



Who We Are

Eatzi Gourmet comprises of Catering, Bakery and Bistro divisions certified Halal by MUIS. We are a wholly-owned subsidiary of JP Pepperdine Group Pte Ltd (formerly known as Jack's Place Holdings Pte Ltd: Winner of Singapore Heritage Brand Award 2006 and Silver Award Winner of Singapore Promising Brand 2006).

Commitment to Taste

Since 1991, we are committed to work with our guests to create events which fulfills your budget requirements while exceeding expectations. From choosing the appropriate theme, setting the venue & ambience, menu to adding just the right touches - from start to finish - we'll take care of the details, so that you can relax and enjoy the food.

A palatable selection of menus featuring Fusion, Western, Chinese, Malay and International cuisines are offered, using only the finest and freshest ingredients available.

Customer Satisfaction

Our diverse menus, served in unique presentations and with professionalism, has allowed us the opportunity to delight many Singapore's Wedding Couples, Government agencies and Companies.

HEALTHIER CHOICE BUFFET MENU



Healthier Menu




Eat all foods in moderation.

16.80 PER PAX - 17.98 w/GST (MIN 30 PAX)





Choose 1 item from each category. (Total 9 items + 1 Beverage)

*Excludes transportation & setup charge of \$50.00 per trip. (\$53.50 w/GST)




SALAD

- Arugula Salad with Tangerines, Sultana Raisins & Cashew Nuts
- Mixed Garden Salad with Italian Dressing
- Mixed Fruit Salad with Crushed Cashew Nuts 
- Summer Corn & Tomato Salad with Sesame Dressing 
- Salad Bar: Crispy Greens, Bread Croutons, Olives & Cherry Tomatoes 

RICE*

- Pineapple Fried Brown Rice topped with Cashew Nuts & Raisins 
- Black Olive Brown Rice 
- Fried Brown Rice with Vegetables 
- Steamed Pumpkin Rice with Sultana Raisins & Cashew Nuts 
- Yang Chow Fried Brown Rice

NOODLE

- Brown Wheat Spaghetti Aglio Olio 
- Whole Grain Spaghetti with Mushroom Slices & Mixed Diced Capsicums 
- Sin Chow Brown Rice Bee Hoon
- Stir-Fried Vegetarian Brown Rice Bee Hoon 
- Stir-Fried Seafood Brown Rice Bee Hoon

VEGETABLES

- Sautéed Kai Lan with Chopped Garlic
- Sautéed Seasonal Vegetables 
- Sautéed Trio Mushrooms 
(Shimeji, Button & Abalone Mushrooms)
- Hainanese Chap Choy with Black Fungus 
- Broccoli & Cauliflower with Chinese Mushrooms & Wolfberries 

FISH

- Baked Dory with Mango Salsa
- Baked Dory glazed with Orange Citrus BBQ Sauce
- Hong Kong Style Steamed Dory with Garlic & Coriander Light Soy Sauce
- Grilled Dory with Lemon Sauce
- Grilled Dory with Pumpkin Sauce





CHICKEN

- Baked Chicken Breast glazed with Teriyaki Sauce
- Baked Orange Honey Glazed Chicken Breast
- Poached Hainanese Chicken (skinless) with Signature Chili & Dark Soya Sauce
- Baked Boneless Chicken Leg (skinless) with Honey Rock Sugar
- Hawaiian Chicken (skinless) topped with Grilled Caramelised Pineapple

BEANCURD / EGG

- Egg Tofu on Braised Chinese Cabbage
- Braised Beancurd with Shimeji Mushrooms 
- Steamed Beancurd topped with Mushrooms 
- Steamed Egg with Minced Chicken
- Stir-Fried Crab Bits Fu Rong Egg

DEEP FRIED

- Golden Fried Spring Roll with Thai Chili Dip 
- Golden Fried Vegetable Tempura 
- Golden Fried Vegetable Gyoza 
- Golden Fried Net Sweet Potato Roll 
- Golden Fried Cheesy Fish Roll

DESSERT

- Seasonal Fresh Fruit Platter
- Green Bean Soup (Reduced Sugar) (Hot)
- Tau Suan (Reduced Sugar) (Hot)
- Chilled Honeydew Ice Jelly with Mint Leaves
- Chilled White Fungus with Dried Longan

BEVERAGE

(comes with complimentary Ice Water)

- Homemade Barley Drink (Hot / Cold)
- Homemade Chrysanthemum Tea (Hot / Cold)
- Coffee & Tea (Sugar & Creamer served on the side)
- Homemade Luo Han Guo (Hot)

*Healthier rice and oil is used in this menu. Rice consists of 80% White Jasmine Rice & 20% Brown Rice.

All dishes are prepared according to Health Promotion Board requirements.

Package includes buffet table with table cloth, skirting and centerpiece, food tags and time stamp.

Disposable Bio-degradable wares, cutlery & serviettes will be provided.

HEALTHIER CHOICE BENTO MENU



Healthier Menu




Eat all foods in moderation.

12.80 PER PAX - 13.70 w/GST (MIN 20 PAX)

Choose 1 item from each category. (Total 5 items + **Complimentary 350ml Bottled Mineral Water**)

*Excludes transportation of \$25.00 per trip. (\$26.75 w/GST)

STARCH (Select 1 Item)

- Pineapple Fried Brown Rice* topped with Cashew Nuts & Raisins 
- Yang Chow Fried Brown Rice*
- Brown Wheat Spaghetti Aglio Olio 
- Whole Grain Spaghetti with Mushroom Slices & Mixed Diced Capsicums 
- Sin Chow Brown Rice Bee Hoon
- Stir-Fried Seafood Brown Rice Bee Hoon





VEGETABLES / BEANCURD / EGG (Select 2 Items)

- Sautéed Kai Lan with Chopped Garlic
- Sautéed Seasonal Vegetables 
- Sautéed Trio Mushrooms 
(Shimeji, Button & Abalone Mushrooms)
- Broccoli & Cauliflower with Chinese Mushrooms & Wolfberries 
- Braised Beancurd with Shimeji Mushrooms 
- Steamed Egg with Minced Chicken

FISH / CHICKEN (Select 1 Item)

- Hong Kong Style Steamed Dory with Garlic & Coriander Light Soy Sauce
- Grilled Dory with Mango Salsa
- Grilled Dory with Pumpkin Sauce
- Poached Hainanese Chicken (skinless) with Signature Chili & Dark Soya Sauce
- Baked Chicken Breast glazed with Teriyaki Sauce
- Hawaiian Chicken (skinless) topped with Garlic Caramelised Pineapple

DEEP FRIED (Select 1 Item)

- Golden Fried Spring Roll 
- Golden Fried Vegetable Tempura 
- Golden Fried Vegetable Gyoza 
- Golden Fried Net Sweet Potato Roll 
- Golden Fried Cheesy Fish Roll

ADD ON DESSERT (\$2/pax)

- Seasonal Fresh Fruit in Cup

ADD ON 250ML BEVERAGE (\$1.50/packet)

(min. 6 packets per beverage)

- Oolong Tea
- Green Tea
- Chrysanthemum with White Tea
- 100% Orange Juice
- 100% Apple Juice
- 100% Carrot Mixed Fruit Juice