FOODTALKS
SINCE 2004

2026 CHRISTMAS MENU

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www.foodtalks.com.sg

Enchanted Christmas BUFFET

$22.00+*/pax | minimum 30pax

*PRICE NOT INCLUSIVE OF GST

Smoked Duck & Mesclun Salad with Citrus Dressing

Tender smoked duck paired with crisp garden greens and a refreshing citrus dressing

Wild Mushroom Spaghetti Aglio Olio with Cherry Tomato

Spaghetti tossed with aromatic garlic, earthy wild mushrooms and juicy cherry tomatoes

Rosemary Garlic Roasted Chicken

Succulent roasted chicken infused with fragrant rosemary and garlic

Breaded Dory Fillet with Lemon Aioli Dip

Golden, crispy dory fillet served with a creamy, zesty lemon aioli dip

Mussels in Tomato Basil Sauce

Tender mussels coated in a rich, savoury tomato sauce with fragrant basil

Roasted Christmas Vegetables with Onion Vinaigrette

A colourful medley of roasted broccoli, cauliflower, carrots and capsicum, finished with a tangy onion vinaigrette

Apple Cinnamon Mini Donuts

Soft, bite sized donuts with the comforting flavours of sweet apple and cinnamon

Chilled Fruit Punch

A refreshing, fruity festive drink to complete your Christmas feast

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Starlight Christmas BUFFET

$32.00+*/pax | minimum 30pax

*PRICE NOT INCLUSIVE OF GST

Winter Harvest Salad

A colourful garden salad with roasted pumpkin, sweet potato and cranberries for a delightful balance of sweetness and freshness

Turkey Ham & Honey Baked Chicken Ham Platter

A festive platter of savoury turkey ham and honey baked chicken ham with a delicious touch of sweetness

Lemon Herb Pilaf Rice with Toasted Almonds

Fluffy, fragrant rice infused with zesty lemon and herbs, finished with crunchy toasted almonds

OR

Italian Basil Pesto Pasta

Spaghetti coated in a fragrant basil pesto sauce, bursting with rich, savoury Italian flavours

Rosemary Garlic Roasted Chicken

Succulent roasted chicken infused with fragrant rosemary and garlic

Slow-Braised Beef with Caramelised Onion Gravy

Tender, slow braised beef served with a rich, savoury gravy of sweet caramelised onions

Miso Glazed Grilled Salmon Fillet

Grilled salmon coated in a savoury miso glaze for a delicious balance of sweet and umami flavours

Roasted Christmas Vegetables with Onion Vinaigrette

A colourful medley of roasted broccoli, cauliflower, carrots and capsicum, finished with a tangy onion vinaigrette

Royal Hazelnut Log Cake (1kg)

A decadent Christmas log cake with rich, nutty hazelnut flavours for a sweet festive indulgence

Chilled Yuzu Squash

A refreshing citrus drink with the bright, tangy flavours of yuzu

FOODTALKS SINCE 2004

Twinkle
MINI BUFFET

$268.00+* for 10 pax

*PRICE NOT INCLUSIVE OF GST

Smoked Duck & Mesclun Salad with Citrus Dressing

Tender smoked duck paired with crisp garden greens and a refreshing citrus dressing

Wild Mushroom Spaghetti Aglio Olio with Cherry Tomato

Spaghetti tossed with aromatic garlic, earthy wild mushrooms and juicy cherry tomatoes

Rosemary Garlic Roasted Chicken

Succulent roasted chicken infused with fragrant rosemary and garlic

Breaded Dory Fillet with Lemon Aioli Dip

Golden, crispy dory fillet served with a creamy, zesty lemon aioli dip

Mussels in Tomato Basil Sauce

Tender mussels coated in a rich, savoury tomato sauce with fragrant basil

Roasted Christmas Vegetables with Onion Vinaigrette

A colourful medley of roasted broccoli, cauliflower, carrots and capsicum,
finished with a tangy onion vinaigrette

Black Pepper Gourmet Chicken Sausage

Juicy chicken sausage seasoned with bold, aromatic black pepper for a satisfying savoury bite

Apple Cinnamon Mini Donuts

Soft, bite sized donuts with the comforting flavours of sweet apple and cinnamon

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Sparkle
MINI BUFFET

$338.00+* for 10 pax

*PRICE NOT INCLUSIVE OF GST

Turkey Ham & Honey Baked Chicken Ham Platter

A festive platter of savoury turkey ham and honey baked chicken ham
with a delicious touch of sweetness

Italian Basil Pesto Pasta

Spaghetti coated in a fragrant basil pesto sauce, bursting with rich, savoury Italian flavours

Rosemary Garlic Roasted Chicken

Succulent roasted chicken infused with fragrant rosemary and garlic

Miso Glazed Grilled Salmon Fillet

Grilled salmon coated in a savoury miso glaze for a delicious balance of sweet and umami flavours

Lemon Butter Seafood Medley

A delightful combination of shrimp, squid and mussels tossed in a buttery sauce
with a refreshing hint of lemon

Slow-Braised Beef with Caramelised Onion Gravy

Tender, slow braised beef served with a rich, savoury gravy of sweet caramelised onions

Roasted Christmas Vegetables with Onion Vinaigrette

A colourful medley of roasted broccoli, cauliflower, carrots and capsicum,
finished with a tangy onion vinaigrette

Mini Chocolate Éclair

Delicate mini éclairs with a delightful chocolate finish,
perfect for a sweet ending to your festive feast

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À La Carte
SELECTIONS

Honey Baked Chicken Ham (Sliced – 1kg)	.....	$32.00+
Cheesy Potato Au Gratin (20 Pax)	.....	$48.00+
Classic Chicken Shepherd's Pie (20 Pax)	.....	$68.00+
Classic Beef Shepherd's Pie (20 Pax)	.....	$88.00+
Beef Stew With Carrot & Potato (20 Pax)	.....	$68.00+
Miso Glazed Grilled Salmon Fillet (20 Pax)	.....	$88.00+
Black Pepper Gourmet Chicken Sausages (20 Pax)	.....	$38.00+
Cheezy Baked Scallop (20 Pcs)	.....	$58.00+
BBQ Baked Chicken Drumlet (20 Pcs)	.....	$22.00+
Christmas Chocolate Log Cake (1kg)	.....	$55.00+
Christmas Vanilla Log Cake (1kg)	.....	$55.00+
Mini Chocolate Éclair (30 Pcs)	.....	$28.00+

*PRICE NOT INCLUSIVE OF GST

TERMS & CONDITIONS

- Pricing & GST: All prices and charges are subject to prevailing Goods and Services Tax (GST). (GST Reg. No.: 201929277N)
- Menu Availability: Food items listed are subject to change based on availability.
- Buffet orders include full table setup with a complete set of disposable wares.
- Mini Sets orders are delivered in disposable trays with a full set of disposable wares. No setup is provided.
- Only Christmas menus will be served on 24-25 Dec 2026.
    - a. All other standard menus will not be available on these dates.
    - b. Transport charges apply as follows:
- Buffet: $85.00+($92.65 with GST) per trip
- Mini Sets (No setup): $45.00+($49.05 with GST) per trip
- Additional Delivery Surcharge of 30.00+(32.70 with GST) applies to:
    - a. Deliveries before 9:00 AM or after 7:00 PM
    - b. Deliveries to Jurong Island or Sentosa
- Buffet Setup Without Lift Access: A surcharge of $60.00 to $100.00 will apply for venues without lift access.
- Food Consumption Window: Food is best consumed within 3 hours of delivery. Please refer to the time-stamping label provided.
- 9. Payment Methods
    - a. Cash or crossed cheque payable to "Foodtalks Caterer & Manufacturer" upon delivery
    - b. PayNow to UEN: 53029450L
    - c. Credit terms available upon prior approval
    - d. E-invoice via Vendor@GOV (30-day credit term)
- 10. Cancellation Charges
    - a. Less than 3 days before event: 30% of invoice amount
    - b. 1 day before event: 70% of invoice amount
    - c. On event day: 100% of invoice amount

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