

A blurred background image of a buffet line with people serving themselves from various food trays. The focus is on the food and the hands of the diners, creating a sense of a busy, social dining environment.

# **BUFFET MENU**

**iDO CATERING**

# Buffet

Every party begins with us,  
serving great buffet dishes and memories.

## TIER 1      **RM 37.90**

### **6 courses**

Main A/Main B, Chicken, Fish, Vegetable,  
Savoury/Sweet, Drinks.

Min 30 pax

## TIER 2      **RM 49.90**

### **8 courses**

Main A, Main B, Chicken, Fish/Seafood,  
Vege, Savoury, Sweet, Drink.

Min 30 pax

- Delivery and setup fee is from RM250.
- Orders have to be in increments of 5 pax.
- +RM5 per pax for 20-29 pax orders.
- Orders need to be finalized at least 4 working days before the event.
- Teardown time will be 2 hours and 30 minutes from serving time.
- All prices are subject to delivery charges and a 6% service charge (SST).



# MAIN A

## RICE SERIES



### Golden Fried Rice

Floral rice, egg, minced chicken, curry leaf.



### Tomato Fragrance Rice

Tomato, green bean and carrot.



### Aromatic Spanish Rice Pilaf

English parsley, dry chili flakes, tomatoes, green and red capsicum.



### Herb Garlic Butter Rice

Basmati rice, bay leaf, mix herb and rosemary.

# MAIN B

## NOODLES SERIES



### **Authentic Thai-Style Rice Vermicelli**

Green onion, carrot and chili.



### **Italian Arrabiata Pasta**

Sweet basil, tomato and bay leaf.



### **Creamy Mushroom Pasta**

N.5 Spaghetti, mushrooms, lemon, heavy cream, parmesan



### **Mee Goreng Mamak (Malay Style)**

Noodles, Fried Tofu, Red Potato, Bean Sprouts

# **BUFFET**

## **CHICKEN SERIES**



### **Aromatic Spicy Tomato Chicken**

Cardamon, dried chili, cinnamon and star anise.



### **French Creamy Chicken Stew**

Tomato, mushroom, coriander and cream.



### **Peppery Roasted Chicken**

Carrot, tomato and coriander.



### **Rich Aromatic Curry Chicken**

Potato, coconut cream, curry leaves, cloves and cinnamon

# BUFFET

## FISH SERIES



### Baked Fish Fillets

Soy sauce, ginger, scallion.



### Burn Butter Baked Fish Fillet

Unsalted butter, ground black pepper and lemon



### Crispy Fish Fillets

Tartar sauce, mayonnasie, lemon and english parsley.



### Creamy Caper Baked Fish Fillet

Lemon, capers, butter, cream and pepper

# BUFFET

## SEAFOOD SERIES



### **Aromatic Tumeric Seafood**

Prawn, squid, chili, onions, carrot, lemongrass, coriander



### **Chili Garlic Butter Prawns**

Chili flakes, butter, english parsley



### **Stuffed Baked Garlic Mussels**

Butter, garlic, red pepper flakes, red bell peppers, mozzarella cheese, cabbage



### **One-pan Seafood Platter**

Blue mussel, scallop, prawn, squid, cheese, corn

# BUFFET

## VEGETABLE SERIES



### Roasted Veggie Glow Bowl

Broccoli, orange sweet potato, baby corn, green and red capsicum



### Classic Summertime Ratatouille

Green zucchini, chili flakes, oregano.



### Baby Bok Choy Century Egg

Fungus, oyster sauce, fried garlic.



### Chili Pepper King Oyster Mushroom

Dry chili, potato, green and red capsicum.

# BUFFET

## SIDE (SAVOURY)



### Garlic Herbs Mashed Potatoes

Gravy, butter, english parsley.



### Creamy Sweet Corn Salad

with green coral, carrot, red and green capsicum.



### Stir-Fried Glass Noodles

Crushed peanut, coriander, carrot.



### Golden Deep Fried Mantou

Condensed milk.



### Fresh Garden Mixed Salad

Romain lettuce, carrot, cheery tomato, lettuce, green and red capsicum



### Cheesy Herb Loaded Potato

Sour cream, cheddar cheese, white pepper, chicken minced, red bell peper

# BUFFET

## SIDE (SWEET)



### Osmanthus Flower Jelly with Goji Berry

gar agar powder, Goji berries, Osmanthus flowers



### Summer Fruit Platter

Watermelon, papaya, honeydew, grapes



### Chewy Glutinous Rice Balls

Peanuts, pandan leaf.



### Assorted Cake

# DRINKS

Perfect Your Party With Sugar-free, Simple, Refreshing Summer Juice Drinks.



**Heaven & Earth Ice Lemon Tea 300ml**



**Authentic Tea House Iced Tea  
Yin Hao 300ml**



**Minute Maid Orange Refresher 300ml**



**Authentic Tea House Iced Tea  
Da Hong Pao 300ml**

# ADD-ONS

## SAVOURY SIDES

### Chicken Satay

Indian red onion, peanut butter, honey, lemongrass.

**RM 150**

100 sticks

**RM 290**

200 sticks

### Roasted Herb XL Tiger Prawn

Cereal, butter, curry leaves.

**RM 180**

12 pieces

**RM 350**

24 pieces

### Cereal Buttered XL Tiger Prawn

Cereal, butter, curry leaves.

**RM 180**

12 pieces

**RM 350**

24 pieces

### Lemongrass Chicken Skewer

Lemongrass, honey, garlic, fish sauce, sesame oil.

**RM 48**

12 pieces

**RM 80**

24 pieces



# ADD-ONS

## SAVOURY SIDES

### Shrimp Pico De Galo

Hot sauce, tortilla chips, tomatoes, lime juice.

**RM 72**

12 pieces

**RM 80**

24 pieces

### Smoked Salmon Platter

Cream cheese, sour cream, tomatoes.

**RM 99**

Serve 3-4 pax

### Smoke Duck Platter

Orange juice, soy sauce, star anise, honey.

**RM 65**

Serve 3-4 pax

### Nyonya Kuih Platter

Assorted traditional kuih served as a perfect tea-time snack.

**Nyonya Kuih of the day RM 85**

3-4 types (Small 30 pieces)

**Nyonya Kuih of the day RM 140**

4-5 types (Standard 50 pieces)

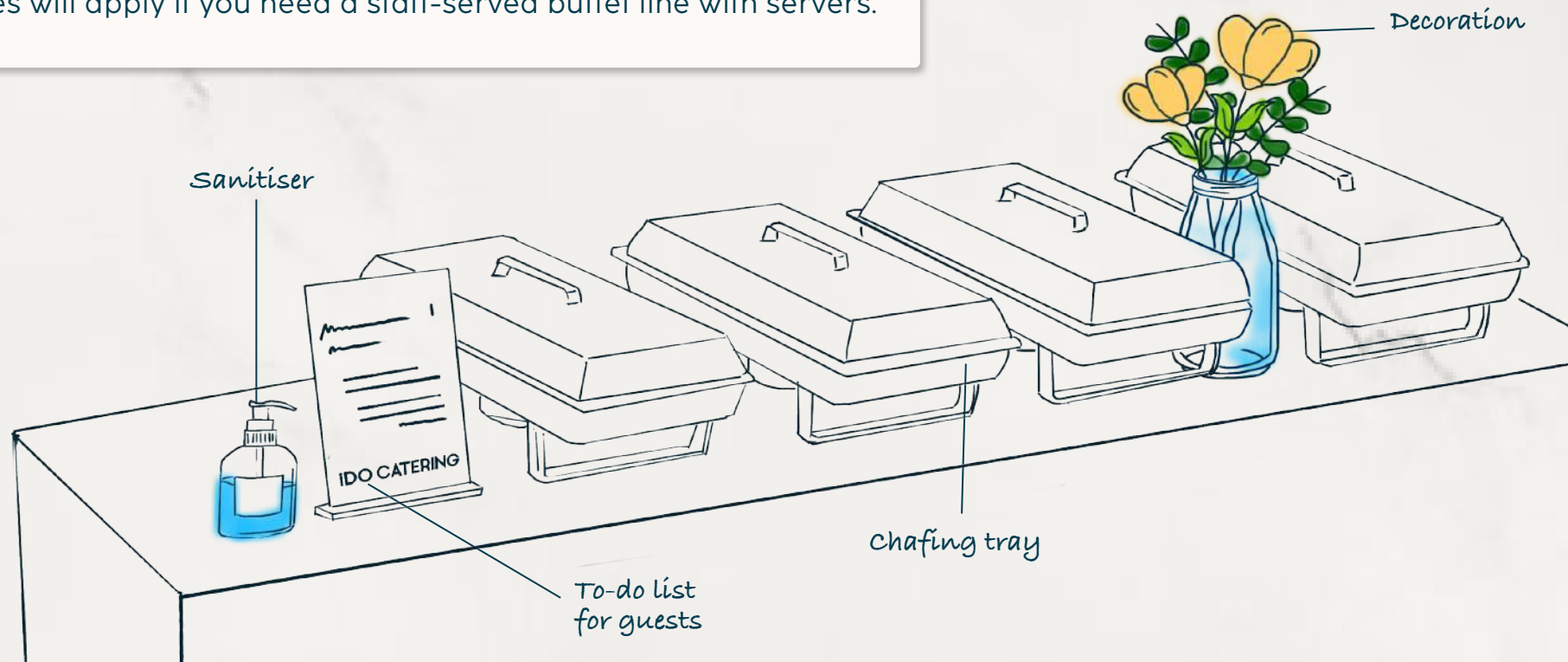


# SELF-SERVICE BUFFET SET UP

## HOW TO SELF-SERVICE BUFFET?

### To-do list

1. To ensure the safety of surrounding people, all guests must put their masks on when taking food from the buffet line.
  2. All guests must sanitize their hands before using the serving cutlery. Sanitizers are available at the beginning and end of the buffet line.
  3. We recommend keeping the chafing lids on when food is not served. It keeps the food warm and protected from environmental contamination.
- \*We recommend guests follow the above guidelines to keep everyone safe. Service staff fees will apply if you need a staff-served buffet line with servers.



# SET-UP OPTIONS

A DELICIOUS JOURNEY, COMPLETE WITH SET-UP.



## BASIC *Free*

- Serviette
- Aluminum foil
- Disposal paper plates
- Cups and cutleries



## STANDARD *RM350*

- Serviette
- Transportation
- Basic chafing dish setup
- Tableware and cutleries
- Long table for foods



## PREMIUM *RM800*

- Serviette
- Transportation
- Premium chafing dish setup
- Tableware and cutleries
- Buffet line table & skirting
- Floral Decoration
- Waiter Service (3 hours)

# Frequently asked questions (FAQ)

ANSWERS TO COMMONLY RAISED QUESTIONS.

## FOOD

### Is iDoCatering halal certified?

All meals are guaranteed to be pork-free and 100% Muslims -friendly as all our ingredients are purchased from certified halal suppliers.

### What is the serving size of the food?

Our catering buffet's food portions are based on a 1:1 ratio. Hence, we will only provide the right amount of food that you have ordered.

### Will I get extra foods or ingredients in case there are more guests arriving?

No, we do not prepare extra foods or ingredients. We will only prepare the right amount of foods that you have ordered.

### Will I get plastic bags or take-away containers for leftover foods?

No, we do not provide plastic bags or take-away containers for leftover meals. To ensure the quality and safety for consumption, food should not be kept at room temperature for more than 4 hours after it has been cooked.

### Can I request for vegetarian food options if I'm a vegetarian?

Yes, we do serve vegetarian meals upon request. Do contact us for more information.

## ORDER

### How many days ahead should I place my order?

Order should be placed at least 3 days before the event.

### Can I postpone my order?

Order postponements within 3 months of the original function date are allowed (without a guarantee of availability). Any postponements more than 3 months, deposit will be forfeited.

### Can I cancel my order after payment has been made?

"For cancellation or changes made with:

7 or more days from the event date of notice, customer is entitled to a full refund.

Within 3-6 days of notice from the event date, there will be a 50% charge on your entire order for cancellations.

Less than 3 days of notice, there will be no refunds for the services."



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CONTACT US