creativeateries catering

Premium Wooden Bento

\$40⁺ Western Wooden Bento Menu

Nonna Italian

Italian Beef Cheek Stew with Potato & Carrot

Oven-baked Barramundi with Olive Tapenade

Ratatouille Vegetable Ragu Pesto Cream Orecchiette

with Turkey Bacon

Tiramisu

Mi Casa Spanish

Basque Chicken Stew with \$moked Paprika, Trio Pepper, & Olives

Spanish Stuffed Eggplant with Beef Ragu & Cheese

Roasted Vegetable Tortilla

Patatas Brayas

with Sriracha Sauce & Garlic Aioli

Basque Burnt Cheesecake

Classic French

French Duck Cassoulet with Cannellini Beans & Turkey Bacon

Pan-roasted Norwegian Salmon with Lemon Dill Sauce

Roasted Seasonal Vegetable &

Mushroom

with Garlic Confit

Saffron Pilaf Rice

with Dried Cranberries

Royale Chocolate Tart

with Gold Flakes & Fresh Berries

Western Vegan

Beyond Meatball

with Tomato Cannellini Bean Stew

Spanish Stuffed Eggplant with Mediterranean Couscous

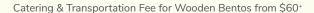
Roasted Seasonal Vegetable &

Mushroom

with Garlic Confit

Saffron Pilaf Rice

with Dried Cranberries



creativeateries catering

Premium Wooden Bento

\$55+ Western Wooden Bento Menu

Nonna Italian

Bocconcini Cheese & Vine Tomato Salad

Roasted Chicken Diavolo with Au lus

Sicilian Cod Fish
with Pistachio Crust & Basil Pesto Cream

Provençal Vegetable Byaldi with Tomato Coulis

Rigatoni Pasta with Charred Peppers, Garlic Confit and Anchovy

Tiramisu

Classic French

Tuna Nicoise Salad with Lemon Herb Vinaigrette

Beef Short Rib Bourguinon with Potato & Carrot

Pan-roasted Halibut Fish with Tarragon Beurre Blanc

Roasted Seasonal Vegetable &

Mushroom

with Garlic Confit

Saffron Pilaf Rice with Dried Cranberries

Royale Chocolate Tart with Gold Flakes & Fresh Berries

Mi Casa Spanish

Spinach Chickpea Salad with Charred Peppers, Onion, & Feta Cheese

Grilled Farmed Chicken
with Caribbean Spice & Chimichurri Sauce

Cod Fish ala Baezana with Petite Pois, Olive, & Capers

Roasted Vegetable Tortilla Seafood Paella with Petite Pois & Chicken Sausage

Basque Burnt Cheesecake

Western Vegan

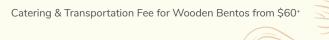
Spanish Chickpea Salad with Charred Peppers, Onion, & Olive

Beyond Meatball with Tomato Cannellini Bean Stew

Celeriac "Scallop" ala Baezana with Petite Pois, Olive, & Capers

Provençal Vegetable Byaldi with Tomato Coulis

Saffron Pilaf Rice with Dried Cranberries



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International Wooden Bento

\$40+ International Wooden Bento Menu

Singapore Heritage

"Har Cheong" Chicken Cutlet with Garlic Chili Sauce

Tiger Prawn & Eggplant with Chili Crab Sauce

Steamed Broccoli with Pacific Scallop & White Egg Gravy

Wok-fried Dry Laksa with Crayfish Meat

Lychee Rose Cake

Modern Japanese

Australia Wagyu Beef Sliced Shogayaki with Onion & Scallion

Slow-baked Norwegian Salmon with Miso Cream Sauce

Stir-fried Yasai Itame with Mushroom

Truffle Garlic Fried Rice with Seaweed

Matcha White Chocolate Tart with Azuki Bean

Nyonya Peranakan

Slow Cooked Rendang Beef

Cheek

with Potato

Steamed Halibut

with Buah Keluak Tapenade

Nonya Chap Chye with Black Fungus & Mushroom

Nasi Ulam Nyonya with Silver Fish

Ondeh Ondeh Cake

Vegetarian Asian

Shiitake Mushroom Stuffed

Bevond Meat

with Kabayaki Sauce

Japanese Curry

with Potato, Carrot, & Pumpkin

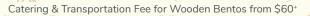
Stir-fried Yasai Itame

with Mushroom

Truffle Garlic Fried Rice

with Seaweed





creativeateries catering

International Wooden Bento

\$55+ International Wooden Bento Menu

New Oriental

Chilled Tofu

with Century Egg Emulsion & Tobiko

Roasted Five Spice Farmed Chicken

with Hot Bean Sauce

Steamed Cod Fish

with Superior Soy Sauce & Fried Ginger

Steamed Broccoli

with Pacific Scallop & Egg White Gravy

Smoked Duck Fried Rice

with Fried Garlic

Lychee Rose Cake

Nyonya Peranakan

White "Rojak" Fruit Salad with Ginger Flower Vinaigrette

Slow Cooked Rendang Wagyu

Beef Short Rib

with Potato

Pan-roasted Cod Fish

with Buah Keluak Tapenade

Nonya Chap Chye with Black Fungus & Mushroom

Nasi Ulam Nyonya

with Silver Fish

Ondeh Ondeh Cake

Modern Japanese

Smoked Salmon Salad

with Roasted Goma Dressing

Australia Wagyu Beef Sliced

Shogayaki withOnion & Scallion

Honey Miso Cod Fish

with Burnt Leek Cream Sauce

Stir-fried Yasai Itame

with Mushroom

Truffle Soba

with Seaweed & Onsen Egg

Matcha White Chocolate Tart

with Azuki Bean

Premium Vegetarian Asian

Chilled Tofu

with Truffle Wafu Dressing

Shiitake Mushroom Stuffed

Bevond Meat

with Buah Keluak Tapenade

King Mushroom Shogayaki with Onion & Scallion

Stir-fried Yasai Itame

with Mushroom

Truffle Soba

with Seaweed



