



MINI BUFFET MENU 2022

iDO CATERING



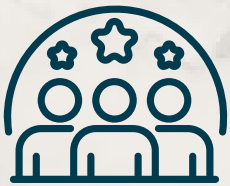
Quality & Delicious food

Quality and delicious food is always our goal. Our research and development team never stops experimenting with new ingredients and formulas to further elevate the nutritional content, taste, and texture of the food.



Hygiene & Proper Food Safety Standards

We are held to a high standard of cleanliness, food preparation, and standards.



Bringing people together

Food and happiness are inextricably linked. We help you to create memories and a fulfilling experience for you and your loved ones for your special day.



Cater to your needs

We aim to create a lasting memory and the best possible experience for our customers by striving to fulfill their requirements.



Mini Buffet Special Seasonal Menu

The most effective way to bring joy to gatherings of more than 8 loved ones.

RM 599
FOR 10-12 PAX

7 courses

2 starters, 2 carbohydrates, 1 poultry, 1 fish,
and 1 dessert

- Orders need to be finalized at least 4 working days before the event.
(late order will have additional 15% charges)
- All prices are subject to delivery charges and a 6% service charge (SST).



SEASONAL SPECIAL BUFFET MENU

STARTERS

Shrimp Pico De Gallo

Fresh tomato salsa with shrimp, red onion and cilantro served in a cup with refreshing lime juice.

STARTERS

Garden Salad Served Citrus Dressing

Zesty homemade citrus dressing drizzled fresh tropical garden salad served with quill edd in a salad cup.

CARBS

Seafood Paella

Spanish-originated rice dish cooked with jasmine basmati rice topped with prawns, scallops, squids and clams.

CARBS

Shrimp Green Pasta

Classic Italian N5 Spaghetti with spinach-based sauce sautéed with olive oil and herbs.

POULTRY

Grilled Chicken Chop with Gravy Sauce

Worcestershire sauce marinated grilled chicken chop served with mushroom-based sauce.

FISH

Crispy Fried Fish With Tar Tar Dipping

Deep Fried Golden Crust Dory Fillet served with sauce made of mayonnaise, chopped pickles and olives.

DESSERT

Pudding of the day

Rich and Creamy homemade pudding with just the right amount of buttery salty sweetness - salted caramel sauce.

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 139

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)



ADD-ONS

DRINKS (+RM 2 per pax)



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

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