



Elevated MINI BUFFET

Designed for intimate gatherings,
each spread offers signature dishes and
premium selections — all delivered and
ready to enjoy.

Let great food bring everyone together.



OUR *Story*



At JUMBO Catering, we believe great food brings people together. That's why we use only fresh, premium ingredients, thoughtfully sourced and prepared with precision to bring out the depth and character of every dish.

From ocean-fresh seafood to refined flavour pairings, each menu is crafted to deliver balance, quality, and generous portions. Designed to impress, even in the most intimate gatherings.



JUMBO *Signatures*



- 1 JUMBO Award-Winning Chilli Crab
- 2 Signature Black Pepper Crab
- 3 Salted Egg Crab
- 4 Mocha Pork Ribs
- 5 Shelled Prawns Fried with Cereal
- 6 Broccoli Stir-fried with Scallops
- 7 Supreme Seafood Fried Rice
- 8 Chilled Mango Sago Pomelo



PERFECT FOR 10-25 GUESTS



Classic MINI BUFFET

Bring the flavours of JUMBO Signatures to your home, office, or private celebration, with a generous spread of comforting classic dishes — all delivered ready to enjoy.

SET A

6 Course + 1 Dessert

\$30⁺
per pax

SET B

7 Course + 1 Dessert

\$45⁺
per pax

Premium MINI BUFFET

From casual gatherings to milestone moments, choose from our thoughtfully curated sets, each featuring a generous variety designed to make every occasion feel special.

SET A

7 Course + 1 Dessert

\$75⁺
per pax

SET B

8 Course + 1 Dessert

\$90⁺
per pax



Self-Heating Trays

Ensures your food stays warm, fresh, and ready throughout your gathering.



Classic Mini Buffet A

Choose one from each category

6 COURSE + 1 DESSERT



01 APPETISER

金丝海鲜卷

Golden Seafood Roll

面包虾球

Deep-fried Breaded Prawn Ball

02 MEAT

酸甜肉

Sweet and Sour Pork

金蒜脆皮鸡

Garlic Fried Chicken

03 FISH

姜葱鱼片

Spring Onion and
Ginger Fish Fillet

酸甜鱼片

Sweet and Sour Fish Fillet

04 SEAFOOD

麦片虾球

Shelled Prawns Stir-fried
with Cereal

鲜果沙律虾球

Shelled Prawns Tossed
with Salad Cream

05 VEG/BEANCURD

鲜菌翡翠豆腐扒菠菜

Home-made Beancurd
with Mushrooms

花菇栗子炒小白菜

Stir-fried Cabbage and Mushrooms

06 RICE/NOODLE

肉松凤梨鸡粒炒饭

Pineapple Fried Rice
with Diced Chicken

干炒米粉

Fried Bee Hoon

DESSERT

雪耳炖桃胶 (热)

Double Boiled Peach Gum

杨枝甘露 (冷)

Chilled Mango Sago Pomelo

\$30⁺
per pax
(min. 15 pax)



Comforting
CLASSIC

Sweet and Sour Pork

Classic Mini Buffet B

Choose one from each category

7 COURSE + 1 DESSERT



01 APPETISER

苏东油条

Donut with Seafood Paste

手工五香枣

Deep-fried Ngoh Hiang

02 MEAT

酸甜排骨

Sweet and Sour Pork Ribs

葱油走地鸡

Steamed Chicken with Scallion Sauce

03 FISH

姜葱鱼片

Spring Onion and Ginger Fish Fillet

酸甜鱼片

Sweet and Sour Fish Fillet

04 CRAB [FIXED ITEM]

辣椒蟹肉汁配炸馒头

Chilli Crab Meat Sauce with Fried Mantou

05 SEAFOOD

麦片虾球

Shelled Prawns Stir-fried with Cereal

鲜果沙律虾球

Shelled Prawns Tossed with Salad Cream

06 VEG/BEANCURD

鲜菌翡翠豆腐扒菠菜

Home-made Beancurd with Mushrooms

蒜蓉炒西兰花

Stir-fried Broccoli with Garlic

07 RICE/NOODLE

古早扬州炒饭

Yang Chow Fried Rice

干烧伊面

Braised Ee-fu Noodles

DESSERT

雪耳炖桃胶 (热)

Double Boiled Peach Gum

杨枝甘露 (冷)

Chilled Mango Sago Pomelo

\$45⁺
per pax
(min. 15 pax)

All-Time
FAVOURITES

Chilli Crab Meat Sauce
with Fried Mantou



Premium Mini Buffet A

Choose one from each category

7 COURSE + 1 DESSERT



01 APPETISER

生炸五香枣

Deep-fried Ngoh Hiang

腐皮虾卷

Fried Beancurd Skin with Prawn Paste

02 MEAT

摩卡排骨

Mocha Pork Ribs

烧鸭

Roasted Duck

03 FISH

娘惹炸鳕鱼

Fried Cod Fish with Nonya Sauce

蜜汁烤鳕鱼

Honey Glazed Baked Cod Fish

04 SEAFOOD

麦片虾球

Shelled Prawns Stir-fried with Cereal

青芥末虾球

Shelled Prawns with Wasabi-mayo

05 CRAB

获奖辣椒螃蟹

JUMBO Award-Winning Chilli Crab

招牌黑胡椒螃蟹

Signature Black Pepper Crab

06 VEG/BEANCURD

蟹肉翡翠豆腐扒菠菜

Home-made Beancurd with Crab Meat

带子炒西兰花

Broccoli Stir-fried with Scallops

07 RICE/NOODLE

海鲜皇炒饭

Supreme Seafood Fried Rice

松露油瑶柱伊面

Braised Ee-fu Noodles and
Conpoy with Truffle Oil

\$75⁺
per pax
(min. 10 pax)



DESSERT

鲜果青柠冻 (冷)

Chilled Lime Jelly with Aloe Vera

陈皮莲子红豆沙 (热)

Red Bean Soup with Tangerine Peel and Lotus Seed

我们的食物可能含有或接触过 (包含但不局限于) 牛奶, 鸡蛋, 鱼, 贝类, 坚果, 花生, 小麦和大豆。

Our food may contain or come into contact with (but not limited to) milk, eggs, fish, shellfish, tree nuts, peanuts, wheat and soybeans.

Premium Mini Buffet B

Choose one from each category

8 COURSE + 1 DESSERT



01 APPETISER

生炸五香枣

Deep-fried Ngho Hiang

腐皮虾卷

Fried Beancurd Skin
with Prawn Paste

02 MEAT

摩卡排骨

Mocha Pork Ribs

烧鸭

Roasted Duck

03 SATAY

沙爹(猪和鸡)

JUMBO Satay
(Pork and Chicken)

04 FISH

娘惹炸鳕鱼

Fried Cod Fish
with Nonya Sauce

蜜汁烤鳕鱼

Honey Glazed Baked Cod Fish

05 SEAFOOD

麦片虾球

Shelled Prawns Stir-fried with Cereal

青芥末虾球

Shelled Prawns with Wasabi-mayo

06 CRAB

获奖辣椒螃蟹

JUMBO Award-Winning Chilli Crab

招牌黑胡椒螃蟹

Signature Black Pepper Crab

07 VEG/BEANCURD

蟹肉翡翠豆腐扒菠菜

Home-made Beancurd with Crab Meat

带子炒西兰花

Broccoli Stir-fried with Scallops

08 RICE/NOODLE

X.O. 海鲜皇炒饭

X.O. Supreme Seafood Fried Rice

松露油瑶柱伊面

Braised Ee-fu Noodles and
Conpoy with Truffle Oil

\$90⁺

per pax
(min. 10 pax)



DESSERT

鲜果青柠冻(冷)

Chilled Lime Jelly with Aloe Vera

金瓜白果芋泥(热)

Yam Paste with Pumpkin and Gingko Nuts

我们的食物可能含有或接触过(包含但不限于)牛奶,鸡蛋,鱼,贝类,坚果,花生,小麦和大豆。

Our food may contain or come into contact with (but not limited to) milk, eggs, fish, shellfish, tree nuts, peanuts, wheat and soybeans.

Ordering GUIDE



PACKAGING & SERVICWARE

Food is presented in **self-heating trays**, thoughtfully designed to keep dishes warm throughout the dining experience. **Disposable serving utensils, cutlery and napkins** are provided for your convenience.



Self-heating trays are intended for **one-time use** and should not be reheated or reused.

For best results and safe usage, please follow the provided heating instructions. Liability is not covered in cases of improper use.



FOOD QUALITY & CONSUMPTION

Dishes are best enjoyed within **three (3) hours of delivery**, in accordance with SFA food safety guidelines.



MENU AVAILABILITY

In the event of ingredient unavailability, we reserve the right to substitute items with alternatives of equal or **higher value**, while maintaining the overall dining experience.



SPECIAL DIETARY REQUESTS

Special dietary menus are available upon request, including **Vegetarian, No Pork No Lard, No Seafood, and No Nuts** options. Kindly inform our Sales Team at **catering@jumbogroup.com.sg** at the point of order so we may recommend suitable selections.



While care is taken to accommodate dietary preferences, our kitchen handles seafood, nuts, gluten, and other common allergens. As cross-contact may occur, guests with severe or life-threatening allergies are advised to exercise discretion.

For corporate or large-group orders, **please inform our team of any known allergies in advance** so we may advise on suitable menu selections.



ORDERING LEAD TIME

A minimum lead time of **three (3) working days** notice is required for all orders. For urgent or same-day requests, please contact our Sales Team at **catering@jumbogroup.com.sg**.



Amendments must be made at least **36 hours** prior to the event. Cancellations made less than **three (3) working days** before the event will incur applicable charges.

Ordering GUIDE



EQUIPMENT COLLECTION (IF APPLICABLE)

Reusable equipment (e.g., stands, serving tongs) will be **collected after the event** at a mutually arranged time. Kindly note that any loss or damage may incur replacement charges.

DISPOSAL RESPONSIBILITY

All self-heating trays and disposable items are to be cleared and disposed of by the client after the event. Kindly note that **post-event clearing services are not included**.



PRICING

All prices are subject to **prevailing GST**.



DELIVERY CHARGES

One way delivery to a single location

\$50.00+ per trip

An additional transportation charge is applicable to **Sentosa, Jurong Island, and CBD areas (including Orchard Road and Marina Square)**

\$15.00+ per trip

DELIVERY CONDITIONS

Delivery is to the **ground floor or loading bay only**. Additional charges may apply for locations requiring stair access or extended waiting time.

Customers are responsible for ensuring someone is present to receive the order at the agreed time.



Please allow a grace window of **±30 minutes** from the scheduled delivery time to accommodate unforeseen circumstances such as traffic and parking conditions.

HAVE A
Question?



FEEL FREE TO REACH OUT TO
EVENTS CONCIERGE TEAM BELOW.

+65 8182 2837

catering@jumbogroup.com.sg

www.jumbocatering.com.sg

OFFICE OPERATING HOURS:

Monday to Friday

9am – 6pm