RASEL®

Seminar Catering

MENU

RASEL®

Established in 1997, Rasel is a trusted leader in large-scale halal-certified event catering, renowned for its remarkable service, professionally curated themed setups, and deep expertise in local, Nanyang, and Peranakan cuisines.

Celebrated for delivering bold, authentic flavours with consistency at scale, Rasel upholds the highest halal standards while transforming every occasion into a vibrant cultural experience through immersive and thoughtfully designed thematic presentations.

Artfully Created

Keep your team energized, focused, and well taken care of with our full-day and half-day seminar catering packages, designed for in-house training, professional development workshops, meetings, and corporate seminars. Enjoy a thoughtfully curated selection of morning refreshments, satisfying lunch, afternoon tea, coffee, tea, and water to keep participants refreshed and ready to engage throughout the event.

Choose from flexible, customizable menus to suit your schedule and event requirements. For added convenience, our individually packed meals and disposable wares provide a practical, fuss-free option for casual events or venues with limited seating—making serving and cleanup simple while keeping your corporate event running smoothly.

Buffet Inclusion

Complete eco-friendly disposable corn ware tableware and cutlery are included as part of our sustainability efforts.
Elegant buffet table setup for a refined dining experience.
Waste bins provided for convenient and responsible disposal.

Transportation

Early Surcharge of $250+ applies for mealtime from 7.30am-8.45am
Transport charges at $140+ for 2 sessions
Transport charges at $180+ for 3 sessions
Transport charges at $220+ for 4 sessions

10% Service charge held at contracted venue

Additional $20 surcharge applies to deliveries to CBD areas with postal codes beginning with 01, 03, 04, 05, 06, 07, 08, 17, 18.

Surcharge applies for early/late collection. For enquiries, please contact us at 6777 7183.

HALF DAY

1 Lunch + 1 Tea Break

$26.00 per pax | **$28.34** with GST

Min 40 pax

Add $3+/pax for min 30pax

FULL DAY

1 Lunch + 2 Tea Break

$32.00 per pax | **$34.88** with GST

Min 40 pax

Add $3+/pax for min 30pax

Chef Recommendation *Vegetarian* *Seafood* *Mushroom* *Nuts* *Spicy*

67777-183 sales@rasel.com.sg www.rasel.com.sg

Limestone Buffet A

MORNING TEA RECEPTION

Assorted Finger Sandwiches
Egg Mayo
Tuna Onion

Oven Baked Chicken Feuillete

Assorted Tea Cakes

Coffee & Tea

AFTERNOON TEA RECEPTION

Steamed Chive Dumplings

Cocktail Curry Samosas

Apple Lattice

Coffee & Tea

LUNCH

Appetizer

Chef's Garden Salad with Lemon Dressing

Hot Savoury

Grilled Honey Mustard Chicken

Baked Fish with Tomato Cream Velouté

Chicken Chipolata Sausage with BBQ Glaze

Western Veggies Medley
Broccoli, Cauliflower and Carrot

Fragrant Rice Pilaf with Mixed Herbs

OR

Pasta Al Funghi
Creamy Mushroom Pasta

Dessert

Citrus Lime Jelly with Longan

Vanilla Choux Puff

Beverage – Select 1

Fruit Punch
Lychee Oasis
Cranberry Sunset
Pink Guava

Limestone Buffet B

MORNING TEA RECEPTION

Steamed Yam Kueh with Mushrooms

Steamed Siew Mai with Chilli Sauce Dip

Petite Muffins

Coffee & Tea

AFTERNOON TEA RECEPTION

Satay Chicken Feuillete

Potato Curry Puffs

Nonya Kueh Lapis

Coffee & Tea

LUNCH

Appetizer

Sesame Soy Nori Potato Salad

Hot savoury

Hawthorn Glazed Golden Chicken

Thai Style Steamed Fish with Calamansi Lemongrass

Tahu Goreng with Peanut Sauce
Topped with Cucumber and Carrots

Sauteed Lor Han Vegetables

Fragrant Lemongrass Rice with Shallot Oil

OR

Kampung Mee Siam Goreng
With Sambal Chilli

Dessert

Tropical Fresh Fruit Platter

Petite Chocolate Eclairs

Beverage – Select 1

Fruit Punch
Lychee Oasis
Cranberry Sunset
Pink Guava

HALF DAY

1 Lunch + 1 Tea Break

$35.00 per pax | **$38.15** with GST

Min 30 pax

FULL DAY

1 Lunch + 2 Tea Break

$45.00 per pax | **$49.05** with GST

Min 30 pax

Chef Recommendation *Vegetarian* *Seafood* *Mushroom* *Nuts* *Spicy*

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Diamond Buffet A

MORNING TEA RECEPTION

Assorted Croissants
Egg Mayo
Tuna Onion

Oven Baked Spinach & Chicken Ham Frittata

German Chicken Cheese Sausages on Bed of Onions

Assorted Muffins

Coffee & Tea

AFTERNOON TEA RECEPTION

Oven Baked Hawaiian Pizza With Paprika Dust

Vegetable Spring Rolls with Chilli Dip

Mini Chocolate Tartlets

Coffee & Tea

LUNCH

Appetizer

Cardini Caesar Salad with Parmesan Cheese

Rasel's Signature

Traditional Shepherd's Pie
Filled with Country Style Chicken Filling

Hot Savoury

Italian Chicken Cacciatore

Baked Fish with Roasted Garlic Aioli and Burnt Onion Cream

Prawn Fritters with Nacho Cheese Relish

Vegan Butter-Glazed Seasonal Harvest Vegetables

Baked Turkish Rice with Raisins **OR**
Pasta Ala Primavera with Black Olives and Nuts

Dessert

Bread and Butter Pudding
With Vanilla Sauce

Fudgey Walnut Brownies

Beverage – Select 1

Fruit Punch
Lychee Oasis
Cranberry Sunset
Pink Guava

Diamond Buffet B

MORNING TEA RECEPTION

Assorted Croissants
Sauteed Mushrooms
Seafood Mayo

Chicken Chipolata Sausages In Sweet Onion

Steamed Shrimp Har Kow

Apple Lattice

Coffee & Tea

AFTERNOON TEA RECEPTION

Chicken Ham and Cheddar Quiche

Petite Muffins

Fresh Fruit Platter

Coffee & Tea

LUNCH

Appetizer

Peranakan Sweet & Sour Archar

Rasel's Signature

Singapore-Style Mee Siam with Gravy
Accompanied with Egg, Chives and Dried Bean curd
Topped with Lime and Sambal Chilli

Hot Savoury

Marinated Chicken Glazed with Kecap Manis

Fried Fish Fillet in Asian Herbs

Ebi Tempura with Wasabi Mayo

Pan-fried Egg Tofu in Chilli Egg Sauce

Stir-Fried Baby Green Vegetable in Scallion Oil

Vegetarian Fried Rice

Dessert

Blueberry Yuzu Gateau
Pandan Pannacotta Shooters with Gula Melaka

Beverage – Select 1

Fruit Punch
Lychee Oasis
Cranberry Sunset
Pink Guava

HALF DAY

1 Lunch + 1 Tea Break

$40.00 per pax | **$43.60** with GST

Min 30 pax

FULL DAY

1 Lunch + 2 Tea Break

$52.00 per pax | **$56.68** with GST

Min 30 pax

Chef Recommendation *Vegetarian* *Seafood* *Mushroom* *Nuts* *Spicy*

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Ruby Buffet A

MORNING TEA RECEPTION

Selection of Gourmet Sandwiches
Croissant With Smoked Salmon Mousse
Open Faced Ciabatta with Vegetable Ratatouille

German Chicken Cheese Sausages with Mixed Peppers

Custard Danish

Fruit Tartlet

Coffee & Tea

AFTERNOON TEA RECEPTION

Chicken & Mushroom Vol-au-Vents

Spinach Cheddar Quiche

Fudgey Walnut Brownies

Deluxe Fresh Fruit Platter

Coffee & Tea

LUNCH

Appetizer

Apple Waldorf Salad with Walnuts & Raisins

Soup Du Jour

French Onion Soup with Sliced Baguette

Rasel's Signature

Fisherman's Harvest Seafood Pie
Seafood Twist to our Beloved Pie - this version is creamy and chock-full of Prawn, Squid, Fish & Crabby Bits

Hot Savoury

Golden Crispy Chicken Glazed with Garlic Charcoal Caramel

Sustainable Barramundi Fillet in Crème of Lime

Gambas Al Ajillo (Spanish Garlic Prawns)

Roasted Root Vegetables

Sausage Jambalaya Rice **OR**

Chicken Bolognese Pasta

Dessert

Vanilla Panna Cotta Shooters with Berries Compote

Chocolate Hazelnut Praline Choux

Beverage – Select 1

Fruit Punch
Lychee Oasis
Cranberry Sunset
Pink Guava

Ruby Buffet B

MORNING TEA RECEPTION

Selection of Gourmet Sandwiches
Croissant With Seafood Mayo
Open Faced Ciabatta With Pesto Chicken

Steamed Vegetarian Soon Kueh with Sweet Sauce

Apple Danish

Deluxe Fresh Fruit Platter

Coffee & Tea

AFTERNOON TEA RECEPTION

Wild Mushroom Vol-au-Vents

Spinach Seafood Dumplings

Red Velvet Gateau

Citrus Meringue Tartlet

Coffee & Tea

LUNCH

Appetizer

Honey Yuzu Garden Crunch with Korean Fish Cake

Rasel's Signature

Nonya Laksa with Condiments
Accompanied with Prawns, Egg and Dried Bean curd Topped with Laksa Leaves and Sambal Chilli

Hot Savoury

Grilled Chicken in Nonya Curry Kapitan
Tender Chicken Thigh in Rich and Aromatic Curry

Hong Kong Style Barramundi Fillet

Aromatic Beef Rendang

Beancurd Prawn Roll with Mayo Dip

Sauteed Broccoli and Cauliflower with Assorted Mushroom

Nasi Kabsah (Fragrant Arabic Spiced Rice)

OR Hong Kong Seafood Noodle

Dessert

Ispahan Panna Cotta (Lychee Rose)

Yuzu Sesame Gateau

Beverage – Select 1

Fruit Punch
Lychee Oasis
Cranberry Sunset
Pink Guava

Terms & Conditions:

Increase in pax is allowed in multiples of 5.
Surcharge is applicable for menus customization. Please check with our sales consultants for more information.
Please confirm your catering order 3 working days (Monday to Friday) in advance from your event date.
Full payment must be made upon receipt of confirmation order.
Additional charge of S$100.00 (S$109.00 inclusive of GST) per level will be imposed on customer for location that is not at lift landing level. (Limited to a maximum of 2 floors)
All images shown on website or social media are for illustration purpose only. Actual food presentation may vary.

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