



WESTERN CUISINE MENU RM 28/PAX (MIN 50PAX)

Section 1: Noodles [Choose 1]

Spaghetti Aglio Olio
Awesome Pasta Salad
Chicken Bolognese Spaghetti

Section 2: Rice [Choose 1]

Garlic Butter Rice with Raisins
Sausage Fried Rice
Mediterranean Rice

Section 3: Chicken [Choose 1]

Lemon Sauce Chicken
Grilled Chicken Chop with Mushroom Sauce
Rosemary Chicken Chop with Brown Sauce
Cajun Fried Chicken

Section 4: Vegetable [Choose 1]

Sautéed Broccoli and Cauliflower
Grilled Mixed Vegetables [Pumpkin, Sweet Corn, Potatoes, Capsicum and Broccoli]
Grilled Cajun Vegetables [Pumpkin, Sweet Corn, Potatoes, Broccoli, Capsicum, Cherry Tomato, Aubergine]

Section 5: Special [Choose 1]

Potato Wedges with Cheesy Dip
Mashed Potatoes with Gravy
Ebiko Fresh Garden Salad with Japanese Sesame Dressing

Section 6: Sides [Choose 1]

Fried Spring Roll with Chilly Sauce
Fried Curry Potato Samosa with Chilly Sauce
Cocktail Chicken Sausage skewer

Section 7: Dessert [Choose 1]

Banana Cake
Butter Moist Cake
Chocolate Moist Cake

Section 8: Beverage [Choose 1]

Refreshing Mango Juice
Refreshing Orange Juice
Refreshing Tropical Juice



WESTERN CUISINE MENU

RM 34/PAX (MIN 50PAX)

Section 1: Noodles [Choose 1]

Spaghetti Aglio Olio
Awesome Pasta Salad
Chicken Bolognese Spaghetti

Section 2: Rice [Choose 1]

Garlic Butter Rice with Raisins
Sausage Fried Rice
Shrimp Fried Rice with Egg
Mediterranean Rice

Section 3: Chicken [Choose 1]

Lemon Sauce Chicken
Grilled Chicken Chop with Mushroom Sauce
Grilled Chicken Chop with Black Pepper Sauce
Rosemary Chicken Chop with Brown Sauce
Cajun Fried Chicken

Section 4: Vegetable [Choose 1]

Sautéed Broccoli and Cauliflower
Grilled Mixed Vegetables [Pumpkin, Sweet Corn, Potatoes, Capsicum and Broccoli]
Stir Fry French Beans with Mushroom
Grilled Cajun Vegetables [Pumpkin, Sweet Corn, Potatoes, Broccoli, Capsicum, Cherry Tomato, Aubergine]

Section 5: Special [Choose 1]

Potato Wedges with Cheesy Dip
Chicken Nuggets with Cheesy Dip
Mashed Potatoes with Gravy
Ebiko Fresh Garden Salad with Japanese Sesame Dressing

Section 6: Fish [Choose 1]

Fish Fillet with Tartar Sauce
Fish Fillet with Special Dijon Mustard Sauce
Fish Fillet with Lime Mayonnaise
Fish Fillet with Black Pepper Sauce
Fish Fillet with Tangy Orange Sauce

Section 7: Prawn [Choose 1]

Salad Prawn
Creamy Garlic Butter Prawn
Cajun Prawn



Section 8: Sides [Choose 1]

Fried Spring Roll with Chilly Sauce
Fried Curry Potato Samosa with Chilly Sauce
Cocktail Chicken Sausage skewer

Section 9: Dessert [Choose 2]

Banana Cake
Butter Moist Cake
Chocolate Moist Cake
Marble Cake

Section 10: Fruits

Seasonal Fruits Platter

Section 11: Beverage [Choose 1]

Refreshing Mango Juice
Refreshing Orange Juice
Refreshing Tropical Juice



WESTERN CUISINE MENU

RM 38/PAX (MIN 50PAX)

Section 1: Noodles [Choose 1]

Spaghetti Aglio Olio
 Awesome Pasta Salad
 Chicken Bolognese Spaghetti
 Creamy Butter Spaghetti

Section 2: Rice [Choose 1]

Garlic Butter Rice with Raisins
 Sausage Fried Rice
 Shrimp Fried Rice with Egg
 Mediterranean Rice

Section 3: Chicken [Choose 1]

Lemon Sauce Chicken
 Grilled Chicken Chop with Mushroom Sauce
 Grilled Chicken Chop with Black Pepper Sauce
 Rosemary Chicken Chop with Brown Sauce
 Cajun Fried Chicken
 Fried Chicken with Special Homemade Dijon Mustard Dip

Section 4: Vegetable [Choose 1]

Sautéed Broccoli and Cauliflower
 Grilled Mixed Vegetables [Pumpkin, Sweet Corn, Potatoes, Capsicum and Broccoli]
 Stir Fry French Beans with Mushroom
 Grilled Cajun Vegetables [Pumpkin, Sweet Corn, Potatoes, Broccoli, Capsicum, Cherry Tomato, Aubergine]

Section 5: Special [Choose 1]

Potato Wedges with Cheesy Dip
 Chicken Nuggets with Cheesy Dip
 Mashed Potatoes with Gravy
 Ebiko Fresh Garden Salad with Japanese Sesame Dressing

Section 6: Fish [Choose 1]

Fish Fillet with Tartar Sauce
 Fish Fillet with Special Dijon Mustard Sauce
 Fish Fillet with Lime Mayonnaise
 Fish Fillet with Black Pepper Sauce
 Fish Fillet with Tangy Orange Sauce

Section 7: Prawn [Choose 1]

Salad Prawn
 Creamy Garlic Butter Prawn
 Cajun Prawn
 Teriyaki Prawn



Section 8: Sides [Choose 1]

Fried Spring Roll with Chilly Sauce
 Fried Curry Potato Samosa with Chilly Sauce
 Cocktail Chicken Sausage skewer

Section 9: Premium [Choose 1]

Fried Spiced Squid with Lime Mayonnaise
 Black Pepper Squid
 Fresh New Zealand Green Mussels with Pickle Relish Dip
 Fresh New Zealand Green Mussels with Mango Vinaigrette

Section 9: Dessert [Choose 2]

Banana Cake
 Butter Moist Cake
 Chocolate Moist Cake
 Marble Cake
 Chocolate Éclair
 Mini Vanilla Profiterole Puff

Section 10: Fruits

Seasonal Fruits Platter

Section 11: Beverage [Choose 1]

Refreshing Mango Juice
 Refreshing Orange Juice
 Refreshing Tropical Juice
 Refreshing Blackcurrant Juice
 Refreshing Lime Juice



WESTERN CUISINE MENU RM 42/PAX (MIN 50PAX)

Section 1: Noodles [Choose 1]

Prawn Aglio Olio Spaghetti
Chicken Bolognese Spaghetti
Seafood Creamy Butter Spaghetti

Section 2: Rice [Choose 1]

Garlic Butter Rice with Raisins
Sausage Fried Rice
Shrimp Fried Rice with Egg
Mediterranean Rice

Section 3: Chicken [Choose 1]

Lemon Sauce Chicken
Grilled Chicken Chop with Mushroom Sauce
Grilled Chicken Chop with Black Pepper Sauce
Rosemary Chicken Chop with Brown Sauce
Cajun Fried Chicken
Fried Chicken with Special Homemade Dijon Mustard Dip

Section 4: Vegetable [Choose 1]

Sautéed Broccoli and Cauliflower
Grilled Mixed Vegetables [Pumpkin, Sweet Corn, Potatoes, Capsicum and Broccoli]
Stir Fry French Beans with Mushroom
Grilled Cajun Vegetables [Pumpkin, Sweet Corn, Potatoes, Broccoli, Capsicum, Cherry Tomato, Aubergine]

Section 5: Special [Choose 1]

Potato Wedges with Cheesy Dip
Chicken Nuggets with Cheesy Dip
Mashed Potatoes with Gravy
Ebiko Fresh Garden Salad with Japanese Sesame Dressing
Smoked Duck Salad with Mango

Section 6: Fish [Choose 1]

Fish Fillet with Tartar Sauce
Fish Fillet with Special Dijon Mustard Sauce
Fish Fillet with Lime Mayonnaise
Fish Fillet with Black Pepper Sauce
Fish Fillet with Tangy Orange Sauce

Section 7: Prawn [Choose 1]

Salad Prawn
Creamy Garlic Butter Prawn
Cajun Prawn
Teriyaki Prawn

**Section 8: Sides [Choose 1]**

Fried Spring Roll with Chilly Sauce
 Fried Curry Potato Samosa with Chilly Sauce
 Cocktail Chicken Sausage skewer

Section 9: Premium [Choose 2]

Fried Spiced Squid with Lime Mayonnaise
 Black Pepper Squid
 Fresh New Zealand Green Mussels with Pickle Relish Dip
 Fresh New Zealand Green Mussels with Mango Vinaigrette
 Pan Seared Salmon with Teriyaki Sauce
 Garlic Butter Lemon Salmon

Section 10: Dessert [Choose 2]

Banana Cake
 Butter Moist Cake
 Chocolate Moist Cake
 Marble Cake
 Chocolate Éclair
 Mini Vanilla Profiterole Puff

Section 11: Special Dessert [Choose 1]

Mini Fruit Tart
 Mini Cheese Tart
 Opera Cake
 Banoffee Pie

Section 12: Fruits

Seasonal Fruits Platter

Section 13: Beverage [Choose 1]

Refreshing Mango Juice
 Refreshing Orange Juice
 Refreshing Tropical Juice
 Refreshing Blackcurrant Juice
 Refreshing Lime Juice
 Refreshing Passion Fruit Tea
 Refreshing Peach Tea



WESTERN CUISINE MENU RM 50/PAX (MIN 50PAX)

Section 1: Noodles [Choose 1]

Prawn Aglio Olio Spaghetti
Chicken Bolognese Spaghetti
Seafood Creamy Butter Spaghetti

Section 2: Rice [Choose 1]

Garlic Butter Rice with Raisins
Sausage Fried Rice
Shrimp Fried Rice with Egg
Mediterranean Rice

Section 3: Chicken [Choose 1]

Lemon Sauce Chicken
Grilled Chicken Chop with Mushroom Sauce
Grilled Chicken Chop with Black Pepper Sauce
Rosemary Chicken Chop with Brown Sauce
Cajun Fried Chicken
Fried Chicken with Special Homemade Dijon Mustard Dip

Section 4: Vegetable [Choose 1]

Sautéed Broccoli and Cauliflower
Grilled Mixed Vegetables [Pumpkin, Sweet Corn, Potatoes, Capsicum and Broccoli]
Stir Fry French Beans with Mushroom
Grilled Cajun Vegetables [Pumpkin, Sweet Corn, Potatoes, Broccoli, Capsicum, Cherry Tomato, Aubergine]

Section 5: Special [Choose 1]

Potato Wedges with Cheesy Dip
Chicken Nuggets with Cheesy Dip
Mashed Potatoes with Gravy
Ebiko Fresh Garden Salad with Japanese Sesame Dressing
Smoked Duck Salad with Mango

Section 6: Fish [Choose 1]

Fish Fillet with Tartar Sauce
Fish Fillet with Special Dijon Mustard Sauce
Fish Fillet with Lime Mayonnaise
Fish Fillet with Black Pepper Sauce
Fish Fillet with Tangy Orange Sauce

Section 7: Prawn [Choose 1]

Salad Prawn
Creamy Garlic Butter Prawn
Cajun Prawn
Teriyaki Prawn



<p>Section 8: Sides [Choose 1]</p> <p>Fried Spring Roll with Chilly Sauce Fried Curry Potato Samosa with Chilly Sauce Cocktail Chicken Sausage skewer</p>
<p>Section 9: Pastries [Choose 1]</p> <p>Chicken Mushroom Pie Mini Croissant Assorted Pastries (Blueberry Danish, Apple Danish, Cheese Danish) Mushroom Quiche Vege Quiche</p>
<p>Section 10: Lamb/ Beef [Choose 1]</p> <p>Grilled Lamb Chop with Mint Sauce Mini Sirloin Steak with Chef's Signature Sauce Grilled Paprika Sliced Beef</p>
<p>Section 11: Premium [Choose 2]</p> <p>Fried Spiced Squid with Lime Mayonnaise Black Pepper Squid Fresh New Zealand Green Mussels with Pickle Relish Dip Fresh New Zealand Green Mussels with Mango Vinaigrette Pan Seared Salmon with Teriyaki Sauce Garlic Butter Lemon Salmon</p>
<p>Section 12: Dessert [Choose 2]</p> <p>Banana Cake Butter Moist Cake Chocolate Moist Cake Marble Cake Chocolate Éclair Mini Vanilla Profiterole Puff</p>
<p>Section 13: Special Dessert [Choose 2]</p> <p>Mini Fruit Tart Mini Cheese Tart Opera Cake Banoffee Pie Red Velvet Mini Chocolate Mint Tart</p>
<p>Section 14: Fruits</p> <p>Seasonal Fruits Platter</p>



Section 15: Beverage [Choose 1]

- Refreshing Mango Juice
- Refreshing Orange Juice
- Refreshing Tropical Juice
- Refreshing Blackcurrant Juice
- Refreshing Lime Juice
- Refreshing Passion Fruit Tea
- Refreshing Peach Tea

SIDE ORDER

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|-------------------|--------------------------|
| SATAY | RM 1.30 PER STICK |
| WHOLE LAMB | RM 1,400.00 |



OTHER CHARGES:

- Waiter: RM 130/person [3 hours serving time]
50-100 pax: 2 waiters
100-150 pax: 3 waiters
150-200pax: 4 waiters
- >200 pax: 6 waiters and above
- Transportation: RM 60 onwards [Depending on area]
- Handling Charges (Shopping Complex, Condominium, Above Ground Floor): RM50
Onwards [with or without lift]
- Furniture and Canopy rental available depending on requirement.
- For 50pax and above, decoration and set up with chafing dish provided
For 50pax and below, decoration and set up with chafing dish chargers at RM 100
For 50pax and below, serve in disposable aluminum foil tray will be charge at RM30

REMARKS:

- Prices quoted are based on a minimum of 100 pax. For orders below 50pax, additional RM 3 per pax.
- Upon confirmation of the menu, customers are required to pay 60% of the total amount as deposit. The balance of payment will be collected on delivery date. All payment made are not refundable in the event of cancellation of function.
- Melamine plates, stainless steel cutlery and disposable cups will be provided.
- Disposable plates, cutlery and cups will be provided for below 100pax.
- Food is best consumed within 3 hours (with warmer). We will not be responsible for any food consumed after 3 hours served.
- Service time allocated for staff is only for 3 hours from the agreed time of event.
Additional hour is chargeable as the following:
Waiter - RM 15.00/hour
- Waiter double charges are applicable if event falls on Public Holiday.
- Items are subject to change if not available
- Go Cater will not be handle food from other sources



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- If assistance needed, please inform our staff in advance so that we may make the necessary adjustment.
 - In the event of any breakage/damage of crockery and decorative items, client has to pay for the damage.