



2024 Chinese western fusion Cuisine Menu

RM 34/PAX (min 50pax)

Section 1: Noodles [Choose 1]

Fried Mee Hoon
Fried Tomyam Mee Hoon
Mee Mamak Goreng
Spaghetti Aglio Olio

Section 2: Rice [Choose 1]

Garlic Butter Rice with Raisins
Yong Chow Fried Rice
Sausage Fried Rice

Section 3: Chicken [Choose 1]

Lemon Sauce Chicken
5 Spice Braised Chicken
Marmite Chicken
Fried Chicken Wings
Grilled Chicken Chop with Mushroom Sauce
Grilled Chicken Chop with Black Pepper Sauce

Section 4: Vegetable [Choose 1]

Broccoli and Cauliflower
Stir Fry Japanese Choy Sam with Shrimp
Stir Fry Long Beans with Taucu
Stir Fry Seasonal Vegetables in Oyster Sauce
Grilled Mixed Vegetables [Pumpkin, Sweet Corn, Potatoes, Aubergines, Capsicum and Broccoli]

Section 5: 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

Section 6: Sides [Choose 1]

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

Section 7: Dessert [Choose 1]

Seasonal Fruit Platter
Banana Cake
Marble Cake
Traditional Butter Cake

Section 8: Beverage [Choose 1]

Refreshing Orange Juice
Refreshing Tropical Juice



2024 CHINESE WESTERN fusion Cuisine Menu

RM 42/PAX (min 50pax)

Section 1: Noodles [Choose 1]

Fried Mee Hoon
 Fried Tomyam Mee Hoon
 Mee Mamak Goreng
 Spaghetti Aglio Olio
 Chicken Bolognese Spaghetti

Section 2: Rice [Choose 1]

Garlic Butter Rice with Raisins
 Yong Chow Fried Rice
 Sausage Fried Rice
 Pineapple Fried Rice
 Anchovies Fried Rice
 Mediterranean Rice

Section 3: Chicken [Choose 1]

Lemon Sauce Chicken
 5 Spice Braised Chicken
 Marmite Chicken
 Fried Chicken Wings
 Grilled Chicken Chop with Mushroom Sauce
 Grilled Chicken Chop with Black Pepper Sauce

Section 4: Vegetable [Choose 1]

Broccoli and Cauliflower
 Stir Fry Japanese Choy Sam with Shrimp
 Stir Fry Long Beans with Taucu
 Stir Fry Seasonal Vegetables in Oyster Sauce
 Grilled Mixed Vegetables [Pumpkin, Sweet Corn, Potatoes, Aubergines, Capsicum and Broccoli]
 Grilled Cajun Vegetables [Pumpkin, Sweet Corn, Potatoes, Aubergines, Capsicum and Broccoli]

Section 5: 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
 Sweet and Sour Fish Fillet
 Fish Fillet with Tangy Orange Sauce

**Section 6: Sides [Choose 1]**

Fried Spring Roll with Chilly Sauce
Fried Curry Potato Samosa with Chilly Sauce
Fried Bouncy Fish Ball with Chilly Sauce
Cocktail Chicken Sausage skewer
Fried Potato Wedges with Chilly Sauce

Section 7: Superior [Choose 1]

Fried Homemade chicken Popcorn
Garlic Butter Prawn
Caramlised Spicy Prawn
Fried Cheesy Prawn Ball in Special Dijon Mustard Sauce
5 Spiced Squid with Lime Mayonnaise

Section 8: Asian Dessert [Choose 1]

Assorted Nyonya Kuih (Abo-Abo, Bingka Ubi, Kuih Talam, Kuih Lapis)
Kuih Kosui
Ketayap
Kuih Koci
Traditional Curry Puff

Section 9: Westernized Dessert [Choose 2]

Marble Cake
Traditional Butter Cake
Banana Cake
Chocolate Muffin
Vanilla Muffin
Mini Vanilla Puff
Assorted Mini Cakes

Section 10: Beverage [Choose 1]

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



2024 CHINESE WESTERN fusion Cuisine Menu

RM 52/PAX (min 50pax)

Section 1: Noodles [Choose 1]

Fried Mee Hoon
 Fried Tomyam Mee Hoon
 Mee Mamak Goreng
 Spaghetti Aglio Olio
 Awesome Pasta Salad
 Chicken Bolognese Spaghetti

Section 2: Rice [Choose 1]

Garlic Butter Rice with Raisins
 Yong Chow Fried Rice
 Sausage Fried Rice
 Pineapple Fried Rice
 Anchovies Fried Rice
 Kampung Fried Rice

Section 3: Chicken [Choose 1]

Lemon Sauce Chicken
 5 Spice Braised Chicken
 Marmite Chicken
 Lam Yue Chicken Wings
 Grilled Chicken Chop with Mushroom Sauce
 Grilled Chicken Chop with Black Pepper Sauce
 Baked Lemon & Rosemary Chicken
 Rosemary Grilled Chicken
 Ayam Masak Merah

Section 4: Vegetable [Choose 1]

Broccoli and Cauliflower
 Stir Fry Japanese Choy Sam with Shrimp
 Stir Fry Long Beans with Tauco
 Stir Fry Seasonal Vegetables in Oyster Sauce
 Grilled Mixed Vegetables[Pumpkin, Sweet Corn, Potatoes, Aubergines, Capsicum and Broccoli]

Section 5: Fish [Choose 1]

Fish Fillet with Gherkins Tartar Sauce



Fish Fillet with Special Dijon Mustard Sauce
 Fish Fillet with Lime Mayonnaise
 Fish Fillet with Tangy Lemon Sauce
 Sweet and Sour Fish Fillet

Section 6: Sides [Choose 1]

Fried Spring Roll with Chilly Sauce
 Fried Curry Potato Samosa with Chilly Sauce
 Fried Bouncy Fish Ball with Chilly Sauce
 Cocktail Chicken Sausage skewer
 Hashbrown

Section 7: Superior [Choose 2]

Grilled Healthy Sausage and Veggies
 Fried Homemade chicken Popcorn
 Fried Cheesy Prawn Ball in Special Dijon Mustard Sauce
 5 Spiced Squid with Lime Mayonnaise
 Black Pepper Squid
 Salted Egg Yolk Prawn
 Caramalised Spicy Prawn
 Creamy Butter Prawn
 Crispy Oatmeal Butter Prawn
 Garlic Butter Prawn

Section 8: Asian Dessert [Choose 1]

Assorted Nyonya Kuih (Abo-Abo, Bingka Ubi, Kuih Talam, Kuih Lapis)
 Kuih Kosui
 Ketayap
 Kuih Koci
 Kuih Kosui
 Traditional Curry Puff

Section 9: Westernized Dessert [Choose 2]

Seasonal Fruit Platter
 Marble Cake
 Traditional Butter Cake
 Banana Cake
 Chocolate Muffin
 Vanilla Muffin
 Mini Vanilla Puff
 Assorted Mini Cakes

**Section 10: Beverage [Choose 1]**

Refreshing Orange Juice
 Refreshing Lime Juice
 Refreshing Tropical Juice
 Refreshing Blackcurrant Juice
 Refreshing Ice Lemon Tea

2024 CHINESE WESTERN fusion Cuisine Menu
RM 63/PAX (min 50pax)

Section 1: Cold Appetizer [Choose 1]

Ebiko Colorful Fresh Garden Salad with Japanese Sesame Dressing
 Greens with Crabstick and Corn Salad with Thousand Island Dressing
 Fresh Garden Salad with Balsamic Vinaigrette

Section 2: Noodles [Choose 1]

Fried Mee Hoon
 Fried Tomyam Mee Hoon
 Mee Mamak Goreng
 Spaghetti Aglio Olio
 Awesome Pasta Salad
 Chicken Bolognese Spaghetti
 Black Pepper Pasta with Prawns

Section 3: Rice [Choose 1]

Garlic Butter Rice with Raisins
 Yong Chow Fried Rice
 Sausage Fried Rice
 Pineapple Fried Rice
 Anchovies Fried Rice
 Kampung Fried Rice

Section 4: Chicken [Choose 1]

Lemon Sauce Chicken
 Signature Curry Chicken with Potato
 Lam Yue Chicken Wings
 Grilled Chicken Chop with Mushroom Sauce
 Grilled Chicken Chop with Black Pepper Sauce
 Baked Lemon & Rosemary Chicken
 Rosemary Grilled Chicken



Cajun Fried Chicken

Section 5: Vegetable [Choose 1]

- Broccoli and Cauliflower
- Stir Fry Japanese Choy Sam with Shrimp
- Stir Fry Long Beans with Taucu
- Stir Fry Seasonal Vegetables in Oyster Sauce
- Grilled Mixed Vegetables [Pumpkin, Sweet Corn, Potatoes, Aubergines, Capsicum and Broccoli]
- Grilled Cajun Vegetables [Pumpkin, Sweet Corn, Potatoes, Aubergines, Capsicum and Broccoli]

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
- Sweet and Sour Fish Fillet

Section 7: Sides [Choose 1]

- Fried Spring Roll with Chilly Sauce
- Fried Curry Potato Samosa with Chilly Sauce
- Fried Bouncy Fish Ball with Chilly Sauce
- Cocktail Chicken Sausage skewer
- Hashbrown

Section 8: Superior A [Choose 2]

- Grilled Healthy Sausage and Veggies
- Fried Homemade Chicken Popcorn
- Fried Cheesy Prawn Ball in Special Dijon Mustard Sauce
- 5 Spiced Squid with Lime Mayonnaise
- Black Pepper Squid
- Salted Egg Yolk Prawn
- Garlic Butter Prawn
- Caramalised Spicy Prawn
- Creamy Butter Prawn
- Crispy Oatmeal Butter Prawn
- Sambal Sotong

Section 9: Superior B [Choose 1]

- Thai Sauce Mussels
- Mini Lamb Chop with Mint Sauce
- Kam Heong Mussels



Grilled Salmon with Teriyaki
Braised Duck with Addictive Gravy- Only available dinner time
Homemade Wild Mushroom Soup

Section 10: Asian Dessert [Choose 2]

Assorted Nyonya Kuih
Kuih Kosui
Ketayap
Pulut Panggang
Traditional Curry Puff
Red Bean Thong Sui
Green Bean Thong Sui

Section 11: Westernized Dessert [Choose 2]

Chocolate Muffin
Oatmeal Banana Muffin
Marble Cake
Banana Cake
Traditional Butter Cake
Mini Vanilla Puff
Assorted Mini Cakes
Mini Fruit Tart
Mini Apple Tart
Mini Cheese Tart

Section 12: Beverage [Choose 1]

Refreshing Orange Juice
Refreshing Mango Juice
Refreshing Lime Juice
Refreshing Tropical Juice
Refreshing Ice Lemon Tea
Refreshing Blackcurrant Juice
I love You (Soda+ Sour Plum + Lime + Peppermint Leaves)



SIDE ORDER

SATAY AYAM **RM 1.60 PER STICK**
SATAY KAMBING **RM 1.90 PER STICK**

(MIN 200 STICKS DELIVERY/ MIN 500 STICKS FOR BBQ AT SITE)

WHOLE LAMB **RM 2,000.00**

OTHER CHARGES:

- Waiter: RM 150/person [Minimum 2 waiter]
- Transportation : RM 180 onwards [Depending on area]
- Handling Charges (Shopping Complex, Condominium, Above Ground Floor) : RM80 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 280
 For 50pax and below, serve in disposable aluminum foil tray will be charge at RM50

**REMARKS:**

- Availability is based on first come, first serve basis. Upon confirmation, a 70% deposit is required. Full payment should be received 3 days before event date
- Confirmation with deposit is required, 7 days prior to event date
- We reserve the rights to amend the menu without prior notice if items not available
- Duration of the event is 3 hours. Subsequent hours will be charged RM20.00/hour per waiter. Kindly inform our sales person if any extra hours are required. Double chargers are applicable if event date falls on public holiday
- GoCater will not handle food from other sources
- Non Halal Food from other sources, kindly inform our sales person prior the event date, because we are Pork Free Caterer
- Deposit is not refundable if cancellation. We would charge cancellation fee depending on situation and value
- Any breakage of equipment, crockery, decorative items, customer will be liable to pay
- Food must be consumed within 3 hours of event time
- Payment made to: Food Style Sdn. Bhd. (Maybank A/C No: 5627-5972-7003)