



CLASSIC BUFFET



Introduction to Grain

At Grain, we believe in improving lives through meaningful food experiences.

That is why we focus obsessively on the customer experience — from creating dishes our customers love to designing the perfect menu to going the extra mile to make your event unforgettable.

Everything we do is purposeful and carefully thought through — every ingredient, element and idea has a role to play in serving the Grain experience. Be it a new dish or catering decor, we never settle for what's expected.

The Grain experience should satisfy not only on a hunger level, but also an emotional one. By pushing the limits of how food makes us feel, we can build a community that has only one thing on their mind: "what will we eat next?"



Why Grain?

Whether it's a small lunch meeting or the next big seminar, we've got you covered.

Drawing flavours from all around the world to keep the menu exciting – from city of Lyon, by the mediterranean sea to the spice trail from Asia and beyond.

We're partnering with top chefs from all around the world, hailing from Michelin star restaurants and MasterChef to deliver you a wholesome food experience.

We cater to special dietary requirements – dairy-free, vegan, vegetarian, non-spicy, and nut-free. Dedicated account managers who will be with you at every stage to make the event a success.

We personalise setups to impress and delight your guests, using only birchwood cutlery and sugarcane bagasse plates that are environmentally friendly.

Our experience with catering

We have catered for all kinds of events from 10 to 1000+ people.
Below are just a few examples of happy Grain customers.

FINANCE

Aviva
AXA
Citibank
DBS Bank
OCBC

TECHNOLOGY

Accenture
Amazon
Facebook
Google
IBM

MEDIA AND MARKETING

FOX Networks
Infocomm Media
Development Authority
National Geographic
ONE Championship
Singapore Press Holdings

GOVERNMENT AND PUBLIC SECTOR

A*STAR
E21
MINDEF
Ministry of Foreign Affairs
People's Association

HEALTHCARE

GlaxoSmithKline
Johnson & Johnson
National Healthcare Group
Novartis
Singapore General Hospital

OIL AND GAS, SHIPPING AND LOGISTIC

ExxonMobil
Keppel
PSA Singapore
Shell
SP Group

EDUCATION

Nanyang Technology
University
National University of
Singapore
Singapore Institute of
Management
Singapore Management
University
Singapore Polytechnic

TRANSPORTATION AND ENGINEERING

CapitaLand
Changi Airport Group
Far East Group
Grab
Singapore Airlines Limited

CONSULTANCY AND PROFESSIONAL SERVICES

Clifford Chance
Deloitte
Drew and Napier
Maxwell Chambers
KPMG

LIFESTYLE, FAST MOVING CONSUMER GOODS

LVMH
Nestlé
Nike
Procter & Gamble
Unilever

What others are saying about Grain

Don't just take our word for it, hear what our customers have to say.



The decoration was elegant, the taste was excellent and the variety of choices was sufficient to make our guests happy. The sales representative was very attentive and considerate, he did his very best to cater to all our requests. Thank you!

Nick Lo, Google

Great taste and appearance. My guests loved the food and commented that it is not typical catering food and is also very healthy. The buffet specialist did a great job! He came early for setup, was responsive to texts, and was very pleasant and friendly.

Adeline Tan, residential

We love Grain because it's not just food for the body but food for the soul without ever compromising on flavours. And their mini teasers of guilt-free (we'd like to think so) pastries is Grain's cute way of saying we care about your well-being but we love you too.

Jaspal Kaur, Office Manager, Uber

The decorations and placement of the food was very beautiful, guest commented on the nice appearance and great food. The delivery specialist was very professional and was on time.

Idy, Singapore-ETH Centre (SEC)





Classic Buffet

Cater for all kinds of occasions and satisfy every taste bud with our mouthwatering classic dishes.

\$13/guest

(\$13.91 w/ GST)

7 courses and 1 drink

Min 30 guests

\$15/guest

(\$16.05 w/ GST)

8 courses and 1 drink

Min 30 guests

\$20/guest

(\$21.40 w/ GST)

10 courses and 1 drink

Min 30 guests

Delivery fee is \$60 (\$64.20 w/ GST)

Orders need to be finalised at least 3 working days before the event

Teardown time will be 2 hours and 15 minutes from serving time (latest 10:30PM)

Orders have to be in increments of 5 guests

+\$4/guest for 20 guests, +\$2/guest for 25 guests



\$13 Classic Buffet

Choose only one item from each category.

SALAD

Garden Green Salad
with balsamic vinaigrette ● ●

Thai Gai Yang Salad
Thai grilled chicken pasta salad ● ●

Rainbow Bell Pepper Couscous Salad
with lemon vinaigrette ● ●

Cold Buckwheat Soba Noodle Salad
with edamame and grapefruit dressing ● ●

VEGETABLE

Wok-fried Crunchy Okra
with shimeji mushroom to the rescue ● ●

Ratatouille Niçoise
French vegetable stew with zucchini, capsicum and eggplant ● ●

Sauteed Baby Cabbage
with bai ling mushroom ● ●

Roasted Rainbow Vegetable
with broccoli, eggplant, carrots and yellow zucchini ● ● ●

MAIN

Black Olive Fried Rice
with spring onion and garlic ● ●

Ajumma-approved Kimchi Fried Rice
with shiitake mushroom that's gone wild ● ● ● ●

Wild Mushroom Capellini
with basil and chilli flakes ●

Orecchiette with Broccoli Pesto
true taste of Southern Italy ●

Blue Coconut Rice
with butterfly blue pea flower ●

SIDE

Codfish Tofu Bites
with lemon cheese dip ●

Seafood Croquette
with fresh fruit bbq sauce

Korean Chicken Wings
with soy-garlic glaze

Tofu Skin Roll
with Thai chilli dip ●

POULTRY

Grain Hainanese Chicken Breast
with dark soy, homemade chilli and ginger puree ●

Signature Penang Kapitan Chicken
Malaysian chicken curry ●

Slow Roast Tie Guan Yin Chicken
with coriander and crispy tea leaf ●

Grilled Honey Dijon Oregano Chicken
coated with an extremely tantalising glaze ●

DESSERT

Fresh Fruit Platter
assorted tropical fruits ● ●

Lavender Earl Grey Cake
with lavender scented buttercream ● ●

Mini Chocolate Caramel Tart
with crushed almond

Mini Portuguese Egg Tart
with creamy custard filling ●

FISH

Creamy Citrus Dory
with tomato confit cream

Coriander Pesto Dory
in light butter sauce with cucumber salad ●

Golden Salted Egg Hoki Fish
topped with crispy fish skin

Mediterranean Dory
infused with oregano and rosemary ● ●

DRINK

Lemon Iced Tea
homemade with fresh lemon

Cherry Hibiscus Iced Tea
made with dried Japanese hibiscus and cherry juice



\$15 Classic Buffet

Choose only one item from each category.



SALAD

Smoked Duck Salad
with jicama and guava coleslaw

Grilled Duo Forest Mushroom Salad
with fresh herbs and balsamic dressing



XO Dressed Tomato Salad
with Japanese wakame and sesame oil



Mixed Berry Spinach Salad ●
with roasted sesame yuzu dressing

MAIN

Brown Butter Spaghetti Aglio Olio
with crushed pistachio ● ●

Pumpkin Mushroom Rice
with fragrant pumpkin floss ● ●

Signature Wok-fried Egg Noodles
with carrot, onion, mushroom, cabbage
and bean sprouts ●

Thai Pineapple Fried Rice
with chicken floss, pineapple and
cashew nut

Peranakan Laksa Goreng
with poached prawn and dry sambal ●

POULTRY

Rosemary Balsamic Roast Chicken
with sautéed red onion and mushroom ●

Nyonya Grilled Chicken
with lemongrass ●

Traditional Indian Butter Chicken
stewed in garam masala tomato sauce
●

Herb Roasted Nori Chicken
with edamame corn ragu ●

VEGETABLE

Shakshuka
North African style baked eggs in
tomato sauce ● ●

Braised Vegetable Medley
with egg tofu, young corn and mushroom
● ●

Hong Kong Chye Sim
with goji berry sauce ● ●

Roasted Cauliflower and Broccoli
with rosemary, sautéed onion and
sesame seed ● ●

FISH

Tomato Basil Dory
topped with lychee and peach salsa

Poached Toman in Laksa Gravy
with braised tau pok and traditional fish
cake ●

Gohan Curry Toman Fish
with okra, eggplant and tomato ●

Honey Soy Chilean Sea Bass
with carrot, zucchini and onion wrapped
in foil ● ●

SIDE

Mango Prawn Spring Roll
with zesty yuzu mayonnaise dip

Kluang Otah
Malaysian grilled fish cake ●

Balsamic Glazed Button Mushrooms
with honey sesame sweet potatoes ● ●

Duck Confit Meatballs
with fresh cranberry compote ●

SEAFOOD

Breaded Sea Scallops
with wasabi mayo

Wok-fried Black Pepper Mussels
with onion and capsicum ● ●

Panko-crusted Butter Garlic Prawns
tossed with aromatic curry leaf ●

DESSERT

Bread and Butter Pudding
with vanilla sauce ● ●

Mini Lemon Curd Tart
with torched Italian meringue ●

Fresh Fruit Platter
assorted fresh fruit ● ●

Yuzu Chiffon Cake
with light matcha mousse ●

DRINK

Honey Iced Rooibos Tea
with fresh lemongrass

Soothing Chamomile Lavender Iced Tea
sprinkled with lavender petals ●

Freshly Squeezed Pink Grapefruit Juice
with lemon and sage



\$20 Classic Buffet

Choose only one item from each category.

APPETISER

Assorted Cheese Platter

brie, camembert and cheddar

Charcuterie Meat Platter

with smoked duck, turkey ham and roast beef ● ●

Mediterranean Mezze Platter

with hummus, sun-dried tomato, mozzarella, feta cheese and crispy cracker ●

Slow-cooked Unagi and Shellfish Platter

crab claw, mussel, tiger prawn and unagi with classic cocktail dip ●

SALAD

Pomegranate Couscous Salad

with roasted cauliflower ● ●

Basil Raisin Quinoa Tabbouleh

with orange and grapefruit dressing ● ● ●

Sparkling Fruit Salad

with mimosa vinaigrette ● ●

Superfoods of Summer

organic kale, juicy red watermelon with feta cubes and cranberry vinaigrette ●

MAIN

Multigrain Basil Rice

with pearl barley and shallots ● ● ●

Not Your Typical Seafood White Bee Hoon

slow-simmered in superior herbal tea broth

Takikomi Gohan

Japanese mixed rice with shiitake mushroom ● ●

Seafood Tom Yum Pasta

with fresh prawn ●

Wok-fried Purple Wheat Noodles

with asparagus and shiitake mushroom ●

POULTRY

Assam Ayam Pongteh

with tau pok and salted soy bean ●

Grilled Farm Fresh Chicken

extra TLC taken to give you soft and juicy meat ● ●

Teochew Braised Duck

with cordyceps, dang gui and ginseng ●

Oven Braised Duck Confit

with orange balsamic sauce

Signature Beef Rendang

spicy Indonesian dry curry ● ●

VEGETABLE

Charred Red Cabbage with Roasted Mixed Greens

not as innocent as the name ● ●

Roasted King Oyster Mushroom

with broccoli and superior sauce ● ●

Indian Vegetable Curry Stew

with long bean, white cabbage and housemade spice blend ● ●

Braised Nai Bai

with assorted mushroom and superior sauce ●



FISH

Blackened Red Snapper
with fennel spinach ragù and dill ●

Cantonese Steamed Snapper Loin
with shiitake mushroom ●

Fresh Tuscan Salmon
with creamy garlic butter

Nyonya Assam Pedas Fish
Peranakan spicy tamarind fish ●

DELIGHT

King Oyster Mushroom Tempura
with lemon chive aioli ●

Garlic Parmesan Karaage
Japanese fried chicken with harissa dip

Crispy Netted Prawn Roll
with lemon cheese dip

Meatless Meatballs
in marinara sauce ● ● ●

SEAFOOD

1980s Hong Kong Steamed Tiger Prawns
infused with garlic cloves, served on
glass noodles ● ●

Stir-fried Black Pepper Seafood
ink-credible squid, shrimp and mussel
● ●

Crispy Soft Shell Prawn
with Szechuan pepper and garlic aioli ●

SIDE

Barbecued Chicken Satay
with peanut sauce ●

Chicken and Beef Meatballs
with thyme, rosemary and oregano gravy

Potato Au Gratin
with spinach, garlic cream and cheese ●

Luxurious Golden Egg Tofu
with signature chilli crab sauce ●

DESSERT

Bread and Butter Pudding
with vanilla sauce ●

Best Banana Cake I've Ever Had
don't judge just because it's vegetarian
● ●

Fresh Fruit Platter
assorted fresh fruit ● ●

Mini Red Velvet Cake
with cream cheese frosting ●

DRINK

Honey Iced Rooibos Tea
with fresh lemongrass

Iced Calamansi Juice
fresh calamansi juice

Freshly Squeezed Pink Grapefruit Juice
with lemon and sage ●

**Rejuvenating Lavender Earl Grey
Iced Tea**
sprinkled with lavender petals



Frequently asked questions

Order

When can I place my order?

Our kitchens are open from Monday to Saturday, and occasional Sundays with huge events. We will still be open every day in December to spread the Christmas cheer. Orders should be placed at least 3 working days in advance — the earlier the better. Kindly refer to the respective menus for specific details.

Is there a minimum order? How about delivery fee and extra charges?

In general, the minimum order is for 30 guests. Delivery fee is \$60 (\$64.20 w/ GST) and will be waived for orders above \$1000 (\$1070 w/ GST). If your location has no direct lift/ramp access, and require food/equipment to be carried up stairs, there will be a no-lift surcharge of \$50–\$100 before GST, based on number of storeys.

Our latest teardown timing is 10:30PM. Teardowns after 10:30PM will be charged \$120 (\$128.40 w/ GST).

Any time extension beyond your event teardown time will be charged \$15 (\$16.05 w/ GST), with a maximum extension of 1 hour.

What happens if I need to cancel my order?

Cancellations need to be made at least 3 working days before the event. Cancellations made with less than 3 working days notice will incur a 50% charge. Cancellations made with less than 24 hours notice will not be refunded.

How can I pay?

Credit card, cheque or bank transfer work for us. We will send you the payment details once your order is confirmed.

Frequently asked questions

Food

Is Grain Halal?

Yes we are certified Halal.

Can Grain cater to special dietary requirements?

Let us know in advance and we will always do our best to help.

Service

When is the teardown time and what happens after?

Teardown time will be 2 hours and 15 minutes from serving time. Grain will take care of the setup and teardown. We will also dispose of any leftovers.

What time will you set up?

We will make sure the place is ready 15 minutes before the event. If your event starts at 12:00PM, we will usually arrive by 11:00AM and make sure everything is set up by 11:45AM.

Does Grain provide furniture?

We will only be providing our own tables for the buffet setup. Disposable biodegradable plates, cutlery and cups will also be provided. Tableware and glassware can be arranged as a special request.

Will there be service staff?

Our friendly service staff are available at \$80 (\$85.60 w/ GST) for a 4-hour period.

