

GARIBALDI

ITALIAN RESTAURANT & BAR

Standing

— Buffet —

For occasions that call for a more generous dining offering, a beautifully arranged selection of Italian classics for effortless indulgence and optional butler service.



An elevated culinary experience beyond traditional cocktail receptions. Choose from three carefully curated menus featuring artisanal appetisers, flavourful mains, premium ingredients, and elegant desserts. Perfect for corporate events, product launches, showroom showcases, networking functions, and sophisticated social gatherings.

BUFFET MENU “ A”

98++ / person



STARTERS

Classic Italian Caprese: Buffalo Mozzarella Cheese and Fresh Tomato (V)

Deep-Fried Saffron Rice Croquette ‘Arancini’ & Green Peas (V)

Fusilli Spiral Pasta Salad with Rucola Pesto, Smoked Salmon & Roasted Zucchini

Mortadella Pork Ham with Pistachio Nuts, Sun-Dried Tomatoes, Sunflower Seeds and Baby Romaine Lettuce

Beef Bolognese Mini Vol Au Vent with Parmesan Cheese

Grissini Bread Stick

PASTA & MAINS

Baked Vegetable Lasagne (V)

Penne Short Tube Pasta, with Salmon and Zucchini in Spicy “Arrabbiata” Sauce

Stewed Chicken Thigh ‘Cacciatore’ with Mushrooms and Tomato

Sautéed of Garlic Prawn and Broccoli

DESSERTS

Double Chocolate Brownie & Walnuts

Blueberry Cream Cheese Tartlet

Milk Chocolate Profiterole

BUFFET MENU “ B ”

138++ / person



STARTERS

Fresh Burrata Cheese from Puglia & San Marzano Tomato (V)

Garlic Bruschetta with Eggplant and Mint Caponata (V)

Sliced Cold Angus Roast Beef & Mustard Dressing

Mini Focaccia Sandwiches with Salami & Olives

Pork Ham Carbonara Mini Vol Au Vent

Deep-Fried Chicken

Grissini Bread Stick

PASTA & MAINS

Orecchiette with Crab Meat Cream Tomato “Aurora” Sauce

Casarecce Pasta with Stewed Beef Ragout in Chianti Wine

Braised Kurobuta Pork Ribs & Mushroom

Snapper Loin with Saffron & Spinach Sauce

DESSERTS

White Coffee Eclair

Double Chocolate Brownie & Walnuts

Blueberry Cream Cheese Tartlet

BUFFET MENU “C”

188++ / person



STARTERS

Orecchiette Pasta Salad with Basil Pesto, Fine Beans, Rattle Potato and Olives (V)

Fresh Burrata Cheese from Puglia- Italy & San Marzano Tomato (V)

Truffle Mushroom Vol Au Vent (V)

Mini Lobster Tartlet with Tarragon & Orange

Caesar Salad with Smoked Salmon and Garlic Croutons

Deep-Fried Crab Meat Croquette

Beef Meatball Puttanesca Sauce

Grissini Bread stick

PASTA & MAINS

Baked Eggplant Parmigiana (V)

Fusilli with Mushroom Truffle Cream Sauce (V)

Spaghetti “Aglio Olio” Prawn and Broccolini

16hrs-Braised Angus Beef Cheek in Red Wine

Seabass with Mediterranean Sauce

DESSERTS

Strawberry Chocolate Eclair

Tiramisù in Dark Chocolate Cup

Blueberry Cream Cheese Tartlet

CATERING FEE:

A minimum spending of \$2,000+ is required per event.

S\$ 350 for event from 1 to 50 pax

S\$ 550 for event from 51 to 100 pax

S\$ 850 for event from 101 to 200 pax

Catering Fee includes: Loading & Unloading, Transportation, Logistic, Paper Napkins.

Catering Fee excludes: transport of heavy equipment like Tables or Chairs. An additional \$200 (to cover the transportation cost) will be charged in case renting of Tables or Chairs is required



RENTAL (optional):

RIEDEL Glassware Range*:

- Water, Soft Drinks and Juices S\$ 3
- Champagne Flute S\$ 3
- Wine Glasses for White & Red S\$ 4
- Grand Pilsner for Beer S\$ 4
- Tumbler S\$ 4
- Cocktail Glass S\$ 4

**Please Note that Glassware is provided free of charge only for the beverage purchased from Garibaldi Italian Restaurant & Bar*

**Breakage Charge \$25 per glass*

RENTAL (optional):



Visual Equipment:

- Available on Demand

Service Side:

- 15 Kg Ice in Box S\$15

Cocktail Table:

- Available on Demand

Floral Arrangement:

- Available, variable price based on Demand

Butlet Service:

Butler Service Recommended Butlers at S\$30/hour each for a minimum of 5 hours (1 hour for preparation and tear up at the event location and 1 hour for tear down and cleaning after the event are included in the 5 hours). Extra hours will be charged at S\$30 per hour for each person on duty. Pro-rated charge might be applied. The following chart represent our suggested number of Butlers needed for your event considering the back area is located just next to the venue. A better understanding of your needs will be identified and suggested after the site view. In case the customer decides to get less than the recommended number of butlers, Garibaldi Management declines any responsibility in slow service:

- 2 Butlers for event from 1 to 30 pax
- 3 Butlers for event from 31 to 50 pax
- 4 Butlers for event from 51 to 75 pax
- 5 Butlers for event from 76 to 100 pax
- 7 Butlers for event from 101 to 135 pax
- 9 Butlers for event from 136 to 170 pax
- 12 Butlers for event from 171 to 200 pax

Contact us



Have a special request?

We are open to modifying menus based on your requirements.



For orders and enquires, contact us at:

 +65 9438 6314

 catering@garibaldisingapore.com

*Let Garibaldi bring the essence of Italy to
your table, or wherever you are.*