



# THE PROVIDORE

## Catering menu

HERE AT THE PROVIDORE, WE DON'T JUST LOVE FOOD, WE ADORE FOOD.

Bring culinary expertise to your next event:  
Cocktail parties, corporate reunions, lunches, birthdays  
We will make your gatherings truly memorable!

THE PROVIDORE SINGAPORE PTE LTD

315 OUTRAM ROAD 05-03

SINGAPORE 169074

T: +65 6221 7056

[WWW.THEPROVIDORE.COM](http://WWW.THEPROVIDORE.COM)

[Hello@theprovidore.com](mailto:Hello@theprovidore.com)

## PASTRY

### Morning pastry - \$30+:

Choose 10 pieces from the list of viennoiseries below.

#### Sweet :

1. Croissant
2. Pain au chocolat
3. Raisin Danish
4. Fruit Danish (seasonal Flavours)
5. Chocolate viennoise
6. Matcha azuki bun
7. Chai Bun

#### Savoury:

1. Cheese bread
2. Sausage bread

### Mini Pastry :

Requirement: Total order of 20 pieces with minimum quantity of 10 pieces per flavour

1. Croissant - \$1.50/piece
2. Apricot Danish - \$1.50/piece
3. Raisin Danish - \$1.50/piece
4. Pain Au Chocolat - \$1.50/piece
5. Muffins - \$1.50/piece
6. Scones - \$1.50/piece

# HOT BEVERAGE AND SETS

## Ala Carte: Hot beverage : \$5+/pax:

Minimum order of 10 pax

### **1 Hot Long Black coffee or \*1 Hot The Providore Tea - (reg)**

Includes milk/creamer, stirrers and sugar.

(\*A Choice of Classic Earl Grey, English Breakfast, Peppermint or Chamomile)

\*Served in a Disposable Brew box (serves 10)

## SETS

### **1 )\$8+/pax: (minimum of 10 sets required)**

1 Hot Long Black coffee + 1 Hot The Providore Tea (reg)

### **2 )\$8+/pax: (minimum of 10 sets required)**

1 Hot Long Black coffee or Hot The Providore Tea (reg) + 1 Morning pastry

### **3) \$15+/pax: (minimum of 20 sets required)**

1 Hot black coffee or Hot The Providore Tea (reg) + 4 pieces cocktail sandwich (light bites, approximate 6cm long)

Choose maximum of 2 flavours from the following flavours :

Choice of In-house freshly baked bread: **Ciabatta or Baguette**

1. **Parma Ham** Served with tomato, mozzarella & fresh pesto
2. **Chicken and Avocado** Grilled Chicken breast, Sliced avocado with chipotle mayo
3. **Shulz Double smoked Ham** Served with sliced brie cheese
4. **Roast Beef** Slices served with mustard, balsamic onion & mafra cheddar cheese
5. **Smoked salmon** Produced by Woodbridge served with Cream cheese and Dill
6. **Grilled vegetable** consists of grilled eggplant, zucchini, bellpeppers & Provolone Cheese

# FOOD OPTIONS

## Deli Platters for Sharing

We recommend 2 platters for 5 to 6 persons - as a light snack

5 platters for 5 to 6 persons – for a substantial meal

### Duck rilette - \$19

Served with cornichons & sourdough bread

### Italian - \$28.

Buffalo mozzarella, prosciutto di Parma, cherry tomatoes, extra virgin oil & Giovanni's wood fired focaccia bread

### Cheese - \$27.5

Selection of 3 artisanal cheeses, served with assorted condiments, crackers & freshly baked breads

### Charcuterie - \$28.5

Selection of 4 artisanal meats, served with assorted condiments, crackers & freshly baked breads

## Canape menu

### 1) Create your own: A set of 6pcs/ \$20+

Minimum order of 12 sets

Choice of 4 or 6 flavours (subject to the total number of pieces ordered)

### 2) Ala Carte - \$3.50 per piece

Minimum 20 pieces per flavour with total of 60 pieces per order.

#### Savoury:

1. Smoked salmon on potato roesti with crème fraiche & watercress
2. Lobster salads with caper berries on crisp pastry discs
3. Ahi tuna & avocado tostadas
4. Mini lobster rolls with crunchy iceberg, fennel & celery mayo
5. Salmon Ceviche
6. Roasted beef & truffle pecorino crostini
7. Braised veal ragout pies with traditional tomato sauce
8. Chicken, lettuce, avocado finger sandwiches
9. Goat cheese, spinach & mushroom tartlets (V)
10. Buffalo mozzarella & tomato bruschetta (V)

#### Sweet:

1. Lemon meringue tart
2. Chocolate tart
3. Flourless chocolate cake
4. Strawberry cheese tart (minimum 40-piece order required)
5. Seasonal fruit tart (minimum 50-piece order required)

## Sandwich Platters

(served on our in house baked baguette)

Create your own selection of 3 flavours.

Please choose the length of your sandwiches.

#### 1) Lunch size (1 sandwich is approximately 12cm long)

12pcs – great for 6 people - \$66

18pcs – great for 9 people - \$95

24pcs – great for 12 people - \$120

#### 2) Snack or cocktail size (1 sandwich is approximately 6cm long)

24pcs – great for 6 people - \$66

36pcs – great for 9 people - \$95

48pcs – great for 12 people - \$120

Choose from the following flavours :

Choice of In-house freshly baked bread: **Ciabatta or Baguette**

1. **Parma Ham** Served with tomato, mozzarella & fresh pesto
2. **Chicken and Avocado** Grilled Chicken breast, Sliced avocado with chipotle mayo
3. **Shulz Double smoked Ham** Served with sliced brie cheese
4. **Roast Beef** Slices served with mustard, balsamic onion & mafra cheddar cheese
5. **Smoked salmon** Produced by Woodbridge served with Cream cheese and Dill
6. **Grilled vegetable** consists of grilled eggplant, zucchini, bellpeppers & Provolone Cheese

## Salads

Please choose your serving size:

1) Single serving - \$12

2) Large tray to share for 4 people - \$43

Choose from the following flavours:

1. *Chicken, feta & organic quinoa*
2. *Roasted pumpkin, walnut & spinach*

## ALA CARTE MAINS – Buffet format for sharing

### \*\* (DINE IN AT DOWNTOWN GALLERY OUTLET ONLY)

(served in chaffing Dishes/Crockery Bowls)

*Serve between 10-20pax (small servings)*

- |   |              |
|---|--------------|
| 1) <b>PAPPARDELLE PASTA</b>   | <b>\$280</b> |
| with slow braised beef cheek ragout, sautéed mushrooms, kale & shaved parmesan                              |              |
| 2) <b>CRAB LINGUINI PASTA</b>   | <b>\$290</b> |
| with sundried tomato, bird's eye chili, fresh basil & Alto extra virgin olive oil                           |              |
| 3) <b>SPICED PUMPKIN SALAD (V)</b>  | <b>\$195</b> |
| with ancient grains, broccolini, kale, toasted almonds, minted yogurt<br>& pomegranate molasses vinaigrette |              |
| 4) <b>ORGANIC QUINOA SALAD (Gluten Free)</b>  | <b>\$185</b> |
| with grilled chicken breast, peppers, sheep's feta, kalamata olives & balsamic dressing                     |              |
| 5) <b>GRILLED HALOUMI SALAD(V)</b>  | <b>\$170</b> |
| with rocket, roasted pearl onions, toasted spiced pine nuts, hummus and grilled pita bread                  |              |

# OTHER BEVERAGE OPTIONS

## Non-alcoholic

1. *The Providore mineral water - \$2.50/500ml*
  
2. *The Providore Iced Tea*  
(Choose 1 tea flavour)
  - *Earl Grey Cucumber Tea*
  - *Lychee Green Tea*
  - *Forest Berry Tea*
    - \$5.50/300ml/bottle
    - \$45/3litre brew box (served in 8oz cups, 10 cups/serving)
  
3. *All Good Organic Sparkling Juices - \$5.50/300ml/bottle*
  - *Blackcurrant*
  - *Grapefruit*
  - *Blood Orange*
  
4. *Freshly squeezed Juices - \$7/300ml/bottle*
  - **The Glow**  
*-Pineapple, beetroot, ginger and strawberries*
  - **The Cleanse**  
*-Kale, Green Apple,, ginger, cucumber, English Parsley, lemon and spirulina*
  - **Bodyguard**  
*-Orange, grapefruit, lime, lemon and lemongrass*

## Craft beer (by bottle/330ml):

1. *Polanin – Lager - \$7.50*
2. *Polanin – Pilsner - \$7.50*
3. *Royal Jamaican - Ginger Beer - \$7.40*
4. *North Coast - Scrimshaw Pilsner - \$8.50*
5. *Dupont Tourpes - Monks Stout - \$8.00*
6. *St Bernardus - Wheat Beer - \$8.00*
7. *North Coast - Stellar IPA - \$8.50*
8. *Bridge Road - Golden Ale - \$8.00*

## Draft Beers by keg (\*only applicable for event held at The Providore's Outlet)

- 1 keg of PALE ALE or IPA , 20L - \$700  
(Serves 60x Glasses/330ml)
  
- 1 keg of LAGER or CIDER, 30L - \$1000  
(Serves 90x Glasses/330ml)

## Wine:

### **Sparkling:**

1. *Adami – Bosco di Gica Prosecco, Italy - \$49/bottle*
2. *Virgine T – Brut Champagne NV, France - \$89/bottle*
3. *Virginie T – Rose Champagne, France - \$98/bottle*
4. *Adami – Vigneto Giardino Prosecco, Italy - \$55/bottle*
5. *Virginie T – Extra Brut Champagne NV, France - \$96/bottle*
6. *Virginie T – Cuvee 6 years Champagne NV, France - \$139/bottle*

### **White:**

1. *Pazo de San Mauro – Albarino, Spain - \$49/bottle*
2. *Cantina Lavis Pinot Grigio, Italy - \$53/bottle*
3. *Domaine Dampt – Bourgogne Blanc Chardonnay France - \$55/bottle*
4. *Maurice Tremblay – Chablis, France - \$65/bottle*
5. *Zephyr – Sauvignon Blanc, New Zealand - \$58/bottle*

### **Red:**

1. *Canitna Lavis – Pinot Nero, Italy - \$48/bottle*
2. *Domaine Dampt – Bourgogne Rouge Pinot Noir, France - \$58/bottle*
3. *Ricasoli – Brollo Chianti Classico, Italy - \$59/bottle*
4. *Marques de Vargas – Rioja Reserva, Spain - \$59/bottle*
5. *Chateau Corbin – St Emilion Bordeaux, France - \$62/bottle*
6. *Mr Glover- Pinot noir, New Zealand - \$65/bottle*

# SET MENU (DINE – IN ONLY)

3 course set menu - \$50+/pax

*Available from 2 pm onwards, only at our Downtown Gallery Outlet  
Min. of 20 pax to order*

*1 Soup of the day (small portion)*

*1 Entrée (small portion)*

*Choose from*

*Organic Salad – Grilled Halloumi Salad – Roasted Pumpkin Salad*

*1 Main*

*Choose from*

*Roasted Chicken Leg – Pan Seared Barramundi – Duck Risotto*

*1 Beverage*

*1 glass of Home Made Iced Tea*

*Lychee Green Tea – Earl Grey Cucumber – Forest Berry*

*Or*

***Add \$15***

*1 glass Choice of either:*

*Red wine/White wine/Sparkling/Beer*

***Add – ons (optional)***

*A slice of cake \$10*

# WINE & DINE SETS (DINE – IN ONLY)

*Perfect for large group gatherings and events, we are pleased to offer the following canape & drink sets.*

*All sets have a minimum order quantity of 20 pax.*

## **SET A**

### **1) Set A.1 - \$25+/pax:**

*6 pieces of canapes*

*(choice from savoury and sweet selections)*

*+*

*1 glass:*

*Homemade iced tea*

*Subject to one flavour of the day from:*

*Cucumber Earl Grey Tea/ Lychee Green Tea/ Forest Berry*

### **2) Set A.2 - \$35+/pax:**

*6 pieces of canapes*

*(choice from savoury and sweet selections)*

*+*

*1 glass per pax*

*Choice of either:*

*Red wine/White wine/Sparkling/Beer*

### **3) Set A.3 - \$40+/pax:**

*6 pieces of canapes*

*(choice from savoury and sweet selections)*

*+*

*1 glass:*

*Homemade iced tea*

*Subject to one flavour of the day from:*

*Cucumber Earl Grey Tea/ Lychee Green Tea/ Forest Berry*

*+*

*1 glass per pax*

*Choice of either:*

*Red wine/White wine/Sparkling/Beer*



## **SET B**

### **4) Set B.1- \$32+/pax**

6 savoury canapes

2 sweet canapes

+

1 glass:

Homemade iced tea

Subject to one flavour of the day from:

Cucumber Earl Grey Tea/ Lychee Green Tea/ Forest Berry

### **5) Set B.2- \$45+/pax**

6 savoury canapes

2 sweet canapes

+

2 glasses per pax

Choice of 2 from the below: Red wine/White wine/Sparkling/Beer

### **6) Set B.3- \$50+/pax**

6 savoury canapes

2 sweet canapes

+

1 glass:

Homemade iced tea

Subject to one flavour of the day from:

Cucumber Earl Grey Tea/ Lychee Green Tea/ Forest Berry

+

2 glasses per pax

Choice of 2 from the below: Red wine/White wine/Sparkling/Beer

# SET C

## 7) Set C.1- \$35+/pax

4 savoury canapes  
3 sweet canapes  
1 hot bite (choice of mushroom risotto or grassfed beef sliders)

+

1 glass:  
Homemade iced tea

Subject to one flavour of the day from:  
Cucumber Earl Grey Tea/ Lychee Green Tea/ Forest Berry

## 8) Set C.2- \$50+/pax

4 savoury canapes  
3 sweet canapes  
1 hot bite (choice of mushroom risotto or grassfed beef sliders)

+

2 glasses per pax  
Choice of 2 from the below:  
Red wine/White wine/Sparkling/Beer

## 9) Set C.3- \$55+/pax

4 savoury canapes  
3 sweet canapes  
1 hot bite (choice of mushroom risotto or grassfed beef sliders)

+

1 glass:  
Homemade iced tea

Subject to one flavour of the day from:  
Cucumber Earl Grey Tea/ Lychee Green Tea/ Forest Berry

+

2 glasses per pax  
Choice of 2 from the below:  
Red wine/White wine/Sparkling/Beer

## SET D

### 10) Set D- \$75+/pax

4 savoury canapes

3 sweet canapes

1 hot bites (choice of mushroom risotto and/or grassfed beef sliders)

+

4 glasses per pax

Choices from the below:

Red wine, White wine, Sparkling and Beer

+

1 glass:

Homemade iced tea

Subject to one flavour of the day from:

Cucumber Earl Grey tea/ Lychee Green Tea/ Forest Berry

## SET E

### 11) Set E- \$30+/pax

2 Glasses per pax

Choices from the below:

Red wine, White wine, Sparkling and Beer

+

1 glass:

Homemade iced tea

# EXTRAS

## Extra Catering Services

*Only for orders of \$1000 & above we will be pleased to include if needed:*

*Manpower: \$25 per hour/person – Minimum of 4hours*

*Glass rental: \$2/glass – breakage \$8/glass*

## Self collection:

*Self collection can be arranged at our Downtown, Mandarin Gallery & Raffles outlets all day ( excl. lunch hours 12pm to 2pm)*

# TERMS AND CONDITIONS

## General:

*The Providore Singapore Pte Ltd. reserves the right to change the terms and conditions of 'Catering Terms & Conditions' without prior notice.*

1. *. By confirming your 'order' for catering, you agree to abide by the terms and conditions set below*

## Confirmation & Payment:

1. *30% deposit is required upon order confirmation and balance is due upon completion of order/event unless credit terms and given.*
2. *Credit terms are given subject to a case by case basis to a maximum of 14 days.*
3. *7% GST is applicable to all orders*
4. *Additional 10% service charge if event to host at The Providore Outlet with Service staff assisted.*
5. *Payment can be made by cheque or bank transfer; payment specific details will be provided in your invoice.*
6. *Should you wish to pay via Credit Card, please inform us and we will further advise.*

## Ordering:

1. *All order are to be place in advance:*
  - 1a. *For small orders (below \$400) – 5 working days.*
  - 1b. *For large orders (above \$400) – 10 working days.*
2. *All orders are subject to operational availability.*

## Delivery:

1. *Free delivery of orders above \$400; subject to operational availability.*
2. *No delivery of orders below \$400. (Case by case \$20 per delivery within central area of Singapore)*
3. *Delivery is only available from 10am to 6pm on Weekdays (Mon-Fri) subject to operational availability.*

## Cancellations:

1. *Cancellations of any order must be done 5 working days before delivery/event. If order/event is cancelled less than 5 working days; the deposit will be forfeited in full.*

## OUR VALUES:

*We source ethical ingredients for our menus and support local producers*

*We do not use or serve items containing palm oil*

*All breads on the menu can be substituted with gluten free bread upon request*

