



NESIANEATS GOURMET CATERING MENU



Minimum Spend (50 Guests or Fewer):

All catering bookings for 50 guests or fewer are subject to a minimum spend of \$3,500. This applies regardless of the final guest count. Our minimum spend allows us to deliver the quality, service, and standards we are known for while covering the operational costs required to execute your event professionally.

Chafer Service & Leftover Food

- Catering includes one full filling of each chafer only. No additional refills will be provided unless agreed upon in writing prior to the event.
- At the conclusion of service, all remaining food will be transferred into foil trays and left with the client or family to take home. Nesian Gourmet Catering is not responsible for the storage, transportation, or food safety of leftovers once service has concluded.

Service Duration

- Standard buffet service includes one (1) hour of service from the agreed commencement time confirmed prior to the event.
- Service extending beyond the agreed time may incur additional charges, which may be deducted from the refundable bond.

Refundable Bond

- An additional \$350 refundable bond is required with all catering bookings (this bond is separate from your quote). This bond covers:
 - Any loss, damage, or non-return of Nesian Gourmet Catering equipment.
 - Any overtime incurred beyond the agreed service period.
 - Any additional costs resulting from delays caused by the client or venue.
- Any applicable deductions will be communicated to the client. The remaining bond balance, if applicable, will be refunded within 3–5 business days following the event.

Rubbish Disposal

- The client is responsible for the disposal of all the rubbish generated from the catering service.
- Nesian Gourmet Catering will not remove or transport any rubbish from the venue.
- Unless otherwise agreed in writing, rubbish removal is not included as part of our catering service.

Our Full Terms & Conditions Policy Applies



NESIANEATS GOURMET CATERING MENU



\$3500 Packages you can select from:

Menu 1:

Mains:

Krispy Lechon Pork w our Special Sauce

Sweet & Sour Chicken

Ribeye Steak & Creamy Mushroom Sauce

Aloha Lamb Rib Bites w Special Sauce

Salads:

Potato Salad

Surimi Prawn Salad

Seafood:

Mussels w Coconut Sauce

Side:

Taro w Coconut Sauce

Warm Dinner Rolls w Butter

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NESIANEATS GOURMET CATERING MENU



Menu 2:

Mains:

Luao Mamoe / Lu Sipi

Creamy Chicken & Prawn Pasta

Sweet & Sour Pork

Aloha Chicken w our special In-House Sauce

Salads:

Sweet Potato & Smoked Salmon Salad

Krispy Chicken Schnitzel Slaw Salad

Seafood:

RawFish

Sides:

Green Bananas w Coconut Sauce



NESIANEATS GOURMET CATERING MENU



Menu 3

Mains:

Sweet & Sour Pork

Hawaiian Marinated Beef Ribs

Creamy Chicken & Prawn Pasta

Baked Lamb Cutlets w in-House Sauce

Salads:

Potato Salad

Bacon Caesar Salad

Seafood:

Prawns w Special Seafood Sauce

Sides:

Roast Potatoes

Warm Dinner Rolls w Butter



NESIANEATS GOURMET CATERING MENU



Menu 4

Mains:

Chicken Chop Suey
Luao Mamoe / Lu Sipi
Krispy Lechon Pork
Sweet & Sour Chicken

Salads:

Potato Salad
Surimi Prawn Salad
Tuna Pasta Salad

Seafood:

Rawfish

Sides:

Taro w Coconut Sauce
Warm Dinner Rolls w Butter



NESIANEATS GOURMET CATERING MENU



Menu 5

Mains:

Lamb Curry

Krispy Lechon Pork w Special Sauce

Sweet & Sour Chicken

Luao Povimasima / Lu Pulumasima

Salads:

Green Salad w Feta & Apricot Creamcheese

Tuna Pasta Salad

Seafood:

Rawfish

Sides:

Green Bananas w Coconut Sauce