

# Big O Group Catering Order Form

(Minimum order is for 30 pax)



Email: [contact@bigogroup.com](mailto:contact@bigogroup.com)

Category	Standard Menu @ S\$15* per pax	Classic Menu @ S\$18* per pax	Deluxe Menu @ S\$24* per pax	Premium Menu @ S\$30* per pax
1. Starters & Salads	1 item	2 items	2 items	2 items
2. Entrées	2 items	2 items	2 items	2 items
3. Meats / Seafoods	2 items	2 items	2 items	2 items
4. Vegetables & Accompaniments	1 item	2 items	2 items	2 items
5. Desserts & Beverages	2 items	2 items	2 items	2 items
6. Premium	-	-	2 items	4 items

Please complete this form & **fax to: 6735 4102**  
For customised or special orders, please **email to: [contact@bigogroup.com](mailto:contact@bigogroup.com)**

**Menu** : Standard / Classic / Deluxe / Premium

**Name of Event** : \_\_\_\_\_

**Event Location** : \_\_\_\_\_

**Delivery Date** : \_\_\_\_\_ **Delivery Time:** \_\_\_\_\_ (AM/PM)

**Number of Pax** : \_\_\_\_\_

## Payment Details

**Attention to** : \_\_\_\_\_

**Address** : \_\_\_\_\_

**Home/Office Tel No.:** \_\_\_\_\_ **Mobile:** \_\_\_\_\_

**Email Address** : \_\_\_\_\_ **Fax** : \_\_\_\_\_

Thank you for your interest in considering Big O to serve you in your catering needs.  
Our experienced team will contact you within the next two working days.  
Should you need to speak to us, kindly call our Customer Service Hotline at:  
**6743 1371 (10am - 6pm, Mon - Fri)** or email to **[contact@bigogroup.com](mailto:contact@bigogroup.com)**

## 1. Starters & Salads

Classic Caesar Salad with Toasted Croutons	
Garden Greens Tossed with Tomatoes & Almonds in Homemade Big O Dressing	
Garden Greens with Grilled Aubergine & Tomatoes in Homemade Big O Dressing	
Garden Greens with Grilled Bartlett Pear & Tomatoes in Homemade Big O Dressing	
Pasta with Corn Kernels & Tossed Greens (Cold)	
Spinach & Mushroom Salad Tossed in Vinaigrette Dressing	
Mixed Potato Salad with Fresh Greens (Cold)	
Thai Papaya Salad with Crushed Peanuts (Cold)	
Cold Silken Tofu in Tsuyu Sauce & served with Chicken Floss	
Crispy Toasted Tortilla Chips with Homemade Salsa Dip	
Chilled Green Tea Soba with Soya Sauce & Wakame	
Glass Vermicelli & Dried Shrimp served with Thai Chilli Sauce	
Golden Fried Vegetarian Spring Roll	
Lightly Toasted Pita Bread with Olive Oil & Balsamic Vinegar	
Oven-Baked Garlic Baguette with Fresh Parsley	

## 2. Entreés

Spaghetti Aglio Oglio with Parmesan & Chilli Flakes	
Spaghetti Pomodoro with Stewed Vegetables	
Spaghetti with Fresh Pesto Sauce	
Tuscan Penne with Ratatouille of Stewed Vegetables	
Spanish Paella with Black Olives & Chives	
Baked Fragrant Rice with Chicken Ham & Cheese in Cream Sauce	
Baked Fragrant Rice with Wild Mushrooms & Cheese in Tomato Sauce	
Fragrant Garlic Rice with Egg & Black Olives	
Classic Baked Macaroni & Cheese	
Braised La Mian with Wild Mushrooms & Beansprouts	
Japanese Fried Udon with Fish Cake, Chives & Beansprouts	
Spicy Fried Mee Goreng with Egg & Mixed Vegetables	
Stir-Fried Tom Yam Mee Siam with Chives & Dried Beancurd (Dry)	

2. Entreés	
Stir-Fried Flat Rice Noodles with Chinese Sausage & Beansprouts	
Stir-Fried Rice Noodles with Wild Mushrooms & Mixed Vegetables	
Homemade Mashed Potatoes served with Brown Sauce	
Roasted New Potatoes with Sea Salt, Black Pepper & Rosemary	
Lightly Toasted Quesadilla with Chicken & Grilled Mediterranean Vegetables	
Spinach & Wild Mushroom Pot Pie in Cream Sauce	
Fried Carrot Cake with Salted Mustard Leaves (Chai Poh), Egg & Beansprouts	

3. Meats/Seafood	
Spit-Roasted Farm Chicken with Fresh Herbs	
Sweet Honey-Roasted Chicken Wings	
Golden Fried Chicken Wings Tosses in Homemade Sambal (Spicy)	
Local-Styled Curry Chicken with Potatoes in Coconut Sauce	
German Chicken Schnitzel served with Lemon Butter Sauce	
Chicken Cordon Bleu with Tartar Dip (Wrapped in Chicken Ham)	
Pork Bacon-Wrapped Chicken in Brown Wine Sauce	
German Pork Bratwurst Sausages with Caramelised Onions	
German Pork Schnitzel served with Lemon Butter Sauce	
Italian Beef Meatballs in Vegetable Tomato Sauce	
English Beef Stew with Country Vegetables	
Beef Shepherd's Pie with Peas & Carrots & Covered in Feuilleté Pastry	
Grilled Fish Fillet in Light Lemon Butter Cream Sauce	
Golden Fried Breaded Fish Fillet with Big O's Famous Tartar Sauce	
Hainanese Pork Cutlet with Greens Peas & Tomato Sauce	
Sweet & Sour Pork with Pineapple, Onions & Capsicums	
Stir-Fried Beef with Black Pepper Sauce & Onions	
Lightly Battered Fish Fillet Tossed in Homemade Sambal (Spicy)	
Baked Lobster Ball with Ebiko & Drizzled with Mayo	
Tomato & Sambal Prawn (With Shell) (Spicy)	

4. Vegetables & Accompaniments	
Baked Corn on the Cob with Sea Salt & Butter	
Sauteéd Broccoli, Cauliflower & Carrots with Buttered Almond Sauce	
Sauteéd Brussell Sprouts in Olive Oil with Garlic, Sea Salt & Pepper	
Sauteéd French Beans with Spicy Minced Pork & Garlic (Spicy)	
Sauteéd French Beans with Buttered Almond Sauce	
Sauteéd Hong Kong Kai Lan with Oyster Sauce	
Yam Croquette with Mixed Vegetables & Wild Mushrooms	
Braised Seafood Beancurd with Mushrooms & Baby Corn	
Braised Amaranth with Wolfberries in Superior Stock	
Braised Mixed Vegetables with Cabbage, Wild Mushrooms, Carrot & Glass Vermicelli	
Chicken Ngoh Hiang	
Fuyong Egg with Mushrooms & Onion	
Fried Seafood Tofu Drizzled with Thai Chilli Sauce	
Fried Crispy Seafood Tofu Tossed in Sauteéd Garlic, Sea Salt & Chilli (Spicy)	
Golden Fried Crispy Shrimp Spring Roll	

5. Desserts & Beverages	
Assorted Tropical Fruit Platter	
Mixed Tropical Fruit Salad Bowl	
Four Seasons Mochi in Assorted Tropical Flavours	
Mini Cream Puffs & Mini Chocolate Eclairs	
Banana & Caramel Wrap	
Refreshing Guava Punch	
Tropical Lime Juice	
Iced Lemon Tea	
Regular Brewed Coffee	
Regular Brewed Tea	
Hot Chinese Tea	

6. Premium	
Chicken Salad with Fresh Greens & Tomatoes	
Lobster Salad with Almonds, Tomatoes & Homemade Dressing	
Spinach, Mint & Chicken Ravioli in Light Cream Sauce	
Beer & Honey Baked Chicken Wings	
German Veal Bratwurst with Caramelised Onions & served with Dijon Mustard	
Lamb Rib Stew with Country Vegetables	
Spit-Roasted Ribeye with Crushed Pepper & Fresh Herbs, served with Brown Sauce	
Tempura Fried Cod Fish Skin served with Whipped Mayonnaise & Capsicums	
Seafood Frito Misto (Prawn, Fish & Calamari) with Wasabi Dip	
Golden Fried Calamari with Tartar Dip	
Sauteéd Calamari Tossed in Homemade Sambal (Spicy)	
Lightly Battered Prawn Tossed in Wasabi Mayo	
Thai Shrimp Roll with Pork & Glass Vermicelli	
Breaded Crabcakes with Remoulade Sauce	
Braised Stuffed Tofu with Lobster & Ebiko	
Golden Fried Battered Wild Champignon with Tartar Dip	
Assorted Nonya Kueh (3 Types)	
Baked Feuilleté with Glazed Brandied Black Cherries	
Baked Feuilleté with Wild Blueberries	
Big O Chocolate Fudge Brownie with Roasted Walnuts	
Classic Chocolate Truffle Cake	
Fresh Mango with Nata De Coco & Coconut Cream	
Fresh Chocolate & Banana Cream Trifle Bowl	
Fresh Fruit Trifle with Granola	
Granny's Baked Apple Crumble	
Glutinous Rice Ball Rolled in Crushed Peanuts	
Indecent Obsession (Hazelnut Chocolate Cake)	
Mixed Fruit Bowl with Summer Wild Berries	
Carrot Cake with Cream Cheese & Roasted Walnuts	
Pineapple Upside Down Cake	

6. Premium	
Spike 'D' (Fresh Durian Mousse with Vanilla Sponge Covered in Dark Chocolate Fudge)	
Strawberry & Fresh Cream Chiffon	
Tropical Banana with Fresh Cream Trifle	
Tropical Lemon Meringue Pie Flambéd to Perfection	
Coke	
Sprite	

**Additional Comments:**

---

---

---

**Thank you for choosing the Big O Group!**

For Official Use Only	
<b>Processed by</b>	: _____ (Name)
<b>50% Deposit Collection Date</b>	: _____
<b>Amount</b>	: _____ (Cash / Cheque: _____)
<b>Account Received Order Date</b>	: _____
<b>Additional Comments:</b> _____	
_____	
_____	
_____	
_____	
_____	

## **Terms & Conditions**

- All prices are subjected to prevailing government taxes
- Prices include warmers, full set of disposable wares, serviettes & trash bags
- Catering duration of up to a maximum of 4 hours upon delivery
- All items & menus are subject to availability, & the Big O Group reserves the right to make any changes or withdrawal without prior notice
- Food best consumed within 3 hours (in warmers)
- Menus & prices quoted here are subjected to change, most updated information will be based on website: [www.bigOgroup.com](http://www.bigOgroup.com)
- Orders must be received at least 14 days before event date, with a 50% non-refundable deposit
- Any changes must be communicated to the Big O Group in writing at least 7 working days prior to the event
- Any cancellation made less than 7 working days prior to the event will be charged accordingly on the balance 50% payment
- Any damage to equipment and/or breakages will be charged to the customer accordingly
- 45 minutes grace period to be allowed before or after the expected arrival time due to unforeseen weather conditions, traffic conditions, security, parking or unloading issues
- Delivery Charge for order above \$450 in subtotal will be waived
- A Delivery Charge of \$80 will be levied for order below \$450 in subtotal
- An After-Hours Delivery Charge of \$140 will be levied for collection/delivery between 10pm to 8am, & on Public Holidays, regardless of the total amount ordered
- Order requiring full equipment set-up will be made 60-90mins before the start of event (Pax dependent)
- There is a 10% buffer for quantity ordered. The management reserves the right to replace any menu items should it become unavailable at the time of event
- The management reserves the right to amend the Terms & Conditions without prior notice

## **Optional Charges**

- Cutlery for menu is strictly for cornware or paperware, unless otherwise indicated
- Full porcelain cutlery rental (without wine glass) is at \$5 per pax
- Wine glass rental is at \$2 per pax
- One service staff is at \$80 for 4 hours (Regular working hours)
- One service staff is at \$100 for 4 hours (After-hours & PH)
- One chef for live station is at \$100 for 4 hours (Regular working hours)
- One chef for live station is at \$140 for 4 hours (After-hours & PH)
- After-hours delivery is defined to be between 10pm to 8am