



TREHAUS

CATERING MENU



Updated on 16 January 2020. Photo is for illustrative purpose only.



Bespoke Dessert Table

Customised to any theme, our beautiful bespoke dessert tables include conceptualisation, a custom backdrop, table styling, themed props, setup and teardown.

simple
4 items
20 - 30pax
\$680

classic
6 items
40 - 50pax
\$880

splendid
8 items
70 - 80pax
\$1,080

CHOOSE DESSERT ITEMS BELOW:

☐ Petite vanilla icing cupcakes (30 pcs)

☐ Fresh cream tartlets (30 pcs)

☐ Fresh fruit tartlets (30 pcs)

☐ Choux pastry vanilla cream puffs (30 pcs)

☐ Mini bite-sized chocolate brownies (32 pcs)

☐ Marshmallow pops (20 pcs)

☐ Frosted mini donuts with sprinkles (20 pcs)

☐ Cake in shooter cups (20 pcs)
(choose: vanilla / chocolate / strawberry shortcake)

☐ Popcorn in jars (2 jars)

☐ 2D cupcakes with custom fondant design (12 pcs)
+ \$40 supplement

☐ 3D cupcakes with custom fondant design (12 pcs)
+ \$60 supplement

ADD-ON OPTIONS FOR YOUR DESSERT TABLE:

1) Custom Cakes

Buttercream

1-tier (8 inch): starts from \$160

2-tier (6 + 8 inch): starts from \$320

Fondant

1-tier (8 inch): starts from \$220

2-tier (6 + 8 inch): starts from \$400

2) Drinks

Coffee or Tea

Lemon Cordial

Fruit Punch

Infused Water

\$35 per drink dispenser

(Each dispenser serves up to 30 pax)

3) Helium Balloon Decor

Starts from \$45 for a set of 15 balloons

4) Printed standee cut-out board with personalized designs

1 meter (approx): **\$90**

0.8 meter (approx): **\$70**

0.5 meter (approx): **\$50**

0.3 meter (approx): **\$25**

5) Savoury

Please turn to our A LA CARTE MENU page



Actual product may vary. Photo is for illustrative purpose only.

Oriental Buffet Catering
(includes basic setup in chafing dishes / min. 40 pax)

5 items

\$12/pax

1 rice/noodle, 2 sides,
1 main, 1 drink

7 items

\$17/pax

2 rice/noodle, 2 sides,
2 mains, 1 drink

9 items

\$22/pax

2 rice/noodle, 3 sides,
3 mains, 1 drink

CHOOSE FOOD ITEMS BELOW:

Rice/Noodles

- ☐ Fragrant Olive Fried Rice
- ☐ Vegetarian Fried Rice
- ☐ Laksa Lemak Goreng
- ☐ Wok Fried Hokkien Noodles
- ☐ Local Fried Kway Teow with Sausage & Clams

Sides

- ☐ Sauteed Broccoli & Cauliflower
- ☐ Stir Fried Baby Kailan with Garlic
- ☐ Ma Po Tofu
- ☐ Homemade Seafood Beancurd Roll in Hakka Gravy
- ☐ Nonya Chap Chye

Mains

- ☐ Buttery Salted Egg Yolk Chicken
- ☐ Szechuan Gong Bao Chicken
- ☐ Malaysian Style Creamy Butter Chicken
- ☐ Buttery Cereal Prawn
- ☐ Thai Style Fish Fillet

Drinks

- ☐ Tangerine Lemonade
- ☐ Fruit Punch
- ☐ Coffee & Tea



Halal-certified. Actual product may vary. Photo is for illustrative purpose only.

International Buffet Catering
(includes basic setup in chafing dishes / min. 30 pax)

7 items

\$19/pax

1 pasta, 1 specials, 1 poultry,
3 sides, 1 drink

CHOOSE FOOD ITEMS BELOW:

Pasta (choose 1)

- ☐ Smoked Chicken Penne in Tomato Sauce
- ☐ Fusilli in Pesto Cream Sauce
- ☐ Mushroom Aglio Olio
- ☐ Vongole with Little Neck Clams

Specials (choose 1)

- ☐ Mozzarella Cheese Sticks
- ☐ Beef Meatballs
- ☐ Homemade Caesar Salad
- ☐ Chicken Cheese Sliders

Poultry (choose 1)

- ☐ Honey Glazed Sesame Chicken
- ☐ Baked Honey Glaze Mid Wings
- ☐ Mexican Drumlet With BBQ Sauce
- ☐ Mini Spicy Drumlet

Sides (choose 3)

- ☐ Seafood Wonton
- ☐ Crispy Seaweed Chicken
- ☐ Golden Chicken Nuggets
- ☐ Fish Fingers
- ☐ Veg Spring Roll with Thai Chili
- ☐ Ham & Cheese Sandwich
- ☐ Tuna Mayo Sandwich
- ☐ Shitake Siew Mai
- ☐ Mini Har Gow
- ☐ Chive & Shrimp Dumpling
- ☐ Mini Carrot Cake
- ☐ Steamed Soon Kueh With Sweet Sauce

Drinks (choose 1)

- ☐ Tangerine Lemonade
- ☐ Fruit Punch
- ☐ Coffee & Tea



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Western Buffet Catering
(includes basic setup in chafing dishes / min. 40 pax)

5 items

\$18/pax

1 pasta, 1 main, 1 side dish,
1 appetiser, 1 drink

CHOOSE FOOD ITEMS BELOW:

Pasta (choose 1)

- ☐ Shiitake Aglio Olio
- ☐ Chicken Concasse Spaghetti
- ☐ Pork Ragu Spaghetti

Main (choose 1)

- ☐ Traditional Beef Stew
- ☐ Boneless Chicken Thigh with Black Pepper or Spicy Miso
- ☐ Baked Chicken Breast with Wild Mushroom Sauce
- ☐ Vegetable Crudites with Ranch and Hummus

Side Dish (choose 1)

- ☐ Baked Cauliflower Gratin
- ☐ Baked Broccoli Gratin
- ☐ Roasted Seasonal Veg with Olive Oil & Herbs

Appetiser (choose 1)

- ☐ Traditional Caesar Salad with Parmesan
- ☐ Grilled Chicken Sesame Salad
- ☐ Assorted Mushroom Salad
- ☐ Mediterranean Salad with Chickpeas, Olive Oil & Lemon Dressing

Drinks (choose 1)

- ☐ Lemonade
- ☐ Iced Lemon Tea
- ☐ Orange Cordial



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Grazing Table

Dressed with silk vines and florals, provides a sumptuous appetizer spread, comprising an assortment of cheese, charcuterie, crackers and crispbread, fruit selection, crudités and dips, hummus and olives. Styling, Set up and tear down is provided.

simple
(20 - 30 pax)
\$600

classic
(30 - 40 pax)
\$750

splendid
(40 - 50 pax)
\$900

Additional pax at \$15 per pax



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Styled High Tea Table

Our elegant high tea tables are styled in a rustic buffet style, with a spread of savoury and sweet canapes, light bites and desserts, perfect for a brunch or mid-afternoon celebration or function.

3 items
(20 - 30 pax)
\$700

4 items
(30 - 40 pax)
\$900

5 items
(40 - 50 pax)
\$1,100

CHOOSE FOOD ITEMS BELOW:

1. Assorted Canapes (36 pcs)

Choose THREE flavours:

- ☐ Sauteed Mushroom Tarts
- ☐ Moroccan-spiced Tomato Feta Tarts
- ☐ Caramelised Onion with Cheese Tarts
- ☐ Hummus Dip with Crostini (in cups)
- ☐ Chicken Mango Salsa (in cups)
- ☐ Chicken Sriracha with Carrot (in cups)
- ☐ Tuna Green Apple (in cups)
- ☐ Smoked Salmon Dill on Crostini
- ☐ Tuna Melts on Crostini

2. Mini Scones (36 pcs)

Choose THREE flavours:

- ☐ Orange Cranberry
- ☐ Gula Melaka
- ☐ Lemon Blueberry
- ☐ Feta Scallion
- ☐ Cheddar Caramelised Onion

3. Assorted Mini Fruit Tarts (36 pcs)

- Mix Berries
- Strawberry
- Chocolate Raspberry

4. Assorted Mini Cakes (36 pcs)

Choose THREE flavours:

- ☐ Carrot Cake
- ☐ Sticky Toffee Pudding
- ☐ Lemon Blueberry
- ☐ Orange-infused Sugge
- ☐ Sea Salt Caramel Brownies
- ☐ Chocolate Ganache
- ☐ Gula Melaka Cake
- ☐ Flourless Chocolate (GF)

5. Assorted Sandwiches (36 pcs)

- Tomato & Cheddar
- Egg Salad
- Green Apple Tuna

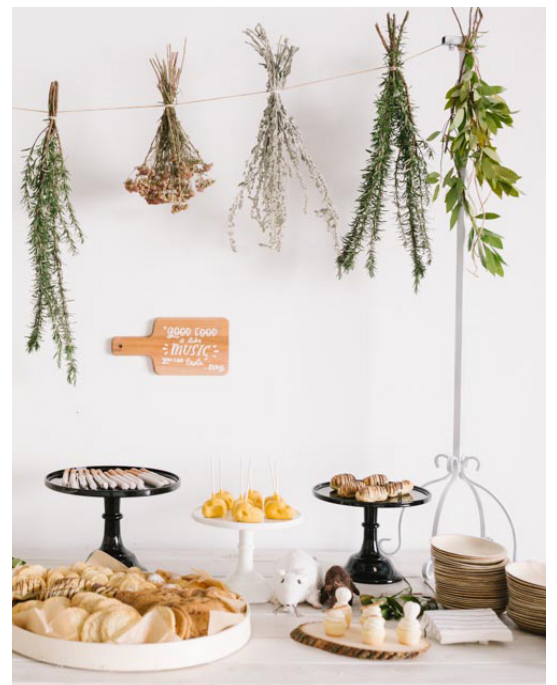
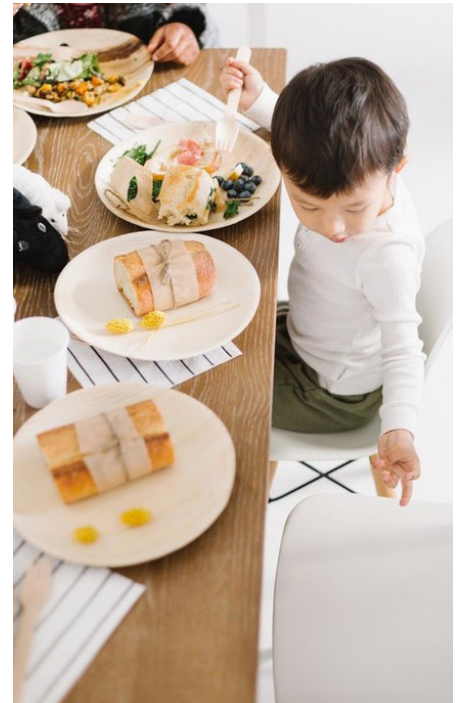
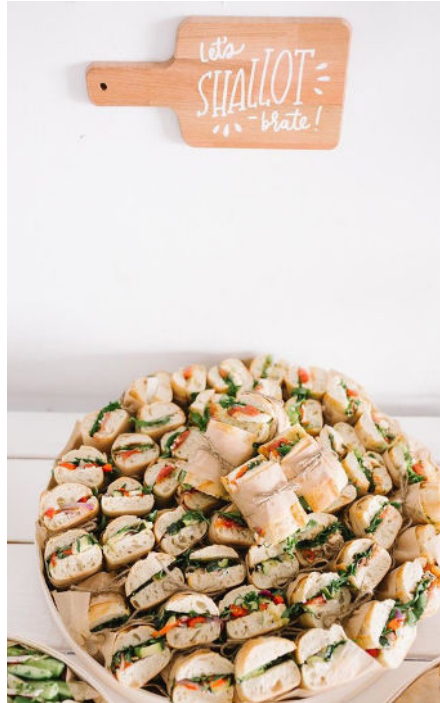
6. Brioche Mini Sliders (12 pcs)

- Roasted Peppers & Pamersan
- Caramelised Onion & Cheddar
- Turkey Ham & Cheddar

ONE complimentary drink in a dispenser

- ☐ Classic Fruit Punch
- ☐ Infused Water

Halal-Certified.



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Gourmet Food Art Table

The edible food art Gourmet Tables are an epicurean feast for all senses, with an endless spread of artisan cheeses, premium charcuterie, savoury dishes and delectable desserts artistically laid out.

simple
(20 - 30 pax)
\$1,500

classic
(25 - 35 pax)
\$1,875

splendid
(35 - 45 pax)
\$2,500

Starters

Artisan Cheeses

Half Brie Cheese Wheel (France) topped with Fresh Tasmanian Honeycomb and Fresh Figs, Truffle Gouda (West Netherlands), Comte Aged 18 Months (France), VSOP Gouda (West Netherlands)

Premium Charcuterie

24 Months Aged Parma Ham, Beef Bresaola, French Rosette Salami, Felino Salami

Accompaniments

Hummus and Seasonal Raw Crudities, Olives bathed in Chili Flakes, Semi sun-dried Tomatoes, Gourmet Dry Roasted Nuts, Seasonal Dried Fruits, Gourmet Cracker Selection, Artisan Bread Loaf

Mains

Seafood, Chicken & Sausage Paella Pan (2 Large Pans), Mini Croissants: Ham & Cheese (15), Mozzarella Basil Pesto Tomato (15), Quiches: Bacon Caramelised Onion (12), Spinach & Cherry Tomato (12), Broccoli, Apple, Red Capsicum Summer Salad, Pumpkin or Cream of Mushroom Soup

Sweets

Jam-filled Thumbprint Butter Cookies, Handmade Gourmet Cacao Chia Seed Balls: rolled in coconut flakes and cacao powder, Seasonal Fresh Fruits, Gourmet Chocolates

Starters

Artisan Cheeses

1kg Brie Cheese Wheel (France) topped with Fresh Tasmanian, Honeycomb and Fresh Figs, Truffle Gouda (West Netherlands), Comte Aged 18 Months (France), VSOP Gouda (West Netherlands)

Premium Charcuterie

30 Months Aged Parma Ham, Beef Bresaola, French Rosette Salami, Felino Salami

Accompaniments

Hummus and Seasonal Raw Crudities, Olives bathed in Chili Flakes, Semi sun-dried Tomatoes, Gourmet Dry Roasted Nuts, Seasonal Dried Fruits, Gourmet Cracker Selection, Artisan Bread Loaf

Mains

Seafood, Chicken & Sausage Paella Pan (2 Large Pans), Mini Croissants: Ham & Cheese (20), Mozzarella Basil Pesto Tomato (20), Quiches: Bacon Caramelised Onion (15), Spinach & Cherry Tomato (15), Broccoli, Apple, Red Capsicum Summer Salad, Pumpkin or Cream of Mushroom Soup

Sweets

Jam-filled Thumbprint Butter Cookies, Chocolate-filled Butter Cookies, Handmade Gourmet Cacao Chia Seed Balls: rolled in coconut flakes and cacao powder, Seasonal Fresh Fruits, Gourmet Chocolates

Starters

Artisan Cheeses

1kg Brie Cheese Wheel (France) topped with Fresh Tasmanian Honeycomb and Fresh Figs, Truffle Gouda (West Netherlands), Comte Aged 18 Months (France), VSOP Gouda (West Netherlands)

Premium Charcuterie

30 Months Aged Parma Ham, Wagyu Beef Bresaola, French Rosette Salami, Felino Salami

Accompaniments

Hummus and Seasonal Raw Crudities, Olives bathed in Chili Flakes, Semi sun-dried Tomatoes, Gourmet Dry Roasted Nuts, Seasonal Dried Fruits, Gourmet Cracker Selection, Artisan Bread Loaf

Mains

Seafood, Chicken & Sausage Paella Pan (3 Large Pans), Mini Croissants: Ham & Cheese (20), Mozzarella Basil Pesto Tomato (20), Quiches: Bacon Caramelised Onion (15), Spinach & Cherry Tomato (15), Mushroom Medley (15), Broccoli, Apple, Red Capsicum Summer Salad, Peanut, Soba, Red Cabbage Salad, Pumpkin or Cream of Mushroom Soup

Sweets

Mini Fruit Tarts: Mixed Berries (15), Chocolate Sea Salt Caramel (15), Passionfruit Meringue (15), Jam-filled Thumbprint Butter Cookies, Chocolate-filled Butter Cookies, Handmade Gourmet Cacao Chia Seed Balls: rolled in coconut flakes and cacao powder, Seasonal Fresh Fruits, Gourmet Chocolates



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Build-Your-Bowl Buffet

option A

\$22.90 per pax
(min. 30 pax)

SALAD

Sid's Summer Salad
lettuce, avocado, watermelon,
pineapple, cherry tomato
honey mustard dressing

PROTEINS (Choose 1):

- ☐ Sous Vide Ginger Soy Chicken
- ☐ Sous Vide Spicy Tofu

STAPLES (Choose 1):

- ☐ Sweet Potato Mash
- ☐ Brown Rice Biryani

COMPANIONS (Choose 1):

- ☐ Honey-Glazed Carrot
- ☐ Nori Edamame
- ☐ Striped Bell Pepper

option B

\$28.90 per pax
(min. 30 pax)

SALAD

Sid's Summer Salad
lettuce, avocado, watermelon,
pineapple, cherry tomato
honey mustard dressing

PROTEINS (Choose 1):

- ☐ Sous Vide BBQ Pork Belly
- ☐ Sous Vide Ginger Soy Chicken
- ☐ Sous Vide Spicy Tofu

STAPLES (Choose 1):

- ☐ Sweet Potato Mash
- ☐ Barley

COMPANIONS (Choose 1):

- ☐ Honey-Glazed Carrot
- ☐ Sautéed Spinach
- ☐ Roasted Cauliflower
- ☐ Corn Tomato Salsa

option c

\$31.90 per pax
(min. 30 pax)

SALAD

Sid's Summer Salad
lettuce, avocado, watermelon,
pineapple, cherry tomato
honey mustard dressing

PROTEINS (Choose 1):

- ☐ Sous Vide Beef Bourguignon
- ☐ Sous Vide Ginger Soy Chicken
- ☐ Sous Vide Spicy Tofu

STAPLES (Choose 1):

- ☐ Sweet Potato Mash
- ☐ Brown Rice Biryani

COMPANIONS (Choose 1):

- ☐ Thyme Roasted Pumpkin
- ☐ Crispy Garlic Broccoli
- ☐ Corn Tomato Salsa
- ☐ Sautéed Mushroom
- ☐ Mustard Potato



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Lunch Bentos

Individual Healthy Bento Set

Sous Vide Salmon Mash Bento

\$22.90

Sous Vide Herb Butter Salmon, Sweet Potato Mash, Honey-Glazed Carrot, Striped Bell Peppers, Nori Edamame + Side Salad & Cut Fruits

Sous Vide Beef Mash Bento

\$17.90

Sous Vide Beef Bourguignon, Sweet Potato Mash, Crispy Garlic Broccoli, Corn Tomato Salsa, Mushroom + Side Salad & Cut Fruits

Sous Vide Tofu Rice Bento

\$17.90

Sous Vide Spicy Tofu, Brown Rice Biryani, Nori Edamame, Honey-Glazed Carrot, Roasted Cauliflower + Side Salad & Cut Fruits

Sous Vide Chicken Rice Bento

\$18.90

Sous Vide Ginger Soy Chicken, Brown Rice Biryani, Honey-Glazed Carrot, Corn Tomato Salsa, Mixed Legumes + Side Salad & Cut Fruits

Sous Vide Pork Mash Bento

\$20.90

12-Hours Sous Vide BBQ Pork Belly, Sweet Potato Mash, Striped Bell Peppers, Nori Edamame, Thyme Roasted Pumpkin + Side Salad & Cut Fruits

Sous Vide Pork Rice Bento

\$20.90

12-Hours Sous Vide BBQ Pork Belly, Brown Rice Biryani, Crispy Garlic Broccoli, Honey-Glazed Carrot, Corn Tomato Salsa + Side Salad & Cut Fruits

Live Stations



asian live station

\$6.50 per pax

(min. 150 pax)

Choose one:

Chendol
Kueh Pie Tee
Mee Siam



acai bar

Starts from \$900

(2 hours. Up to 50 servings)

2 on-site staff

10 assorted toppings
Custom signage and sticker



cottoncandy & popcorn

Starts from \$300 each

(3 hours. Up to 50 servings)

Choose:

Cottoncandy, popcorn or both



mobile barista

Starts from \$300

(3 hours. Up to 50 servings)

Choose one:

- 1) Coffee: Espresso,
Black, White
- 2) Tea: Green, Black,
Herbal, Fruits
- 3) Non-coffee: Hot Chocolate,
Matcha Latte, Hojicha Latte



local icecream uncle cart

\$500

(2 hours. Up to 250 servings)

1 on-site staff

Assorted ice cream flavours
Bread, cup / cone



The Healthier Icecream by Mrs Plump

Starts from \$790

(2 hours. Up to 100 cups)

1 on-site staff

4 assorted ice cream flavours
(Chocolate Kale, Vanilla Chia,
Banana Dates, Strawberry Yogurt)

Private Dining Service

From traditional home-styled dishes to preparation-intensive fare, artisanal hand-crafted and multi-course meals that champion local ingredients and flavours. Request for more details.



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