



IDO CATERING

SEMINAR BUFFET MENU

CRAFTED BY IDO CATERING

iDO CATERING PROUDLY SERVED



Manulife



Xsolla



Next Level Trading



Aēsop®



SEMINAR BUFFET MENU

Treat your seminar participants to a rejuvenating experience with our wholesome meals for lunch and break time.

PLUS PACKAGE

MIN 50 GUESTS

RM 42.00 /pax

FULL DAY

(Breakfast (AM) + Lunch + Teabreak (PM))

RM 33.00 /pax

HALF DAY

(Breakfast (AM) + Lunch **OR** Lunch + Teabreak (PM))

ADD-ON

RM6.00 /GUEST

30-49 Guests

ADD-ON

RM9.00 /GUEST

20-29 Guests

STANDARD PACKAGE

MIN 20 GUESTS

RM 45.90 /pax

HALF DAY

(Breakfast (AM) + Lunch **OR** Lunch + Teabreak (PM))

RM 59.90 /pax

FULL DAY

(Breakfast (AM) + Lunch + Teabreak (PM))

PRODUCTIVE PACKAGE

MIN 20 GUESTS

RM 55.90 /pax

HALF DAY

(Breakfast (AM) + Lunch **OR** Lunch + Teabreak (PM))

RM 69.90 /pax

FULL DAY

(Breakfast (AM) + Lunch + Teabreak (PM))

* Orders have to be in increments of 5 pax.

* All prices are subject to delivery charges and a 6% service charge (SST).

<https://idocatering.com/> • +6018-660 7958 (WhatsApp)



STANDARD PACKAGE MENU

MIN 20 GUESTS

RM 45.90 /pax

HALF DAY

(Breakfast (AM) + Lunch **OR** Lunch + Teabreak (PM))

RM 59.90 /pax

FULL DAY

(Breakfast (AM) + Lunch + Teabreak (PM))

Breakfast A.M. & Teabreak P.M.

CHOOSE 3 EACH SESSION

Breakkie Fried Rice

Fried rice with savoury breakfast-style ingredients, simple and satisfying.

Fried Mee Siam

Stir-fried vermicelli in a tangy and mildly spicy sauce, rich in local flavours.

Chicken Burrito

Soft wrap filled with seasoned chicken and savoury fillings.

Egg Mayo Sandwich

A creamy egg mayo filling in soft bread, simple and satisfying.

Tuna Mayo Sandwich

Soft bread layered with creamy tuna mayo filling.

Mini French Butter Croissant with Chocolate Drizzle

Buttery croissant finished with a rich chocolate drizzle for a delightful start.

BBQ Chicken Pau

Soft, fluffy bun filled with savory BBQ chicken.

Premium Chicken Curry Puff

Flaky pastry filled with aromatic chicken curry, rich and satisfying.

Premium Ikan Bilis Puff

Flaky pastry filled with savoury anchovy filling.

Kuih Ketayap (Kuih Gulung)

Soft pandan crepe rolls filled with sweet coconut filling.

Onde-Onde

Soft pandan balls filled with molten gula melaka and coated in grated coconut.

Pulut Inti

Steamed glutinous rice topped with sweet coconut and gula melaka.

Kuih Koci

Soft glutinous rice dumpling filled with sweet coconut and gula melaka, wrapped in banana leaf.

Pulut Panggang

Grilled glutinous rice rolls filled with spiced coconut, wrapped in banana leaf.

Lunch Menu

SELECTION 1:

Carbohydrates

CHOOSE 1

Golden Egg Fried Rice

Fragrant fried rice coated with golden egg, rich and savoury.

Herb Garlic Butter Rice

Aromatic rice infused with garlic butter and herbs.

Spanish Pilaf Rice

Fragrant rice cooked with spices, herbs, and savory seasonings.

Lemon Pilaf Rice

Fragrant rice infused with zesty lemon and light herbs.

Nasi Briyani

Fragrant spiced rice with toppings.

SELECTION 2:

Carbohydrates

CHOOSE 1

Traditional Fried Meehoon

Classic stir-fried rice vermicelli with savoury seasoning.

Fried Mee Siam

Stir-fried rice vermicelli with a savoury, tangy flavour.

Mee Goreng

Stir-fried noodles with savoury sauce and mixed vegetables.

Creamy Mushroom Pasta

Pasta tossed in a rich, creamy mushroom sauce.

Aglio Olio

Simple spaghetti tossed with olive oil, garlic, and chili flakes.

Poultry

CHOOSE 1

Signature Curry Chicken with Potatoes

Tender chicken cooked in rich curry gravy with soft potatoes.

Ayam Rendang

Malaysian Fav! Chicken slow-cooked in rich, aromatic coconut spice sauce.

Buttermilk Chicken

Crispy chicken coated in a rich, creamy buttermilk sauce.

Peppery Roasted Chicken

Juicy roasted chicken glazed with smoky flavours.

Honey Sesame Chicken

Crispy chicken coated in a sweet honey sesame glaze.

Fish

CHOOSE 1

Sweet & Sour Fish Fillet

Crispy fish fillet coated in a tangy sweet and sour sauce.

Tuscan Creamy Fish Fillet

Fish fillet in a creamy Tuscan-style sauce, rich and comforting.

Portuguese Style Baked Fish Fillet

Baked fish fillet in a rich, mildly spiced Portuguese-style sauce.

Ikan Bakar Air Asam

Grilled fish served with tangy spicy tamarind sauce.

Lemon Butter Pan Seared Fish Fillet

Pan-seared fish fillet served with a light lemon butter sauce.

Veggie

CHOOSE 1

Stir Fried Mixed Veggie

Fresh vegetables stir-fried lightly for a balanced taste.

Roasted Veggie Glow Bowl

Wholesome roasted vegetables with a nourishing and vibrant profile.

Classic Summertime Ratatouille

Slow-cooked vegetables in a light tomato and herb sauce.

Curry Mixed Vegetables

Mixed vegetables cooked in a flavourful curry sauce.

Sambal Terung Berlada

Eggplant cooked in a spicy sambal with aromatic chilli flavours.

Sides

CHOOSE 1

Mashed Potato with Gravy

Creamy mashed potatoes served with rich savoury gravy.

Golden Fried Spring Roll

Crispy spring rolls filled with savoury ingredients.

Fried Samosa

Crispy pastry filled with spiced potatoes and vegetables.

Potato Curry Puff

Crispy pastry filled with spiced potato curry.

Popiah Sira

Fresh spring rolls drizzled with sweet sambal sauce.

Lunch Menu

Desserts

CHOOSE 1

Classic Swiss Roll

Soft sponge cake rolled with a light, creamy filling.

Banana Cake

Moist banana cake with a soft, fragrant crumb.

Fresh Fruit Platter

Fresh seasonal fruits, light and refreshing.

Beverages

CHOOSE 1

Iced Orange Drinks

Chilled orange beverage, sweet and refreshing.

Iced Lemon Tea

Refreshing black tea served chilled with a hint of lemon.

Iced Lemonade

Cooling drink with a zesty citrus note.

Iced Detox Water with Lemon Slices

Chilled detox water infused with fresh lemon slices.

Hot Coffee

Freshly brewed coffee to energise the morning.

Hot Tea

Freshly brewed tea to energise the morning.

NOTES:

For bulk orders and long-term catering arrangements, kindly reach out to our agents to explore customised pricing options.



PRODUCTIVE PACKAGE

MIN 20 GUESTS

RM 55.90 /pax

HALF DAY

(Breakfast (AM) + Lunch **OR** Lunch + Teabreak (PM))

RM 69.90 /pax

FULL DAY

(Breakfast (AM) + Lunch + Teabreak (PM))

Breakfast A.M. & Teabreak P.M.

CHOOSE 4
(EACH SESSION)

Nasi Lemak with Condiments

Fragrant coconut rice served with traditional condiments.

Chicken Burrito

Soft wrap filled with seasoned chicken and savoury fillings.

Egg Mayo Sandwich

A creamy egg mayo filling in soft bread, simple and satisfying.

Tuna Mayo Sandwich

Soft bread layered with creamy tuna mayo filling.

Chocolate Danish

Flaky pastry filled with rich chocolate.

Kuih Koci

Soft glutinous rice dumpling filled with sweet coconut and gula melaka, wrapped in banana leaf.

Roti Jala with Curry Potatoes

Lacy crepes served with flavourful curry potatoes.

BBQ Chicken Pau

Soft, fluffy bun filled with savory BBQ chicken.

Premium Chicken Curry Puff

Flaky pastry filled with aromatic chicken curry, rich and satisfying.

Kuih Ketayap (Kuih Gulung)

Soft pandan crepe rolls filled with sweet coconut filling.

Onde-Onde

Soft pandan balls filled with molten gula melaka and coated in grated coconut.

Pulut Inti

Steamed glutinous rice topped with sweet coconut and gula melaka.

Pulut Panggang

Grilled glutinous rice rolls filled with spiced coconut, wrapped in banana leaf.

Lunch Menu

SELECTION 1:

Carbohydrates

CHOOSE 1

Golden Egg Fried Rice

Fragrant fried rice coated with golden egg, rich and savoury.

Herb Garlic Butter Rice

Aromatic rice infused with garlic butter and herbs.

Spanish Pilaf Rice

Fragrant rice cooked with spices, herbs, and savory seasonings.

Lemon Pilaf Rice

Fragrant rice infused with zesty lemon and light herbs.

Nasi Briyani

Fragrant spiced rice with toppings.

SELECTION 2:

Carbohydrates

CHOOSE 1

Traditional Fried Meehoon

Classic stir-fried rice vermicelli with savoury seasoning.

Fried Mee Siam

Stir-fried rice vermicelli with a savoury, tangy flavour.

Mee Goreng

Stir-fried noodles with savoury sauce and mixed vegetables.

Creamy Mushroom Pasta

Pasta tossed in a rich, creamy mushroom sauce.

Aglio Olio

Simple spaghetti tossed with olive oil, garlic, and chili flakes.

Poultry

CHOOSE 1

Signature Curry Chicken with Potatoes

Tender chicken cooked in rich curry gravy with soft potatoes.

Ayam Rendang

Malaysian Fav! Chicken slow-cooked in rich, aromatic coconut spice sauce.

Buttermilk Chicken

Crispy chicken coated in a rich, creamy buttermilk sauce.

Peppery Roasted Chicken

Juicy roasted chicken glazed with smoky flavours.

Green Curry Chicken

Chicken cooked in a rich, aromatic green curry sauce.

Fish

CHOOSE 1

Sweet & Sour Fish Fillet

Crispy fish fillet coated in a tangy sweet and sour sauce.

Tuscan Creamy Fish Fillet

Fish fillet in a creamy Tuscan-style sauce, rich and comforting.

Portuguese Style Baked Fish Fillet

Baked fish fillet in a rich, mildly spiced Portuguese-style sauce.

Ikan Bakar Air Asam

Grilled fish served with tangy spicy tamarind sauce.

Lemon Butter Pan Seared Fish Fillet

Pan-seared fish fillet served with a light lemon butter sauce.

Veggie

CHOOSE 1

Stir Fried Mixed Veggie

Fresh vegetables stir-fried lightly for a balanced taste.

Roasted Veggie Glow Bowl

Wholesome roasted vegetables with a nourishing and vibrant profile.

Classic Summertime Ratatouille

Slow-cooked vegetables in a light tomato and herb sauce.

Curry Mixed Vegetables

Mixed vegetables cooked in a flavourful curry sauce.

Sambal Terung Berlada

Eggplant cooked in a spicy sambal with aromatic chilli flavours.

Seafood

CHOOSE 1

Kung Po Sotong

Stir-fried squid with spicy, savoury Kung Po sauce.

Sotong Masak Sambal Hitam

Squid cooked in rich black sambal sauce.

Udang Masak Merah

Prawns cooked in a sweet and spicy red sauce.

Sweet & Sour Prawn

Crispy prawns coated in tangy sweet and sour sauce.

Chili Garlic Butter Prawn

Prawns tossed in rich butter, garlic, and chili sauce.

Lunch Menu

Desserts

CHOOSE 1

Classic Swiss Roll

Soft sponge cake rolled with a light, creamy filling.

Banana Cake

Moist banana cake with a soft, fragrant crumb.

Fresh Fruit Platter

Fresh seasonal fruits, light and refreshing.

Beverages

CHOOSE 1

Iced Orange Drinks

Chilled orange beverage, sweet and refreshing.

Iced Lemon Tea

Refreshing black tea served chilled with a hint of lemon.

Iced Lemonade

Cooling drink with a zesty citrus note.

Iced Detox Water with Lemon Slices

Chilled detox water infused with fresh lemon slices.

Hot Coffee

Freshly brewed coffee to energise the morning.

Hot Tea

Freshly brewed tea to energise the morning.

NOTES:

For bulk orders and long-term catering arrangements, kindly reach out to our agents to explore customised pricing options.

PLUS PACKAGE

MIN 50 GUESTS

RM 42.00 /pax

FULL DAY

(Breakfast (AM) + Lunch + Teabreak (PM))

RM 33.00 /pax

HALF DAY

(Breakfast (AM) + Lunch **OR** Lunch + Teabreak (PM))

ADD-ON

RM6.00 /GUEST

30-49 Guests

ADD-ON

RM9.00 /GUEST

20-29 Guests

Breakfast A.M. & Teabreak P.M.

Choose 2

ADD ON - Selection for RM 4/guest

Egg Mayo Sandwich

Creamy egg mayo in soft white bread.

Tuna Mayo Sandwich

Savoury tuna mayo in soft white bread.

Mini Pandan Pau

Soft steamed bun with pandan filling.

Mini French Butter Croissant with Chocolate Drizzle

Flaky butter croissant finished with chocolate drizzle.

Potato Curry Puff

Crispy pastry filled with spiced potato curry.

Golden Fried Mantou served with Condensed Milk

Crispy mantou served with sweet condensed milk.

Kuih Lapis

Soft, layered steamed cake.

Bingka Ubi

Baked cassava cake with a soft, rich texture.

Seri Muka

Glutinous rice topped with creamy pandan custard layer.

Golden Fried Spring Roll

Crispy spring rolls filled with savoury ingredients

Beverages

Choose 1

ADD ON - Beverage option for RM 2/guest

Hot Coffee

Freshly brewed coffee to energise the morning.

Hot Tea

Freshly brewed tea to energise the morning.

Iced Detox Water with Lemon Slices

Chilled detox water infused with fresh lemon slices.

Lunch Menu

SELECTION 1:

Carbohydrates

CHOOSE 1

Steamed Fragrant White Rice

Classic steamed rice, soft and fluffy.

Butter Rice

Fragrant rice cooked with butter for a rich aroma.

Tomato Rice

Flavourful rice cooked with tomato and light spices.

SELECTION 2:

Carbohydrates

CHOOSE 1

Traditional Fried Meehoon

Classic stir-fried rice vermicelli with savoury seasoning.

Fried Mee Siam (NO SAMBAL)

Stir-fried rice vermicelli with a savoury, tangy flavour.

Mee Goreng

Stir-fried noodles with savoury sauce and mixed vegetables.

Poultry

CHOOSE 1

Ayam Masak Merah

Chicken cooked in a rich, spicy tomato sauce.

Signature Curry Chicken

Chicken cooked in a fragrant, flavourful curry sauce.

Ayam Percik

Grilled chicken glazed with creamy spiced coconut sauce.

Honey Sesame Chicken

Crispy chicken coated in sweet honey sesame glaze.

Sweet & Sour Chicken

Crispy chicken tossed in tangy sweet and sour sauce.

Veggie

CHOOSE 1

Stir Fried Cabbage & Carrot

Stir-fried cabbage and carrot with light seasoning.

Stir Fried Turmeric Cabbage

Cabbage stir-fried with aromatic turmeric spices.

Coleslaw

Shredded cabbage and carrot in creamy dressing.

Fresh Garden Salad with Citrus Dressing

Crisp mixed greens served with refreshing citrus dressing.

Fried Long Bean with Carrot

Stir-fried long beans and carrot with simple seasoning

Sides

CHOOSE 1

Mashed Potatoes

Creamy mashed potatoes with smooth texture.

Golden Fried Spring Roll

Crispy spring rolls filled with savoury ingredients.

Fried Samosa

Crispy pastry filled with spiced potatoes and vegetables.

Potato Curry Puff

Crispy pastry filled with spiced potato curry.

Papadom

Crispy traditional lentil crackers.

Beverages

CHOOSE 1

Iced Orange Drinks

Chilled orange beverage, sweet and refreshing.

Iced Lemon Tea

Refreshing black tea served chilled with a hint of lemon.

Iced Lemonade

Cooling drink with a zesty citrus note.

Iced Detox Water with Lemon Slices

Chilled detox water infused with fresh lemon slices.

Hot Coffee

Freshly brewed coffee to energise the morning.

Hot Tea

Freshly brewed tea to energise the morning.

NOTES:

For bulk orders and long-term catering arrangements, kindly reach out to our agents to explore customised pricing options.





HANDLING CHARGES

Delivery

RM100 /TRIP

Event Crew

**2 SESSION
6 HOURS**

RM180 /PAX

**3 SESSION
9 HOURS**

RM200 /PAX

For locations without a proper loading lift, an additional charge of RM150 per floor or a minimum of 2 additional manpower will apply.

UPGRADE

Biodegradable Ware

RM 1 /PAX /SESSION

Melamine Ware

RM 4 /PAX /SESSION

Porcelaine Ware

RM 8 /PAX /SESSION



FREQUENTLY ASKED QUESTIONS (FAQ)

Answers to commonly raised questions.

FOOD

Is iDoCatering Halal certified?

All meals are guaranteed to be pork-free and 100% Muslims-friendly as all of our ingredients are purchased from certified halal suppliers.

What is the serving size of the food?

Our catering buffet's food portions are based on a **1:1 ratio**.

Hence, we will only provide the right amount of food that you have ordered.

Will I get extra foods or ingredients in case there are more guests arriving?

No, we do not prepare extra foods or ingredients.

We will only prepare the right amount of foods that you have ordered.

Will I get plastic bags or take-away containers for leftover foods?

No, we do not provide plastic bags or take-away containers for leftover meals.

To ensure the quality and safety for consumption, food should not be kept at room temperature for more than 4 hours after it has been cooked.

Can I request for vegetarian food options if I'm a vegetarian?

Yes, we do serve vegetarian meals upon request. Do contact us for more information.

ORDER

How many days ahead should I place my order?

Order should be placed at least 3 days before the event.

Can I postpone my order?

Order postponements within 3 months of the original function date are allowed (without a guarantee of availability). Any postponements more than 3 months, deposit will be forfeited.

Can I cancel my order after payment has been made?

REFUND POLICY:

- Cancellation of order on **14 days or more from the event date**, customer is entitled to receive a **full refund**
- Cancellation of order within **13-8 days from the event date**, customer is entitled to receive a **50% refund**
- Cancellation of the order less than **7 days from the event date**, customer is **not entitled for a refund**



BOOKING INFORMATION

BOOKING AND PAYMENTS

- Bookings are subject to date availability base on **first come first serve basis**.
- Price quoted is subject to any government imposed taxes.

Below RM 2,500 Order (Full Payment)	Full payment is required to confirm the order.
Above RM2,500 (Non-Refundable)	RM 2,500 non-refundable deposit to block the date.
30 days Before the Event Date (70% Deposit)	To proceed with ordering necessary ingredients.
Balance Payment 7 days Before the Event Date	To send the job order to the kitchen, assign supervisors, and arrange logistics.

What are the charges like for Holiday and Holiday Eve?

The following rate applies to all **Malaysia Public Holiday & Holiday Eve**.
An additional 20% surcharge on the food menu and 2x charges for the manpower.

What are your available modes of payment?

We only accept payment through online bank transfer.
Please contact our Sales PIC to inquire about our flexible payment terms.

We accept bank transfer and transfer slip should be sent to iDoCatering via



HOMETASTE TECH SDN BHD
Bank: CIMB Bank
Account Number: 8008617700



iDO CATERING

*Make Gathering
Better*

CONTACT US

<https://idocatering.com/>
+6018-660 7958 (WhatsApp only)