

BUCOLIC

CORPORATE BUFFET MENU •

BUCOLIC CATERING



We're a full service catering company servicing a range of events for private celebrations, corporate events, weddings and parties. Driven by quality with impeccable attention to detail, we have a talented team who are involved in every aspects of running our day to day operation.

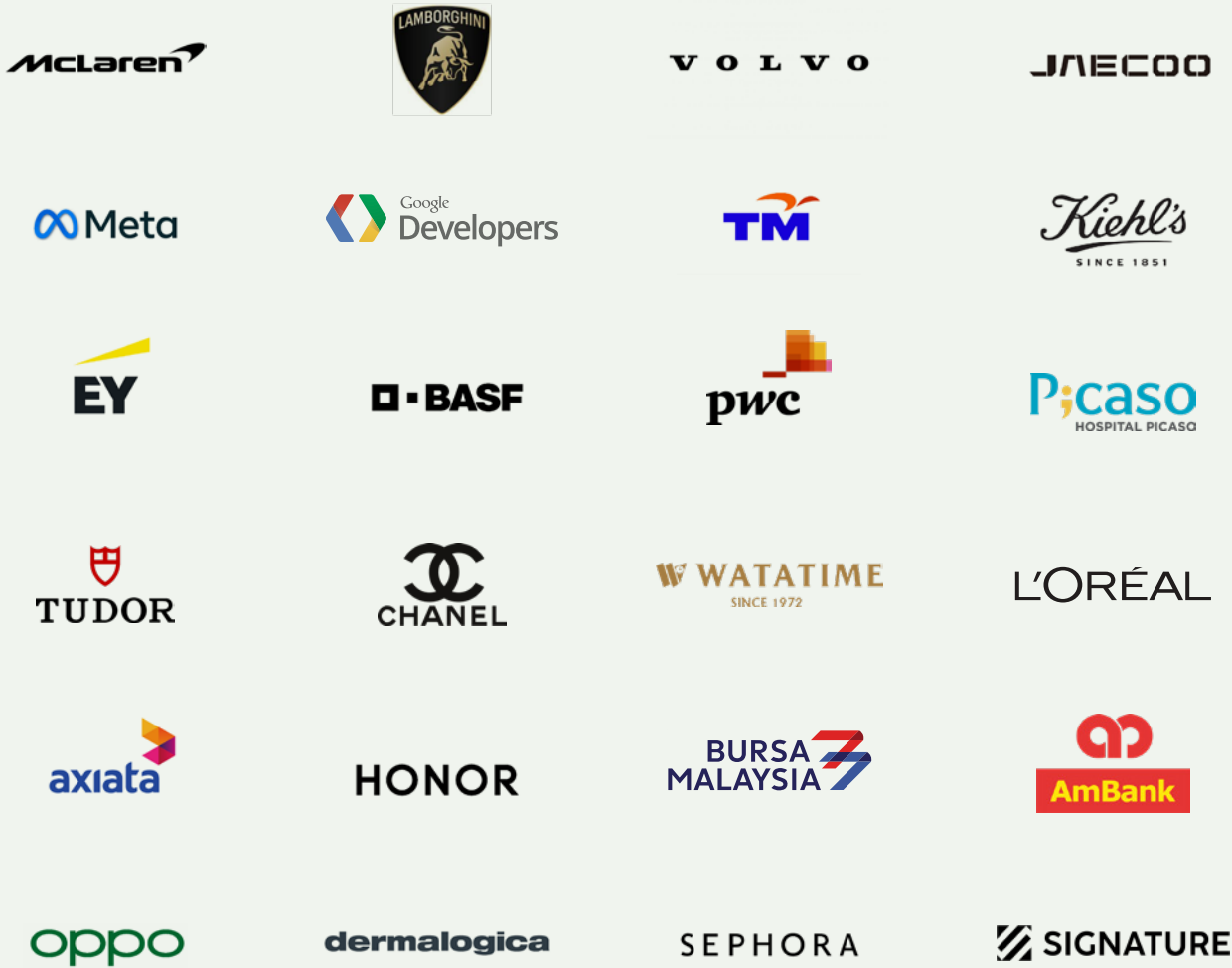
YOU ARE IN GOOD COMPANY

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L'OREAL
MCLAREN
META
OPPO
PWC
SEPHORA
SIGNATURE KITCHEN
SIME DARBY
TELEKOM
TOMMY HILFIGER
TUDOR
UOB
VOLVO
WATATIME

& more...

Corporate Events

From large scale corporate events to intimate corporate gatherings, our team takes care of everything you need to experience the event and none of the hassle. Think full-on feasts, finger food spreads, and next-level service. We are here to make your corporate event a success.



Catering Range

For our contract catering options from business meetings with important stakeholders to monthly office lunches, please reach out to us.

- Boardroom Meetings
- Seminar & Conferences
- PR & Marketing Events
- Brand or Product Launches
- Social Events
- Award & Recognition Ceremony
- Gala Opening & Premiers

& more...

WELCOME TO BUCOLIC CATERING

Select Buffet Package	Select a suitable Buffet Package for your event size and food variety range.
Check Date & Time	Enquire your event on our website https://appointment.bucolic.com.my/catering We'll get back to you within 48 hours for more details.
Quotation	Deposit payment of 70% of quotation by cash / credit card / bank transfer. If failure of deposit payment within 72 hours of quotation date, slot will be released without prior notification.
Select Menu & Refine Guest List	Finalise your event details. Feel free to ask for suggestions or adhoc services required.
Final Confirmation	Final confirmation of the event requires remaining payment to be made at least five (5) working days prior to the event date. We reserve the right not to proceed with the event if payment is not received within the stipulated time.
Event Day	Sit back and relax. Let our team do what we do best.
	Tip: Explore add-ons Our event co-ordinator will advise according to your event needs.

CATERING - CORPORATE BUFFET

Halal-certified	Our kitchen premises and food are halal-certified, a distinction that speaks to our unwavering commitment to excellence. Our certification is a testament to our adherence to the rigorous standards and processes required.
What's included	<div>Food Tasting (Upon booking deposit)</div> <div>Tableware - White melamine *</div> <div>Silverware</div> <div>Glassware - Highball glasses</div> <div>Serviettes</div> <div>Three (3) hours of serving time</div> <div>Set-up & Buffet Line Decorations</div> <div>Servers (1 server for every 35pax of guests)</div> <div>For more info, please visit www.bucolic.com.my/faq or reach out to us to discuss event details.</div>
Event Co-ordinator	<div>You'll be assigned to a dedicated event co-ordinator. We assist you at every corner, whether you're looking for the ideal venue, need the assistance from a seasoned event designer, or the ideal food and beverages pairings.</div> <div>We provide several alternatives to fit any demand or budget, whether you're planning a small dinner party or a larger-scale event.</div>
	<div>Upgrade options</div> <div>* RM3 per pax for porcelain plate</div> <div>* RM3 per pax for cloth napkin</div>

MALAYSIAN

We're happy to suggest a cuisine based on your event style, preferences, and guest profile. We'll also recommend specific dishes that pair well together, ensuring a balanced and appealing menu. If you're unsure, we're here to advise and guide you through the best options.



WESTERN

We're happy to suggest a cuisine based on your event style, preferences, and guest profile. We'll also recommend specific dishes that pair well together, ensuring a balanced and appealing menu. If you're unsure, we're here to advise and guide you through the best options.



Smoked Duck Macaroni

Greek Salad

Slow Cook Beef Stroganoff

Passion Shrimp

Mozz Baked Spinach Pina-Raisin Rice

Aglio Olio

13 Wonders Rubbed Roasted Chicken

Pepata Di Cozze

ASIAN FUSION

We're happy to suggest a cuisine based on your event style, preferences, and guest profile. We'll also recommend specific dishes that pair well together, ensuring a balanced and appealing menu. If you're unsure, we're here to advise and guide you through the best options.



CROWD’S FAVOURITE

We’re happy to suggest a cuisine based on your event style, preferences, and guest profile. We’ll also recommend specific dishes that pair well together, ensuring a balanced and appealing menu. If you’re unsure, we’re here to advise and guide you through the best options.



Tamarind Tomato Mussel

Mustard Basil Lamb Shoulder

Smoked Duck Macaroni

Trilogy Pepper Prawn

Curry Fried Rice

Gratinated Butternut Squash

Cayenne Roasted Chicken

CORPORATE BUFFET

Select your buffet type (A/B/C)

A RM 48 per pax

B RM 68 per pax

C RM 98 per pax

	A	B	C
Appetiser	2	4	5
Carbs	2	2	2
Protein / Greens	2	1	1
Premium	–	1	2
Desserts	1	3	4
Beverage	1	1	2

APPETISER

A | Select 2

B | Select 4

C | Select 5

Soup	Truffle Signature Mushroom (v) Minestrone Clam Chowder Carrot Cream (v) Crustacean Bouillabaisse Chicken Ginseng Vichyssoise (v)
Compound Salad	Mushroom Macaroni (v) Passion Shrimp Charred Tomato Chicken Roasted Tubers Smoked Duck Macaroni Tomato Summer Spagnolo (v) Asian Rojak
Salad Bar	Garden Greens (v) Caesar Salad Greek Salad Nicoise Waldorf Salad
Light & Easy	Golden Crumble Prawn Spiced Chui-Tortilla (v) Lemongrass Chicken Skewer Olives Bruschetta (v) Roma Bruschetta (v) Bolster Vege Roll Feather-lite Fish Bites Salted Egg Chicken Crostini

(v) vegetarian

CARBS

A | Select 2

B | Select 2

C | Select 2

Rice

Mozza Baked Corny Mexican Tomato Rice (v)

Mozza Baked Spinach Pina-Raisin Rice (v)

Nyonya Fried Rice (v)

Teriyaki Fried Rice (v)

Sambal Fried Rice (v)

Curry Fried Rice (v)

Butter Herbs Rice (v)

Pasta

Agllo Olio (v)

Alfredo

Tamarind Tomato

Creamy Tomato

Pomodoro

Lasagna

Spiced Curry

Add-on options for Rice and Pasta

* RMO for mushroom

* RM3 for chicken strips / minced beef / shrimp / smoked duck

* RM5 for seafood

(v) vegetarian

PROTEIN/ GREENS

A | Select 2

B | Select 1

C | Select 1

Greens	Cumin Eggplant Parmigiano Flambe Farm Vegetable (v) Roasted Truffle Tubers (v) Hand-tear Cabbage with Dried Shrimp Oregano Cherry Tomato Confit (v)
Poultry	Cayenne Roasted Whole Chicken / Duck 13 Wonders Rubbed Roasted Chicken / Duck Spicy Chipotle Stew Chicken / Duck Dried Chilli Fried Chicken / Duck Marmite Soy Chicken / Duck
Red Meat	Mustard Basil Lamb Shoulder Moroccan Lamb Stew Classic Turmeric Coconut Lamb / Minced Beef Basil Spicy Minced Beef Dried Curry Lamb / Minced Beef
Seafood	Crustacean Stew (Shrimp, Clam, Mussel) Dried Curry Clam & Mussel Turmeric Fried Perch (Salted Egg Sauce) Sweet & Sour Fish (Sea Perch, Bell Pepper) Pepata Di Cozze (Mussels)

(v) vegetarian

PREMIUM

A | -

B | Select 1

C | Select 2

Red Meat	Moroccan Beef Stew (Tenderloin) Trilogy Pepper Beef (Tenderloin) Slow Cooked Stroganoff Beef / Lamb
Seafood	Fried Barramundi (Tuscany) Salmon on Focaccia (Lemon Dill) Tamarind Spicy Baby Octopus Seafood Au-Gratin <i>Shrimp, clam, mussel, baby octopus</i> Trilogy Thyme Pepper Prawn Portuguese Style Barramundi Dried Curry Seafood <i>Shrimp, clam, mussel, octopus</i>

DESSERTS

A	Select 1
B	Select 3
C	Select 4

BEVERAGES

A	Select 1
B	Select 1
C	Select 2

Desserts	Cendol Cake Chocolate Brownie Mocha Cake Caramel Cake Earl Grey Cake Lemon Poppyseed Mango Panna Cotta Minty Mango Pudding Rose Lychee Pudding Sago Coconut Pudding Biscoff Cheese Tartlet Blueberry Cheese Tartlet Fruit & Berries Platter The Nyonya Platter
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Beverages	Ice Detox Green Tea (0% sugar) Ice Peach Tea Passion Lemonade Punch Mixed Fruit Punch Basil Grapefruit Punch Cosmopolitan Mocktail Sweet Sour Mango Fizz Pina Lemonade Fizz Sweet Strawberry Fizz Chilled Fruit Juice (apple / guava / cranberry / orange)
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LIVE CARVING STATIONS

A chef-manned station to serve your guests freshly carved meat. Bringing life to the food and boosting your buffet experience.

	First set	Subsequent sets
Roasted Whole Chicken (3 birds) Roasted root vegetables Sauce: Brown gravy / Black pepper	329	229
13 Wonders Spiced Roast Duck (2 birds) Roasted root vegetables Sauce: Orange cinnamon	309	209
Roasted Whole Lamb Leg (±2.5kg) Mustard Basil / Oriental Sweet Roasted root vegetables Sauce: Brown mint / Black pepper	359	259
Roasted Australian Beef Sirloin (±2kg) Roasted root vegetables Sauce: Black pepper	489	389
Oven Baked Salmon Fillet (±1kg) Roasted root vegetables Sauce: Lemon dill cream	339	239
Glazed Roasted Chicken Ham (1kg) Lamb & Beef Gourmet Sausages (2kg) Mashed potatoes, Sauerkraut, Rosemary jus	479	379

LIVE COOKING STATIONS

Upgrade the usual buffet chaffing dishes to a chef-manned live cooking stations for selected food category.

Minimum order	RM800 per selection
Upgrade requirement	According to number of pax of ordered buffet

	Upgrade to station	Additional station
Pasta	+ RM15 / pax + One(1) Sauce selection	
BBQ Wings (Poultry)	+ RM10 / pax	+ RM15 / pax
Sausages (Poultry)	+ RM10 / pax	+ RM18 / pax
Lamb Shoulder (Red Meat)	+ RM10 / pax	+ RM20 / pax
Beef Sirloin (Red Meat)	+ RM28 / pax	+ RM45 / pax

CANAPÉS

Looking for bite-size food to kickstart your event?

For Canapés Menu, visit www.bucolic.com.my/catering



POP-UPS/ PLATTERS

Select additional booths to pop up across event space to add a personalised touch to your celebration!

Serving size

<div></div>	30 pax
<div></div>	50 pax
<div></div>	100 pax
<div></div>	100 pcs
<div></div>	200 pcs

		Starts from
<div></div>	Bread and Pastry Bar Varieties of rustic loaf breads, cakes, danish pastries and gourmet bread dips.	699
<div></div>	Nachos Corn tortilla chips with chilli beef, corn, tomato and papaya salsa, guacamole, lemon aioli and cheese.	699
<div></div>	Charcuterie Three (3) selections of gourmet cheeses & cold cuts, comes with fruits & berries, nuts, seeds, and crackers.	999
<div></div>	ABC & Cendol Classic Malaysian tropical dessert, local shaved ice. Comes with variety of toppings to mix and match.	569
<div></div>	Chicken Satay Peanut gravy, cucumber, onion and nasi impit. <i>Upgrade to Lamb / Beef at RM1.50 per pc</i>	529
<div></div>	Kuih-muih Traditional Malaysian nyonya desserts.	999
<div></div>	Donut Board Fluffy colourful donuts decorated on a board.	1,299
<div></div>	Gelato & Sorbet Choices of three(3) gourmet flavours with toppings.	1,499
<div></div>	Oyster Bar Japan Miyagi Oyster (Sashimi grade), comes with tabasco, lemon wedges & mignonette.	2,199

Looking for bite-size food?
Learn more about our canapés on www.bucolic.com.my/catering

INFO - VENUE

Venue Requirements	<p>Minimum 400 sqft of covered food preparation area with light & water source</p> <p>Total space required for buffet line - 30ft with min. one (1) unit of power socket</p> <p>Two (2) hours for pre-event setup time</p>
Event Decorations	<p>Decorations for the buffet line set up or pop-up stations is included according to theme. Kindly send over your moodboard to us and we will match your theme!</p> <p>For any decorations around event space or furniture such as tables or chairs would be available upon request at an additional fee. Do reach out to us for event decorations service, we will be happy to assist.</p>
Site Recce	<p>We will conduct a site recce if deemed necessary to evaluate the chosen venue. This includes assessing your event layout, kitchen or prep space, power access, guest flow, and loading logistics. This helps us plan effectively, ensure smooth service on the day, and flag any special requirements in advance.</p>

INFO - BOOKING

Minimum Order	Klang Valley	RM 4,000
	Outstation	RM 10,000
Secure Event Time Slot	70% deposit of quotation within 72 hours from quotation date. We reserve the right to release the event slot if payment is unsuccessful within the stipulated time. Payments available via cash, credit card or online bank transfer.	
Before Event Date	Balance payment Five (5) working days before event date with confirmation of final guest number and menu selections.	
Additional Charges	Additional servers	RM 250 / server
	Event without lift	RM 200 / floor
	Event decorations	
	Breakage / Damage	
Additional Event Service Hours	Between 9am to 10pm	
	Within Klang Valley	RM 250 / hour
	Outstation	RM 350 / hour
	Other hours	
	Within Klang Valley	RM 350 / hour
	Outstation	RM 500 / hour
Locations	Setia Alam	RM 200
	Klang, Shah Alam, Subang, PJ	RM 300
	Klang Valley	from RM 500
	Outstation	from RM1,000

All prices are subject to 10% service charge and 6% SST.
Additional charges may incur according to event requirements.

BENTO

We designed a series of bento from protein, grains, salad to healthy snacks and vegetarian. Perfect for corporate lunches, meetings, crew meals or parties without the hassle.

For Bento Menu, visit www.bucolic.com.my/catering





See more of what we do!



www.bucolic.com.my



[@bucoliccatering](https://www.instagram.com/bucoliccatering)

Disclaimers:
All prices are subject to 10% service charge and 6% SST.
All photos are by BUCOLIC.
Read more on FAQ at www.bucolic.com.my/faq