

GREAT BIG FOOD

AMERICAN STYLE HALAL FOOD

Catering Services...

Our catering packages are priced from \$ 250.00 onwards, which include food delivery in disposable foil containers, disposable plates & cutlery, napkins and all of the condiments.

Our full buffet packages are priced from \$450.00 and include full buffet set up with food warmers, buffet tables, skirting.

Staffing and outdoor grills can be provided with full “Cook-On-Site Package”*.

***(additional charges may apply)**

To have our proposed menu or “design your own” menu from our large list of Catering Dishes,

Please email us at catering@botakjones.com

Or contact us at 62890225.

We will be glad to attend to you and assist in your query...



MENU 1

CAESAR SALAD
DOUBLE BAKED CHEESE POTATO
BLANCHED BROCCOLI W HOLLANDAISE
HONEY BAKED CHICKEN
FRIED HAND BREADED PREMIUM BASA
MEXICAN RICE

MENU 2

FRESH GREEN GARDEN SALAD
CORN ON THE COB
BLANCHED MIXED VEGETABLE W HOLLANDAISE
BAR-B-QUED CHICKEN WINGS
SLICED NZ STRIPLOIN
PASTA W FRESH GARDEN VEGETABLE TOMATO SAUCE

**The above menu would run \$17.00 per person
inclusive of the 7% GST.**

MENU 3

CAESAR SALAD
DOUBLE BAKED CHEESE POTATO
GARLIC SAUTEED SHITAKE MUSHROOMS
ROSEMARY LAMBCHOPS
HONEY BAKED CHICKEN
FRIED HAND BREADED PREMIUM BASA
MEXICAN RICE

MENU 4

FRESH GREEN GARDEN SALAD
DOUBLE BAKED CHEESE POTATO
GARLIC SAUTEED FRESH BUTTON MUSHROOMS
BAR-B-QUED CHICKEN WINGS
SLICED NZ STRIPLOIN
CHEESE BAKED PREMIUM BASA
PASTA W FRESH GARDEN VEGETABLE TOMATO SAUCE

**The above menu would run \$22.00 per person
inclusive of the 7% GST.**

MENU 5

CAESAR SALAD
POTATO SALAD
MIXED PARMESAN VEGETABLES W TOMATO SAUCE
AUSTRALIAN RIB-EYE
HONEY BAKED CHICKEN
BLACKENED PREMIUM BASA
PASTA W FRESH GARDEN VEGETABLE TOMATO SAUCE

MENU 6

FRESH GREEN GARDEN SALAD
DOUBLE BAKED CHEESE POTATO
BLANCHED MIXED VEGETABLE W HOLLANDAISE
ROSEMARY LAMBCHOPS
NORWEGIAN SALMON FILLET
MEXICAN CHICKEN
PASTA W GARLIC CREAM PARMESAN SAUCE

**The above menu would run \$27.00 per person
inclusive of the 7% GST.**

We also offer the following soft beverages;

**Our Own Brewed American Style Iced Tea /
Per. person \$ 1.50**

**Fresh Fruit Punch /
Per. Person \$ 2.20**

SALADS

•FRESH GREEN GARDEN SALAD

A mixed salad made from fresh Iceberg Lettuce, Tomatoes, Cucumber, Sliced Black Olives, Shaved Carrot, Onion Slices and Feta Cheese. Served mixed with our own 1000 Island Dressing

•CAESAR SALAD -

Fresh American or Australian Romaine Lettuce, Tomato, Chopped Turkey Bacon, Our Own Croutons and mixed with our own Caesar Dressing ‘

•FRESH DILL PASTA SALAD -

A quick toss of Fussily Pasta, Fresh Dill, Cucumber and Mayo.

•POTATO SALAD –

Our own recipe, again, of Potato, Egg, Onion, Celery mixed with portions of special Mustards and mayonnaise.

• COLESLAW

We make a lot of coleslaw for our outlets, so I’m guessing we have got it down. Very fresh!!!!

STARTERS

•WHOOPASS© CON CARNE –

A rich and hearty mix of Fresh Australian Minced Beef, Italian Tomato, Cajun Vegetables and our mix of spices. Topped with diced onions it is a real treat!

•SPICY CORN CHIPS w/FRESH GARDEN SALSA–

We fry our own corn tortillas and then toss them with our own Spice Mix. We pour salsa only just before the event so it as fresh as possible. Fresh onions, peppers, jalapenos, Italian Tomatoes, and more. Very spicy, very nice!!

•BAR-B-QUED CHICKEN WINGS –

Very large wings marinated with our own spices are grilled, cut and mixed with our own B-B-Q sauce.

•SMOKED SALMON CANAPÉS –

Norwegian Sliced Smoked Salmon on small French Bread Rounds with a bit of Mayo and Caper.

•MEXICAN PRAWNS –

These are a holdover from my partnership in Cherating Malaysia, The Driftwood. A T-20 or T-25 size prawn, usually a Tiger prawn, are de-shelled and de-headed with only the tail remaining. They are then lightly marinated, stuffed with cheddar cheese and sliced jalapeno and then wrapped in turkey bacon. We then pan fry or char-grill until cooked through. Very succulent mix of flavors.

•FISH FINGERS –

Firm fillets of Pacific Dory are sliced and hand breaded with Japanese breadcrumbs. These are served with lemon wedges and our own tartar sauce.

•CHICKEN FINGERS –

Skinless Chicken Breast is sliced and hand marinated, hand breaded and fried in 100% Corn Oil. Served with our own tartar sauce cause it tastes good that way.

•COLD BOILED CAJUN SHRIMP –

Wow! Shrimp isn't even the half of it! A traditional boil of Tiger Prawns, Garlic, spices and lemon.

•PETIT FRENCH RACK OF LAMB –

Small bit sized chops cut from Frenched NZ Petit Lamb Racks. A wonderfully luxurious appetizer marinated and served with a Shitake Pepper Sauce for dipping.

•WHITE ALBACORE CANAPÉS –

Beautiful White Albacore Tuna on French Bread Rounds.

•WHITE ALBACORE DIP –

White Albacore Tuna, a bit chunky and mixed with the Best mayonnaise.

•CAJUN TURKEY CANAPÉS –

Our own Louisiana Fried Turkey is sautéed with our own Spice Mix and served on French Bread Rounds.

•STUFFED JALAPENOS –

Whole Mexican or American Jalapenos stuffed with Mozzarella Cheese and breaded with Japanese Bread Crumbs. Served with our own Tartar Sauce to cool it down. Very Spicy.

•TUNA JALAPENOS –

Whole Jalapenos stuffed with White Albacore Tuna Dip.

•DEEP FRIED SHITAKE MUSHROOMS –

Beautiful fresh Shitake Mushrooms are hand breaded with Japanese Bread Crumbs. Served with our own Tartar Sauce.

GARLIC SAUTÉED MUSSELS –

Mussels sautéed in a creamy batter with garlic.

SANDWICHES / BURGERS

STANDARD FINGER SANDWICHES-

Almost too big for two fingers. We pack these with fillings, Iceberg Lettuce, Tomato and Onion

•PREMIUM FINGER SANDWICHES –

Again, we don't scrimp on the fillings. What good is a sandwich if you can't taste what's inside?

TUNA OR EGG / MAYO –

Full sandwiches on ciabatta bread with lettuce, tomato and onion.

•MULTI CHEESES -

A mixture of cheeses melted together with mayonnaise and veggies

•SLICED BEEF –

Char-grilled NZ strip loin char-grilled and sliced thin and drowned in beef gravy on may laced focaccia with veggies.

SMOKED TURKEY BREAST –

Smoked USA turkey breast, sliced thin and pile on ciabatta, mayo and veggies.

•CAJUN TURKEY – Incredible whole USA turkey deep fried in peanut oil, carved and sautéed in butter and our Spice Mix on ciabatta, mayo and veggies.

•LOUISIANA DEEP FRIED TURKEY –
Same as the Cajun turkey but with out the Spice Mix.

•MINI-ME BOTAK -
Our 90 gram pure fresh Australian Beef Burger

•BOTAK -
Our 135 gram pure fresh Australian Beef Burger

•CAJUN CHICKEN –
A hand marinated skinless chicken breast is char-grilled and topped with melted mozzarella cheese

•FISH BURGER–
Pacific Dory is lightly seasoned and hand breaded with Japanese breadcrumbs. Deep fried in 100% pure corn oil. On a ciabatta with our own tartar and veggies

•GRILLED TUNA –
Whichever type tuna available as steak, char-grilled with a tart garlic sauce.

SIDES

•CORN ON THE COB –
Fresh sweet corn, shucked and boiled in a butter heavy water.

•CAJUN BOILED POTATO –
Whole potatoes boiled with our Cajun Boiled Shrimp. **ONLY WITH BOILED SHRIMP OR CRAB**

•CAJUN BOILED CORN –
The corn that's boiled with our Cajun Boiled Shrimp **ONLY WITH BOILED SHRIMP OR CRAB**

•DOUBLE BAKED CHEESE POTATO –

A baked creamy mixture of cooked potatoes and real cheddar cheese. Then baked until firm

•MIXED PARMESAN VEGETABLES w/TOMATO SAUCE

A tomato based mixture of carrot, zucchini, eggplant and Parmesan Cheese.

•BLANCHED BROCCOLI w/ HOLLANDAISE –

Broccoli “trees” quickly blanched and served with our own Hollandaise Sauce.

•BLANCHED YOUNG ASPARAGUS w/HOLLANDAISE

When available, blanched young asparagus with Hollandaise sauce.

•GARLIC SAUTÉED SHITAKE MUSHROOMS –

Huge pieces of fresh Shitake mushrooms sautéed with butter, garlic and shallot.

•GARLIC SAUTÉED FRESH BUTTON MUSHROOMS –

Kind of the same as above, button style.

ENTREES

•SLICED NZ STRIPLOIN –

Whole New Zealand Striploin is char-grilled and sliced into roughly 3mm slices.

•ROSEMARY LAMB CHOPS –

Hand tenderized lamb chops are marinated and char-grilled. Served with our Shitake Pepper sauce.

•AUSTRALIAN RIBEYE –

Fresh, never frozen Australian PR5 Ribeye, hand tenderized and marinated, char-grilled and served with our beef gravy. These are best grilled on site.

•CAJUN CHICKEN -

Same as the Cajun Chicken burger but without the bun. These are cut into two pieces so your guests may all partake. These are also best char-grilled on site to maintain the juiciness and tenderness.

•HONEY BAKED CHICKEN –

Whole chicken portioned and marinated is quickly pan seared with peppers and onions. It is then baked and served with it's own pepper and onion and honey sauce.

Per Whole Chicken –

•BAR-B-QUED CHICKEN –

Chicken is char-grilled with our own Bar-b-Que sauce.

•MEXICAN CHICKEN –

Whole chicken is marinated with our own Mexican mix of spices, baked and then quickly char-grilled. Served with our Fresh Garden Salsa.

•DEEP FRIED PREMIUM BASA–

Pacific Dory fillets are seasoned and breaded in Japanese Bread Crumbs. Deep fried in 100% corn oil and served with lemon wedges and our own tartar sauce.

•FISH & CHIPS –

These can only be prepared on site as fries tend to get mushy if not fried fresh. Our Pacific Dory and Spicy Crinkle Cut Fries fried at your place.

•LOUISIANA DEEP FRIED TURKEY –

Whole USA Turkey is deep fried in 100% peanut oil. Totally juicy and tender. Served with bread dressing, turkey gravy and cranberry sauce.

•CAJUN BOILED SHRIMP –

This for a minimum of 30 people. Tiger Prawns are boiled with our own New Orleans spice boiled with potatoes, garlic, sweet corn and stuff. A whole meal in a pot. Spicy. !

• LASAGNA –

Beautifully prepared lasagna with either beef, chicken or vegetarian.

•PASTA (SPAGHETTI) w/ FRESH GARDEN VEGETABLE TOMATO SAUCE

Spaghetti served with our own Vegetable Tomato Sauce.

•CAJUN CHICKEN PASTA -

A mix of vegetables, spices and Cajun Chicken.

•SEAFOOD PASTA -

A mix of shrimp, sotong, mussels with a beautiful tomato sauce.

•MEXICAN RICE – Our own take on fried rice, Mexican spices, vegetables and chicken if you wish.

•PASTA w/ GARLIC CREAM PARMESAN SAUCE –

A simple but filling sautéed mixture of cream, garlic and Parmesan. Can be used as a side dish.

•LEG OF LAMB –

Boneless Leg of Lamb is again hand marinated with a mixture of garlic and char-grilled whole. Then sliced.

•BLACKENED PREMIUM BASA (BURNT FISH) –

We actually brought this recipe to Singapore. Pacific Dory is marinated in a mixture of spices and then pan seared in a red-hot cast iron pan.

•NEW ORLEANS BAR-B-QUED SHRIMP –

Tiger prawns sautéed whole in a garlic mixture. Messy but addictive.

•NORWEGIAN SALMON FILLET –

After too many complaints about bones in our salmon steaks, we went with the fillets. These can be baked or char-grilled and are served with a tangy garlic basil sauce.

•WHOLE BAKED / BAR-B-QUED FISH –

The freshest catch is marinated and stuffed with spices and herbs, wrapped with garlic and char-grilled in banana leaf or foil. Whaa!

•CHEESE BAKED PREMIUM BASA –

Pacific Dory is seasoned and backed with real cheddar cheese.

•ALASKAN KING CRAB LEGS –

Huge pieces of sweet and tender Red Alaskan King Crab served with our own Garlic Butter.

Feedback from our previous catering events -

•We were catering for an important conference with several meals served throughout the day at different locations within a building. So we wanted the most professional, reliable, and fuss-free catering service we could get. Needless to say, we also wanted great food at reasonable prices. Botak Jones delighted us with all that. They sent a highly competent team of staff who took care of all the logistics on the event day. All meals were served on time and the switching of equipment from location to location was smoothly executed. Above all, our guests enjoyed their meals. We were therefore very pleased we chose the right caterer.

**-D Lewis Lim
Assistant Professor of Marketing
Nanyang Business School**

•Yes, everyone at the party enjoyed the food. I would say that the whole catering experience from the enquiry, menu and price negotiation all the way to the actual delivery had been handled very professionally and very efficiently. Not only do you get top class food, you also get top class service at Botak Jones... Food portions are also generous, the quality of the food is fantastic. Perfect catering in every sense. Thanks for making my daughter's first birthday a wonderful experience for everyone...

-Felicia

•My boss, my big boss and the other bosses loved the SJs and the grilled beef. Didn't have much leftovers for that day, unlike those occasions where we have the traditional catered food. The setup was also great, simple but presentable. Thumbs-up for BJ for the good food!! Will DEFINITELY look for BJ if there is another function.

P/S: A few of my teachers couldn't resist the wonderful smell and headed straight to the nearest outlet for dinner right after they finished school.*")

**-Chan Siew Hoon
Yew Tee Primary School**



CATERING SERVICES

Botak Jones Catering Services
offers you so many ways to
cater an event:

- simple drop-offs from \$250)
- use your own china or flatware
- full buffet setups (Casual or Grand)
- on-site cooking and bar-b-que with full staffing



- Food Choices seem endless:
Whole Roasted Lamb,
Louisiana Deep Fried Turkey,
King Crab, Burgers and more!
From 15 guests to 5000.



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**THE BEST WAY TO TELL US ABOUT YOUR CATERING NEEDS IS TO VISIT
US AT THIS WEBSITE :**

<http://www.botakjones.com/mycatering>

catering@botakjones.com

Catering Hotline : 62890225

123, Defu Lane 10 #03-03/04 Singapore 539232