

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.



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)

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| 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)

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| 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

Appetiser

- 苏东油条 Donut with Seafood Paste
- 生炸五香枣 Deep Fried Ngoh 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

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

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 Gingko 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

Appetizer

圣诞肉拼盘
Christmas Meat Platter

Signatures

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

Mains

日式照烧鸡
Teriyaki Chicken

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

肉松虾球
Prawn with Pork Floss

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

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 cutleries.
- 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 cutleries.
- 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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