THE PLATTERING CO.

ARTISANAL, HANDCRAFTED PLATTERS

Signature Lunch

SIGNATURE LUNCH

$25/*pax*
minimum of 20 pax required
**premium items-additional charge per pax applies for items selected*

- STARTER –

(Choose 1 from the following)

❖ MESCLUN SALAD (veg)
fresh mesclun, cherry tomatoes, peppers, cucumber, balsamic vinaigrette, pesto

❖ COUS COUS SALAD (veg)
cous cous, fresh tomatoes, roasted almonds, parsley, raisins, garlic

❖ PASTA SALAD* *[+$2/pax]*

Mushroom penne (veg)
penne pasta sauté with champignon mushrooms, garlic, fresh thyme, rosemary, chili flakes

OR

Pesto fusilli (veg)
pesto, cherry tomatoes, basil, olive oil

❖ GADO GADO SALAD (veg)* *[+$4/pax]*
seasonal greens, cucumber, green bean, cabbage, potatoes, carrot, tofu, eggs, peanut sauce

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- MAIN -

(Choose 1 main from the following 3 options)

(1) RUSTIC LOAVES AND WRAPS

Rustic loaves choices: ciabatta/ sourdough/ focaccia

(Choose 2 from the following)

Cold-Cut Sandwich
salami, ham, roast peppers, mozzarella and basil

Roast Chicken Sandwich
roast chicken, cheddar cheese, red onions, baby spinach, honey mustard

Egg Truffle Salad Sandwich
generous egg filling, fresh rocket, mayonnaise, truffle oil

Tuna Niçoise Sandwich
chunky tuna, eggs, fresh basil, olives, white wine mustard vinaigrette

Mediterranean Sandwich (veg)
roasted tomatoes, roasted peppers, savoury pesto

Tandoori Chicken Basil Wrap
roasted tandoori chicken, cheddar cheese and mango chutney in a basil tortilla

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(2) MEXICAN TACOS [+$5/pax]

Minimum 50 pax
(Choose 2 from the following)

Chicken Tacos
chicken, red and green capsicum, lettuce, tomato, onions, cheese, guacamole, salsa, cilantro

Beef Tacos
mince beef, red and green capsicum, lettuce, tomatoes, onions, cheese, guacamole, salsa, cilantro

Vegetarian Tacos
beans, roast pumpkin, purple cabbage , red and green capsicum, lettuce, tomato, onions, cheese, guacamole, salsa, cilantro

(3) SALMON & BEEF PLATTER* [+$25/pax]

roast salmon
roast beef
mini portobello
roasted red & yellow pepper
asparagus
roasted pumpkin
hard-boiled egg
fresh tomato
fresh cucumber
fresh red onion
sliced lemon

- DESSERT –

CHEESE & FRUIT PLATTER
artisanal cheeses, fresh fruits, dried fruits, nuts

ADD-ON

each item: +$4.50/pax

**premium items-additional charge per pax applies for items selected*

❖ MINI PANCAKE STACK

served with maple syrup and fresh berries

❖ COOKIE JAR

(Choose 1 from the following)

- *chocolate chip*
- *coconut*
- *earl grey*
- *orange cranberry*
- *pistachio cranberry*
- *oatmeal*
- *almond biscotti*
- *muesli*

[eggless option available]

❖ YOGURT PARFAIT

served with granola and fresh fruits

[gluten-free option available]

❖ CHEESECAKE PARFAIT*

[+$1.50/pax]

[eggless]

❖ MUFFIN

(Choose 2 from the following)

- *blueberry*
- *banana walnut*
- *double chocolate*
- *almond raisin*

[gluten-free option available]

❖ MINI PASTRIES & DANISH

(Choose 2 from the following)

- *chicken mushroom pie*
- *chicken pie*
- *tuna puff*
- *curry puff*
- *butter croissant*
- *pain au chocolat*
- *raisin swirl*
- *almond croissant (subject to availability)*
- *blueberry danish (subject to availability)*
- *pandan kaya (subject to availability)*
- *salted caramel (subject to availability)*

❖ FRUIT BOWL

assorted seasonal fruit

ADD-ON

each item: +$4.50/pax

**premium items-additional charge per pax applies for items selected*

❖ **EBI PRAWN IN A CUP**
served with dipping sauce

❖ **SKEWER**
(Choose 1 from the following)
- *feta cheese with melon (veg)*
- *mozzerella balls with cherry tomatoes, olives and fresh basil (veg)*
- *chicken skewers with roasted peppers**
- *[+$1.50/pax]*
- *parma ham with melon* [+$1.50/pax]*

❖ **CROSTINI**
(Choose 1 from the following)
- *brie, walnuts and a drizzle of honey*
- *cream cheese, roasted tomatoes, bacon and sage*
- *salami, cheddar cheese, caramelized onion*
- *eggs, mayonnaise and a drizzle of truffle oil*

❖ **SMOKED SALMON CUCUMBER CANAPÉ***
[+$1.50/pax]
with cream cheese, dill on fresh sliced cucumber

❖ **MINI BEEF SLIDER*** *[+$2/pax]*
**Option to customize topper flag on slider: +$0.80 per piece*

❖ **MINI SHRIMP ROLL***
[+$1.50/pax]

❖ **CRUDITÉS***
[+$1.50/pax]
assortment of seasonal vegetables served with dipping sauce

❖ **PASTA IN A CUP**
(Choose 1 from the following)
- *pesto fusilli (veg)*
- *mushroom penne (veg)*

❖ **STUFFED TOMATO** *(vegan)*
tomato, corn, spinach, bread crumbs, garlic

❖ **MINI CROISSANT**
(Choose 1 from the following)
- *chicken ham & cheese*
- *egg mayonnaise*
- *cream cheese with cucumber (veg)*

❖ **FRIED SPRING ROLL**

DONUT WALL

❖ DONUT WALL RENTAL

includes text customization on wall

Petite: $85 (*holds 12-24 donuts*)
Regular: $250 (*holds 35-70 donuts*)
Large: $450 (*holds 70-140 donuts*)

❖ DONUT

$2.80/piece
donuts are to be purchased in dozen

- *chocolate frost*
- *strawberry frost*
- *almond white chocolate*
- *glazed*
- *black forest*
- *cookies & cream*
- *salted caramel chocolate*

**Donuts and Donut walls are not available for deliveries or setups before 10am*

BEVERAGES

❖ COLD-PRESSED JUICE (200ML BOTTLED)

$4.50/bottle

(Choose 2 from the following)

Sunny Cheers
carrot, green apple, passion fruit

Band of Beets
carrot, green apple, beetroot, lemon, ginger

Tropic Frolic
watermelon, pineapple, passion fruit

Ruby Recharge
watermelon, chia seeds

Customised label option available at $0.80/btl for minimum of 50 bottles per label design, lead time of 7 days required

❖ COFFEE & TEA

$4/pax
(minimum of 20 pax)
served in dispensers
comes with paper cups, creamer and sugar

+$2/pax for premium tea options
+$35 for 2 glass pots with warmer set rental
+$10/pot for ceramic coffee/tea pot rental

**only available for catering with setup*

❖ COFFEE & TEA (DISPOSABLE)

$45/pot
(minimum of 2 pots)
serves 8-10 cups per pot

❖ COLD-BREW COFFEE & TEA

$5/bottle
(minimum of 25 bottles)

❖ COFFEE CART

gourmet coffee and tea with barista
comes with logo customisation on disposable coffee cups
$600 for 2 hours, 100 cups

BEVERAGES

❖ **LIVE ORANGE JUICE STATION**
cold-pressed orange juice with server
$550 for 2 hours, 100 cups

❖ **HOT CHOCOLATE BAR**
hot chocolate, marshmallow, chocolate chips, oatmeal cookies, almond biscotti, salted caramel
$600 for 100 cups

OTHERS

❖ TABLE RENTAL
$80 for same-day event duration
1.5m in length

❖ MINI FRIDGE RENTAL
$280 for same-day event duration

❖ DECOR
Flowers from $50

❖ STYROFOAM BOX WITH ICE
$14

❖ GLASSWARE RENTAL

Plate, spoon, fork and knife tableware set
$8 per set

Cup, saucer and teaspoon set
$3.20 per set

Wine glass
$2 per glass

❖ CRATE/WOODEN BOARD RENTAL
$12 per piece

❖ SERVICE STAFF
$30/hour/staff

TERMS AND CONDITIONS

❖ COMPLIMENTARY ITEMS

Orders include disposable biodegradable utensils and serviettes

❖ DELIVERY FEE FOR DROPOFF ONLY

- A delivery fee of $25 per order applies for orders (in disposable boxes/ boards) not requiring setup.
- For dropoff in Tanjong Pagar, Raffles Place, Shenton Way, Robinson Road, Outram Park, Telok Ayer, Clarke Quay, City Hall, Marina Bay, Orchard, Somerset, Bugis, Chinatown, Dhoby Ghaut, Habourfront, Jurong and Sentosa:+$10
- Dropoff on weekend (Saturday, Sunday), public holiday: +$10
- Delivery between 6am-9am: +$10
- Delivery between 10pm-6am: +$45
- A delivery and collection fee of $45 per order applies for dropoff orders with equipment rental (i.e. wooden crates, wooden boards).
- After 9PM collection: +$30 for every additional hour
- Next-day collection between 6am-9am: +$10

❖ DELIVERY, SETUP* AND TEARDOWN FEES

- Less than 25pax: $80 (+$70 with grazing table order)
- 26-50pax: $110 (+$90 with grazing table order)
- 51-100pax: $150 (+$120 with grazing table order)
- 101 pax and above: quoted upon request

**set up includes rustic wooden crates, rustic boards, foliage*

Additional charges apply for:

- Setup between 10pm-6am: +$120
- Setup between 6am-9am: +$50
- For setup in Tanjong Pagar, Raffles Place, Shenton Way, Robinson Road, Outram Park, Telok Ayer, Clarke Quay, City Hall, Marina Bay, Orchard, Somerset, Bugis, Chinatown, Dhoby Ghaut, Habourfront, Jurong and Sentosa:+$30
- Teardown from 9pm: +$30/hour or part thereof
- Setup on weekend (Saturday, Sunday), public holiday and next-day teardown requests: +$50
- Catering for 10-19 pax: +$120

❖ SETUP

- Your tables are required on-site for setup. (Tables are not provided). If required, tables are available for rental.
- Any damage or loss to display and table equipment is subject to $80 per item, and $550 for damages or loss of mini fridge.

TERMS AND CONDITIONS

❖ ORDERS

- Orders must be placed at least 5 working days in advance of the delivery and setup date, and is subject to availability.
- Adhoc orders placed less than 5 working days prior to event date: +$80
- Please revert via email or by signing the quotation by the quotation validity date for confirmation of your order.
- By order confirmation you agree to the Terms and Conditions listed.

❖ PAYMENT

- A 50% deposit is required for orders above $1000.00.
- Any order cancellation upon confirmation will be subject to a fee of $200.
- Payment in cash, cheque or bank transfer on delivery or before event date. Late payment fees of 2%/month may apply on overdue invoices.

Payment modes:

Cheque:

- Please make payable to "Juice Up LLP"

Bank transfer:

- Bank: Oversea-Chinese Banking Corporation
- Account name: JUICE UP LLP
- Account number: 642-060297-001

Juice Up LLP reserves the right to replace ingredients/flavours should there be unforeseen supply shortages which may arise due to circumstances such as sudden weather changes.