



<p><i>2024 western Cuisine Menu</i> <i>RM 32/PAX (min 50pax)</i></p>	
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



2024 western Cuisine Menu

RM 41/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]

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 Tropical Juice
Refreshing Orange Juice
Refreshing Tropical Juice



2024 western Cuisine Menu

RM 49/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]

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 Italliane Dip

Section 9: Dessert [Choose 2]

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

Section 10: Fruits

Seasonal Fruits Platter

Section 11: Beverage [Choose 1]

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



2024 western Cuisine Menu

RM 58/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]

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 Italliane Dip
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 puff
Mini Vanilla Profiterole Puff

Section 11: Special Dessert [Choose 1]

Mini Fruit Tart
Mini Cheese Tart
Assorted Minicake
Banoffee Tart
Chocolate Mint Tart

Section 12: Fruits

Seasonal Fruits Platter

Section 13: Beverage [Choose 1]

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



2024 western Cuisine Menu

RM 66/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]

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: Pastries [Choose 1]

Chicken Mushroom Pie
Mini Croissant
Assorted Pastries (Blueberry Danish, Apple Danish, Cheese Danish)
Mushroom Quiche
Vege Quiche

Section 10: Lamb/ Beef [Choose 1]

Grilled Lamb Chop with Mint Sauce
Mini Sirloin Steak with Chef's Signature Sauce
Grilled Paprika Sliced Beef

Section 11: Premium [Choose 2]

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

Section 12: Dessert [Choose 2]

Banana Cake
Butter Moist Cake
Chocolate Moist Cake
Marble Cake
Chocolate puff
Mini Vanilla Profiterole Puff
Chocolate Muffin
Banana Oatmeal Muffin

Section 13: Special Dessert [Choose 2]

Mini Fruit Tart
Mini Cheese Tart
Assorted Minicake
Chocolate Min Tart
Banoffee Tart



Section 14: Fruits

Seasonal Fruits Platter

Section 15: Beverage [Choose 1]

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

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)