

LUNA CONCEPT

EVENTS & CATERING

**X'MAS
2024**

JOLLY

BUFFET MENU A

\$28.90 PER PERSON (\$31.50 WITH GST) / MINIMUM ORDER: 40 PAX / 11 ITEMS

FESTIVE FAVOURITES

SLICED HONEY BAKED CHICKEN HAM

Sliced honey-baked chicken ham served with a sweet and tangy sauce of pineapple, raisins, brown sugar, and apple cider, accented with ginger and chilli flakes.

SALAD

BLOOD ORANGE GARDEN SALAD WITH HONEY DRESSING

Vibrant romaine and green coral lettuce topped with cherry tomatoes, blood orange, almond flakes, and house-made honey dressing.

Vegetarian

POULTRY

MAPLE GLAZED CHICKEN WITH PURPLE SWEET POTATO

Boneless chicken thigh glazed with maple syrup, served alongside roasted purple sweet potatoes, seasoned with thyme and lemon.

SEAFOOD

BAKED BREADCRUMB-CRUSTED SALMON WITH DILL

Baked salmon fillet coated in a crispy breadcrumb and Parmesan crust, infused with dill and served with a wedge of lemon.

SIGNATURE SPANISH GARLIC PRAWNS

Plump deshelled prawns sautéed with garlic and spices & olive oil.

VEGETABLE

ROASTED VEGETABLES WITH AROMATIC HERBS

Vibrant zucchini, eggplant, and cherry tomatoes roasted with aromatic herbs.

Vegan

CREAMY POTATOES AU GRATIN WITH DUO CHEESE

Potatoes baked in a rich cream sauce with garlic, thyme, and a blend of Parmesan and mozzarella cheeses.

STAPLE

Choose 1 for orders below 45 pax, or 2 (half portions each) for orders above 50 pax.

SPINACH PESTO FUSILLI WITH CAPSICUM

Fusilli pasta coated in a vibrant spinach and almond pesto, combined with red and green capsicum for a colourful presentation.

ARROZ AMARILLO (SPANISH YELLOW RICE)

Golden long grain rice sautéed with capsicum, and spices, garnished with peas, cherry tomatoes, and parsley.

Vegan

DESSERT

SPICED HONEY CAKE WITH ORANGE GLAZE

Spiced honey cake infused with cinnamon, topped with a zesty glaze made from fresh candied oranges.

FROSTY BERRY CITRUS SPLASH

A refreshing dessert made with a medley of berries, orange juice, and fruit punch, blended with honey and nata de coco, topped with fresh mint.

BEVERAGE

JOLLY GRAPEFRUIT & POMELO JUICE

A refreshing blend of tart grapefruit and sweet pomelo juice.



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JOLLY GRAPEFRUIT
& POMELO JUICE



MAPLE GLAZED CHICKEN WITH
PURPLE SWEET POTATO



BAKED BREADCRUMB-CRUSTED
SALMON WITH DILL



SLICED HONEY BAKED
CHICKEN HAM

HOLLY

BUFFET MENU B

\$35.90 PER PERSON (\$39.13 WITH GST) / MINIMUM ORDER: 30 PAX / 12 ITEMS

FESTIVE FAVOURITES

ROASTED TURKEY WITH CHESTNUT STUFFING

Succulent roasted turkey, served with a rich chesnut stuffing and tangy cranberry sauce and a flavoursome jus for a festive touch.

SLICED HONEY BAKED CHICKEN HAM

Sliced honey-baked chicken ham served with a sweet and tangy sauce of pineapple, raisins, brown sugar, and apple cider, accented with ginger and chilli flakes.

SALAD

BLOOD ORANGE GARDEN SALAD WITH HONEY DRESSING

Vibrant romaine and green coral lettuce topped with cherry tomatoes, blood orange, almond flakes, and house-made honey dressing.

Vegetarian

POULTRY

TUSCAN ITALIAN CHICKEN STEW

Boneless chicken thighs simmered with sun-dried tomatoes, Italian herbs, and cream, finished with spinach and topped with Parmesan and fresh basil.

SEAFOOD

BAKED BREADCRUMB-CRUSTED SALMON WITH DILL

Baked salmon fillet coated in a crispy breadcrumb and Parmesan crust, infused with dill and served with a wedge of lemon.

SIGNATURE SPANISH GARLIC PRAWNS

Plump deshelled prawns sautéed with garlic and spices & olive oil.

VEGETABLE

ROASTED VEGETABLES WITH AROMATIC HERBS

Vibrant zucchini, eggplant, and cherry tomatoes roasted with aromatic herbs.

Vegan

CREAMY POTATOES AU GRATIN WITH DUO CHEESE

Potatoes baked in a rich cream sauce with garlic, thyme, and a blend of Parmesan and mozzarella cheeses.

STAPLE

Choose 1 for orders below 45 pax, or 2 (half portions each) for orders above 50 pax.

SPINACH PESTO FUSILLI WITH CAPSICUM

Fusilli pasta coated in a vibrant spinach and almond pesto, combined with red and green capsicum for a colourful presentation.

ARROZ AMARILLO (SPANISH YELLOW RICE)

Golden long grain rice sautéed with capsicum, and spices, garnished with peas, cherry tomatoes, and parsley.

Vegan

DESSERT

CHOCOLATE PABANA LOGCAKE

Luxurious dark chocolate mousse layered with pabana compote—a blend of tropical fruits—wrapped in chocolate sponge.

Vegan

SPICED HONEY CAKE WITH ORANGE GLAZE

Spiced honey cake infused with cinnamon, topped with a zesty glaze made from fresh candied oranges.

BEVERAGE

JOLLY GRAPEFRUIT & POMELO JUICE

A refreshing blend of tart grapefruit and sweet pomelo juice.



GET THE PARTY STARTED EARLY

FREE CREAM PUFFS FOR CHRISTMAS CELEBRATIONS BEFORE 15 DEC!



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\$1.00 OFF PER PAX FOR ORDERS ABOVE 100 PAX
\$2.00 OFF PER PAX FOR ORDERS ABOVE 200 PAX
\$3.00 OFF PER PAX FOR ORDERS ABOVE 300 PAX

ORDER NOW!



ROASTED TURKEY WITH CHESTNUT STUFFING

CHOCOLATE PABANA LOGCAKE



SLICED HONEY BAKED CHICKEN HAM



ROASTED VEGETABLES WITH AROMATIC HERBS

MERRY **BUFFET MENU C**

\$42.90 PER PERSON (\$46.76 WITH GST) / MINIMUM ORDER: 25 PAX / 14 ITEMS

FESTIVE FAVOURITES

ROASTED TURKEY WITH CHESTNUT STUFFING

Succulent roasted turkey, served with a rich chesnut stuffing and tangy cranberry sauce and a flavoursome jus for a festive touch.

SLICED HONEY BAKED CHICKEN HAM

Sliced honey-baked chicken ham served with a sweet and tangy sauce of pineapple, raisins, brown sugar, and apple cider, accented with ginger and chilli flakes.

SALAD

BLOOD ORANGE GARDEN SALAD WITH HONEY DRESSING

Vibrant romaine and green coral lettuce topped with cherry tomatoes, blood orange, almond flakes, and house-made honey dressing.

Vegetarian

POULTRY

TUSCAN ITALIAN CHICKEN STEW

Boneless chicken thighs simmered with sun-dried tomatoes, Italian herbs, and cream, finished with spinach and topped with Parmesan and fresh basil.

SEAFOOD

BAKED BREADCRUMB-CRUSTED SALMON WITH DILL

Baked salmon fillet coated in a crispy breadcrumb and Parmesan crust, infused with dill and served with a wedge of lemon.

SIGNATURE SPANISH GARLIC PRAWNS

Plump deshelled prawns sautéed with garlic and spices & olive oil.

MEAT

STEWED BEEF BRISKET IN RICH HERB GRAVY

Tender beef brisket slow-cooked in a rich herb gravy with carrots, mushrooms, and peas for a hearty, warming dish.

VEGETABLE

ROASTED VEGETABLES WITH AROMATIC HERBS

Vibrant zucchini, eggplant, and cherry tomatoes roasted with aromatic herbs.

Vegan

CREAMY POTATOES AU GRATIN WITH DUO CHEESE

Potatoes baked in a rich cream sauce with garlic, thyme, and a blend of Parmesan and mozzarella cheeses.

STAPLE

Choose 1 for orders below 45 pax, or 2 (half portions each) for orders above 50 pax.

SPINACH PESTO FUSILLI WITH CAPSICUM

Fusilli pasta coated in a vibrant spinach and almond pesto, combined with red and green capsicum for a colourful presentation.

ARROZ AMARILLO (SPANISH YELLOW RICE)

Golden long grain rice sautéed with capsicum, and spices, garnished with peas, cherry tomatoes, and parsley.

Vegan

DESSERT

CHOCOLATE PABANA LOGCAKE

Luxurious dark chocolate mousse layered with pabana compote—a blend of tropical fruits—wrapped in chocolate sponge.

Vegan

SPICED HONEY CAKE WITH ORANGE GLAZE

Spiced honey cake infused with cinnamon, topped with a zesty glaze made from fresh candied oranges.

LEMON KISSED MERINGUE TART

Delicate tart filled with zesty lemon curd, topped with light, fluffy meringue, perfectly baked for a sweet and tangy finish.

BEVERAGE

JOLLY GRAPEFRUIT & POMELO JUICE

A refreshing blend of tart grapefruit and sweet pomelo juice.





ROASTED TURKEY WITH CHESTNUT STUFFING



BLOOD ORANGE GARDEN SALAD WITH HONEY DRESSING



SLICED HONEY BAKED CHICKEN HAM



TUSCAN ITALIAN CHICKEN STEW

FROSTY

BUFFET MENU D

\$48.90 PER PERSON (\$53.30 WITH GST) / MINIMUM ORDER: 20 PAX / 16 ITEMS

FESTIVE FAVOURITES

ROASTED TURKEY WITH CHESTNUT STUFFING

Succulent roasted turkey stuffed with a rich chestnut filling, served with a tangy cranberry sauce and a flavoursome jus for a festive touch.

SLICED HONEY BAKED CHICKEN HAM

Sliced honey-baked chicken ham served with a sweet and tangy sauce of pineapple, raisins, brown sugar, and apple cider, accented with ginger and chilli flakes.

SALAD

BLOOD ORANGE GARDEN SALAD WITH HONEY DRESSING

Vibrant romaine and green coral lettuce topped with cherry tomatoes, blood orange, almond flakes, and house-made honey dressing.

Vegetarian

POULTRY

MAPLE GLAZED CHICKEN WITH PURPLE SWEET POTATO

Boneless chicken thigh glazed with maple syrup, served alongside roasted purple sweet potatoes, seasoned with thyme and lemon.

SEAFOOD

BAKED BREADCRUMB-CRUSTED SALMON WITH DILL

Baked salmon fillet coated in a crispy breadcrumb and Parmesan crust, infused with dill and served with a wedge of lemon.

SIGNATURE SPANISH GARLIC PRAWNS

Plump prawns sautéed with garlic and spices & olive oil.

MEAT

STEWED BEEF BRISKET IN RICH HERB GRAVY

Tender beef brisket slow-cooked in a rich herb gravy with carrots, mushrooms, and peas for a hearty, warming dish.

MEATLESS

ROASTED VEGETABLES WITH AROMATIC HERBS

Vibrant zucchini, eggplant, and cherry tomatoes roasted with aromatic herbs.

Vegan

MOZZARELLA-BAKED PLANT-BASED MEATBALLS IN MARINARA

Plant-based meatballs baked in rich marinara sauce, topped with melted mozzarella and Parmesan for a comforting dish.

Vegetarian

SAVOURY SIDES

TRUFFLED MUSHROOM VOL-AU-VENT

Buttery vol-au-vent filled with a savoury truffled mushroom ragout, garnished with fresh chives.

TEMPURA LAVA SHRIMP BOMB

Crispy tempura-coated shrimp balls with a crunchy exterior and succulent shrimp interior.

BREADED CHEESE CROQUETTE

Crispy, golden croquettes filled with a cheese blend.

STAPLE

Choose 1 for orders below 45 pax, or 2 (half portions each) for orders above 50 pax.

SPINACH PESTO FUSILLI WITH CAPSICUM

Fusilli pasta coated in a vibrant spinach and almond pesto, combined with red and green capsicum for a colourful presentation.

ARROZ AMARILLO (SPANISH YELLOW RICE)

Golden long grain rice sautéed with capsicum, and spices, garnished with peas, cherry tomatoes, and parsley.

Vegan

DESSERT

CHOCOLATE PABANA LOGCAKE

Luxurious dark chocolate mousse layered with pabana compote—passionfruit, banana, golden mango, and lemon—wrapped in chocolate sponge.

Vegan

LEMON KISSED MERINGUE TART

Delicate tart filled with zesty lemon curd, topped with light, fluffy meringue, perfectly baked for a sweet and tangy finish.

BEVERAGE

JOLLY GRAPEFRUIT & POMELO JUICE

A refreshing blend of tart grapefruit and sweet pomelo juice.



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ROASTED TURKEY WITH CHESTNUT STUFFING



MOZZARELLA-BAKED PLANT-BASED MEATBALLS IN MARINARA



STEWED BEEF BRISKET IN RICH HERB GRAVY



BAKED BREADCRUMB-CRUSTED SALMON WITH DILL

JINGLY

TEA RECEPTION BUFFET A

\$15.90 PER PERSON (\$17.33 WITH GST) / MINIMUM ORDER: 70 PAX / 8 ITEMS

FESTIVE FAVOURITES

SLICED HONEY BAKED CHICKEN HAM

Sliced honey-baked chicken ham served with a sweet and tangy sauce of pineapple, raisins, brown sugar, and apple cider, accented with ginger and chilli flakes.

STAPLE

CHILLED KOMBU CAPELLINI PASTA

Chilled capellini pasta tossed with ponzu, shio kombu, chives, and parsley, topped with local kailan and drizzled with chilli oil.

SAVOURY SIDES

BREADED CHEESE CROQUETTE

Crispy, golden croquettes filled with a cheese blend.

SAVOURY TURKEY BACON QUICHE

Delicious quiche filled with turkey bacon, cheese, and eggs, set in a flaky crust for a hearty, flavourful dish.

BAKERY

GOLDEN MAPLE PECAN PLAIT

Baked pastry woven into a beautiful plait, filled with a sweet and nutty maple pecan mixture, offering a delightful crunch with every bite.

DESSERT

CHOCOLATE ÉCLAIR

A french choux pastry glazed in chocolate and filled with cream.

SPICED HONEY CAKE WITH ORANGE GLAZE

Spiced honey cake infused with cinnamon, topped with a zesty glaze made from fresh candied oranges.

BEVERAGE

JOLLY GRAPEFRUIT & POMELO JUICE

A refreshing blend of tart grapefruit and sweet pomelo juice.



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\$3.00 OFF PER PAX FOR ORDERS ABOVE 300 PAX

ORDER NOW!



JOLLY GRAPEFRUIT
& POMELO JUICE

SPICED HONEY CAKE
WITH ORANGE GLAZE

CHOCOLATE ÉCLAIR

SLICED HONEY BAKED
CHICKEN HAM

JOYOUS

TEA RECEPTION BUFFET B

\$20.90 PER PERSON (\$22.78 WITH GST) / MINIMUM ORDER: 60 PAX / 10 ITEMS

FESTIVE FAVOURITES

SLICED HONEY BAKED CHICKEN HAM

Sliced honey-baked chicken ham served with a sweet and tangy sauce of pineapple, raisins, brown sugar, and apple cider, accented with ginger and chilli flakes.

MEATLESS

MOZZARELLA-BAKED PLANT-BASED MEATBALLS IN MARINARA

Plant-based meatballs baked in rich marinara sauce, topped with melted mozzarella and Parmesan for a comforting dish.

Vegetarian

STAPLE

CHILLED KOMBU CAPELLINI PASTA

Chilled capellini pasta tossed with ponzu, shio kombu, chives, and parsley, topped with local kailan and drizzled with chilli oil.

SAVOURY SIDES

BREADED CHEESE CROQUETTE

Crispy, golden croquettes filled with a cheese blend.

SAVOURY TURKEY BACON QUICHE

Delicious quiche filled with turkey bacon, cheese, and eggs, set in a flaky crust for a hearty, flavourful dish.

BAKERY

EARTHY TRUFFLE MUSHROOM CROISSANT

Baked croissant filled with a rich blend of shiitake and button mushroom, and truffle paste, garnished with fresh green coral.

GOLDEN MAPLE PECAN PLAIT

Baked pastry woven into a beautiful plait, filled with a sweet and nutty maple pecan mixture, offering a delightful crunch with every bite.

DESSERT

CHOCOLATE ÉCLAIR

A french choux pastry glazed in chocolate and filled with cream.

SPICED HONEY CAKE WITH ORANGE GLAZE

Spiced honey cake infused with cinnamon, topped with a zesty glaze made from fresh candied oranges.

BEVERAGE

JOLLY GRAPEFRUIT & POMELO JUICE

A refreshing blend of tart grapefruit and sweet pomelo juice.



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SLICED HONEY BAKED
CHICKEN HAM

SAVOURY TURKEY
BACON QUICHE

EARTHY TRUFFLE
MUSHROOM CROISSANT

CHEERY

BRUNCH BUFFET MENU

\$25.90 PER PERSON (\$28.23 WITH GST) / MINIMUM ORDER: 50 PAX / 11 ITEMS

FESTIVE FAVOURITES

SLICED HONEY BAKED CHICKEN HAM

Sliced honey-baked chicken ham served with a sweet and tangy sauce of pineapple, raisins, brown sugar, and apple cider, accented with ginger and chilli flakes.

POULTRY

MAPLE GLAZED CHICKEN WITH PURPLE SWEET POTATO

Boneless chicken thigh glazed with maple syrup, served alongside roasted purple sweet potatoes, seasoned with thyme and lemon.

MEATLESS

MOZZARELLA-BAKED PLANT-BASED MEATBALLS IN MARINARA

Plant-based meatballs baked in rich marinara sauce, topped with melted mozzarella and Parmesan for a comforting dish.

Vegetarian

STAPLE

Choose 1 for orders below 45 pax, or 2 (half portions each) for orders above 50 pax.

SPINACH PESTO FUSILLI WITH CAPSICUM

Fusilli pasta coated in a vibrant spinach and almond pesto, combined with red and green capsicum for a colourful presentation.

ARROZ AMARILLO (SPANISH YELLOW RICE)

Golden long grain rice sautéed with capsicum, and spices, garnished with peas, cherry tomatoes, and parsley.

Vegan

SAVOURY SIDES

BREADED CHEESE CROQUETTE

Crispy, golden croquettes filled with a cheese blend.

SAVOURY TURKEY BACON QUICHE

Delicious quiche filled with turkey bacon, cheese, and eggs, set in a flaky crust for a hearty, flavourful dish.

BAKERY

EARTHY TRUFFLE MUSHROOM CROISSANT

Baked croissant filled with a rich blend of shiitake and button mushroom, and truffle paste, garnished with fresh green coral.

GOLDEN MAPLE PECAN PLAIT

Baked pastry woven into a beautiful plait, filled with a sweet and nutty maple pecan mixture, offering a delightful crunch with every bite.

DESSERT

SPICED HONEY CAKE WITH ORANGE GLAZE

Spiced honey cake infused with cinnamon, topped with a zesty glaze made from fresh candied oranges.

FROSTY BERRY CITRUS SPLASH

A refreshing dessert made with a medley of berries, orange juice, and fruit punch, blended with honey and nata de coco, topped with fresh mint.

BEVERAGE

JOLLY GRAPEFRUIT & POMELO JUICE

A refreshing blend of tart grapefruit and sweet pomelo juice.



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FROSTY BERRY
CITRUS SPLASH

SPINACH PESTO FUSILLI
WITH CAPSICUM

SLICED HONEY BAKED
CHICKEN HAM

MAPLE GLAZED CHICKEN WITH
PURPLE SWEET POTATO

HO-HO-HO

MEATLESS MINI BUFFET

\$258.00 PER SET (\$281.22 WITH GST) / SERVES APPROX. 10 PAX / 6 ITEMS

 INCLUDES SELF-HEATING ELEMENTS!

SALAD

BLOOD ORANGE GARDEN SALAD WITH HONEY DRESSING

Vibrant romaine and green coral lettuce topped with cherry tomatoes, blood orange, almond flakes, and house-made honey dressing.

Vegetarian

VEGETABLE

ROASTED VEGETABLES WITH AROMATIC HERBS

Vibrant zucchini, eggplant, and cherry tomatoes roasted with aromatic herbs.

Vegan

EARTHY TRUFFLE MUSHROOM SAUTÉ

Sautéed shiitake and button mushrooms with thyme, and truffle paste, finished with a hint of lemon and truffle oil.

Vegan

MEATLESS

MOZZARELLA-BAKED PLANT-BASED MEATBALLS IN MARINARA

Plant-based meatballs baked in rich marinara sauce, topped with melted mozzarella and Parmesan for a comforting dish.

Vegetarian

STAPLE

Choose 1

SPINACH PESTO FUSILLI WITH CAPSICUM

Fusilli pasta coated in a vibrant spinach and almond pesto, combined with red and green capsicum for a colourful presentation.

ARROZ AMARILLO (SPANISH YELLOW RICE)

Golden long grain rice sautéed with capsicum, and spices, garnished with peas, cherry tomatoes, and parsley.

Vegan

SAVOURY SIDE

BREADED CHEESE CROQUETTE

Crispy, golden croquettes filled with a cheese blend.

Vegetarian



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FA-LA-LA

BRUNCH MINI BUFFET

\$298.00 PER SET (\$324.82 WITH GST) / SERVES APPROX. 10 PAX / 7 ITEMS

 INCLUDES SELF-HEATING ELEMENTS!

FESTIVE FAVOURITES

SLICED HONEY BAKED CHICKEN HAM

Sliced honey-baked chicken ham served with a sweet and tangy sauce of pineapple, raisins, brown sugar, and apple cider, accented with ginger and chilli flakes.

POULTRY

MAPLE GLAZED CHICKEN WITH PURPLE SWEET POTATO

Boneless chicken thigh glazed with maple syrup, served alongside roasted purple sweet potatoes, seasoned with thyme and lemon.

MEATLESS

MOZZARELLA-BAKED PLANT-BASED MEATBALLS IN MARINARA

Plant-based meatballs baked in rich marinara sauce, topped with melted mozzarella and Parmesan for a comforting dish.

Vegetarian

BAKERY

EARTHY TRUFFLE MUSHROOM CROISSANT

Baked croissant filled with a rich blend of shiitake and button mushroom, and truffle paste, garnished with fresh green coral.

STAPLE

Choose 1

SPINACH PESTO FUSILLI WITH CAPSICUM

Fusilli pasta coated in a vibrant spinach and almond pesto, combined with red and green capsicum for a colourful presentation.

ARROZ AMARILLO (SPANISH YELLOW RICE)

Golden long grain rice sautéed with capsicum, and spices, garnished with peas, cherry tomatoes, and parsley.

Vegan

SAVOURY SIDES

BREADED CHEESE CROQUETTE

Crispy, golden croquettes filled with a cheese blend.

SAVOURY TURKEY BACON QUICHE

Delicious quiche filled with turkey bacon, cheese, and eggs, set in a flaky crust for a hearty, flavourful dish.



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JING-A-LING **MINI BUFFET**

\$398.00 PER SET (\$433.82 WITH GST) / SERVES APPROX. 10 PAX / 9 ITEMS

 **INCLUDES SELF-HEATING ELEMENTS!**

FESTIVE FAVOURITES

SLICED HONEY BAKED CHICKEN HAM

Sliced honey-baked chicken ham served with a sweet and tangy sauce of pineapple, raisins, brown sugar, and apple cider, accented with ginger and chilli flakes.

SALAD

BLOOD ORANGE GARDEN SALAD WITH HONEY DRESSING

Vibrant romaine and green coral lettuce topped with cherry tomatoes, blood orange, almond flakes, and house-made honey dressing.

Vegetarian

POULTRY

MAPLE GLAZED CHICKEN WITH PURPLE SWEET POTATO

Boneless chicken thigh glazed with maple syrup, served alongside roasted purple sweet potatoes, seasoned with thyme and lemon.

SEAFOOD

BAKED BREADCRUMB-CRUSTED SALMON WITH DILL

Baked salmon fillet coated in a crispy breadcrumb and Parmesan crust, infused with dill and served with a wedge of lemon.

SIGNATURE SPANISH GARLIC PRAWNS

Plump deshelled prawns sautéed with garlic and spices & olive oil.

MEAT

STEWED BEEF BRISKET IN RICH HERB GRAVY

Tender beef brisket slow-cooked in a rich herb gravy with carrots, mushrooms, and peas for a hearty, warming dish.

VEGETABLE

ROASTED VEGETABLES WITH AROMATIC HERBS

Vibrant zucchini, eggplant, and cherry tomatoes roasted with aromatic herbs.

Vegan

STAPLE

Choose 1

SPINACH PESTO FUSILLI WITH CAPSICUM

Fusilli pasta coated in a vibrant spinach and almond pesto, combined with red and green capsicum for a colourful presentation.

ARROZ AMARILLO (SPANISH YELLOW RICE)

Golden long grain rice sautéed with capsicum, and spices, garnished with peas, cherry tomatoes, and parsley.

Vegan

DESSERT

LEMON KISSED MERINGUE TART

Delicate tart filled with zesty lemon curd, topped with light, fluffy meringue, perfectly baked for a sweet and tangy finish.



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RING-A-DING **FESTIVE BUNDLE**

\$228.00 PER SET (\$248.52 WITH GST) / SERVES APPROX. 10 PAX / 4 ITEMS

FESTIVE FAVOURITES

ROASTED TURKEY WITH CHESTNUT STUFFING

Succulent roasted turkey, served with a rich chestnut stuffing and tangy cranberry sauce and a flavoursome jus for a festive touch.

SLICED HONEY BAKED CHICKEN HAM

Sliced honey-baked chicken ham served with a sweet and tangy sauce of pineapple, raisins, brown sugar, and apple cider, accented with ginger and chilli flakes.

SALAD

BLOOD ORANGE GARDEN SALAD WITH HONEY DRESSING

Vibrant romaine and green coral lettuce topped with cherry tomatoes, blood orange, almond flakes, and house-made honey dressing.

Vegetarian

STAPLE

CHILLED KOMBU CAPELLINI PASTA

Chilled capellini pasta tossed with ponzu, shio kombu, chives, and parsley, topped with local kailan and drizzled with chilli oil.

GET THE PARTY STARTED EARLY



FREE CREAM PUFFS FOR CHRISTMAS CELEBRATIONS BEFORE 15 DEC!

FREE LOG CAKE

ADD A TOUCH OF SEASONAL SWEETNESS AND ENJOY A FREE LOG CAKE WITH EVERY MINI BUFFET ORDER - WHILE STOCKS LAST!

ORDER NOW!

SANTA'S

BENTO MENUS

SANTA'S TREAT

\$19.90 PER BOX (\$21.69 WITH GST) / MINIMUM ORDER: 40 BOXES / 5 ITEMS

MAPLE GLAZED CHICKEN WITH PURPLE SWEET POTATO

Boneless chicken thigh glazed with maple syrup, served alongside roasted purple sweet potatoes, seasoned with thyme and lemon.

BAKED BREADCRUMB-CRUSTED DORY WITH DILL

Baked dory fillet coated in a crispy breadcrumb and Parmesan crust, infused with dill and served with a wedge of lemon.

SIGNATURE SPANISH GARLIC PRAWNS

Plump deshelled prawns sautéed with garlic and spices & olive oil.

ROASTED VEGETABLES WITH AROMATIC HERBS

Vibrant zucchini, eggplant, and cherry tomatoes roasted with aromatic herbs.
Vegan

SPINACH PESTO FUSILLI WITH CAPSICUM

Fusilli pasta coated in a vibrant spinach and almond pesto, combined with red and green capsicum for a colourful presentation.

SANTA'S FEAST

\$29.90 PER BOX (\$32.59 WITH GST) / MINIMUM ORDER: 30 BOXES / 6 ITEMS

BLOOD ORANGE GARDEN SALAD WITH HONEY DRESSING

Vibrant romaine and green coral lettuce topped with cherry tomatoes, blood orange, almond flakes, and house-made honey dressing.
Vegetarian

TUSCAN ITALIAN CHICKEN STEW

Boneless chicken thighs simmered with sun-dried tomatoes, Italian herbs, and cream, finished with spinach and topped with Parmesan and fresh basil.

BAKED BREADCRUMB-CRUSTED SALMON WITH DILL

Baked salmon fillet coated in a crispy breadcrumb and Parmesan crust, infused with dill and served with a wedge of lemon.

SIGNATURE SPANISH GARLIC PRAWNS

Plump deshelled prawns sautéed with garlic and spices & olive oil.

ARROZ AMARILLO (SPANISH YELLOW RICE)

Golden long grain rice sautéed with capsicum, and spices, garnished with peas, cherry tomatoes, and parsley.
Vegan

TRIO PASTRY BOX

Spiced Honey Cake with Orange Glaze, Meringue Tart, Chocolate Éclair.

SANTA'S DELIGHT

\$19.90 PER BOX (\$21.69 WITH GST) / MINIMUM ORDER: 40 BOXES / 5 ITEMS / MEATLESS

* AVAILABLE AS ADD-ON FOR BUFFET ORDERS WITH NO MINIMUM ORDER QUANTITY (MOQ)

MOZZARELLA-BAKED PLANT-BASED MEATBALLS IN MARINARA

Plant-based meatballs baked in rich marinara sauce, topped with melted mozzarella and Parmesan for a comforting dish.
Vegetarian

EARTHY TRUFFLE MUSHROOM SAUTÉ

Sautéed shiitake and button mushrooms with thyme, and truffle paste, finished with a hint of lemon and truffle oil.
Vegan

BREADED CHEESE CROQUETTE

Crispy, golden croquettes filled with a cheese blend.
Vegetarian

ROASTED VEGETABLES WITH AROMATIC HERBS

Vibrant zucchini, eggplant, and cherry tomatoes roasted with aromatic herbs.
Vegan

SPINACH PESTO FUSILLI WITH CAPSICUM

Fusilli pasta coated in a vibrant spinach and almond pesto, combined with red and green capsicum for a colourful presentation.



SANTA'S FEAST BENTO



SIDE ORDERS

STATIONS

ONLY AVAILABLE AS ADD-ON WITH BUFFET ORDERS ONLY

LIVE STATION - ROASTED LAMB LEG WITH HOUSE-BLEND SPICE RUB

Roasted lamb leg seasoned with a house-blend spice rub, accompanied by charred corn and a refreshing mint yoghurt relish.

\$10.00 (\$10.90 WITH GST) PER PAX | MIN. 100 PAX | ON-SITE CHEF: \$150 (\$163.50 WITH GST).

DIY STATION - DECK THE BROWNIES

Serves approximately 30 pax per set.

\$98.00 (\$106.82 WITH GST) PER SET

FESTIVE FAVOURITES

AVAILABLE AS ADD-ON WITH BUFFET, MINI BUFFET AND BENTO ORDERS

ROASTED TURKEY WITH CHESTNUT STUFFING

Succulent roasted turkey, served with a rich chesnut stuffing and tangy cranberry sauce and a flavoursome jus for a festive touch.

3.5 - 4 KG / \$138.00 (\$150.42 WITH GST)

SLICED HONEY BAKED CHICKEN HAM

Sliced honey-baked chicken ham served with a sweet and tangy sauce of pineapple, raisins, brown sugar, and apple cider, accented with ginger and chilli flakes.

1.5 KG / \$50.00 (\$54.50 WITH GST)

CHOCOLATE PABANA LOGCAKE (VEGAN)

Luxurious dark chocolate mousse layered with pabana compote—a blend of tropical fruits—wrapped in chocolate sponge. (Vegan)

1 KG / \$70.00 (\$76.30 WITH GST)

TERMS & CONDITIONS

PACKAGE INCLUDES

Buffet, Brunch & Tea Reception Buffet Menus

- Biodegradable disposable ware and serviettes.
- Complete buffet layout with food warmers, tables, tablecloth & skirting.

Mini Buffet Menus

- All food items are packed in disposable trays with self-heating packs in insulated warmer bags.
- The package includes biodegradable disposable ware, serviettes, and disposable serving wares.

Bento Menus

- All food items are packed in disposable boxes. The package includes biodegradable disposable ware, serviettes, and disposable serving wares.

TERMS & CONDITIONS

- These menus are available for booking for events from 23 November 2024 to 5 January 2025. Please note that only Christmas menus are available for events on the following dates: 6, 13, 18, 19, 20, 23, 24, 25, 27 December 2024.
- Food items are recommended to be consumed within 2 hours from the time of collection/delivery.
- Dishes labelled as **Vegetarian** contain no meat, poultry, fish, eggs or alliums but may include dairy products. Dishes labelled as **Vegan** contain no animal products, including meat, dairy, eggs, honey, or alliums. While we take precautions, we are unable to guarantee the absence of cross-contamination.
- Food items are subjected to availability.
- Full payment is required upon receiving your order.
- Prevailing GST rate is applicable on the total amount payable for invoices
- Photographs are for illustration purposes only.
- Management reserves the right to make any changes to the promotional items without prior notice.
- Due to food safety reasons, please advise your guests and staff not to take leftover food for consumption. Therefore, no takeaway containers will be provided.
- Other terms and conditions apply.

DELIVERY CHARGES

Set-up Delivery

For orders that require set-up (i.e. buffet, tea reception buffet menus)

- A transportation charge of \$100.00 (\$109.00 with GST) applies for delivery with set-up.
- Set-up delivery is not available for locations without an accessible loading bay.
- Estimate duration of set-up is around 1 hour from delivery time. Please plan your meal times accordingly.
- Collection will be made 2 hours from the meal time. Following SFA's Guidelines for Ordering Catered Meals for Functions and Events, the food cannot be served after 2 hours from the meal time.

Drop-off Delivery

For orders that do not require set-up (i.e. mini buffet, bento, side order menus)

- A transportation charge of \$60.00 (\$65.40 with GST) applies for drop-off delivery.
- For locations without an accessible loading bay, customer will pick up order at an agreed drop-off location.

Applicable Additional Surcharge

- Delivery to locations that do not have lift access or have obstructions such as steps, narrow walkways, items that are prone to damage, or pose a danger - \$50 to \$200. (Please enquire for more information.)
- Delivery to Jurong Island, Airline House, and Changi Cargo - \$150.00 (\$163.50 with GST).
- Delivery to Sentosa Island - \$30.00 (\$32.70 with GST).
- First delivery at 8:00 am - For delivery before 8:00 am, a surcharge of \$100.00 to \$250.00 may apply.
- Last delivery at 7:30 pm - For delivery after 7:30 pm, a surcharge of \$50.00 to \$100.00 may apply.
- Multiple locations delivery and offshore delivery - Please contact us for more information.

