



SAFFRON

BALI CATERING



PRICE CATERING FOR NEW BOOKING 2026 / 2027
updated 10.03.2025

Saffron Bali Catering ("SBC") is committed to creating a tailor made and unforgettable experience for you on your big day. Please feel free to peruse our indexed menus and share with us your thoughts on the type of food and service you would like, and our friendly and professional team will be pleased to assist you in making your event unforgettable.

SBC offers a well-priced selection of menus to suit all tastes, and it requires just a 25% deposit to secure a booking (outside caterers typically require a 50% deposit), that are prepared in our well-equipped commercial kitchen. As a result, we can normally be more flexible than outside caterers to late changes in food choices and number of guests, because the food is prepared at the venue.

Furthermore, we have no problem with you "mixing and matching" between our menus if you wish, and because our chefs and kitchen staff are preparing food at the venues, we have no need to apply the minimum guest number requirements that are typically imposed by outside caterers to justify the cost of a mobilization of staff and equipment to the venue.

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FOLLOW YOUR SENSES

Step 1

Select your preferred food combinations (you are welcome to “mix and match”)

SPICE OF LIFE Selection of 5 Canapés Choice of Balinese Buffet or Nusantara Buffet IDR 600,000 net per person	ASIAN CAROUSEL Selection of 5 Canapés Choice of Asian Fusion Buffet or 4 course Asian Set Menu IDR 700,000 net per person
FLAVORS OF THE WORLD Selection of 5 Canapés Choice of International Buffet or 4 Course Western Set Menu IDR 850,000 net per person	STAND UP COCKTAILS Selection of 4 Appetizer Selection of 4 Main Courses Including 2 live stations (Satay Station & Wok Station) Sweet Corner – Selection of 4 Desserts IDR 750,000 net per person

Step 2

Select your favorite Drink Package

NON-ALCOHOLIC Young Coconut Choice of 2 Mocktails Juices, Water Soft Drinks EIGHT HOUR FREE FLOW @ IDR 350,000 net *Corkage applies for BYO alcohol * Each additional hour will be charged at IDR 90,000 net per person	LIGHT REFRESHMENT Young Coconut Choice of 2 Mocktails Choice of 3 Cocktails Juices, Water, Soft Drinks 1 Local Beer EIGHT HOUR FREE FLOW @ IDR 750,000 net * Each additional hour will be charged at IDR 200,000 net per person	OPEN BAR Young Coconut Choice of 3 Mocktails Choice of 5 Cocktails 5 Spirits Base Juice, Water, Soft Drinks 1 Local and 1 Imported Beer White, Red, Sparkling Wine EIGHT HOUR FREE FLOW @ IDR 1,150,000 net * Each additional hour will be charged at IDR 300,000 net per person
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Step 3

Choose a live station add on (If applicable)



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CANAPES

(served for 1 hour – please select up to 5 choices)

Cold

Authentic Beef Rendang Sushi Roll with Green Chili Relish
Avocado Shrimp Cocktail
Brie Cheese with Rice Crackers, Walnut and Balsamic Reduction
Chilled Seafood Salad with Lemongrass and Chili Relish
Duck Hoisin Rice Paper Roll with Cucumber and Coriander
Grilled Tuna with Mango Salsa
Honey Melon with Parma Ham and Black Pepper Olive Oil
Marinated Beef with Bulgogi Sauce and Wasabi Mayonnaise
Beef Carpaccio Bites, Olive Tapenade served with Multigrain bread
Mini Tuna Sandwich
Roasted Eggplant with Hummus and Bread
Smoked Salmon Mousse on Crispy Tartelette
Mix Dragon Fruits Salad on Crispy Lettuce
Steamed Vegetables Rolled with Peanut Sauce
The Cone Tuna Poke with Coriander Lime Rice
Vietnamese Spring Rolls with Thai Dressing
Smoked Salmon Crostini with Cream Cheese and Dry Capers
Olive Feta Shooters

Hot

Bacon and Potato Croquette with Chipotle Tomato Sauce
Balinese Chicken Kebab with Sambal Matah
Chicken Fried Wonton with Chili Dipping Sauce
Chicken Quesadilla Roll with Tomato Salsa
Chicken Satay with Peanut Sauce
Mushroom and Cheese Ragout Tartelette
Pan Seared Prawn Tandoori, Rice Crackers and Sour Cream
Pandan Chicken with Curry Sauce
Parmesan and Spinach Croquette with Chili Sauce
Parmesan Arancini with Bacon and Tomato Salsa
Pork Dumpling with Coriander and Soy Sauce
Prawn and Mushroom Dumpling with Coriander and Soy Sauce
Seafood Kebab with Sambal Matah
Smoked Chicken, Spicy Mayonnaise on Rice Crackers
Spicy Lamb Ball Tart and Tzatziki Sauce
Steamed Bun (Pork, Beef, Chicken)
Spanish Spicy Meat Ball

SPICE OF LIFE

(Choose between the Balinese buffet and the Nusantara buffet, but you are also welcome to “mix and match” between these menus at no additional cost if you wish)

Balinese Buffet

Salads

(Select one or two choices)

- ◇ Sayur Urab – Mixed Vegetables, Spinach, Green Beans, Cabbage, and Bean Sprouts with Grated Coconut
- ◇ Kacang Mekalas – Green Beans Served with Coconut Milk and Balinese Spices
- ◇ Lawar Gedang – Balinese Young Papaya Salad Mixed with Minced Pork or Chicken (Choice of Chicken / Pork)
- ◇ Lawar Nangka – Young Jackfruit Mixed with Minced Pork or Chicken in Balinese Herbs and Spices (Choice of Chicken / Pork)
- ◇ Lawar Kelungah – Young Coconut Shell Mixed with Minced Pork or Chicken in Balinese Herbs and Spices (Choice of Chicken / Pork)
- ◇ Serombotan - Traditional Steam Vegetable with Spiced Grated Coconut and Spicy Peanut Sauce
- ◇ Urap Bulung – Seagrape with Grated Coconut, Chilli, Shrimp Paste and Peanut (seasonal)
- ◇ Tipat Cantok – Balinese Rice Cake with Vegetable, Tofu and Peanut Sauce

Soups

(select one)

- ◇ Kuah Ares – Clear Soup with Young Banana Stem with Balinese Herbs and Spices (Choice of Chicken/Pork)
- ◇ Soto Babi – Clear Soup Served with Pork, Turnips and Sprinkled with Celery
- ◇ Soup Ayam – Chicken Soup with Potato Cubes and Carrots in Balinese Herb and Spices
- ◇ Kuah Nangka – Young Jackfruit Soup with Pork or Chicken in Balinese Herbs and Spices (Choice of Chicken / Pork)



Main Dishes

(select up to 4 choices)

- ◇ Ayam / Bebek Betutu – Seasoned and Spiced Chicken or Duck in Rich Bumbu Betutu
- ◇ Pepes Ikan – Fish Cooked in Banana Leaf
- ◇ Babi Mebase Genep - Braised Pork Belly in Balinese Spices
- ◇ Babi / Chicken Kecap – Sauteed Pork or Chicken with Sweet Soya Sauce, Herbs and Spices
- ◇ Sate Ayam – Grilled Chicken Satay Served with Peanut Sauce
- ◇ Sate Babi – Grilled Pork Satay Served with Balinese Tomato & Peanut Sauce
- ◇ Ayam Tum - Steam Balinese Chicken in Banana Leaf
- ◇ Sate Languan - Balinese Minced Fish with Lemongrass Stick
- ◇ Curame Nyat Nyat - Fish Stew in Balinese Spice and Kemangi Leaf
- ◇ Be Sampi Mesisit - Shredded Beef with Balinese Spiced
- ◇ Taluh Mepindang – Boiled Egg with Balinese Spices
- ◇ Ayam Kesuna Cekuh - Marinated Fried Chicken with Garlic and Aromatic Ginger
- ◇ Cumi Bumbu Bali - Balinese Calamari Stew with Turmeric and Kemangi Basil

Accompaniments

(select up to 3 choices)

- ◇ Steamed Balinese White Rice
- ◇ Steamed Balinese Red Rice
- ◇ Steamed Balinese Yellow Rice
- ◇ Tipat - Steamed Rice in Young Coconut Leaves
- ◇ Nasi Goreng Bali - Fried Rice Balinese Style
- ◇ Plecing Kangkung - Water Spinach with Balinese Sambal
- ◇ Urab Sayur Pakis Dan Kacang - Steamed Fern with Beans and Grated Young Coconut

Desserts

(select up to 3 choices)

- ◇ Dadar Gulung – Traditional Balinese Pancake with Grated Coconut and Palm Sugar
- ◇ Nagasari - Traditional Steamed Cake Made from Rice Flour, Coconut Milk and Sugar, Filled with Slices of Banana Wrapped in Banana Leaves.
- ◇ Klepon - Traditional Green Rice Cake Filled with Liquid Palm Sugar and Coated in Grated Coconut
- ◇ Laklak - Indonesian Pancake from Rice Flour with Coconut Milk Served with Grated Coconut
- ◇ Pisang Goreng – Fried Banana Fritter
- ◇ Pisang Rai - Traditional Balinese Dessert, Made from Banana Coated with Homemade Rice Flour, Steamed and Then Topped with Grated Coconut



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Nusantara Buffet

Appetizers & Soups

(select up to 3 choices)

- ◇ Asinan Jakarta - Sweet & Sour Vegetable Salad Specialties from Jakarta
- ◇ Bakso Goreng with Chili Soy Sauce
- ◇ Bakwan Jagung – Fried Sweet Corn Fritter
- ◇ Batagor Bandung – Fried Fish Dumpling with Peanut Sauce
- ◇ Gado Gado - Steamed Vegetables with Peanut Sauce
- ◇ Jamur Crispy – Deep Fried Mushroom with Tempura Flour
- ◇ Lemper Ayam - Sticky Rice & Chicken in Banana Leaf
- ◇ Lumpia - Vegetarian Spring Roll
- ◇ Martabak Telor - Mixed Omelette with Chicken Wrapped in Puff Pastry
- ◇ Pangsit Goreng - Fried Pork Wonton with Soy Sauce
- ◇ Pastel Sayur - Vegetable Samosa with Bean Sauce
- ◇ Perkedel Kentang – Potato Cake
- ◇ Rujak Manis - Indonesian Fruit Salad with Sweet & Spicy Tamarind Dressing
- ◇ Tahu Isi – Stuffed Tofu with Vegetables & Glass Noodles
- ◇ Bakso Ikan – Clear Fish Soup with Condiments
- ◇ Bakso Sapi / Ayam – Clear Beef / Chicken Soup with Condiment
- ◇ Pangsit Kuah - Chicken Wonton Soup with Vegetables and Condiment
- ◇ Sayur Asem - Sweet Corn & Vegetables with Sour Tamarind Broth
- ◇ Soto Ayam Madura – Chicken & Lemongrass Broth, Glass Noodles
- ◇ Sop Buntut – Oxtail Soup with Leek, Carrot, and Potato
- ◇ Soup Ikan Bumbu Kuning – Fish Soup with Balinese Spices
- ◇ Soup Jagung – Sweet Corn Soup with White Egg

Main Dishes

(select up to 3 choices)

- ◇ Ayam Bakar Taliwang – Grilled Chicken with Taliwang Paste & Coconut Cream
- ◇ Ayam Goreng Lalapan – Deep Fried Chicken with Tomato Sambal
- ◇ Ayam Kecap – Stir Fried Chicken Leg with Sweet Rich Soya Sauce
- ◇ Ayam Kremes – Fried Chicken with Crunchy Flakes & Spicy Sambal
- ◇ Ayam Rica Rica – Stir Fried Chicken Manado Style
- ◇ Ayam Woku – Chicken Leg with Specialty Manado Spices
- ◇ Babi / Ayam Asam Manis – Pork / Chicken with Sweet & Sour Sauce
- ◇ Bakso Bakar – Grilled Meatball with Sweet Chili Sauce
- ◇ Bebek Goreng Crispy – Deep Fried Duck with Tomato Sauce
- ◇ Cah Sapi Lada Hitam – Stir Fried Beef with Black Pepper Sauce
- ◇ Cumi Udang Saus Padang – Stir Fried Prawn and Squid in Padang Style
- ◇ Gulai Kambing – Madura Lamb Stew
- ◇ Ikan Bakar Jimbaran - Grilled Fish Fillet Jimbaran Style
- ◇ Ikan Gurami / Nila Goreng Lalapan – Deep Fried Fish with Tomato Sambal
- ◇ Ikan Tongkol Bumbu Pedas – Deep Fried Fish with Spicy Sambal
- ◇ Ikan Bumbu Kuning – Fish Stew with Turmeric Sauce & Lemongrass
- ◇ Rendang – Traditional Beef Stew Sumatran Style
- ◇ Sambal Goreng Udang – Prawn with Chilli Sambal Relish
- ◇ Sate Ayam Madura – Chicken Satay with Peanut Sauce
- ◇ Sate Lilit Ikan – Balinese Fish Kebab
- ◇ Sate Padang – Beef Satay with Traditional Padang Sauce
- ◇ Seafood Asam Manis – Mixed Seafood with Sweet & Sour Sauce
- ◇ Siomay Ikan – Fish Cake with Peanut Sauce
- ◇ Telur Balado – Boiled Egg with Tomato Sambal
- ◇ Teri Kacang Sambal Manis – Dried Anchovy & Peanut Mixed with Sweet Chilli Sambal
- ◇ Udang Goreng Tepung – Prawn Tempura with Sweet & Sour Sauce

Accompaniments

(select up to 3 choices)

- ◇ Bihun Goreng – Fried Rice Noodles with Vegetables
- ◇ Capcay – Chinese Stir Fried Vegetables
- ◇ Ketupat – Steamed Rice Cake with Coconut Leaf
- ◇ Mie Goreng – Fried Noodles & Vegetables
- ◇ Nasi Bakar – Grilled Rice Wrapped in Banana Leaves
- ◇ Nasi Goreng - Fried Rice With Vegetables
- ◇ Nasi Uduk – Infused Coconut Rice
- ◇ Sayur Lodeh – Assorted Vegetable Cooked with Coconut Milk
- ◇ Nasi Putih / Nasi Merah - Steamed Rice (White /Red)
- ◇ Tempe Tahu Bacem – Bean Cake Stewed in Coconut Milk
- ◇ Terong Balado – Eggplant with Chilli Sambal
- ◇ Tumis Bok Choy – Sauteed Bok Choy with Garlic & Soya Sauce
- ◇ Tumis Buncis Jagung Manis – Sauteed Green Bean & Sweet Corn
- ◇ Tumis Kangkung – Stir Fried Water Spinach with Garlic & Shrimp Paste

Additional Condiments

(select up to 3 choices)

- ◇ Kerupuk Melinjo
- ◇ Kerupuk Udang
- ◇ Sambal Goreng
- ◇ Sambal Ijo
- ◇ Sambal Mangga
- ◇ Sambal Matah
- ◇ Sambal Terasi
- ◇ Sambal Ulek
- ◇ Serundeng Kelapa

Desserts

(select up to 4 choices)

- ◇ Wajik – Steamed Sticky Rice with Coconut Cream & Palm Sugar
- ◇ Kelepon - Traditional Ball Rice Cake Filled with Liquid Palm Sugar & Grated Coconut
- ◇ Kue Lapis – Steam Layer Cake
- ◇ Bubur Injin - Black Rice Pudding with Coconut Milk & Jackfruit
- ◇ Es Campur – Traditional Indonesian Fruit Cocktail
- ◇ Es Cendol – Rice Jelly with Coconut Milk & Palm Sugar
- ◇ Puding Coklat – Chocolate Pudding with Vanilla Sauce
- ◇ Satay Buah – Fruit Skewers
- ◇ Hunkwe Sagu Mutiara – Sago Pudding
- ◇ Bubur Cenil – Rice Ball with Coconut & Palm Sugar Sauce
- ◇ Chocolate Brownies
- ◇ Kue Apem – Traditional Steamed Rice Cake
- ◇ Terang Bulan Manis – Traditional Pancake with Assorted Topping

**** Please advise whether you prefer mild, normal or spicy*

ASIAN CAROUSEL

(choose between the Asian Fusion Buffet and the Asian Set Menu, but you are also welcome to “mix and match” between these two menus at no additional cost if you wish)

Asian Fusion Buffet

Salads

(select up to 3 choices)

- ◇ Chicken And Pomelo Salad Served with Thai Dressing
- ◇ Thai Beef Salad Served with Thai Dressing
- ◇ Mixed Seafood Salad with Lemongrass Dressing
- ◇ Gado-Gado Fusion with Mixed Fruit Salad, Apple, Pineapple, Yam, Fried Tofu, Red Turnip and Walnuts Served with a Zesty Seafood Dressing
- ◇ Green Papaya Salad Served with Thai Dressing
- ◇ Tempura Chicken Salad Served with Japanese Dressing
- ◇ Mixed Fruit Salad Served with Tamarind and Palm Sugar Dressing
- ◇ Mixed Salad and Tofu Served with Lemon Soya Dressing
- ◇ Young Mango Salad Served with Chilli Honey Dressing

Soups

(select one choice)

- ◇ Soto Ayam – Indonesian Chicken Soup with Cabbage, Tomato, Glass Noodles, Shredded Chicken & Boiled Egg. Sprinkled With Celery and Fried Onion.
- ◇ Seafood Soup – Clear Seafood Soup with Young Papaya
- ◇ Wonton Soup – Clear Soup with Pork / Chicken Wonton & Bok Choy
- ◇ Meat Bowl Soup – Chicken, Beef / Pork Soup Served with Cabbage & Glass Noodle
- ◇ Chicken and Noodle Soup
- ◇ Mixed Vegetables Soup with Chicken
- ◇ Tom Yam Gong – Prawn & Mushroom with Tom Yam Soup
- ◇ Chilled Gazpacho Soup
- ◇ Corn & Crab Soup
- ◇ Hot & Sour Pork Soup



Main Dishes

(select up to 3 choices)

- ◇ Indonesian Chicken Curry – Rich Curry Sauce with Chicken, Vegetable & Coconut Cream
- ◇ Thai Prawn Curry – Rich Curry Sauce with Eggplant, Zucchini and Coconut Cream
- ◇ Beef Rendang – Slow Cooked Beef Sumatran Style
- ◇ Grilled Minced Fish in Lemongrass with Chilli Sambal
- ◇ Roasted Chicken with Tomato Sauce and Honey
- ◇ Vegetable Curry with Tofu and Tempeh
- ◇ Seafood Pad Thai
- ◇ Ayam Rica Rica – Chicken Stew with Spicy Sauce
- ◇ Roast Pork Belly Crackling Served with Chilli Sauce
- ◇ Steam Minced Pork Rolled with Chinese Cabbage
- ◇ Chilli Prawn - Sauteed Prawns with Vegetable and Chilli Sauce
- ◇ Kung Pao Chicken – Fried Chicken with Vegetable, Cashew Nut and Soya Sauce
- ◇ Grilled Fish Fillet with Balinese Sambal Matah
- ◇ Grilled Chicken Breast with Creamy Mushroom Sauce
- ◇ Sweet And Sour Chicken with Pineapple and Vegetables in Sweet & Sour Sauce
- ◇ Sweet And Sour Fish with Pineapple and Vegetable in Sweet & Sour Sauce
- ◇ Nasi Goreng Yan Chow – Chinese Style Fried Rice with Carrot and Green Peas
- ◇ Kwetiau Goreng Chicken or Beef – Fried Flat Rice Noodle with Vegetables and Chicken or Beef
- ◇ Marinated Thai Chicken Kebab with Peanut Sauce
- ◇ Char Grilled Baby Squid with Chilli and Lemongrass Paste
- ◇ Beef Cha Kroeung – Cambodian Stir Fry Beef with Lemongrass Paste

Accompaniments

(select up to 3 choices)

- ◇ Steamed White Rice
- ◇ Vegetable Fried Rice
- ◇ Stir Fried Vegetables
- ◇ Fried Bee Hoon
- ◇ Sauteed Potato
- ◇ Grilled Sweet Corn



Desserts

(select up to 3 choices)

- ◇ Ice Cendol with Palm Sugar
- ◇ Black Rice Pudding with Coconut Cream
- ◇ Fresh Fruit Kebab
- ◇ Kolak Pisang – Steam Banana with Palm Sugar Syrup and Coconut Cream
- ◇ Sticky Rice with Mango and Coconut Cream
- ◇ Lemongrass Creme Brulée
- ◇ Vegan Chinese Mango Pudding
- ◇ Kue Putu Ayu - Steam Pandan Coconut Cake

4 Course Asian Set Menu

Appetizers

(select one or two choices)

- ◇ Rujak Pengantin "Specialty from Jakarta" – Potato, Bean Curd, Cucumber, Tomato Cherry, Pineapple, Bean Sprout, Cabbage, Lettuce served with Peanut Sauce and Melinjo Chips
- ◇ Marinated Tuna Poke Style, with Coriander Lime Rice, Seaweed Salad, Roasted Cherry Tomato, Frisee Salad, Potato Chips and Chilli Oil.
- ◇ Seafood Ceviche – Consisting of White Fish, Fresh Tuna, Prawn, Mango, Cubed Cucumber, Cherry Tomatoes and Mixed Salad
- ◇ Chilled Prawn Cocktail, Baby Romaine, Cucumber, Tomato Cherry, Avocado Guacamole, Crouton and Cocktail Sauce
- ◇ Shrimp Vietnamese Rice Paper Roll with Rainbow Salad, Crushed Peanut and Sweet Chili Tamarind Dressing
- ◇ Japanese Style Spicy Tuna "Stack" with Sushi Rice, Ginger Pickle, and Wasabi Cream
- ◇ Thai Yum Woon Sen Salad - Prawn, Glass Noodle, Onion, Capsicum, Chives, Coriander with Thai Dressing
- ◇ Ayam Kecombrang - Grilled Organic Chicken Breast, with Sambal from Kecombrang, Ribbon Vegetable Salad, Balinese Spiced and Peanut Crackers
- ◇ Japanese Style Salmon Tataki with Seaweed Salad, Edamame, Wasabi Cream and Miso Sesame Dressing

Soups

(select one or two choices)

- ◇ Chinese Corn and Crab Soup
- ◇ Spicy Seafood Laksa
- ◇ Oxtail Soup
- ◇ Creamy Potato and Broccoli Soup

Main Courses

(select one or two choices)

- ◊ Balinese Nasi Jinggo - Steamed Rice, Ayam Sisit, Fish Kebab, Urab, Sweet Tempe, Sambal Embe & Prawn Crackers, Kacang Mentik
- ◊ Balinese Babi Guling - Balinese Traditional Roast Pig with Crackling, Steam Rice, Vegetable Lawar, Pork Satay and Sausage
- ◊ Babi Kecap - Braised Pork Belly in Sweet Soy Sauce, Creamy Mashed Potato, Sauteed Bok Coy and Pickle Spring Vegetables
- ◊ Beef Rendang - Classic Beef Stew from Sumatra Served with Steamed Rice, Spring Pickle Vegetable, Green Chilli Relish and Sautéed Cassava Leaf
- ◊ Asian Style Slow Cooked Short Ribs - with Traditional Infused Coconut Rice, Curry Long Bean, Chili Tomato Relish and Peanut Crackers
- ◊ Pan Roasted Barramundi, Sautéed Broccoli with Oyster Sauce, Lemongrass Cream Sauce, Crushed Baby Potato, Crispy Shallots, Ginger Oil
- ◊ Chilli Garlic Prawn with Sautéed Broccoli, Cashew Nut, Fried Rice, Chilli Ginger Soy Sauce
- ◊ Grilled Chicken Breast with Spices, Roasted Potatoes, Rosemary Sauce, Green Asparagus, Baby Carrot and Shimeji Mushroom
- ◊ Salmon Woku - Pan Seared Salmon with Spiced Potato Confit, Roasted Cherry Tomato, Kemangi Leaf and Woku Broth

Desserts

(select one or two choices)

- ◊ Sweet Crepes Stuffed with Fruit Compote Topped with Ice Cream and Raspberry Coulis
- ◊ Traditional Black Rice Pudding with Jackfruit, Sweet Coconut Milk, Pandan Leaf
- ◊ Banana Surabi with Caramelized Banana, Coconut Snow and Palm Sugar Gel
- ◊ Kolak Ubi (Traditional Sweet Potato Cooked with Palm Sugar Syrup serve with Sago, Jackfruit, Coconut Foam, and Crispy Coconut Crackers
- ◊ Es Pisang Ijo with Sago Pearl, Coconut Pana Cotta, Cocopandan Syrup, Crispy Coconut Touille
- ◊ Traditional Coconut Pancake "Dadar Gulung" with Palm Sugar Gel, Candied Jackfruit, Coconut Foam and Coral Touille
- ◊ Banana Fritter with Crumble, Vanilla Ice Cream and Raspberry Coulis
- ◊ Pandan Sponge Cake with Candied Jack Fruit, Strawberry, Coconut Snow, Palm Sugar, and Citrus Gel
- ◊ Assorted Balinese Cake "Jajanan Pasar "

FLAVORS OF THE WORLD

(choose between the International Buffet and the Western Set Menu, but you are also welcome to "mix and match" between these two menus at no additional cost if you wish)

International Buffet

Salads

(select up to 3 choices)

- ◇ Mixed Green Salad with Balsamic Vinaigrette
- ◇ Greek Salad with Feta Cheese and Greek Dressing
- ◇ Classic Caesar Salad
- ◇ Shrimp Tempura Rocket Salad with Balsamic Vinaigrette
- ◇ Quinoa Salad with Sweet Potato, Pumpkin and Vinaigrette
- ◇ Mediterranean Cous Cous Salad with Lemon Dressing
- ◇ Chicken Tempura Salad with Mango and Sesame Dressing
- ◇ Mixed Seafood Salad with Avocado and Cocktail Dressing
- ◇ Classic Potato Salad
- ◇ Baby Potato Salad with Fresh Herbs Dressing
- ◇ Chicken Pesto Pasta Salad
- ◇ Italian Caprese Salad with Rucola and Balsamic Dressing
- ◇ Grilled Artichoke Salad with Parmesan Flakes and Balsamic Dressing
- ◇ Chickpeas, Artichoke, Roasted Capsicum Salad with Herbs Vinaigrette
- ◇ Roasted Beetroot with Walnut, Feta Cheese, Baby Rucola Salad with Honey Balsamic Dressing

Soups

(select one choice)

- ◇ Asparagus Soup Served with Fresh Cream
- ◇ Chilled Twist Gazpacho Soup
- ◇ Mushroom Soup Served with Garlic Bread
- ◇ Pumpkin Cream Soup
- ◇ Potato and Leek Soup Served with Garlic Bread
- ◇ Potato Soup with Sweet Corn and Fresh Cream
- ◇ Tomato Soup
- ◇ Chicken and Vegetable Clear Soup
- ◇ Green Pea Soup



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Main Dishes

(select up to 4 choices)

- ◇ Grilled Marinated Australian Tenderloin
- ◇ Marinated Roasted Chicken
- ◇ Grilled Chicken Breast with Cajun Spice
- ◇ Marinated Mahi Mahi
- ◇ Marinated Grilled Prawns (Medium Size)
- ◇ Live Carving Roast Beef Sirloin with Assorted Sauce
- ◇ Stir Fried Beef with Vegetables
- ◇ Pan Seared Snapper in White Wine Tomato Sauce
- ◇ Slow Cooked Moroccan Lamb Shoulder
- ◇ Grilled Sirloin Steak (150 Grams Per Portion)
- ◇ Sauteed Calamari Served with Sweet Chilli Sauce
- ◇ Assorted Seafood with Prawn Bisque
- ◇ Marinated Grilled Tuna Steak

Condiment Sauce

- ◇ Black Pepper Sauce / Creamy Mushroom Sauce / Garlic Butter Sauce / Thyme Jus

Accompaniments

(select up to 3 choices)

- ◇ Sauteed Mixed Vegetables with Garlic Butter
- ◇ Sauteed Potato
- ◇ Baked Potato
- ◇ Potato Gratin
- ◇ Cauliflower Gratin
- ◇ French Fries
- ◇ Mashed Potato
- ◇ Spaghetti with Alfredo Sauce
- ◇ Fried Rice
- ◇ Grilled Vegetables with Jerk Spice
- ◇ Smoked Pork Mac & Cheese



Desserts

(select up to 3 choices)

- ◇ Dark Chocolate Mousse
- ◇ Vanilla Panna Cotta
- ◇ Mixed Fruit Kebab
- ◇ Vanilla Crème Brûlée
- ◇ Caramel Custard
- ◇ Mixed Fruit Crêpe
- ◇ Apple Tart
- ◇ Chocolate Brownies
- ◇ Mixed Fruits Pudding
- ◇ Tiramisu
- ◇ “Chocolate Dipping” Dark Chocolate Sauce with Marshmallow, Strawberry, Grape, Rock Melon

4 Course Western Set Menu

Appetizers

(select one or two choices)

- ◇ Norwegian Smoked Salmon, Mixed Baby Salad, Ribbon Cucumber, Onion Pickle with Dill Whole Grain Mayonnaise
- ◇ Trio of Tuna, Crab, Avocado Sundried Tomato Tartar, Petit Salad, Roast Cherry Tomatoes, Beetroot Balsamic Gel and Parmesan Chips
- ◇ Pan Seared Yellow Fin Tuna, Cucumber, Cherry Tomato and Watercress Salad with Miso Japanese Cream and Crispy Nori
- ◇ Ground Beef Cannelloni, Purple Sweet Potato Puree, Garlic Parmesan Sauce, Parsley Oil
- ◇ Pan Roasted Scallops, Cauliflower Puree, Curly Cucumber, Garlic Smoked Mayonnaise, Orange Gel and Fried Sage
- ◇ Italian Tuna Crudo with Mango Salsa, Capers, Baby Rucola, Freese Salad and Infused Balsamic Pearl
- ◇ Citrus Cure Salmon, Whipped Avocado Puree, Citrus Segment, Shaved Fennel, Dill, Balsamic Pearl
- ◇ Marinated Tuna Tartar with Avocado Puree, Baby Rucola and Freese Salad, Micro Herbs, Aioli Sauce and Crispy Parmesan
- ◇ Organic Tomato Tartare, Baby Arugula, Freese Salad, Red Radish, Sweet Potato Chips and Infused Balsamic Gel
- ◇ Caprese salad with Marinated Buffalo Mozzarella, Roast Tomato, Baby Rucola Salad, Basil Pesto, Balsamic Pearl
- ◇ Grilled Octopus - Orange Marinated Octopus, Roasted Tomato Cherry, Potato Salad, Fennel, Wild Rucola Glazed Balsamic
- ◇ Prawn Provencal, Roasted Sweet Prawn, White Wine, Fennel Seeds, Sundried Tomato, Cherry Tomato Confit, Italian Parsley
- ◇ Warm Hummus with Minced Lamb, Dried Cranberries and Pita Bread

Soups

(select one or two choices)

- ◇ Creamy Mushroom Soup Served with Parmesan Stick, Virgin Olive Oil
- ◇ Pumpkin Soup with Chicken Dumpling, Coconut Foam
- ◇ Green Peas and Potato Creamy Soup Served with Garlic Bread
- ◇ Creamy Potato & Leek Soup Served with Crispy Bacon
- ◇ Cold Gazpacho Served with Grissini Stick
- ◇ Watermelon Gazpacho with Yoghurt and Beetroot Drizzle

Main Courses

(select one or two choices)

- ◇ Chips Pan Roasted Australian Tenderloin, Green Asparagus, Cauliflower Puree, Glazed Baby Carrot, Red Wine Sauce
- ◇ Grilled Beef Tenderloin Steak, Roasted Tomato Cherry, Grilled Artichoke, Black Tapenade, Chimichurri Sauce
- ◇ Pan Roasted Barramundi, Fennel Potato Puree, Sautéed Shimeji Mushroom, Roast Pumpkin and Lemon Saffron Sauce
- ◇ Pan Roasted Norwegian Salmon, Green Pea Risotto, Baby Carrot, Lemon Butter Sauce, Garlic Chips
- ◇ 24 Hour Marinated Chicken Breast with Fresh Herbs, Sautéed Red Cabbage, Baby Potato, Thyme Jus
- ◇ Dukkha Crushed Skin Salmon, Snow Peas, Roasted Leeks, Spiced Carrot Puree, Lemon Orange Sauce
- ◇ Seared Duck Breast with Beetroot Puree, Potato Confit, Zucchini and Orange Sauce
- ◇ Braised Lamb with Creamy Parmesan Polenta, Red Onion Compote, Roasted Capsicum, Shimeji Mushroom and Rosemary Jus
- ◇ Creamy Polenta Steak, Grilled King Mushrooms, Roasted Baby Carrots, Creamy tomato Velouté, and Black Olive Chips
- ◇ Roasted organic Bedugul Vegetables with Pumpkin Puree, Snow Peas, Beetroot Gel, Micro Herbs Leaf, and Potato
- ◇ Slow Cooked Lamb Shank with Garlic and Herbs Basmati Rice
- ◇ Chicken Shawarma Served with Pita Bread, Cous Couse Tabouleh Salad, Tzatziki Sauce
- ◇ Mixed Paella
- ◇ Stuffed Squid with Chimichurri Sauce
- ◇ Beef Brochette, Green Pea Puree, Basmati Rice and Tzatziki Sauce

Desserts

(select one or two choices)

- ◇ Chocolate Royal with Raspberry Gel and Vanilla Sauce
- ◇ Lemon Meringue Tart with Raspberry Sauce and Mint Jelly
- ◇ Cheesecake with Strawberry Coulis and Chopped Roasted Nuts
- ◇ Warm Apple Tart with Vanilla Ice Cream, Biscuit Crumble and Raspberry Gel
- ◇ Vanilla Cream Brulé with Assorted Seasonal fruits and Raspberry Gel
- ◇ Chocolate Mousse Served with Mixed Fruits and Crispy Biscuit
- ◇ Crème Caramel with Caramel Sauce and Strawberry
- ◇ Tiramisu
- ◇ Red Wine Poached Pear
- ◇ Apple Tart Tatine

Stand Up Cocktails

(select up to 4 choices on each courses)

Appetizers

Shrimp, Avocado, Cherry Tomato, Cucumber,
Freese and Cocktail Sauce

Balinese Tuna with Shallot Chili Relish and Slaw
Classic Caesar Salad with Crispy Wonton Cup
Calamari Ring with Tartar Sauce

French Baguette with Grilled Tuna and Mango
Salsa

Marinated Salmon with Wild Rocket Salad Onion
Balsamic Relish

Potato Samosa with Chili Honey Sauce
Salad Bouquet with Specialty Chef Dressing
Stuffed Tofu with Chili Dipping Sauce
Spicy Tuna Sushi with Wasabi and Soy Sauce
Avocado Salmon Roll with Wasabi and Soy Sauce
Vietnamese Rice Paper Roll Coriander Dipping
Sauce

Shredded Chicken with Lemongrass on Melinjo
Crackers

Main Courses

Balinese Fish Kebab with Sweet Chili Sauce
Chicken Bruschetta

Chicken Quesadillas with Tomato Salsa
Chicken Stick and Fries served with Mayonnaise
and Tomato Ketchup

Deep Fried Japanese Tofu with Bok Choy and Soy
Sauce

Chinese Duck Pancake with Hoisin Sauce
French Baguette with Mozzarella and Tomato
Fried Pork Wonton with Chili Honey Sauce
Grilled Sausages with BBQ Sauce

Mini Beef Burger
Potato Wedges with Cocktail Sauce
Prawn and Tomato Bruschetta
Sweet Corn and Kafir Lime Leaf Cake with
Dipping Sauce

Mini Chicken Fried Rice

Desserts

Chocolate Mousse
Crème Brûlée
Dadar Gulung
Mixed Fruits Compote
Fruit Skewers (Satay Buah)
Balinese Puff Cake "Klepon"
Mango Pudding

Chocolate Pudding
Mini Apple Tart
Mini Chocolate Brownies
Mini Muffin
Panna Cotta
Éclair

BEVERAGES

Mocktails

- * **GINGER NINJA**
Lemongrass Syrup, Ginger Syrup, Ginger Tea, Soda
- * **WATERMELON COOLER**
Fresh Watermelon, Lime, Mint & Lime Syrup, Soda
- * **VIRGIN PANDAN COLADA**
Pineapple Juice, Mango Juice, Lemon Juice, Pandan Syrup
- * **CITRUS BLISS**
Orgeat Syrup, Lime, Orange Juice
- * **SUNSHINE**
Pineapple Juice, Lemon, Rosella Syrup, Strawberry Juice
- * **PINEAPPLE LEMONADE**
Orange and Pineapple Juice, Simple Syrup, Soda Water
- * **VIOLET**
Dragon Fruits and Orange Juice
- * **FRUIT PUNCH**
Orange and Pineapple Juice, Lime Juice, Angostura Bitters and Grenadine
- * **SUN KISSED**
Pineapple and Orange Juice, Grenadine and Coconut Milk
- * **LYCHEE ELIXIR**
Lychee Fruits, Lychee Juice and Tea
- * **SWEET SUNRISE**
Orange Juice, Cranberry Juice and Sour Mix
- * **VIRGIN MOJITO**
Fresh Lime, Mint Leaves, Granulated Sugar and Sprite

Signature Cocktails

- * **Butterfly**
BPF Gin, Elderflower syrup, lemon juice topped with tonic water
- * **Heart Beat**
Citrus gin, Lemon juice, Rosella syrup, basil leaves
- * **Pink Night**
Vodka Infused rosemary, lemon juice, Ginger and raspberry syrup topped with soda
- * **Indo Mule**
Vodka, Ginger Syrup, Lime Juices angostura bitter topped with soda
- * **Tropical Bali**
Gin, Butterfly Pea Gin, Soursop, Coconut Water, Lime, Sugar
- * **Tabanan Tales**
Rum, Peach Liqueur, Mango Juice, Coconut Water, Sugar Syrup, Lime, Kafir Lime
- * **Melon Drop**
Pengkay Melon, Vodka, Lemon Juice, Rosella Syrup
- * **Rock Juice**
Vodka, Triple Sec, Lime, Melon Syrup, Rock Melon Juice
- * **Bali Bagus**
Arak, Lemon, Sugar Syrup, Lychee Juice, Lychee, Egg White, Drizzle Butterfly Pea Gin
- * **Gin Cooler**
Gin, Cucumber, Lemon Juice, Sugar Syrup, Fresh Basil, Tonic Water

International Classy Cocktails

- * **PIÑA COLADA**
White rum, pineapple juice, coconut milk
- * **TEQUILA SUNSET**
Tequila and orange juice
- * **LYCHEE MARTINI**
Vodka or gin, lychee liqueur, lemon juice, lychee juice
- * **BLOODY MARRY**
Vodka, Lemon Juice, Worcestershire Sauce, Tabasco, Celery, Salt and Pepper
- * **SEA BREEZE**
Vodka, cranberry juice, grapefruit juice
- * **WHISKEY SOUR**
Bourbon whiskey, lime juice, simple syrup
- * **ESPRESSO MARTINI**
Vodka, coffee liqueur, espresso
- * **COSMOPOLITAN**
Vodka, triple sec, lime juice, cranberry juice
- * **CHI CHI**
Vodka, pineapple juice, coconut milk
- * **CAIPIRINHA**
White rum, fresh lime and brown sugar
- * **CAIPIROSKA**
Vodka, lime, and sugar
- * **MOJITO**
White rum, triple sec, lime juice, mint leaf and soda
- * **DAIQUIRI**
White rum, triple sec, lime juice (strawberry and mango)
- * **MARGARITA**
Tequila, triple sec, lime juice (normal or frozen)
- * **OLD FASHIONED**
Bourbon, Angostura Bitter, Sugar
- * **KAMIKAZE**
Vodka, Triple Sec, Lime Juice, Sugar Syrup

Juice / Water / Soft Drinks

Orange, Lemon, Apple, Cranberry, Pineapple, Mango
Infused Water, Still Water, Sparkling Water
Coke, Coke zero, Sprite, Soda, Tonic Water

Beers

LOCAL

Bintang, Bintang Crystal, Radler Lemon, Singaraja

IMPORTED

San Miguel Light, San Miguel Pilsner, Heineken

Spirits

Gin, Vodka, Rum, Tequila, Whisky, Bourbon

Wine

Selection of imported and local wines
Available on request, depending on availability

LIVE STATION ADD ONS

Salad Bar

IDR 120,000 net per person

Mixed Green Salad / Baby Romaine / Potato Salad / Red Cabbage / Tomato Cherry / Kalamata Olives

Sun Dried Tomato / Feta Cheese / Capsicum / Carrot / Cucumber / Crouton / Bacon

Thousand Island / Balsamic Dressing / Caesar Dressing / Sesame Dressing / Vinaigrette

Quesadilla Station

IDR 120,000 net per person

Tortilla Sheets

Chicken, Beef and Cheese

Guacamole, Tomato Salsa, and Cheese Sauce

Satay Station

IDR 120,000 net per person

Chicken, Fish & Beef Satay

Peanut Sauce, Sambal Terasi, Sambal Matah and Rice Cake Cooked In Coconut Leaves

Babi Guling Station

**IDR 6,000,000 net
serves up to 30 guests**

Whole Babi Guling

Lawar Klungah (Shredded young Coconut)

Steam White Rice

Pork Skin Crackers

Urutan (Balinese Pork Sausage)

Kambing Guling Station

IDR 7,500,000 net
serves up to 40 guests

Sushi Station

IDR 200,000 net per person

Nigiri Sushi: Salmon Nigiri Sushi, Tuna Nigiri Sushi

Maki Roll: California Roll, Chicken Teriyaki Roll, Sunset Roll (Fresh Salmon with Vegetables)

Taco Station

IDR 120,000 net per person

(Select up to 3 choices)

Pork Shredded Taco / Chicken Shredded Taco / Prawn Taco / Vegetables Taco

Tomato Salsa / Guacamole

Pasta Station

IDR 120,000 net per person

Penne / Spaghetti / Fettuccini

Carbonara / Aglio Olio / Seafood / Tomato Sauce

Pizza Station

IDR 200,000 net per person

Homemade Medium Size Pizza

(up to 4 different flavors available for minimum order 25 person)

Indomie Station

IDR 55,000 net per person

Fried Noodles

Soup Noodles

Fried Egg / Chicken Sausages / Fried Luncheon Meat / Mixed Vegetables

Wok Station

IDR 120,000 net per person

Fried Rice (Chicken, Beef, Seafood & Vegetarian)

Fried Noodles (Chicken, Beef, Seafood & Vegetarian)

Assorted Sambal & Prawn Crackers

Nasi Campur Stall

IDR 60,000 net per person

Nasi Uduk / Coconut Rice

Ayam Suir

Telur Balado

Tempe Pedas manis

Sayur Urap

Serundeng

Sambal Terasi

Crackers

Gelato Station

IDR 115,000 net per person

A popular assortment of gelatos

6 flavors available for minimum order 50 pax

Crispy Cones

Paper Cups

Terms & Conditions

1. Because Saffron Bali Catering (SBC) is preparing food “at home”, and we are committed to creating a tailor made and unforgettable experience for you, (unlike outside caterers) it does not require a minimum number of guests to justify a mobilization to a distant venue, and no number of guests is too small for SBC, SBC will always offer that personal touch as a result.
2. Food and beverage products and pricing are based upon price and availability at the time of writing. However, due to unforeseen circumstances there may be price or availability issues. In such a case, SBC will offer suitable alternatives for your approval.
3. Terms and Condition applying to external Food and Beverage vendors.
 - 3.1. Outside vendors are normally not allowed at Villa Vedas, however we recognize that some guests must have specialist outside catering for their event (eg Indian guests often must have specialist Indian cuisine).
 - 3.2. If a client wants to use an external food vendor without using any of SBC's services, an outside service charge of IDR 250,000 net per person applies.
 - 3.3. If a client wants to use an external drinks vendor without using any SBC's services, an outside service charge of IDR 250,000 IDR per person applies.
 - 3.4. SBC does not serve food or drinks provided by the guest or other vendors at an event unless there is prior agreement between the guest and SBC.
 - 3.5. External F&B catering / vendors are not permitted to use SBC's kitchen facilities, equipment, glass ware, cutlery, crockery, and tablecloths.
 - 3.6. Bring your own additional food stall outside your catering order, additional charge apply at IDR 1,500,000 per stall
4. The client must confirm the final number of guests to SBC no later than 14 days prior to the event. The final balance invoice will be based on the final confirmed number of guests.
5. The client must submit the final selection of the menu and beverages for the event to SBC no later than 14 days prior to the event. Changes to the menu and beverages after this time can be accommodated through negotiation with SBC, whenever possible.
6. Charges by SBC are based on the number of people on the invoice. SBC does not provide food and beverage for vendors unless there is prior agreement, vendor meals are available for an additional cost per person.
7. No beverages will be served beyond the stipulated time set out in the invoice, and free flow drinks packages typically last for 8 hours.
 - 7.1. Additional charges apply for any hours beyond the stipulated package duration.
8. Standard tables and tiffany chairs are included in the prices. However, arrangements for other types or colors of tables and chairs can be made, but normally at an additional cost.

9. All prices provided by SBC are inclusive of tax and service charge.
10. Consumption by vendors will be charged as consumption by additional guests.
11. Alcohol pricing can be volatile in Indonesia, and the prices of SBC's packages may change if the government changes taxation, or limits supply.
12. SBC's bar packages include a bespoke bar and setup for up to 150 pax, or 2 bars for 200+ pax, at no additional charge.
13. SBC reserves the right to refuse alcohol to guests who are deemed to be intoxicated.
14. Shots are not allowed as part of the packages, except from a bottle brought in by guests with prior agreement.
15. 15. Additional Fee Per hour for Drink Packages:
 - 15.1 Non-Alcoholic: IDR 90,000 net per person/hour
 - 15.2 Light Refreshment: IDR 200,000 net per person/hour
 - 15.3 Open Bar: IDR 300,000 net per person/hour
16. In the case that the client purchases one of our alcoholic packages they are not liable to corkage fees.
17. If clients opt to bring their own beverages, they will incur the following corkage fees:
 - 17.1 Wines (i.e., Sparkling, Red or White, etc.): IDR 150,000/bottle
 - 17.2 Spirits (i.e., Vodka, Cognac, Whiskey, etc.): IDR 250,000/bottle
18. The provision of a large amount of chiller storage may be subject to rental fees (depending on how much extra space is required).

Beverage Serving Sequence

Welcome drinks are served upon guests' arrival

Soft drinks, juices, beer, cocktails are served after the ceremony

Wine and Sparkling serve during dinner only

Payment

1. SBC requires a deposit equivalent to 25% of the greater of the minimum spend and the estimated invoice to confirm a catering booking.
2. The balance payment must be received by SBC no later than 7 days prior to the event date. If full payment is not received by the due date, SBC has the right to cancel the booking without refunding the deposit.
3. Please remit the full amount shown in the invoice. The guest is responsible for his / her bank transfer fees, and the invoiced amount should be received by SBC.
4. In addition to IDR, SBC can fix and accept payment in USD, AUD, NZD, EUR, GBP, MYR, SGD, and CAD by prior agreement with the client. Please tell us what currency suits you best.

Damage, Liability & Loss

1. SBC is not responsible for loss by guests of their personal belongings before, during or after the event.
2. The person organizing and/or paying for the event is liable to pay for any damage and breakage of equipment, furniture, fixtures and fittings, and glassware caused by guests or anyone else invited by the guests, whether intentional or unintentional.
3. The client is liable to cover the cost of any damage or breakages, such as glassware, cutlery, and crockery, and if red wine is spilled on tablecloths, at replacement value.

Cancellation Policy

1. In the event of a cancellation, SBC has the right to retain the deposit as its service fee for work done to date.
2. In the event of a cancellation less than 14 days prior to the scheduled event, and after the invoice has been settled in full, SBC has the right to retain up to 100% of the invoiced amount, depending on costs it has incurred.

Policy on Children

1. Children of 5 - 12 years of age will be charged 50% of the adult F&B package prices or Children menus are available. Children more than 12 years of age will be treated as adults with special non-alcoholic drink package available.

Miscellaneous

1. Buffets will be served for a maximum of 150 minutes, and dessert buffets for maximum of 60 minutes.
2. SBC provides kitchen equipment, crockery, and cutlery as per the menu package.
3. Late night snack services will be finish by the latest midnight. Should there be any left over, we will setup it on the side for the clients.
4. SBC will provide a complimentary menu on plain white paper upon request.
5. SBC will use its best efforts to cater for special dietary requirements. The client is asked to advise SBC as early as possible of any special dietary requirements.
6. SBC and Villa Veda are not responsible for food contamination, expiry or poisoning during the extension period of any Food packages.