

STALL MENU

RM 55.00+ PER GUEST

(Include Stall setting)

STATION 1

ROJAK BUAH
POPIAH BASAH
ASSORTED CHINESE DIM SUM

STATION 2

NASI LEMAK WITH CHICKEN RENDANG, PENANG ACAR,
SAMBAL SOTONG AND CONDIMENTS

OR

NASI BRIYANI, AYAM BRIYANI, DAGING MASAK HITAM,
ACAR BUAH (RAMPAI), SAYUR DHALCHA, PAPADOM

STATION 3

PENANG FRIED KWAY TEOW WITH SEAFOOD **OR**
MEE MAMAK WITH SQUID **OR**
SINGAPROE FRIED MEE HOON WITH SEAFOOD

STATION 4

CURRY LAKSA **OR** ASSAM LAKSA WITH CONDIMENTS

STATION 5

ABC **OR** CENDOL

FRESH FRUIT PLATTER
NYONYA KUIH
ASSORTED SLICE CAKES

CORDIAL DRINK

MIN 100 PAX

PLEASE FEEL FREE TO CONTACT US :

TEL: 1700-81-5510

-www.citarasauniq.com.my

SIDE ORDER:

1 Satay Chicken with Peanut Sauce, Cucumber, Bawang (Min 1000 sticks to cook on site)	Min 500 sticks	RM 0.85+
Satay Mutton / Beef with Peanut Sauce, Cucumber, Bawang (Min 1000 sticks to cook on site)		RM 1.20+
2 Penang Delicacies (Kang Kung Sotong, Tahu Bakar, Rojak) Pax	Min 100	RM 7.50+
3 ABC (Pax)	Min 100	RM 2.50+
4 Cendol (Pax)	Min 100	RM 2.50+
5 Grill Salmon Fillet with Dill Sauce (Pax) – 120-140gram	Min 100	RM 25.00+
6 Grill Chicken / Ayam Panggang (Percik) (Pax)	Min 100	RM 5.50+
7 Grill Lamb Shoulder / Steak (Pax)	Min 100	RM 8.50+
8 Grill Prawn (XL) (Pax)	Min 100	RM 6.50+
9 Penang Char Kway Teow (Pax) –Include Stall Setting	Min 100	RM 4.80+
10 Mee Mamak (Pax) –Include Stall Setting	Min 100	RM 4.80+
11 Pasta with Choice , Seafood, Chicken (Pax)	Min 100	RM 12.00+
12 Mee Rebus (Pax) –Include Stall Setting	Min 100	RM 4.80+
13 Mee Jawa (Pax) –Include Stall Setting	Min 100	RM 4.80+
14 Mee Bandung (Pax) –Include Stall Setting	Min 100	RM 4.80+
15 Mee Soto (beef) (Pax) –Include Stall Setting	Min 100	RM 4.80+
16 Curry Laksa (Pax) –Include Stall Setting	Min 100	RM 4.80+
17 Penang Assam Laksa (Pax) –Include Stall Setting	Min 100	RM 4.80+
18 Seafood Tempura (Pax) –Include Stall Setting	Min 100	RM 18.00+
19 Assorted Shushi Roll, Maki Roll (Inclusive Chef & Stall)	Min 100	RM 25.00+
20 Roast Whole Lamb with Mint Sauce , Garden Salad, Garlic Bread		RM 1200+

OTHER CHARGES:

Waiter (3 hours function) – From RM 85.00

Cook for Carving/BBQ Station – From RM 95.00 Chef – RM 250 per pax

Commis Cook – From RM 120 per pax

Eve PH / PH rate: Double

O.T. per hour – RM 20.00 per staff, RM 50.00 per staff after Mid Night

Transportation: From RM 100.00

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Additional Stall setting: RM 100 per set (Red/Green/Blue/Orange);



RM 150 per set (Themed Décor)



Themed Décor

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Terms & Conditions:

1. Buffet Catering inclusive of complete set of food warmers, tablecloth & skirting, stall setting, elegant roll top food warmer, dinnerwares (melamine/disposable) and cutleries & trash bags will be provided.
2. Food best consumed within 3 hours (with warmer).
3. Sur-charge / loading fee will be applicable 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. If to be paid by cheque, please crossed cheque payable to "Citarasa Uniq Sdn Bhd".
7. Payment by cash or cheque or credit card (VISA/MASTER) upon delivery. All self-collection must be paid full in advance.
8. The above quotation is valid until 31st Dec 2017.
9. Broken & missing cutleries would be charged accordingly.
10. We are totally a Halal Caterer, therefore we need your cooperation to refrain from serving any non-halal dishes during the function.
11. We reserve the right to amend the price without prior notice.
12. 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/ spoiled food. The company will not take any risk of customers getting food poisoning from eating take-home left overs.

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