

Christmas Feast

BY JUMBO CATERING



About Us

This Christmas, we bring together the best of Chinese culinary artistry with the comforting flavours of Western festive traditions. Our chefs have crafted a collection of special dishes that blend heritage and innovation, creating a feast that feels both familiar and exciting.

Whether you're hosting an intimate gathering at home or a large celebration with colleagues, our buffet and mini buffet selections are designed to impress. Every dish is prepared with care, balance, and festive spirit.

Serve your guests a Christmas they won't forget — we promise they'll leave delighted.

*Slow Roasted Turkey Breast
with Baby Potatoes*



Christmas Specials



Christmas Meat Platter

A festive showcase of flavours featuring succulent Ibérico baked ham, premium cheeses & more! Perfect for sharing and celebrating together.



Slow Roasted Turkey Breast with Baby Potatoes (2KG)

Tender turkey breast slow-roasted to perfection and paired with golden baby potatoes. A comforting classic with a festive touch.



Roasted Salmon with Fennel Salad (2KG)

Oven-roasted salmon fillet served with a refreshing fennel salad, balancing rich, buttery notes with bright, aromatic crunch.



Teriyaki Chicken

Juicy chicken glazed with a savoury-sweet teriyaki sauce, offering a crowd-pleasing Asian twist to your Christmas spread.



Roasted Brussels Sprouts with Mushrooms & Walnuts

A hearty medley of Brussels sprouts, earthy mushrooms and sweet baby carrots, roasted to bring out their natural flavours and festive warmth.



Braised Ee-fu Noodles with Truffle Oil

Silky Ee Fu noodles luxuriously braised and finished with a hint of truffle oil for an elegant East-meets-West celebration dish.



Wild Honey Pear Log Cake / Pandan Gula Meleka Log Cake

A festive log cake available in two delightful flavours — fragrant pandan with rich gula melaka, or a delicate honey-pear creation for a sweet Christmas finale.

Add-Ons

Christmas Highlights (Good for 10 - 15 guests)

烤三文鱼茴香沙拉 Roasted Salmon with Fennel Salad (2KG)	\$108.00+ per set
慢烤火鸡胸配小土豆 Slow Roasted Turkey Breast with Baby Potatoes (2KG)	\$120.00+ per set
获奖珍宝辣椒螃蟹 JUMBO Award-winning Chilli Crab (2 x 800g per crab)	\$173.00+ per set
野生蜂蜜梨卷蛋糕 Wild Honey Pear Log Cake	\$90.00+ per set
班兰椰糖卷蛋糕 Pandan Gula Meleka Log Cake	\$90.00+ per set

Chef Recommendations (Minimum 10 guests)

圣诞肉拼盘 Christmas Meat Platter	\$7.80+ per guest
日式照烧鸡 Teriyaki Chicken	\$2.50+ per guest
摩卡排骨 Mocha Pork Ribs	\$6.00+ per guest
麦片虾球 Shelled Prawns Fried with Cereal	\$5.00+ per guest
烤球甘蓝配蘑菇核桃 Roasted Brussels Sprouts with Mushrooms & Walnuts	\$4.50+ per guest
带子炒西兰花 Scallops Sauteed with Broccoli	\$10.00+ per guest
蟹肉扒翡翠豆腐西兰花 Home-made Vegetable Beancurd Braised with Crabmeat & Broccoli	\$6.50+ per guest
海鲜皇炒饭 Supreme Seafood Fried Rice	\$6.00+ per guest
松露油焖伊面 Braised Ee-fu Noodles with Truffle Oil	\$3.00+ per guest
金瓜福果芋泥 Yam Paste with Pumpkin & Gingko Nuts	\$2.00+ per guest

Buffet Menu

Minimum 30 guests



Buffet Menu

\$28.00 / guest
(\$30.52 w GST)

Appetiser

- 苏东油条 Donut with Seafood Paste
- 生炸五香枣 Deep Fried Ngho Hiang
- 圣诞肉拼盘 Christmas Meat Platter (+\$1.80) 
- 海鲜豆腐卷 Fried Beancurd Stuffed with Prawns (+\$1.00)

Prawns

- 椒盐活虾 Live Prawns Fried with Pepper & Spiced Salt
- 麦片活虾 Live Prawns Fried with Cereal
- 麦片虾球 Shelled Prawns Fried with Cereal (+\$1.80)
- 咸蛋虾球 Shelled Prawns Fried with Golden Salted Egg (+\$1.80)

Seafood

- 姜葱鱼片 Spring Onion and Ginger Fish Fillet
- 酸甜鱼片 Sweet and Sour Fish Fillet
- 获奖珍宝辣椒螃蟹 JUMBO Award-winning Chilli Crab (+\$20.00)
- 烤三文鱼茴香沙拉 Roasted Salmon with Fennel Salad (+\$8.00) 

Meat

- 酸甜鸡丁 Sweet and Sour Chicken
- 葱油走地鸡 Steamed Chicken with Scallion Sauce
- 摩卡排骨 Mocha Pork Ribs (+\$2.50)
- 日式照烧鸡 Teriyaki Chicken (+\$2.00) 
- 慢烤火鸡胸配小土豆 Slow Roasted Turkey Breast with Baby Potatoes (+\$8.00) 

Vegetables

- 北菇扒小白菜 Stir Fried Boy Choy with Shiitake Mushrooms
- 北菇扒西兰花 Braised Broccoli with Shiitake Mushrooms
- 带子炒西兰花 Scallops Sauteed with Broccoli (\$5.80)
- 烤球甘蓝配蘑菇核桃 Roasted Brussels Sprouts with Mushrooms & Walnuts (+\$2.00) 

Beancurd

- 蟹肉扒翡翠豆腐西兰花 Home-made Vegetable Beancurd Braised with Crabmeat and Broccoli
- 鲜菌翡翠豆腐配西兰花 Home-made Vegetable Beancurd Braised with Fresh Mushrooms and Broccoli

Staple

- 干烧伊面 Braised Ee-fu Noodle
- 蒜香银鱼炒饭 Garlic Fried Rice with Silver Fish
- 海鲜皇炒饭 Supreme Seafood Fried Rice (+\$2.00)
- 松露油焖伊面 Braised Ee-fu Noodles with Truffle Oil (+\$1.00) 

Dessert

- 杨枝甘露 Chilled Mango Sago Pomelo
- 鸭母捻 Teochew Glutinous Rice Balls
- 金瓜福果芋泥 Yam Paste with Pumpkin and Ginkgo Nuts (+\$1.80)
- 野生蜂蜜梨 / 班兰椰糖圣诞卷蛋糕 Wild Honey Pear / Pandan Gula Meleka Christmas Log Cake (+\$5.00) 

Drinks

- 自制罗汉果 Home Made Herbal Tea
- 自制薏米水 Home Made Barley

Minimum 30 guests
Select 1 option from each category

Mini Buffet

Minimum 10 guests per set





Mini Buffet

\$320.00 / set

(\$348.80 w GST)

Minimum 10 guests per set

Appetiser

圣诞肉拼盘
Christmas Meat Platter

肉松虾球
Prawn with Pork Floss

Signatures

辣椒蟹肉汁配炸馒头
Chilli Crab Meat Sauce
with Fried Mantou

烤球甘蓝配蘑菇核桃
Roasted Brussels Sprouts with
Mushrooms & Walnuts

松露油焖伊面
Braised Ee-fu Noodles with Truffle Oil

Mains

日式照烧鸡
Teriyaki Chicken

烤三文鱼茴香沙拉
Roasted Salmon with
Fennel Salad (Sliced)

Desserts

迷你蛋糕
Assorted Minicake

冰镇青柠果冻
Chilled Lime Jelly

Terms & Conditions

Buffet Menu

- Vegetarian options are available upon request.
- A transportation fee of \$80.00+ (before GST) applies.
- Includes a complete setup with faux florals, tables, linen, chafing dishes and biodegradable disposable cutlery.
- Additional surcharge will be applied for venues without lift landing.

Mini Buffet

- No buffet table setup will be provided.
- All dishes are packed in takeaway trays.
- Provision of disposable cutlery.
- A transportation fee of \$50.00+ (before GST) applies.
- Self-collection option is available at 26 Tai Seng Street, #03-02, J'Forte, Singapore 534057. (Order must be confirmed at least 5 working days in advance).

- Christmas menu is available from 1 Dec to 31 Dec 2025.
- All prices are subject to GST.
- Listed weights refer to pre-cooked measurements; turkey or fish may lose weight after cooking.
- For optimal quality, food is best consumed within 3 hours (as recommended by SFA).
- Orders must be confirmed at least 5 working days in advance, subject to availability.
- Not valid with other promotions or discounts.
- All items are subject to availability. Jumbo Catering reserves the right to replace dishes of equivalent value.
- Photos shown are for illustration purposes only.
- Additional surcharges will be applied for deliveries to CBD, Jurong Island or Sentosa Island.



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