

UNI^Q
CATERING SERVICES
Great Food. Friendly People

NEW YEAR MENU 2018



1-700-81-5510

STALL CONCEPT BUFFET

RM 58.00+ per guest • Min. 100 pax
(Include Stall setting)

❖ STALL 1 • SNACKS & DELIGHTS

Assorted Dim Sum 点心
(Assorted Siew Mai, Har Gow, Dumplings)
Penang Popiah Basah 檳城薄餅
Rojak Buah 咯渣杂果

❖ STALL 2

Nasi Lemak With Lemongrass Fried Chicken,
Penang Acar, Sambal Sotong And Condiments
椰浆饭, 柠檬草香炸鸡, 檳城阿扎, 叁巴苏东
Or
Nasi Briyani, Ayam Briyani, Sambal Sotong
Acar Jelatah, Sayur Dhalcha, Papadom

❖ STALL 3

Penang Fried Kway Teow With Seafood
檳城炒果条

❖ STALL 4

Curry Laksa Or Shredded Chicken Noodles With
Condiments 咖喱拉萨 或 清汤米粉

❖ STALL 5

Special Lin Chee Kang Or Ice Kacang, Fresh Fruit,
Nyonya Kuih, Slice Cakes & Cordial Drink



GRAND EMPEROR (13 Dishes)

RM 48.00+ per guest • Min. 50 pax

APPETIZER (Choose One)

Fruit Cocktail with Shrimp Salad
Baked Half-Shell Scallop w Cheese & Garlic

RICE (Choose One)

Nyonya Fried Rice with Seafood
Chinese Fried Rice with Silver Anchovies
Thai Pineapple Fried Rice with Chicken Floss

NOODLE (Choose One)

Singapore Style Fried Mee Hoon
Mee Hoon Siam
Hong Kong Style Emperor Noodle

VEGETABLES (Choose One)

Stir Fried Baby Kailan with Garlic
Mix Vegetables with Mushroom & Clam
Mushroom Family with Taukan & Broccoli
Loh Hon Cai

MEAT/CHICKEN (Choose One)

UNIQ Honey Roast Chicken
Classic Chicken/Duck Rendang
Crispy Roasted Duck
Signature Roasted Duck 'ala French
Crispy Roast Chicken with Hoisin Sauce

FISH (Choose One)

Snapper with Thai Kerabu Spicy Sauce
Assam Snapper with Pineapple Slice
Baked Snapper with Sweet & Sour Sauce

SEAFOOD/PRAWN (Choose One)

Sambal Tumis King Prawn
Lemon Butter King Prawn
Stir Fried King Prawn with Oat & Curry Leaf
Everlasting Joy Chili Crab
Kam Heong Mantis Prawn
Stir Fried Squid with Celery

DELIGHT/FINGER FOOD (Choose Three)

Baked Curry Potato with Cheese
Otak-otak Spring Roll with Thai Chili Dip
Deep Fried Seafood Gyoza with Thai Sauce
Deep Fried Nyonya Chicken Lobak
Deep Fried Crab Claw

DESSERT (Choose Two)

Grass Jelly with Longan
Crispy Butter Sweet Corn
Mini Fruit Tarts
Nyonya Kuih
Mini Egg Tarts
Fresh Fruit Platter

Beverages (Choose One)

Orange / Mango / Tropical / Lychee



BLESSED HARVEST (11 Dishes)

RM 33.00+ per guest • Min. 50 pax

APPETIZER (Choose One)

Roasted Chicken & Fresh Mango Salad
Penang Nyonya Acar

RICE (Choose One)

Mushroom Fried Rice
Yong Chow Fried Rice with Chicken
Chinese Fried Rice with Chicken

NOODLE (Choose One)

UNIQ Fried Mee Hoon
Hokkien Fried Mee Hoon
Stir Fried Hong Kong Yee Mee

VEGETABLES (Choose One)

Japanese Beancurd with Siew Pak Choy
Mix Vegetables with Mushroom
Stir-Fried Cabbage with Wolfberries
Stir Fried Lotus Root with Celery & Carrot

MEAT/CHICKEN (Choose One)

UNIQ Honey Roast Chicken
Classic Chicken/Duck Rendang
Crispy Roasted Duck
Chicken Pong Teh with Mushrooms
Lemon Chicken

FISH (Choose One)

Seabass with Thai Kerabu Spicy Sauce
Assam Seabass with Pineapple Slice
Seabass with Sweet & Sour Sauce

SEAFOOD/PRAWN (Choose One)

Sambal Tumis Prawn
Lemon Butter Prawn
Stir Fried Prawn with Oat & Curry Leaf
Kong Poh Mantis Prawn

DELIGHT/FINGER FOOD (Choose One)

Potato Balado
Curry Samosa
Otak-otak Spring Roll with Thai Chili Dip
Deep Fried Seafood Gyoza with Thai Sauce

DESSERT (Choose Two)

Grass Jelly with Longan
Mini Swiss Roll
Mini Fruit Tarts
Nyonya Kuih
Fresh Fruit Platter

Beverages (Choose One)

Orange / Mango / Tropical / Lychee



MS 1500:2009
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www.citarasauniq.com.my

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SIDE ORDER

1. Satay Chicken with Peanut Sauce, Cucumber, Onion (Min 500 sticks)	RM 0.90+
Satay Beef/Mutton with Peanut Sauce, Cucumber, Onion (Min 500 sticks)	RM 1.20+
2. Penang Delicacies (Sotong Kangkung, Tauhu Bakar, Rojak Buah) (Min 100 pax)	RM 7.50+
3. ABC (Min 100 pax)	RM 3.50+
4. Cendol (Min 100 pax)	RM 3.50+
5. Grill Salmon Fillet with Dill Sauce 120-140gram (Min 100 pax)	RM 25.00+
6. Grill Chicken / Ayam Panggang (Percik) (Min 100 pax)	RM 5.50+
7. Grill Lamb Shoulder / Steak (Min 100 pax)	RM 8.50+
8. Grill Prawn (XXL) (Min 100 pax)	RM 6.50+
9. Penang Char Kway Teow (Min 100 pax)	RM 4.80+
10 Mee Mamak (Min 100 pax)	RM 4.80+
11 Curry Laksa (Min 100 pax) - Include Stall Setting	RM 4.80+
12 Penang Assam Laksa (Min 100 pax) - Include Stall Setting	RM 4.80+
13. Seafood Tempura (Min 100 pax) - Include Stall Setting	RM 18.00+
14. Assorted Sashimi (2 Types), Sushi Roll & Maki Roll (Min 100 pa - Inclusive Chef & Stall	RM 18.00
15. Roast Whole Lamb with Mint Sauce, Garden Salad, Garlic Bread - Inclusive a cook	RM 1200+
16 Yee Sang Platter for 10 Pax (Add on: Salmon RM98.00+ per plate)	RM 88.00+



OTHER CHARGES:

Waiter (3 hours function)	From RM 85.00
Cook for Carving/BBQ Station	From RM 100.00
Chef	RM 250/pax
Commis Cook	RM 200/pax
Eve PH / PH rate	Double
O.T. per hour	RM 20.00/staff, RM 50.00/staff after Mid
Night	
Transportation	From RM 100.00
Additional Stall setting (Red/Green/Blue/Orange)	RM 100/set

Terms & Conditions:

1. Buffet Catering is inclusive of complete set of food warmers, tablecloth & skirting, stall setting, dinnerware (melamine) and cutlery. Trash bags will also be provided.
2. Food are best consumed without 3 hours (with warmer).
3. Sur-charge / loading fee will be applicable if venues are located on high-rise buildings such as shopping complex, condominium or apartment or the venues not at ground floor / without lift.
4. All payment made are not refundable in the event of cancellation of function.
5. Deposit 70% is required upon confirmation of booking and the balance of payment to be paid on the date of function. The deposit could be bank-in into our Maybank account: **512343504057**
6. Terms of payment: Cash or Cheque or Credit Card (VISA/MASTER). If to be paid by cheque, please crossed the cheque payable to "Citarasa Uniq Sdn Bhd". Do inform in advance if wish to pay by credit card.
7. The above quotation is valid until 31st March 2018.
8. Broken & missing cutleries would be charged accordingly.
9. We are totally a Halal Caterer, therefore we need your cooperation to refrain from serving any non-halal dishes during the function.
10. We reserve the right to amend the price without prior notice.
11. GST 6% is applicable from 1st April 2015.

Food take-home

Our company policy does not allow customers/ guests to take home the food from the function. The quality of ready-to-eat/ cooked food deteriorates fast within hours especially at room temperature; therefore, it is not safe to eat the left overs that has been held at room temperature for more than 2 hours. During the function, the foods are heated throughout the function in order to maintain the quality. However, food take-home is not encouraged where the food will be held at room temperature further after the function is over. This can risk the guests into getting food poisoning by eating deteriorated/ spoil food. The company will not take any risk of customers getting food poisoning from eating take-home left overs.