

CRAFTED BY IDO CATERING

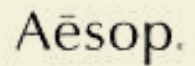
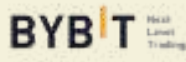
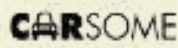
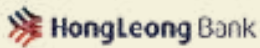
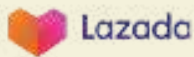
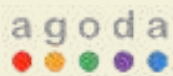
MINI BUFFET MENU



IDO CATERING

Trusted By

iDO Catering has been the preferred catering partner for multinational corporations, established enterprises, and growing businesses. Our dedication to quality food, professional service, and flawless execution continues to earn the trust of clients across a wide range of industries.



Why You'll Love Our Party Boxes

HASSLE FREE

Leave the planning, cooking, and cleaning to us, so you can focus on enjoying every moment with your guests.

UNIQUE PRESENTATION

Thoughtfully styled and ready to impress, our party boxes are perfect for serving and sharing.

DELIVERY RIGHT TO YOUR DOORSTEP

Freshly prepared and delivered directly to your venue for a seamless and convenient catering experience.



MINI CATERING & PARTY BOXES

FOR 10-12 GUESTS

Enjoy hassle-free catering for every occasion with our ready-to-serve party boxes. Designed for convenience without compromising on quality, they're ideal for office meetings, celebrations, and private gatherings.

WESTERN MENU

7 ITEMS

Appetizer | Carbohydrate | Poultry
Fish | Veggie | Seafood | Dessert

RM599.00

ASIAN MENU

7 ITEMS

Appetizer | Carbohydrate | Poultry
Fish | Veggie | Seafood | Dessert

RM599.00

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



SELECTION 1

WESTERN MENU

7 ITEMS

Appetizer | Carbohydrate
Poultry | Dessert

APPETIZER

SHRIMP PICO DE GALLO

Fresh tomato salsa with shrimp, red onion and cilantro served in a cup with refreshing lime juice.

GARDEN SALAD SERVED CITRUS DRESSING

Zesty homemade citrus dressing drizzled fresh tropical garden salad served with quill egg in a salad cup.

CARB

SEAFOOD PAELLA

Spanish-originated rice dish cooked with jasmine basmati rice topped with prawns, scallops, squids and clams.

SHRIMP GREEN PASTA

Classic Italian N5 Spaghetti with spinach-based sauce sautéed with olive oil and herbs.

POULTRY

GRILLED CHICKEN CHOP WITH GRAVY SAUCE

Worcestershire sauce marinated grilled chicken chop served with mushroom-based sauce.

FISH

CRISPY FRIED FISH WITH TAR TAR DIPPING

Deep Fried Golden Crust Dory Fillet served with sauce made of mayonnaise, chopped pickles and olives.

DESSERT

PUDDING OF THE DAY

Rich and Creamy homemade pudding with just the right amount of buttery salty sweetness – salted caramel sauce.

SELECTION 2

WESTERN MENU

7 ITEMS

Appetizer | Carbohydrate
Poultry | Fish | Veggie | Dessert

APPETIZER

SMASH POTATO BLACK PEPPER CHICKEN MEATBALL

Creamy smashed potatoes topped with juicy chicken meatballs in a bold black pepper sauce.

CARB

SPANISH PILAF RICE

Fragrant rice cooked with Spanish spices and herbs for a rich, flavorful taste.

SHRIMP AGLIO OLIO

Light and aromatic pasta, perfectly balanced with garlic, chili, and succulent shrimp.

POULTRY

BARBEQUED ROASTED CHICKEN

Tender roasted chicken glazed with rich barbeque sauce for a smoky, savory finish.

FISH

TUSCAN CREAMY FISH FILLET

Tender fish fillet cooked in a rich Tuscan cream sauce with sun-dried tomatoes and herbs. A Mediterranean classic full of flavor.

VEGGIE

VEGGIE GLOW BOWL

Fresh, colorful veggies served with a flavorful sauce for a balanced, energizing meal.

DESSERT

ASSORTED CAKE PLATTER

An elegant selection of bite-sized cakes for every occasion.

SELECTION 3

WESTERN MENU

7 ITEMS

Appetizer | Carbohydrate Poultry
Fish | Veggie | Seafood | Dessert

APPETIZER

ROASTED DUCK SALSA

Roasted duck served with fresh salsa for a savory and refreshing twist.

CARB

HERB GARLIC BUTTER RICE

Golden butter rice enriched with garlic and herbs, a comforting side for any meal.

CHICKEN BOLOGNESE PASTA

Classic spaghetti tossed in a rich minced chicken Bolognese sauce, topped with herbs and tomatoes.

POULTRY

FRENCH CREAMY CHICKEN STEW

Tender chicken slow-cooked in a rich, creamy French-style stew with herbs and vegetables.

SEAFOOD

ONE-PAN SEAFOOD PLATTER

A vibrant seafood medley seasoned with herbs, spices and sauce, perfect for sharing.

VEGGIE

CLASSIC SUMMERTIME RATATOUILLE

A wholesome garden-fresh vegetables, light yet full of flavor.

DESSERT

MINI CREAM PUFF

Light and airy bite-sized puffs filled with smooth and creamy custard.

WESTERN MENU



SELECTION 1

ASIAN MENU

7 ITEMS

Carbs | Poultry | Fish
Veggie | Sides | Dessert

CARB

GOLDEN EGG FRIED RICE WITH SHRIMP

Fluffy, golden fried rice generously mixed with succulent shrimp, perfect for satisfying your carb cravings.

TRADITIONAL FRIED MEEHOON WITH CHICKEN

Savory and aromatic meehoon stir-fried with tender chicken pieces, delivering a classic and comforting taste.

POULTRY

AROMATIC CURRY CHICKEN WITH POTATO

Rich and flavorful curry chicken cooked with tender potatoes, offering a warm and hearty poultry delight.

FISH

SWEET & SOUR LYCEE FISH FILLET

Crispy fish fillet topped with a delightful sweet and sour lychee sauce, creating a perfect balance of flavors.

VEGGIE

STIR FRIED MIXED BROCCOLI & MUSHROOM

Fresh broccoli and mushrooms stir-fried to perfection, making a delicious and healthy vegetable side dish.

SIDES

GOLDEN DEEP FRIED MANTOU WITH CHILI CRAB SAUCE

Golden, crispy mantou buns served with a spicy and flavorful chili crab sauce, perfect for a satisfying side.

DESSERT

SUMMER FRUIT PLATTER

A refreshing assortment of the season's finest fruits, providing a sweet and healthy end to your meal.

SELECTION 2

ASIAN MENU

7 ITEMS

Appetizer | Carbohydrate | Poultry
Fish | Veggie | Seafood | Dessert

APPETIZER

LEMONGRASS CHICKEN PATTIE SKEWERS WITH THAI CHILI DIP

Juicy chicken patties on fragrant lemongrass skewers, served with a tangy Thai chili dip.

CARBS

NASI BRIYANI TOPPED WITH RAISIN & CASHEWNUTS

Rich and flavorful curry chicken cooked with tender potatoes, offering a warm and hearty poultry delight.

MEE GORENG AYAM

A local favorite – stir-fried noodles with tender chicken and rich, aromatic flavors.

POULTRY

AYAM RENDANG

Tender chicken cooked in a rich coconut gravy infused with aromatic spices.

SEAFOOD

UDANG MASAK MERAH

A Malay classic – succulent prawns simmered in fragrant gravy.

VEGGIE

SAYUR LODEH

Traditional Sayur Lodeh with mixed vegetables in a rich, aromatic coconut gravy.

DESSERT

NYONYA KUIH (2 PCS/PAX)

A colorful assortment of traditional Nyonya delicacies of the day, rich in flavor and heritage.

SELECTION 3

ASIAN MENU

7 ITEMS

Appetizer | Carbohydrate | Poultry
Fish | Veggie | Seafood | Dessert

APPETIZER

THAI FISH CAKE

A popular Thai street favorite – savory fish cakes infused with herbs and spices.

CARBS

THAI STYLE FRIED RICE

Fragrant fried rice wok-tossed with Thai spices, vegetables, and a hint of chili.

TRADITIONAL MEESIAM WITH MINCED CHICKEN

Fragrant rice vermicelli infused with spicy-tangy flavors, complemented by minced chicken.

POULTRY

THAI GREEN CURRY CHICKEN

Creamy coconut-based green curry balanced with tender chicken and Thai herbs.

FISH

PORTUGUESE STYLE BAKED FISH

Flaky baked fish with a bold blend of Portuguese spices and a hint of olive oil.

VEGGIE

STIR FRIED MIXED VEGGIE

Classic stir-fried mixed veggies, bringing color, crunch, and nutrition to the table.

DESSERT

COCONUT JELLY

A light and refreshing dessert made with fragrant coconut milk and a smooth jelly texture.

ASIAN MENU





Signature Pyramid Dessert Box

A stunning pyramid display of handcrafted desserts, beautifully arranged to create an elegant centrepiece for celebrations, gifting, and special occasions.

IDO CATERING

PYRAMID DESSERT BOX

SPECIALTY ADD-ON

An elegant pyramid display of handcrafted desserts, thoughtfully designed to impress your guests and elevate every celebration.

ADD-ON PACKAGE
RM399

À LA CARTE
RM499

APPERTIZER

Chicken & Mushroom
Vol Au Vent (9 Pcs)
Tuna Cheese Vol Au Vent (9 Pcs)

Pineapple-Shrimp Salsa (9 Pcs)
Caprese Shrimp Shots (9 Pcs)

PASTRY

Ortuguese Egg Tart (2 Pcs)
Eclairs (4 Pcs)
Chocolate Danish (4 Pcs)

Cream Puff (3 Pcs)
Classic Muffin (3 Pcs)
Mini Cheese & Fruit Platter

SIDES

Lemon Curd Tartlet (2 Pcs)
Thai Milk Tea Tartlet (2 Pcs)

Nyonya Heritage Treats (6 Items)
Kuih Talam Keladi, Kuih Talam Hijau, Orange Angku Kuih, Yellow Angku Kuih Coconut Crepe Rolls (Kuih Ketayap), Pulut Tai Tai (Pulut Tekan)

DESSERTS

Strawberry Shortcake
Trifles Cup (9 Pcs)
Signature Cake Box

ARTISAN PASTRIES

SPECIAL COLLABORATIONS WITH BEYOND COFFEE

SPECIALTY ADD-ON

RM95/ SET

SET 1



SWEET BITES BOX

Strawberry Custard
Choco Crispearls
Uji Matcha

Thai Milk Tea
Tiramisu

SET 2



SWEET BITES BOX

Coconut Taro
Pistachio
Lemon Curd

Lotus Biscoff
Rosy Panna Cotta

SET 1



SAVORY BITES BOX

Cream Cheese Olive
Chicken Curry Potato
Pepperoni Pizza

Egg Mayo
Rendang

SET 2



SAVORY BITES BOX

Gochujang
Tuna Cheese
Cherry Tomato Tomyum

Sambal Udang
Bbq Chicken

Best Consumed Within 1 Day

IDO CATERING

<https://idocatering.com>
+60 18-660 7958 (WhatsApp only)

*Bold flavours, perfectly grilled
and made to share.*

Enjoy a delicious assortment of flame-grilled
favourites, thoughtfully prepared to bring people
together over great food and memorable moments.



SMOKY GRILLED PLATTER

SPECIALTY ADD-ON

An elegant pyramid display of handcrafted desserts, thoughtfully designed to impress your guests and elevate every celebration.

ADD-ON PACKAGE

RM399 /SET

À LA CARTE

RM499 /SET

A HEARTY GRILLED PLATTER INCLUDED:

Roasted lambshoulder (700g), Farmhouse chicken (1 bird), Smoked Beef Brisket (700g), Gourmet sausages (10 units), Golden Tortilla Chip, Corn on The Cob, Homemade Creamy Guacamole, Pickle Onion, Loaded Ground Beef, Cheese Sauce & Sour Cream, Rustic Potato Salad

SIGNATURE SMOKY DIPS:

Smokey Barbeque Sauce, Fiery Peri-peri, Fresh Tomato Salsa Dip



IDO CATERING

<https://idocatering.com>
+60 18-660 7958 (WhatsApp only)

SAVOURY SIDES

SPECIALTY ADD-ON

A delicious selection of flavour-packed sides, thoughtfully prepared to complement your mains and complete every gathering.

CHICKEN SATAY

Indian Red Onion, Peanut Satay Sauce, Honey, Lemongrass.

150 STICKS

RM300

200 STICKS

RM360

LEMONGRASS CHICKEN SKEWER

Lemongrass, honey, garlic, fish sauce, sesame oil.

12 PIECES

RM48

24 PIECES

RM80

ROASTED HERB XL TIGER PRAWN

Tiger Prawns, Lemongrass, Red, Garlic

12 PIECES

RM180

24 PIECES

RM350

CEREAL BUTTERED XL TIGER PRAWN

Cereal, Butter, Curry Leaves.

12 PIECES

RM 180

24 PIECES

RM 350

SHRIMP PICO DE GALO

12 PIECES

RM 72

24 PIECES

RM 139



IDO CATERING

<https://idocatering.com>
+60 18-660 7958 (WhatsApp only)

SAVOURY SIDES

SPECIALTY ADD-ON

A delicious selection of flavour-packed sides, thoughtfully prepared to complement your mains and complete every gathering.

SMOKE DUCK PLATTER

Smoked duck, soy sauce, star anise, honey.

SERVE 3-4 PAX

RM 65

SMOKED SALMON PLATTER

Smoked Salmon, Cream cheese, sour cream, tomatoes.

SERVE 3-4 PAX

RM 180

NYONYA KUIH PLATTER

A delightful assortment of traditional Nyonya kuih, perfect for sharing over tea, celebrations, and meaningful moments.

NYONYA KUIH OF THE DAY

3-4 Types (Small 30 Pieces)

RM 85

4-5 types (Standard 50 pieces)

RM 140



SWEET SIDES

SPECIALTY ADD-ON

A tempting selection of sweet treats, thoughtfully prepared to complement your spread and satisfy every sweet craving.



MIXED FRUIT PLATTER

A medley of Honeydew, Watermelon & Berry.

20 PAX

RM 100

40 PAX

RM 160

MINI FRENCH MACARONS

Mini French Macarons

20 PIECES

RM 120

40 PIECES

RM 200

MINI CHOCOLATE MUFFIN

Moist chocolate muffin with a rich cocoa flavor.

20 PIECES

RM 70

40 PIECES

RM 120

MINI PANDAN KAYA MUFFIN

Fluffy muffin infused with pandan flavor and filled with delicious kaya (coconut and egg jam)

20 PIECES

RM 70

40 PIECES

RM 120

MINI VANILLA MUFFIN

Delicate vanilla-flavored muffin with a light and airy texture

20 PIECES

RM 70

40 PIECES

RM 120

IDO CATERING

<https://idocatering.com>
+60 18-660 7958 (WhatsApp only)

SWEET SIDES

SPECIALTY ADD-ON

A tempting selection of sweet treats, thoughtfully prepared to complement your spread and satisfy every sweet craving.

PORTUGUESE EGG TART

Flaky golden pastry filled with silky, caramelized egg custard.

20 PIECES

RM 100

40 PIECES

RM 180

MINI CREAM PUFF

Choux pastry filled with a luscious cream filling.

20 PIECES

RM 120

40 PIECES

RM 200

SPECIALTY ADD-ON

DRINKS +RM2 /PAX



Heaven & Earth
Ice Lemon Tea
300ml



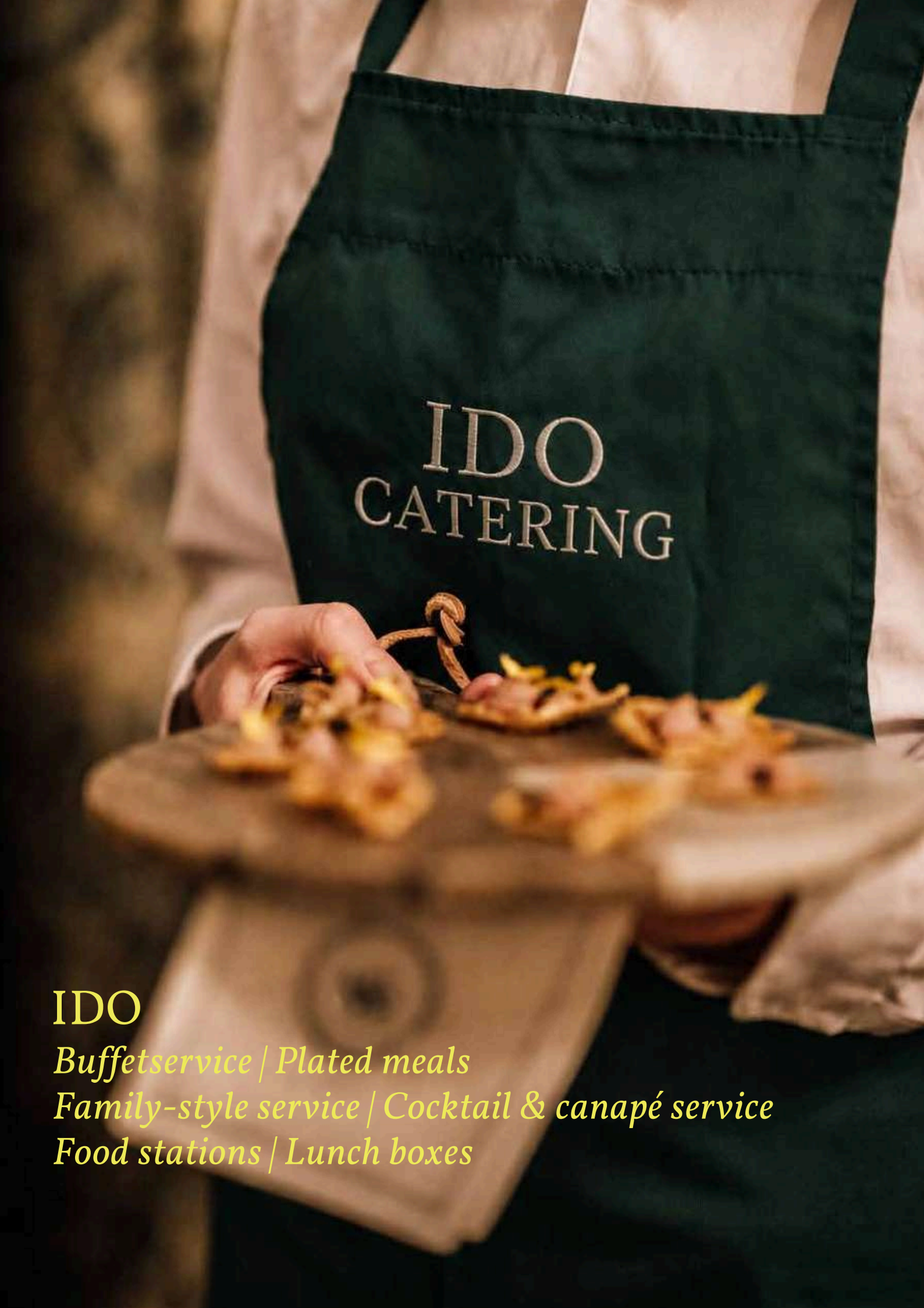
100 Plus
Original Drink
325ml



Minute Maid
Orange Refresher
300ml



Coca Cola
Original
320 ml

A person wearing a dark green apron with "IDO CATERING" embroidered on it in a light-colored serif font. The person is holding a wooden tray with a rope handle, which contains several small, golden-brown fried items, possibly appetizers or snacks. The background is blurred, showing a warm, indoor setting.

IDO
CATERING

IDO

Buffetservice / Plated meals

Family-style service / Cocktail & canapé service

Food stations / Lunch boxes

Frequently Asked Questions

Everything you need to know about our catering services.

FOOD & MENU

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.

Frequently Asked Questions

Everything you need to know about our catering services.

ORDERING

How many days ahead should I place my order?

Orders 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.

Frequently Asked Questions

Everything you need to know about our catering services.

BOOKING & PAYMENT

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



WHATSAPP

CIMB BANK

HOMETASTE TECH SDN BHD
8008617700

FULL PAYMENT

Below RM 2,500 Order

Full payment is required to confirm the order.

NON-REFUNDABLE

Above RM 2,500

RM 2,500 non-refundable deposit to block the date.

70% DEPOSIT

30 days Before the Event Date

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.

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

Frequently Asked Questions

Everything you need to know about our catering services.

DELIVERY & TRANSPORTATION CHARGES

Charges are calculated per trip.

PETALING JAYA AREA

PETALING JAYA AREA

RM30.00

KUALA LUMPUR CITY CENTRE

RM60.00

SHAH ALAM · SUBANG JAYA · USJ SUNWAY · KELANA JAYA · PUCHONG

RM60.00

KL CITY CENTER

CHERAS · KEPONG · AMPANG · SUNGAI BULOH

RM60.00

CYBERJAYA · PUTRAJAYA · KLANG · SEMENYIH

RM100.00

HIGH RISE

Above Ground Floor – No Lift, for Set Up only

RM300.00

HIGH-RISE SETUP

Additional charges may apply for setup above the ground floor where lift access is unavailable.

For locations not listed above, please contact our sales team to confirm service availability and transportation charges.

Every Gathering Deserves Great Food.

MAKE GATHERINGS BETTER.

From everyday moments to special celebrations,
we're here to make gathering better.

You host. We handle the rest.

<https://idocatering.com> +6018-6607958(WhatsApp only)

IDO CATERING