Belly braised in fragrant bean sauce with mushrooms & bamboo shoots.
- NYONYA PORK RIBS**
Penang version of Babi Assam, baby back ribs braised in fragrant bean sauce.
- BEEF RENDANG (Vegetarian available)**
Shin beef braised with spicy Rendang sauce till tender. Served with Serondeng.
- Upgrade: Add \$3.00 per head**
LAMB RENDANG
Whole lamb shank braised with spicy Rendang sauce till tender. Served with Serondeng.

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FISH: CHOOSE ONE

- IKAN TEMPRA (Vegetarian Available)**
Fillet of fish, deep-fried and topped with caramelised onion sauce with chillies.
- IKAN GARAM ASSAM (Vegetarian Available)**
Fillet of fish cooked in spicy tamarind gravy with brinjals and ladyfingers.
- IKAN MASAK KUAH NANAS (Vegetarian Available)**
Fillet of fish cooked in spicy tamarind gravy with pineapples.
- IKAN PANGGANG**
Fillet of fish marinated in spices and grilled. Served with Sambal Titek.

SEAFOOD: CHOOSE ONE

- OTAK OTAK MAKANAN LAUT**
Prawns, squids and fish in a spicy fish mousse, grilled on fragrant turmeric leaves
- UDANG GORENG ASSAM**
Prawns (with shell) caramelised in tamarind sauce.
- UDANG MASAK KUAH NANAS**
Prawns (with shell) cooked in spicy pineapple curry.
- SAMBAL UDANG**
Prawns (without shell) cooked in Sambal Titek with onions, tomatoes and green peas.
- SAMBAL SOTONG**
Juicy sotong cooked in Sambal Titek with onions, tomatoes and green peas.

SIDES: CHOOSE ONE

- NYONYA FRIED NGOH HIANG (Vegetarian Available)**
Deep-fried pork & prawn rolls served with Nyonya Luak Chye & Chilli Chuka.
- NYONYA TAUHU (Vegetarian Available)**
Deep-fried soft beancake braised with minced pork in bean sauce.
- TAUHU MASAK TITEK**
Deep-fried tauhu cooked in Nyonya salted fish and prawn stock with meat balls.
- NYONYA FRIED MEE SIAM**
Rice vermicelli fried with a fragrant taucheo sambal, garnished with chives, prawns, taukwa, sliced egg omelette, sliced shallots and chillies.
- NYONYA FRIED LAKSA**
Rice noodles fried with a fragrant sambal lemak garnished with Daun Kesom, prawns, taupok sliced egg omelette, sliced shallots and chillies.

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VEGETABLES: CHOOSE 2

- NYONYA CHAP CHYE (Vegetarian Available)**
Cabbage braised with Chinese dried ingredients in a fragrant bean sauce.
- SAMBAL TERUNG**
Grilled brinjals topped with Sambal Udang.2
- SAMBAL BENDI GORENG**
Ladyfingers stir-fried in dried shrimp sambal.
- SAMBAL BENDI**
Blanched ladyfingers topped with Nyonya salad dressing of dried shrimps and shallots.
- BRAISED MUSHROOMS WITH SPINACH (Vegetarian Available)**
Braised mushrooms with stir-fried Chinese spinach in mushroom sauce.

DESSERTS: CHOOSE ONE (All suitable for Vegetarians)

- SAGO GULA MELAKA**
Sago pudding with Gula Melaka and fresh, pasteurised coconut milk.
- ICE CHENDOL**
Slurpy chendol jelly and tender kidney beans served on shaved ice with Gula Melaka and fresh, pasteurised coconut milk.
- ASSORTED NYONYA KUEH KUEH**
Your choice of **3 types** of Kueh: Ubi Bingka, Ubi Kayu, Sarlat, Kosui, Lapis Sagu.

BEVERAGE: CHOOSE ONE

- Lime Juice
- Fruit Punch
- Ice Lemon Tea

THIS MENU IS INCLUSIVE OF:

Steamed Jasmine Rice

Sambal Belachan

Equipment set-up including buffet table, tablecloths, skirting, and food warmers

Disposable dining ware and serviettes (for weddings & special occasions, please see below)

Garbage bags

ADD-ONS (OPTIONAL)

The following are popular items that can be added to the buffet if desired.

- BUAH KELUAK NUTS (PURE PULP)**
\$1.50 (\$1.60 with GST). Please indicate number required: _____
- DURIAN PENGAT**
\$5.70 (\$6.00 with GST). Please indicate number required: _____

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VEGETARIAN OPTIONS

We provide vegetarian options for some of the dishes named above. These are shown in green. Please note that our food contains **onions and garlic** and will not be suitable to vegetarians who cannot consume onions and garlic.

DISPOSABLE WARES

PeraMakan provides good quality plastic dinner ware. However, if you have a need for the following, please ask for a quotation.

- 1) Silver-rimmed disposal dinner ware for weddings and special occasions
- 2) Biodegradable corn/bamboo ware.

TRANSPORT & FULL BUFFET SET-UP CHARGE

For buffet only: \$80.00 (\$85.60 with GST)

For buffet with porcelain tableware including glasses: \$120.00

CLEARANCE: By 3.00 pm (for lunch) & 10.00 pm (for dinner)

SURCHARGE FOR CLEARANCE AFTER 10.00 PM: \$100.00 (latest is 11.30 pm)

OPTIONAL SERVICES (FOR BUFFET ONLY)

1. \$5.00 per head for porcelain plates, bowls and stainless-steel cutlery only.
2. \$10.00 per head for full-set porcelain plates, bowl and SS cutlery, water goblets/highball glasses.
3. \$2.00 per head for wine glasses
4. \$120.00 per person for 4 hours for service staff, bartenders and kitchen assistants on weekdays
5. \$150.00 per person for 4 hours for service staff, bartenders and kitchen assistants on Fridays, Saturdays, Sundays and Public Holidays
6. \$150.00 per person for 3 hours for Sous Chef in attendance.

PAYMENT TERMS:

1. 50% deposit upon confirmation. Balance to be paid on delivery of food. Payments may be made via bank transfer to PeraMakan Kitchen Pte Ltd, bank details will be provided in our Invoice from Accounts Department.
2. All prices quoted subject to prevailing GST.

NOTE:

For more details, please Whatsapp to 98512750. Our Executive Chef, Kathryn Ho will be able to provide more information.