

Bali Catering Company

For All Your Catering Needs

Weddings • Birthdays • Brunch • Family Reunions • Bridal Parties
Private and Corporate Events





Om Swastiastu

In our years of catering since 2005, we are immensely celebrated as one of the top-tier caterers in Bali. Known for our exceptional service and innovative culinary creations, we promise to never compromise quality. The experience itself has granted us the vast knowledge to lead and develop high-profiled events.

Our team of professionals are committed to exceeding all expectations and ensuring your celebrations are successful as it is memorable. Skilled in the arts of service and hospitality mastery, our passionate team utilizes meticulous resources and goes above & beyond to deliver unforgettable experiences

The freshest, most flavorsome ingredients are artfully composed and presented with flair and finesse. Guests are attentively tended with courteous and expert service, while events are organized to unparalleled perfection.

Together we venture beyond the ordinary, crafting inimitable menus that will surprise and enchant your palate to an experience beyond compare.

Our philosophy is quite simple – Creating memorable experiences through personalized service and sharing the love and craftsmanship of our cuisine.

Our word of honor – Catering to utter perfection.

Book to experience:
+62 811 3818 009



Canapés

Please select 4 types of Canapés (2 Hot + 2 Cold or 4 Cold or 4 Hot)

Package Minimum 40 persons

Cold Canapés

- Toasted Sesame Smoked Salmon Sushi
- Cauliflower Mousse on Parmesan Sanded Crust with Crispy Bacon
- The Cone: Tuna Tartare with Avocado, Black Sesame Seeds
- Chopstick Beef Roll and Cucumber, Ginger Pickled and Wasabi Mayonnaise
- Balinese Seared Tuna Tataki with Shallot and Chili Relish (Mild Chili Sambal) (Gluten Free)
- Steamed Vegetables Roll with Peanut Sauce (Gado Gado) (Vegetarian)
- Chilled Beef Rendang Slider on Crispy Tempeh
- Crispy Creamy Goat Cheese Delight with Raisin and Sunflower Seed (Vegetarian)
- Smoked Salmon Blinis with Lemon Dill Crème Fraiche *New!*
- Homemade Duck and Foie Gras Terrine, Walnut Raisin Bread and Onion Marmalade
- Slow Cooked Basilic Chicken and Spring Vegetables Medallion with Fresh Herbs Sauce
- Poached Sliced Tiger Prawn, Organic Soba Noodles in Japanese Dressing
- Blue Swimmer Crab and Asparagus Salad serve in Crispy Tartlette
- Chilled Clear Heirloom Tomato Stock with Fresh Herbs and Edible Flower (Veg & Gluten Free)
- Organic Rice Paper Rolls with Garden Vegetables and Chili, Lime, Coriander Dressing (Veg, Gluten Free)

Hot Canapés

- Balinese Fish Kebab, Sweet Chili Sauce (Gluten Free)
- Moroccan Lamb Tart, Tomato and Coriander Salsa
- Risotto and Grana Padano Croquette with Tomato Fondue (Vegetarian)
- Spicy Indonesian Shredded Chicken with Dabu-Dabu Sambal (Gluten Free)
- Torch Burned Asian Moon Scallop with Anchovy Butter (Gluten Free)
- Smoked Duck Breast Pizza with Feta and Mango Chutney
- Croque Madame Toasted White Bread with Truffle Mascarpone, Parma Ham and Quail Egg
- Prawn Pesto Cannolo with Lime Gel and Dukkha
- Homemade Mini Brioche Bun Stuffed with Pulled Rendang Spicy Beef Short Ribs
- Steamed Baby Spinach and Ricotta Agnolotti Topped with Creamy Cheese Velouté
- Mini Vegetarian Spring Roll serve with Chili, Ginger, Lime and Garlic Sauce
- Crispy Thai Fish Cake serve with Refreshing Mango Coriander Salsa
- Grilled Button Mushroom Stuffed with Ratatouille and Pesto (Veg & Gluten Free)

Asian Canapés

- Vegetarian Vietnamese Rice Paper Roll with Sweet Chili Coriander Sauce (Vegetarian)
- Asian Shrimp Wonton Cup with Homemade Coleslaw
- Tuna Poke Style with Crispy Tartelette and Wasabi Mayonnaise
- Sticky Hoisin Glazed Meatball Tart
- Teriyaki Beef Maki Roll with Spring Vegetables and Spicy Mayonnaise
- Spicy Tuna Sushi Roll with Ginger Pickled and Soy Sauce
- Steamed Pocket Bun with Pork Sweet Soy Sauce
- Grilled Teriyaki Chicken Skewer with Sesame Seed
- Fried Chicken Wonton Skin with Sweet Chili Sauce
- Sweet Corn Fritter with Ginger Soy Chili Sauce (Vegetarian)



Stand Up Cocktail

- INTERNATIONAL -

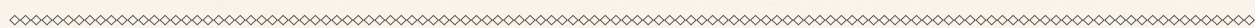
Cold (please choose 6)

- Poached Shrimp with Avocado, Roasted Cherry Tomato, Cucumber, Crouton and Cocktail Sauce
- Chilled Yellowfin Tuna with Tandoori Spiced and Raita sauce
- Chilled Vietnamese Rice Paper Roll (Veg & Gluten Free)
- House Smoked Salmon with Pickled Beetroot, Edamame and Micro Herbs
- French Style Pork Rillettes with Whole Grain Mustard and Sour Dough Croutons
- Algerian Spiced Cauliflower "Couscous" with Smoked Tomato Seeds and Crispy Baby Zucchini and Chili Oil
- Rolled Slow Cooked Baby Chicken with Eggplant Caviar and Dehydrated Tomato Garlic Chips
- Barbecue Watermelon with Marinated Feta Cheese, Walnut and Balsamic Vinegar Pearls
- Blue Swimmer Crab and Green Asparagus Tartelette



Hot (please choose 6)

- Grilled Moroccan Lamb Kefta, Coriander and Tomato Salsa
- Japanese Tempura Buttered Prawn with Tartare Sauce
- Deep Fried Silken Tofu with Soy Ginger Kombu Broth
- Mushroom Truffle Arancini with Parmesan Cheese Espuma, Wild Rucolla
- Roasted Salmon with Watercress and Lemon Pesto, Roasted Baby Vegetables and Cashew
- Potato Garlic Mousseline and Braised Beef Cheek with Red Onion Compote, Grilled Asparagus
- Slow Cooked Peking Duck Pancakes with Cucumber and Hoisin Sauce
- Vegetable Samosa and Yoghurt Mint Sauce (Vegetarian)
- Mini Vegetarian Spring Roll (Vegetarian)
- Steamed Pocket Bun with Singaporean Chili Crab
- Mini Pita Bread Stuffed with Chicken Doner Kebab, Cucumber, Tomato and Herbed Labneh



Live Station (please choose 1)

- Assorted Cheese Tray, Breads and Fruits
- Assorted Satay (Pork, Chicken, Beef Skewers) with Peanut Sauce
- Spanish Seafood Paella



Sweet (please choose 4)

- Mascarpone Mousse with Berries Compote and Maple Syrup
- Dark Chocolate Mousse
- White Chocolate Mousse
- Tropical Mango and Grapefruit Sago Delight
- Dark Chocolate Pop cake
- Caramel Goopy Brownie
- Passionfruit Mousse Delight *New!*
- Assorted Sweet Canapés

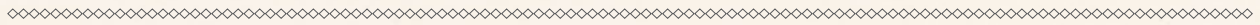


Stand Up Cocktail

- MEDITERRANEAN TAPAS -

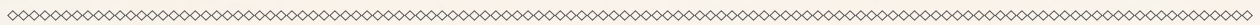
Cold (please choose 6)

- Clear Gazpacho with Buffalo Mozzarella, Cucumber, Tomato and Basil Foam
- Catalunya Tomato Tartar with Boiled Quail Egg and Parmesan Cheese
- Tuna Ceviche Samoan Style with Fresh Coconut Cream, Lime Juice, Onion, Tomato, Cucumber and Taro Chips
- Roasted Sweet Paprika and Goat Cheese Roll
- Grilled Multi Grain Bread with Cannellini Beans Puree Infused with Truffle and Iberico Ham
- Manchego Panacotta with Sanded Cheese Crust and Chorizo Chips
- Foie Gras Chawan Mushi
- Pickled Sardines, Grilled Zucchini, Eggplant and Olive
- Tomato and Bocconcini Skewers with Pancetta and Basilic



Hot (please choose 6)

- Iberian Ham Croquette
- Crispy Crackling Pork Belly with Citrus Puree and Pork Jus
- Open Lobster Ravioli with Garlic Cloud and Basil Pesto
- Spanish Seafood and Chorizo Paella
- Grilled Octopus with Roasted Garlic, Oregano, Lime and Red Wine
- Prawn À La Plancha with Red Capsicum Apple Reduction and Baby Rocket
- Slow Cooked Barramundi with Tomato Compote, Anchovy and Capers and Black Olive Powder
- Spanish Meatballs in a Spicy Tomato Sauce
- Spanish Beef Empanada with Sofrito and Blue Cheese
- Crispy Mushroom with Aioli
- Grilled Polenta and Eggplant Caviar with Tomato Emulsion
- Battered Spring Vegetables with Basil Mayo and Lime



Sweet (please choose 4)

- Crème Catalan Foam with Red Fruit Compote
- Chocolate Cremieux with Orange and Vanilla Cream
- White Wine Sangria Jelly
- House Cannoli with Cream Chesse, Orange Zest
- Pasta di mandorle Siciliane
- Refreshing Lemon and Lime Sorbet
- Vanilla Panna Cotta with Berries Compote *New!*
- Strawberry Parfait *New!*



Set Menu

2 Courses (Starter + Main Course)

3 Courses (Starter + Main Course + Dessert)

4 Courses (Cold Starter + Hot Starter + Main Course + Dessert)



Cold Starter

- Smoked Duck Breast Carpaccio with Soy Citrus Dressing, Basil, Roasted Leek and Baby Lettuce
- Chilled Prawn Cocktail with Guacamole, Iceberg Lettuce, Cherry Tomato, Cucumber, Sourdough, Croûton, Frissee and Cocktail Sauce
- Pan Seared Black Pepper Tuna Maguro, Minted Red Capsicum Salad, Lemon Olive Oil Sabayon
- Tuna "Poke Style" with Organic White Lime, Coriander, Rice, Salad and Sweet Potato Chips
- Caramelized Onion, Pumpkin Tart with Feta Cheese, Capsicum and Parma Ham
- Snapper Ceviche with Green Mango Salad, Soba Noodles and Tahini Dressing
- Lamb Pastrami with Young Lettuce Leaves, Asparagus and Mimosa Dressing
- Japanese Style Salmon Tataki with Crusted Roasted Soybeans, Ginger Sesame Soy Dressing, Crunchy Vegetable Salad and Wasabi Crème
- Yellow Fin Tuna Crudo with Mango Salsa, Frisée, Wild Rucola, Micro Green and Balsamic Gel *New!*
- Marinated Seared Beef Carpaccio with Gherkin, Capers and Parsley Dressing, Pine Nuts, Crispy Bacon Bites, Rocket, Parmesan Cream and Crispy Sourdough *New!*
- Citrus Cured Barramundi with Mango Salad, Petit Green, Black Tobiko, Quail Egg, Dill Leaf, Sundried Tomato Cherry, and Citrus Dressing *New!*

Hot Starter

- Indonesian Slow Cooked Chicken Breast with Local Spices, Cassava Leaves and Baby Grilled Corn on the Cob
- Oriental Flavored Duck Confit Cannelloni, Butternut Pumpkin Puree, Goat Cheese Espuma and Chives Oil
- Pan Roasted Scallops, Mini Glazed Shallots, Snow Peas, Beetroot and Black Vinegar Sauce
- Fava Beans Agnolotti, Beef Cheek Ragout with Cepes and Black Truffle Foam
- Low Temperature Cooked Tasmanian Salmon Fillet, Dill Mustard Vinaigrette, Puffed Cherry Tomatoes, Green Peas Puree
- Balinese Spiced Roasted Fish in Banana Leaf with Shallot Chili and Coconut Relish, Urap Salad and Gel from Lawar Spices
- Prawn Linguine with Roasted Cherry Tomato, Fried Baby Capers, Basil Leaf, Prawn Bisque and Chili Prawn Oil *New!*
- Pan Fried Cod Fish with Marinated Tomato, Saffron Velouté and Spring Onion Oil *New!*
- Braised Pork Belly with Sausage and White Bean Stew, Baby Carrot, Braised Celery Stalk and Pork Jus *New!*
- Seared Salmon with Green Peas Puree, Roasted Cherry Tomato, Honey Glazed Baby Carrot, Dill Leaf and Honey Mustard Sauce *New!*

Fish and Seafood

- Pan Fried Seabass with Tomato Herb Broth, Soybeans Shallot, Leek, Baby Zucchini, Pumpkin, Cherry Tomato, Herb Oil
- Compressed Norwegian Salmon Fillet with Kafir Lime, Lemon Sauce, Carrot and Orange Ginger Puree, Soybeans, Beetroot, Kemangi Powder and Pomelo Gel
- Tiger Prawns with Roasted Zucchini, Shallot, Tomato Confit, Mascarpone Enriched Rissoni and Nut Brown Butter Sauce
- Oven Baked Snapper with Whole Grain Mustard, Tomato Concassé, Herbed Breadcrumbs, Sweet Potato Purée and White Wine Sauce
- Seared Barramundi Fillet with Butternut Pumpkin, Zucchini, Potato, Asparagus, Baby Carrot and Mustard and Cream Tarragon Sauce *New!*
- Garlic Butter King Prawn Tomato Risotto with Asparagus, Cherry Tomato and Baby Carrot *New!*

Meat and Poultry

- New Zealand Lamb Prepared Two Ways "Pan Seared Lamb Rack with Dukkah Spices and Slow Cooked Lamb Shoulder, Red Wine Onion Compote, Eggplant Caviar, Crispy Polenta, Lamb Jus"
- Grilled Organic Chicken Breast, Creamy Parmesan Cheese Risotto with Crispy Parma Ham Bites, Tomato Salsa and Basil Pesto
- Pan Roasted Australian Grain Fed Beef Tenderloin, Baby Potatoes, Green Asparagus, Baby Carrot, Shimeji Mushroom, Edible Flower, Micro Green, Beetroot Balsamic Extract and Red Wine Jus
- Duck Breast, Potato Garlic Mousseline, Assorted Mushrooms, Baby Beans, Butter Squash Pumpkin 5 spices Cabernet Jus
- Beef Rendang "Braised Boneless Beef Short Rib Sumatran Style with Grilled Rice Grilled Sweet Corn Mousseline and Green Chili Relish"
- 12 Hours Slow Cooked Pork Belly Crackling with Orange Brown Sugar Glazed Baby Carrot, Honey Thyme Sweet Potato Puree and Mandarin Orange Sauce *New!*
- Braised Beef Cheek in Red Wine with Whipped Potato Cream, Burn Leek, Root Vegetable, Zucchini and Red Wine Whole Grain Sauce *New!*
- Two Ways Chicken Confit Lolipop and Smoked Chicken Breast with Mushroom Ragout, Parmesan Risotto and Natural Jus *New!*
- Organic Grilled Chicken Breast with Cajun Spiced, Roasted Garlic Parmesan Potato, Asparagus, Grilled Baby Carrot, and Mustard Cream Sauce *New!*

Dessert

- Raspberry Mousse with Crispy Almonds, Citrus Gel
- Trio Chocolate Symphonie, Vanilla Custard, Dark Chocolate Sauce
- Passion Fruit Delight with Mango Sauce
- Mango Cheesecake with Raspberry Drizzle
- Lemon Meringue Tart
- Unbaked Lemon Lime Chesse Cake with Passionfruit Gel *New!*
- Blueberry Chesse Cake with Raspberry and Vanilla Sauce *New!*
- Roaming Dessert "Assorted of Sweet Canapés"

Asian Set Menu

2 Courses (Starter + Main Course)

3 Courses (Starter + Main Course + Dessert)

4 Courses (Cold Starter + Hot Starter + Main Course + Dessert)

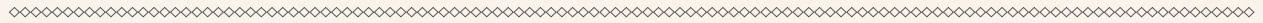


Starter

- CHILLED VEGETABLE GADO GADO
Steamed Vegetables Roll with Potato, Cucumber, Chery Tomato, Tofu, Quail Egg, Crispy Tempeh, Peanut Sauce and Chili Oil
- IKAN TONGKOL
Ikan Tongkol with Seaweed Caviars, Grated Coconuts, Galangal, Curry Sauce
- ASIAN CEVICHE
Sliced Snapper with Papaya Pickles, Moringa and Lemon Chlorophyll
- ASIAN STEAK TARTARE
Raw Marinated Beef Asian Style, Quail Egg, Cucumber, Cherry Tomato, Mint Leaf, Coriander and Lettuce
- JAPANESE TORCH BURNED SALMON
Marinated Fresh Salmon, Cucumber Pickled, Marinated Seaweed, Orange Caviar, Dill and Wasabi Mayonnaise
- SMOKED DUCK BREAST CARPACCIO
Seared Duck Breast with Thai Papaya Salad, Romain Lettuce, Coriander Leaves, Cruched Peanut, Pearl from Thai Dressing and Drop Chili Oil
- GARLIC CHILI PRAWN
Asian Style Seared King Prawn with Ginger Garlic Chili Sauce, Snow Peas, Roasted Capsicum and Leek Confit
- HONEY GARLIC ASIAN CHICKEN SALAD
Grilled Slow Cooked Chicken Tight, Broccoli, Mushroom, Crushed Chickpeas and Chili Garlic Sauce
- RUJAK UDANG
Sweet Chili Sea Prawns, Glass Noodles, Coriander Leaves, Bean Sprouts, Shave Radish and Light Soy Dressing
- SAYUR LODEH
Marinated Indonesian Style Vegetables Tartare with Candlenuts Sauce, Shapire Sweet Corn and Peanut Cracker

Main Course

- BABI KECAP
Slow Cooked Pork Belly, Baby Potatoes, Mushrooms, Ginger and Soy Chili Sauce
- BEEF SHORT RIBS
Braised Beef Short Ribs, Asian Mushroom, Broccoli, Whipped Potato Cream and Gravy
- BRAISED PORK BELLY
Chinese Five Spiced Braised Pork Belly, Potato, Baby Bok Coy and Soy Sauce
- SALMON WOKU
Pan Seared Salmon with Potato Confit, Roasted Cherry Tomatoes, Steamed Broccoli, Burn Leek, Kemangi leaves and Manadonese Woku Broth
- BABI GULING
Slow Cooked Pork Belly with Base Genep, Lawar Klungah, Balinese Pork Satay, Steamed Rice and Pork Crackers
- AYAM BAKAR TALIWANG
Grilled Smoked Baby Chicken with Nasi Bakar, Urup Papaya Leaf, Crispy Chicken Skin and Coconut Milk Chili Sauce
- MISO GLAZED TOFU
Glazed Tofu with Baby Potato, Pickle Spring Vegetable, Edamame, Marinated Wakame and Soy Mushroom Broth
- FISH CURRY
Seared Barramundi with Potato, Baby Carrot, Broccoli, Snow Peas and Thai Red Curry Sauce
- SEAFOOD MELI MELO
Snapper, Sea Prawns, Squids, Clam, Cone Steamed Rice and Tomato Sauce
- ORGANIC TEMPEH STEAK
Pan Seared Tempeh with Truffle Mashed Potatoes, Mushroom Fricasee, Black Paper Sauce



Dessert

- DADAR GULUNG
Balinese Traditional Pancake with Palm Sugar, Jackfruit Salad, Coconut Foam and Caramel Sauce
- MATCHA PANNA COTTA
Matcha Cake with Mixed Berries Compote, Raspberry Sauce and Crispy Almond Tuile
- ES PISANG IJO
Steamed Banana with Coconut Pannacotta, Sugar Palm Fruit, Sago, Cocopandan Syrup and Crispy Almond
- BUBUR INJIN
Balinese Traditional Black Rice Pudding with Jackfruit and Coconut Milk
- NAGA SARI
Traditional Steamed Rice Cake with Banana, Palm Sugar Pearls, Candied Jackfruit and Palm Sugar Caramel Sauce
- PISANG GORENG MADU
Fried Banana Fritter with Wild Honey, Cheese, Chocolate Sauce and Vanilla Ice Cream

Vegetarian and Vegan Menu

2 Courses (Starter + Main Course)

3 Courses (Starter + Main Course + Dessert)

4 Courses (Cold Starter + Hot Starter + Main Course + Dessert)



Starter

- Organic Tomato Tartare, White and Red Balsamic Vinegar Gel, Micro Herbs and Sweet Potato Chips (Vegan)
- Italian Caprese Salad with Fresh Buffalo Mozzarella, Roasted Tomato, Wild Rucola, Basil Pesto and Balsamic Reduction
- Beetroot Tartare with Orange Gel, Shaves Red Radish, Pickle Baby Onion, Wild Rucola, Sourdough Crackers and Parmesan Crème
- Sous Vide Compress Watermelon Carpaccio with Roasted Tomato Cherry, Crumble Feta Cheese, Roasted Walnut, Baby Fresse, Wild Rucola and Balsamic Caviar
- Herbs Roasted Potato Confit with Pumpkin Puree, Carrot, Asparagus, Sundried Cherry Tomato and Smoked Beetroot and Granny Smith Apple Sauce (Vegan)
- Root Vegetable Garden Salad with Baby Rucola, Romain Lettuce, Cherry Tomato, Cucumber, Sundried Tomato Hummus, Basil Pesto, and Balsamic Dressing (Vegan)

Main Course

- Crème Polenta Steak with Provençal Vegetable, Shimeji Mushroom, Cream Tomato Velouté, Herbs Oil and Sourdough Chips
- Sourdough Cannelloni Stuffed with Mushroom Truffle Risotto, Green Peas Lemon Puree, Radish, Micro Green and Capsicum Reduction
- Pumpkin Puree with Roasted Root Vegetables and dressing from Smoked Beetroot and Granny Smith Apple (Vegan)
- Butter Squash Pumpkin Tortellini with Sage Brown Butter, Roasted Cherry Tomato, Nasturtium Leaf, Edible Flower, Tomato Velouté and Parmesan Crackers
- Slow Cooked King Mushroom with Herbs Layer Potato, Asparagus, Baby Carrot and Mushroom Sauce
- Garlic Herbs Roasted Accordion Potato with Green peas Puree, wild Mushroom, Baby Carrot, Micro green, and Infused Thyme Gravy (Vegan)
- Carrot and Onion Inspire with Lemon Zest, Roasted Walnut, Citrus Gel, Micro Green, Edible Flower, Green Peas Chips and Carrot Capsicum Reduction (Vegan)

Dessert

- Mixed Berries with White Wine Sangria Seaweed Jelly (Vegan)
- Vegan Carrot Cake with Raspberry Coulis and Caramel Walnut (Vegan)
- Vegan Orange Almond Cake with Orange Segment, Strawberry and Citrus Gel (Vegan)
- Vegan Chocolate Orange Mousse with Orange Gel and Edible Tuille (Vegan)



Buffet

- WESTERN -

Package Minimum 40 persons

Starter (please choose 4)

- Chilled Chicken Pesto Pasta Salad
- Mix Organic Petit Greens with Roasted Vegetables and Assorted Dressing
 - Octopus and Baby Potato Salad, Garlic Basil Olive Oil Dressing
 - Yellowfin Tuna Crudo with Olive Oil, Lime and Chili Flakes
- Marinated Heirloom Tomato, Buffalo Mozzarella, Basil, Rucolla Salad and Balsamic Dressing
- Iceberg Lettuce Shells Stuffed with Avocado, Tomato, Cucumber, Croûtons and Shrimp with Cocktail Sauce
- Mediterranean Style of Pita Bread, Hummus, Spinach, Feta Cheese, Herbed Labneh
- Crunchy Green Pear and Shave Parmesan with Rucola Salad, Soaking Raisin, Balsamic Dressing *New!*
 - Organic Kale and Pearl Barley Salad with Lemon Olive Oil *New!*

Main Course (Fish / Meat choose 4)

- Grilled Chicken Pieces Portuguese Style
 - Lamb Gyros with Tzatziki
- Poached Assorted Seafood with Truffle Prawn Bisque
 - Grilled Tuna Steak with Tandoori Spices
- Roasted Beef Striploin with Black Pepper and Natural Jus
 - Open Baked Salmon with Garlic Butter Sauce *New!*
 - Seared Barramundi with Tomato Butter Sauce *New!*
 - Marinated Chicken with Lemon and Herbs *New!*

Side Dish (please choose 3)

- Roasted Assorted Vegetables Sprinkled with Fresh Thyme, Garlic Olive Oil
 - Gratinated Creamy Pancetta Mac and Cheese
- Wild Spinach and Mushroom À La Crème with Parmesan Cheese
 - Potato Gratin
 - Herbs Garlic Roasted Potato Wedges *New!*
- Twice Baked Sweet Potato with Black Bean and Chili Sauce *New!*
 - Herbs Balsamic Honey Glazed Carrot *New!*

Dessert (please choose 4)

- Caramel Goopy Brownie
- Assorted Macarons (Strawberry, Pandan, Raspberry, Salted Caramel)
 - Minted Exotic Fruit Salad
 - Individual Trio Chocolate Mousse
 - Assorted Sweet Canapés
 - Individual Dark Chocolate Mousse
- Caramel Dark Chocolate Mud Cake *New!*
 - Citrus Lemon Chia Seed Cake *New!*
- Raspberry Velvet with Butter Cream *New!*



Buffet

- BBQ -

Package Minimum 40 persons

Starter (Includes)

- Caesar Salad
- Potato and Fresh Herbs Salad
- Seafood Terrine with Lemon and Fresh Herbs Dressing
- Vegetarian Fusili Pasta Salad
- Wild Rucolla, Mozzarella and Half-dried Tomato

Fish (please choose 3)

- Garlic Baby Squid
- Marinated King Prawn
- Dill Salmon Fillet
- Marinated Snapper in Banana Leaf
- Marinated Tuna Steak

Meat (please choose 3)

- Duck & Peach Sausages
- Beef Kebab OR Roasted Beef Sirloin
- Honey Soya Pork Ribs
- Tandoori Style Marinated Chicken
- Moroccan Lamb Kebab

Vegetables (Includes)

- Grilled Italian Eggplant with Roquefort Cheese
- Grilled Mushroom Stuffed with Ratatouille
- Corn on the Cob
- Vegetable Skewers with Jerk Spices
- Baked Sweet Potatoes

Dessert (Includes)

- Assorted Sweet Tartelettes (Chocolate, Apple, Lemon, Strawberry)
- Minted Exotic Fruit Salad
- Double Chocolate Brownies with Vanilla Sauce
- Individual Chocolate Mousse



Buffet

- INTERNATIONAL -

Package Minimum 40 persons

Hot Soup

- Soto Ayam (Chicken and Lemongrass Broth, Glass Noodles)

Starter

- Tuna Crudo with Olive Oil, Lime and Chili Flakes
- Caprese Salad with Fresh Tomato, Buffalo Mozzarella, Basil, Rucolla and Balsamic Dressing
- Asinan Jakarta (Sweet Sour Vegetable Salad, specialty from Jakarta)

Main Course

- Rendang (Beef Stew Cooked with Coconut)
 - Sambal Udang
 - Grilled Fish Fillet Jimbaran Style
 - Lamb Gyros with Tzatziki
 - Marinated Chicken Tandoori
 - Fried Rice
- Roasted Assorted Vegetables Sprinkled with Fresh Thyme, Garlic and Lemon Salt
 - Pancetta Mac and Cheese
 - Terong Balado

Dessert

- Assorted of Macarons
- Assorted Sweet Canapés
- Dadar Gulung Jackfruit (Jackfruit and Coconut Pancake)
 - Black Rice Pudding with Coconut Milk

Buffet

- INDONESIAN -

Package Minimum 40 persons

Soup (please choose 1 item)

- Soup Buntut (Oxtail Soup)
- Soto Ayam (Chicken and Lemongrass Broth, Glass Noodles)
- Soup Bakso Sapi, Wonton Goreng (Beef Consome, Fried Wonton)
- Soto Betawi (Traditional Beef Broth from Betawi with Milk) *New!*

Starter (please choose 1 item)

- Asinan Jakarta (Sweet Sour Vegetable Salad, specialty from Jakarta)
 - Gado - Gado (Steamed Green Vegetables in Peanut Sauce)
- Martabak Telor (Traditional Pancake Stuffed with Egg and chicken) *New!*
- Asinan Pengantin (Fresh Raw Vegetable, Pineapple with Peanut Sauce) *New!*
- Selada Padang (Lettuce, Cucumber, Egg Tomato with Egg yolk Dressing) *New!*

Main Course (please choose 4 meat/fish)

- Rendang (Beef Stew Cooked with Coconut)
- Tonseng Kambing (Lamb Stew with Cabbage and Soy Sauce) *New!*
- Assorted Satay (Beef, Chicken and Pork Skewer with Peanut Sauce)
 - Ayam Penyet
 - Ayam Rica Rica *New!*
 - Ikan Woku
 - Sambal Udang
- Grilled Fish Fillet Jimbaran Style
- Ikan Bumbu Kuning (Fried White Fish with Turmeric Curry Sauce) *New!*

(Includes)

- Nasi Goreng OR Mie Goreng
 - Nasi Putih
 - Kacang Kalasan
 - Terong Belado
 - Urap
- Condiments Assorted Sambal Pickled Vegetables and Crackers

Dessert (please choose 4 items)

- Dadar Gulung Jackfruit (Jackfruit and Coconut Pancake)
 - Bika Ambon *New!*
- Black Rice Pudding with Coconut Milk
 - Wajik (Glutinous Rice Cake)
 - Coconut Cake
- Kue Nagasari (Steamed Rice Cake with Banana) *New!*
 - Kue Lapis (Rice and Corn Layer Cake)
 - Bikang (Traditional Rice Cake)

Nusantara Favorite

- INDONESIAN -

Package Minimum 40 persons

Soup (please choose 1 item)

- Soto Ayam (Chicken and Lemongrass Broth, Glass Noodles)
- Soup Bakso Sapi, Wonton Goreng (Beef Consome, Fried Wonton)

Starter (Includes)

- Asinan Jakarta (Sweet Sour Vegetable Salad, specialty from Jakarta)
- Gado - Gado (Steamed Green Vegetables in Peanut Sauce)

Main Course (Includes)

- Tonseng Kambing (Lamb Stew with Cabbage and Soy Sauce) *New!*
 - Ayam Rica Rica
 - Ayam Bakar Taliwang
 - Ikan Woku
 - Sambal Goreng Udang
 - Urap
 - Tempe Bacem
 - Vegetarian Mie Goreng
 - Steamed White Rice

Dessert (Includes)

- Dadar Gulung Jackfruit (Jackfruit and Coconut Pancake)
- Kue Lapis (Rice and Corn Layer Cake)
- Slice Tropical Fresh Fruit



Family Style

Package Minimum 40 persons

Starter

- Balinese Seared Yellow Fin Tuna Serve with a Chili Onion Relish
- Assorted Satay (Pork, Minced Fish and Chicken) with Peanut Sauce
- Indonesia Shredded Chicken Salad with Lemongrass, Shallot, Garlic and Spicy Tomato Sauce
- Tipat Cantok (Balinese Rice Cake with Mixed Vegetables and Peanut Sauce)

Main Course

- Grilled Marinated Fresh Prawns with Balinese Spices and Seagrapes
- Braised Beef Rendang (Thinly Sliced Slow Cooked Beef with Sumatran Spiced Paste and Baby Potato)
- Ayam Bakar (Grilled Indonesian Organic Chicken with Kemangi and Raw Vegetables)
 - Nasi Kuning (Yellow Rice Infused with Coconut Milk)

Condiment

- Pickled Vegetables
- Sambal Sambal Ulek
- Sambal Goreng
- Kerupuk Udang
 - Emping

Dessert

- Dadar Gulung (Balinese Pancake with Coconut Palm Sugar)
 - Kue Lapis (Layer Rice Corn Cake)
 - Assorted Sweet Tartelettes

Kids Menu

Set Menu

- 1 Course (Starter or Main Course)
- 2 Courses (Main Course and Dessert)
- 3 Courses (Starter + Main Course + Dessert)

Starter

- Chicken Corn Soup

Main Course

- Vegetables Lasagna with Tomato Sauce and Mixed Salad
or
- Roasted Baby Chicken with Mushroom sauce and Mashed Potatoes
or
- Chicken Fried Rice with Satay, Fried Egg and Prawn Crackers

Dessert

- Chocolate Cupcake with Funny Figure
or
- Trio Chocolate Symphonie with Chocolate Sauce

Kids Combo

- Beef Burger with French Fries
 - Margarita Pizza
- Fish Fillet with Mashed Potato and Steamed Vegetable
 - Spaghetti Bolognese
- Chicken Fried Rice with Satay, Fried Egg and Crackers

Includes:

- Cupcake with Funny Figure
- Fresh Juice



Whimsical Night Package

FOOD STALL CARNIVAL

Salad and Antipasto Bar

Package Minimum 50 persons

- Mediterranean Antipasto Style

Red Capsicum, Grilled Eggplant, Grilled Zucchini, Artichokes Heart, Black Olives, Capers, Onion, Sundried Tomato, Marinated Feta Cheese, White Anchovies, Baby Squid, Crouton, Roasted Assorted Nuts, Dried Fruits, Spinach, Rucola, Romain Lettuce, Lolo Vert Dressing: Thousand Island, Balsamic Dressing, Vinaigrette, Extra Virgin Olive Oil and Fresh Lime

- Homemade Seafood Terrine Drizzled with Lemon and Herbs Dressing (Gluten Free)
 - Wild Rucola Salad Toasted with Grilled Artichokes, Granopadano Cheese, Balsamic Dressing (Veg & Gluten Free)
 - Chilled Cucumber Soup with Tuna Tartare from Yellow Fin Tuna (Gluten Free)
 - Bedugul Baby Potato Salad, Garlic and Extra Virgin Olive Oil Dressing (Vegetarian)
 - Italian Baked Tomato and Mozzarella Cake with Basilic (Vegetarian)

Wrapped Station and Tacos Station

Package Minimum 50 persons

- Marinated Chicken with Shawarma Spice, Pita Wrap, Iceberg Lettuce, Fresh Slice Tomato, Onion and Herbs Labneh
- Beef Tacos with Pulled Beef, Lettuce, Chipotle Corn, Frijoles, Guacamole and Sour Cream
 - Polo Comino (Cumin Chicken, Frijoles, Salsa Fresca, Guacomole)
 - Vegetarian Taco's with Lime Rice, Guacamole, Vegetable Fajita, Red Bean and Roasted Capsicum

Paella Station

Package Minimum 50 persons

- Saffron Rice with Clams, Mussels, Prawns, Chicken, Green Peas and Capsicum

Sushi & Sashimi

Package Minimum 50 persons

- Tuna Sashimi, Snapper Sashimi, Salmon Sashimi with Crunchy Vegies, Kikoman and Wasabi, Ginger Pickled, Fresh Green Lime and Chili Flakes
- Tuna Sushi Roll, Salmon Sushi, Octopus Sushi, Crab Sushi with Kikoman, Wasabi and Ginger Pickled

Maduranese Satay - Roving Station

Package Minimum 50 persons

- Traditional Chicken Satay
 - Traditional Beef Satay
 - Balinese Fish Kebab
 - Mushroom and Shallot Satay
- Condiments: Lontong, Peanut Sauce and Acar

Wok Station

Package Minimum 50 persons

- Traditional Vegetarian Fried Noodles
 - Traditional Vegetarian Fried Rice
 - Chinese Style Fried Vegetable (Cap Cay)
 - Stir Fried Chili Prawn with Asian Vegetable
- Condiments: Melinjo Crackers, Krupuk Udang, Pickled Vegetables, Sweet Chili Soy Sauce and Sambal

BBQ Station

Package Minimum 50 persons

- Marinated Moroccan Lamb Kebab
 - Fleur De Sel Marinated Tiger Prawn
 - Pepes Ikan
 - Slow Cooked Whole Norwegian Salmon Fillet Marinated with Dill
 - Marinated Roasted Root Vegetables with Baby Carrot, Beetroot, Radish, Daikon, Onion, Bell Pepper
- Condiments: Yoghurt Mint Sauce, Barbecue Sauce, Lemon Orange Sauce

Pasta Station

Package Minimum 50 persons

- Live Cooking of Pasta (Penne, Spaghetti, Tagliatelle and Homemade Basilic Gnocchi)
- Condiments: Tomato Sauce, Cream Sauce, Olive Oil, Chili Flakes, Garlic, Parmesan, Assorted Seafood, Beef Strip, Cherry Tomato, Olive, Capers, Mushroom, Artichokes, Zucchini, Eggplant, Basil, Capsicum, Onion, and Origano

Pizza Corner

Package Minimum 50 persons

- Tomato and Pepperoni Pizza (Tomato Fondue, Pepperoni, Onion, Bell pepper, Mozzarella Cheese)
- Pizza Bianca Con Fungi (Feta Cheese, Black Pepper, Cream, Mushroom, Mozzarella, Wild Rucola)
 - Seafood Lover Pizza (Shrimp, Squid, Fish, Tomato Fondue, Mozzarella Cheese)
- Meat Lover Pizza (Tomato Fondue, Beef Strip, Gammon Ham, Shredded Chicken, Onion, Capsicum, Mozzarella Cheese)

Tumpeng Station

Package Minimum 50 persons

- Yellow Rice (Infused Turmeric and Coconut Milk)
 - Shredded Chicken with Spicy Chili Sauce
- Crispy Tempeh with Caramelized Palm Sugar, Shallot, Garlic
 - Boiled Egg with Balado Spicy
 - Fried Eggplant with Tomato Relish
- Crispy Fried Baby Fish with Garlic, Chili, Onion and Soy Sauce,
 - Young Jackfruit Salad with Coconut
 - Vegetable Urap
- Assorted of Sambal and Kerupuk Udang

Indian Corner

Package Minimum 50 persons

- Vegetable Samosa with Raita
- Hara Bara Kebab (Deep Fried Patties of Vegetables, Cheese Paneer with Indian Spicy)
 - Masala Papadum (Indian Bread with Tomato, Garlic and Indian Spicy)
- Malabari Aloo (Battered Fried Baby Potato Toasted with Curry Leaves and Ginger)
 - Marinated Chicken Tandoori
- Ghost Vindaloo Indian Spiced Lamb
 - Lentil Dhall
- Aloo Goby (Spicy Cauliflower)
- Prawn Potato Tikka Masala
 - Vegetable Curry
- Naan Bread and Pita
- Vegetable Briyani Rice

Dessert Corner

Package Minimum 50 persons

- Edible Chocolate Log with Chocolate Praline, Dried Apricot, Chocolate Dips Strawberry, Grape and Dried Meringue
 - Assorted Macarons
 - Chocolate Éclair
 - Strawberry Tart
 - Lemon Tart
 - Apple Tart
- Assorted Whole Seasonal Fresh Fruit in Traditional Basket
- Mini Cupcake Decorated with Butter Cream or Sugar Fondant
 - Minted Exotic Fruit Salad

Late Night Snack

STALL / COUNTER

Package Minimum 40 persons

Option 1

SATAY STALL

Fresh Satay Charcoal Grilled on the spot

- Beef Skewers
- Chicken Skewers
- Mutton Skewers
- Nasi Goreng OR Mie Goreng OR Bubur Ayam

Option 2

SANDWICH COUNTER

- Southern Fried Chicken Sandwich
- Gourmet Sandwich – Bread Filled with Sausage, French Fries, Harissa and Mayo
- Marinated Chicken

Option 3

TACO'S COUNTER

- Elote Con Carne (Pulled Beef, Chipotle Corn, Frijoles, Guacomole)
- Polo Comino (Cumin Chicken, Frijoles, Salsa Fresca, Guacomole)

Option 4

CHEESY HOT DOG AND PIZZA

NOTE:

- Price includes Stall, Cutlery, Paper Napkins and Plates
- Minimum Order 40 pax

Full Bar Package

Wines

Red and White Wine

Sparkling Wine

Imported Spirits

Rum, Vodka, Gin, Tequila, Whiskey

Cocktails & Mocktails

3 Signature Cocktails and 2 Mocktails

Beer

Bintang

Soft Drinks

Coke, Tonic Water, Soda Water

Juices

Orange, Lemon, Apple

Water

Mineral Water

Beverage Sequence:

Full Open Bar Beverage Package including:
Imported Bali Catering Selected Wines and Sparkling Wine

Alcoholic drinks served upon guests arrival
an additional IDR 120,000 per person is applicable

All Mocktails will be served upon guests arrival

All Soft Drinks and Cocktails will be served from after Ceremony onwards

Free Flow for maximum 8 hours



Spirits Package

Imported Spirits

Rum, Vodka, Gin, Tequila, Whiskey and 3 Signature Cocktails

Mocktails

2 Mocktails

Beer

Bintang

Soft Drinks

Coke, Tonic Water, Soda Water

Juices

Orange, Lemon, Apple

Water

Mineral Water

Beverage Sequence:

Full Open Bar Beverage Package without Wines

Alcoholic drinks served upon guests arrival
an additional IDR 120,000 per person is applicable

All Mocktails will be served upon guests arrival

All Soft Drinks and Cocktails will be served from after Ceremony onwards

Free Flow for maximum 8 hours



Beer Package

Mocktails

2 Signature Mocktails

Beer

Bintang

Soft Drinks

Coke, Tonic Water, Soda Water

Juices

Orange, Lemon, Apple

Water

Mineral Water

Basic Drink Package

Mocktails

2 Signature Mocktails

Soft Drinks

Coke, Tonic Water, Soda Water

Juices

Orange, Lemon, Apple

Water

Mineral Water

General Terms

For Guest and Event Planners

Once the deposit is made and received, it is within our mutual understanding that you agree to all the terms as below with or without signature on this agreement.

1. The final number of guests must be confirmed 14 days before the event. Should there be any decreases in the number of guests, the final invoice will remain based on the final number of guests that have been confirmed.
2. We could provide a special menu for any dietaries, allergies, or intolerances, kindly inform us of the details at least 14 working days before the event.
3. Food leftovers will be given to the direct client, and it is up to their decision to collect or leave it at the premises.

Power Supply and Tent/Marquee

1. Please kindly take note that we will require 250 watts of power for our kitchen and 250 watts for the buffet and bars.
2. As we are in the tropics, rain is inevitable hence to fully service your needs, a marquee/tent is necessary for the kitchen (for outdoor areas) and we will not be held responsible for the aesthetics of the event.
3. We are not responsible for the costs of the above and it is up to the coordinator to organize a tent/marquee/power supplies for your event.
4. We will not be responsible if this is overlooked and as a result, we are unable to serve you due to rain and spoilage of food.

Payment

1. A 50% deposit is required to confirm your booking, without deposit your booking will be automatically released without further notification from us.
2. The remaining balance is required to be finalized up to 14 days before the event.
3. For any bookings made less than 14 days before the date of the event, we will require a 100% full payment.
4. Food tastings will be charged the full amount and 100% of this amount will be credited against the total invoice once you confirm your event with us.
5. For payments made through bank transfers, we will receive the fund in full amount as per our invoice and we are not responsible for any charges by the bank.
6. For events below 40 people, a surcharge of IDR 5,000,000 will be applied. However, you may select our package designed for 40 people as an alternative option.

7. A Surcharge of IDR 5,000,000 is applicable for any events that fall on Indonesian public holidays.
8. We try to cater to every location but if the location is deemed far and the access is difficult, there will be a surcharge for IDR 6,000,000

Cancellation policy

- 50% charge for cancellations less than 1 month before the scheduled event.
- 100% charge for cancellation less than 15 days before the scheduled event.
- 10% deduction for cancellations that exceed 30 days before the scheduled event.
- Should there be a refund process and have to transfer It to the bank abroad, we will transfer the refund based on the exchange rate from our bank and all administration fees will be settled by the client.

Kids Policy

1. Children under 5 years old will not be charged for food and beverage.
2. Children between 5 – 11 years old will be charged 50% of the adult published rate.
3. Children over 11 years old will be charged as the adult published rate.

Beverages

1. Our bar package includes 1 complete bar setup.
2. Should you require 2 complete bars set up an additional surcharge of IDR 3,000,000 is applicable.
3. All beverage packages will be served with a maximum duration of up to 8 hours and end at midnight (12 am).
4. Extended bar service time (extra hours) is available with an additional charge minimum of IDR 5,000,000 / hour for 40 pax and can be discussed and agreed upon 7 days before the date of the event.
5. BYO alcohol would be free of charge if you take a "full bar package or spirit package", however, we will not be responsible for the bottles of wine or champagne that you have passed to us without a clear handover. It is the responsibility of the event organizer or an individual appointed by you to take stock and pass the bottles to us. We will not receive bottles individually from guests.
6. Should you take our "basic or beer package" and would like us to help serve your alcoholic drink, we will charge a BYO fee with details as below:
 - Wine for IDR 200,000/bottle
 - Spirits for IDR 400,000/bottle
7. For an enjoyable experience for all guests, please note that we do not allow any guests to ask for full bottles of alcohol to be placed on the tables.

8. For the safety of everyone, we have the right to refuse alcohol to guests who are deemed intoxicated and we will bring this up to you when it happens.
9. Shots are not part of the full bar package, please discuss further with your event coordinator if you wish to include this in your package.

Damage and Liability

1. The person organizing and/or paying for the event shall be liable to pay for any damages, loss, or breakages to any part of Bali Catering Company properties, including all equipment, furniture, fixtures and fittings, chinaware, crockery or glassware that has been intentionally or unintentionally damaged by any guests associated with the event.
2. A security deposit of IDR 1,500,000 is required to cover any loss or broken items. A calculation will be made after the event is finished to be reviewed for any damages.
3. Bali Catering Company has a strict security check when the staff leaves our premises. We are not responsible for any loss of guests belonging before, during, or after the party.

Force Majeure

Neither party shall be responsible to the other or any third party due to force majeure that might happen, such as storm, fire, flood, sabotage, strike, pandemic lockdown, or another similar event beyond the reasonable control which cancels the event

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Guest Signature



Bali Catering Company

Wedding Cakes



Past Events

at Villa Leduk, East Java





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SCAN ME

