

DELI HUB  
CHRISTMAS EDITION 2024

# A Tale of Joie



*\*Flip to the last page for an exclusive Early Bird Surprise!*





## A Joyful Christmas Awaits

Originating in 18th-century France, Toile de Jouy is a classic design known for its intricate pastoral scenes. Reimagined for the festive season, this iconic pattern takes on a creative twist at Deli Hub, featuring "12 Days of Christmas" illustrations that bring the holiday spirit to life.

As you explore these pages, look out for a hidden "Christmas Charm" on each one and discover our delightful holiday offerings crafted to make this Christmas Season unforgettable.

At Deli Hub, every dish is crafted with the same meticulous attention to detail as these illustrations. From buffet spreads and festive roasts to indulgent desserts, Deli Hub elevates holiday gatherings with a perfect blend of seasonal charm and culinary excellence.

Join us on this whimsical journey, and let's uncover the magic of the season together!



# Deli Hub's Exclusives

Enjoy the ultimate holiday buffet  
for those seeking a good ol' holiday spread.

## Noël

Min 40 guests, 9 courses

\$22.88 / Guest

\$24.94 w/GST

### Starters

Classic Potato Salad **OR**  
Mixed Green Garden Salad  
Honey Baked Chicken Ham

### Mains

Breaded Fish with Mayo **OR**  
Breaded Fish with Mango Salsa  
Mushroom Grilled Chicken **OR**  
Signature Curry Chicken (+\$2.50)  
Sautéed Garden Vegetables  
Squid Balls  
Black Olive Fried Rice **OR**  
Signature Sin Chow Mee Hoon

### Sweets & Beverage

Mini Chocolate Éclair **OR**  
Ice Jelly with Cocktail  
Orange Drink

\* 50% portion

## Joyeux

Min 30 guests, 12 courses

\$39.88 / Guest

\$43.47 w/GST

### Starters

Japanese Kabocha Squash Salad with Honey Citrus Dressing  
**OR** 🍷 Seafood Couscous Salad  
Gourmet Cheese Platter with Assorted Cold Cuts  
Garlic Rosemary Rotisserie Chicken

### Mains

Creamy Seafood Boil **OR** Creamy Laksa Seafood Broth  
🍷 Baked Fish Cream Cheese Crust with Tomato Salsa **OR**  
Cream Cheese Salmon with Spinach (+\$3.00)  
Classic Roast Grain-fed Beef Tenderloin **OR**  
Wasabi Prawns  
Festive Roasted Vegetables  
Ocean Basket (Breaded Scallops & Squid Balls)  
\*Chicken Shepherd's Pie **OR** Roasted Pumpkin Herb Rice  
\*Aglio Olio (Penne)

### Treats & Beverage

Christmas Party Cake Platter (Orange Chocolate,  
Matcha Azuki & Red Velvet) **OR**  
Berries Crumble Shooter Cup (+\$1.00)  
🍷 Honeydew Sago with Watermelon  
Roselle Tea







# Holiday Buffet Selection

Regular buffet menus from \$13.99/pax available too

Immerse in a festive feast with Deli Hub's buffet menu, featuring gourmet international dishes that blend with holiday favourites.

## Reverie

Min 30 guests, 9 courses  
 \$25.88 / Guest  
 \$28.21 w/GST

### Starters

Honey Baked Chicken Ham **OR**  
 Garlic Rosemary Rotisserie Chicken

### Mains

Ebi Prawns with Garlic Aioli

Breaded Fish with Honey Sriracha Dip  
**OR** Breaded Fish with Fruity Mayo

Honey Glazed Chicken **OR**  
 Signature Curry Chicken [+\*\$2.50]

Sautéed Garden Vegetables in Butter Glaze

Breaded Scallops

Butter Rice with Nuts and Raisins **OR**  
 Signature Sin Chow Mee Hoon

### Treats & Beverage

Christmas Party Cake Platter  
 (Orange Chocolate, Matcha Azuki & Red Velvet) **OR** Ice Jelly with Cocktail

Fruit Punch

\* 50% portion

## Délice

Min 30 guests, 11 courses  
 \$35.88 / Guest  
 \$39.11 w/GST

### Starters

Mediterranean Cucumber Salad **OR**  
 Christmas Sushi Platter

Honey Baked Chicken Ham  
 Garlic Rosemary Rotisserie Chicken

### Mains

Sautéed Prawns with White Clam Sauce **OR**  
 Crispy Cereal Prawns

Baked Fish with Herb Crust and Tomato Coulis

Diavolo Mussels **OR**  
 Classic Roast Grain-fed Beef Tenderloin

Festive Roasted Vegetables

Ocean Basket (Breaded Scallops and Squid Balls)

\*Chicken Shepherd's Pie **OR**  
 Black Olive Fried Rice with Garlic Flakes

\*Seafood Aglio Olio

### Sweets & Beverage

Christmas Party Cake Platter  
 (Orange Chocolate, Matcha Azuki & Red Velvet) **OR** Chilled Honeydew Sago

Ice Lemon Tea





# Mini Buffet Packages

Celebrate the holiday season with our Christmas-themed mini buffet, ideal for sharing the festive cheer with a cosy group of friends and family.

## A

Choose one item each  
from 1 - 8

Min 20 guests, 8 courses

\$25.99 / Guest

\$28.33 w/GST

## B

Choose one item each  
from 1 - 9

Min 15 guests, 9 courses

\$29.99 / Guest

\$32.69 w/GST

\* Mini buffet comes with self-heating containers, keeping dishes warm and ready to enjoy without the need for external equipment

### Starters

- 1 Honey Baked Chicken Ham **OR**  
Festive Duo Sausages

### Mains

- 2 Mediterranean Cucumber Salad **OR**  
Mixed Green Garden Salad **OR**  
Greek Watermelon Feta Salad
  - 3 Baked Fish with Mango Salsa **OR**  
Fish Fillet with Royal Thai Sauce **OR**  
Breaded Fish with Honey Sriracha Dip
  - 4 Honey Chicken with Cashew Nuts **OR**  
Oatmeal Chicken with BBQ Mayo Dip **OR**  
Cajun Chicken with Tomato Cream **OR**  
Signature Curry Chicken [+(\$2.50)]
  - 5 Sautéed Garden Vegetables in Butter Glaze **OR**  
Festive Roasted Vegetables **OR**  
Sautéed Broccoli with Almond Flakes
  - 6 Squid Fritters **OR** Breaded Scallop Cakes
  - 7 Butter Rice with Nut & Raisin **OR**  
Sin Chow Mee Hoon **OR**  
Scallop and Shrimp Farfalle Pasta [+(\$0.80)] **OR**  
Honey Chicken Ham Fried Rice
  - 8 Sweets & Specials
  - 9 Ice Jelly with Fruit Cocktail **OR**  
Almond Jelly with Longan
- Petite Christmas Sushi Platter **OR** Stir Fried Beef with Capsicum **OR** Ebi Prawns with Mustard Mayo **OR** Sautéed Prawns with White Clam Sauce







# Gourmet Bentos

## Amour

Min 25 sets

**\$15.00** | **\$16.35** w/GST

BBQ Chicken Mid Wing  
Deep Fried Fish *with Mango Salsa*  
Buttered Seasonal Vegetables *with Corn Kernel*  
Breaded Crab Pincer  
Yang Chow Fried Rice  
Fruit of the Day

## Blanc

Min 50 sets

**\$8.00** | **\$8.72** w/GST

Chicken Cutlet *with Lemon Sauce*  
Mixed Vegetables *with Snow Peas*  
Gong Bao Fish Fillet  
Fragrant Jasmine Rice

## Charme

Min 25 sets

**\$16.00** | **\$17.44** w/GST

Ayam Panggang  
Assam Fish Fillet  
Stir-fried Long Bean  
Otah  
Blue Pea Flower Rice  
Fruit of the Day

## Destinee

Min 35 sets

**\$11.00** | **\$11.99** w/GST

Ayam Masak Merah  
Breaded Fish Fillet  
Sautéed Garden Vegetables  
Ngoh Hiang  
Fragrant Jasmine Rice

## Elegante

Min 25 sets

**\$16.00** | **\$17.44** w/GST

Crispy Chicken Drumlet  
Thai Style Prawn  
Mushroom Broccoli  
Squid Fritters  
Fried Rice *with Crab Bites*  
Fruit of the Day

## Festif

Min 20 sets

**\$18.00** | **\$19.62** w/GST

Cajun Chicken *with Tomato Cream Sauce*  
Honey Mustard Roasted Cauliflower  
Festive Sausages *with Onion Gravy*  
Italian Egg Frittata  
Honey Chicken Ham Fried Rice *with Peas*  
Dessert of the Day





# Festive Specials

Revel in the season with a curated selection of seasonal dishes designed to bring warmth and joy to your holiday celebrations!

**LIMITED EDITION** Korean Gochujang Turkey (4kg)

\$168.80 | \$183.99 w/GST

Served with stir-fried rice cake, kimchi, white radish pickles, cucumber pickles, cold sesame spinach and potato salad

**NEW** Seafood Couscous Salad (8-10 pax)

\$45.80 | \$49.92 w/GST

Couscous, prawns, mussels and lemon

## Cheese & Charcuterie Box

(8-10 pax)

\$128.80 | \$140.39 w/GST

Brie cheese, cheddar cheese, emmental cheese, smoked duck breast, chicken ham, chicken salami, nuts, fruits, crackers, mixed berries jam, cream cheese dip and pretzel

**NEW** Scallop and Shrimp Farfalle

\$39.80 | \$43.38 w/GST

Tomato-base farfalle pasta tossed with succulent prawns and scallops

## Christmas Tree Pull-Apart Bread

(8-10 pax)

\$42.80 | \$46.65 w/GST

Buttery bread baked with aromatic herbs, shaped like a christmas tree

**NEW RECIPE** Oven Baked Mushrooms with Breadcrumbs (30pcs)

\$38.80 | \$42.29 w/GST

Button mushrooms stuffed with cream cheese, parmesan cheese, thymes & roasted garlic

## Chicken Shepherd's Pie (8-10 pax)

\$46.80 | \$51.01 w/GST

Sautéed minced chicken topped with potato and purple sweet potato

## Holiday Sausage Platter

\$46.80 | \$51.01 w/GST

Chipolata, black pepper, spicy and cheese sausage coil served with honey mustard dip and jus

**NEW** Christmas Pasta & Fruits Salad

(8-10 pax)

\$39.80 | \$43.38 w/GST

Pesto fusilli, cucumber, cherry tomato, strawberry and blueberry, topped with walnuts

## Truffled Pommes Puree

(850g)

\$28.80 | \$31.39 w/GST

Mashed potatoes with truffle





# Ocean's Festive *Harvest*

Savour the ocean's finest seafood,  
curated to elevate your celebration.

## Creamy Seafood Boil

(8-10 pax)

**\$78.80 | \$85.89 w/GST**

Crayfish, prawns, mussels, sausages,  
potatoes, corns, in white clam sauce,  
*served with homemade bread*

## Creamy Laksa Broth Seafood

(8-10 pax)

**\$78.80 | \$85.89 w/GST**

Crayfish, prawns, mussels, sausages,  
potatoes, corns, in creamy spicy coconut  
broth, *served with homemade bread*

## Cold Seafood Platter

(8-10 pax)

**\$188.80 | \$205.79 w/GST**

Prawns, scallops with shell, black mussels,  
crayfish, and snapper ceviche. *Served with  
Thai green chilli, cocktail sauce, thousand  
island dressing*

## Salmon Wellington (950g)

**\$99.80 | \$108.78 w/GST**

Salmon-loin, sweet mustard with sautéed  
spinach wrapped in buttery and flaky puff  
pastry *served with garden greens  
and lemon caper cream*

## Spanish Garlic Shrimp

**\$78.80 | \$85.89 w/GST**

*Served with mashed potatoes and festive  
roasted vegetables*

## Diavolo Mussels (800g)

**\$58.80 | \$64.09 w/GST**

Mussels simmered in spicy,  
tomato-based sauce, *served with  
homemade bread*

## French Sailor-Style Mussels (800g)

**\$59.80 | \$65.18 w/GST**

Mussels simmered in vongole sauce,  
*served with homemade bread*

## Barramundi En Papillote

(1kg)

**\$78.80 | \$85.89 w/GST**

Parchment-wrapped whole barramundi  
*served with provencal vegetables*





# Grand Christmas Carvery

Savour the season with our exquisite selection of roasts, crafted to create unforgettable feasts.

## Tomahawk Steak with Chimichurri Sauce (1.2kg)

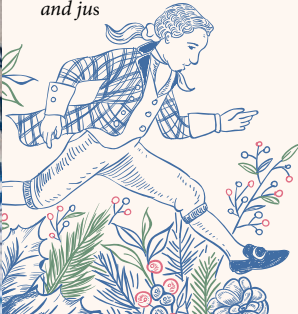
**\$198.80 | \$216.69 w/GST**

Medium doneness, served with festive roasted vegetables, mixed salad, corns, mustard sauce and jus

## Classic Roasted Grain-Fed Beef Tenderloin (1kg)

**\$88.80 | \$96.79 w/GST**

Served with Italian salsa verde & festive vegetables and jus



## Garlic Rosemary Rotisserie Chicken (1.8kg)

**\$48.80 | \$53.19 w/GST**

Served with roasted vegetables & chicken jus

## Beef Wellington (950g)

**\$98.80 | \$107.69 w/GST**

Beef tenderloin wrapped in mushroom duxelles, chestnut and a buttery puff pastry, served with garden greens and jus

## Honey Baked Chicken Ham (1.5kg)

**\$46.80 | \$51.01 w/GST**

Festive ham glazed with honey, paired with raisins & spiced mustard pineapple sauce

\* Weights stated are before roast

## Classic Roasted Turkey with Chestnut Stuffing (4kg)

**\$128.80 | \$140.39 w/GST**

Served with festive roasted vegetables, chestnut stuffing, cranberry jelly and turkey jus



## Slow-Roasted Spiced Whole Leg of Lamb (2.2kg)

**\$138.80 | \$151.29 w/GST**

Served with festive vegetables and jus



View Full Menu





# Yuletide Treats

Sweeten your celebrations with festive cakes made for joyful indulgence!

## **NEW** Blackberry Opera

(950g)

**\$98.80** | **\$107.69** w/GST

White chocolate, dark chocolate, blackberry, rapsberry, coffee and lemon

## **NEW** Lemon Tart (9<sup>+</sup>)

**\$108.80** | **\$118.59** w/GST

Zesty lemon tart paired with a buttery crust

## **NEW** Matchamisu (750g)

**\$88.80** | **\$96.79** w/GST

Matcha and coffee cream layers in delicate sponge cake

## Chocolate Ganache Fudge Yule Log (800g)

**\$58.80** | **\$64.09** w/GST

Velvety chocolate fudge in chocolate sponge and crunchy pearls

## Christmas Petite Trio Cake Platter (28 pcs)

**\$48.80** | **\$53.19** w/GST

Orange chocolate, matcha azuki and red velvet

## Chocolate Fudge Stump Cake (800g)

**\$88.80** | **\$96.79** w/GST

Chocolate sponge and chocolate ganache

## Chocolate Banana Bread & Butter Pudding

(8-10 pax)

**\$48.80** | **\$53.19** w/GST

Chocolate-infused bread and butter pudding with caramelised bananas

## Salted Caramel Bread & Butter Pudding (8-10 pax)

**\$48.80** | **\$53.19** w/GST

Rich salted caramel nestled in bread and butter pudding

## Traditional Bread & Butter Pudding

(8-10 pax)

**\$48.80** | **\$53.19** w/GST

Classic bread and butter pudding





# Early Bird Special

**FREE** Mini Ganache Yule Log  
for every Christmas mini buffet order &

**FREE** Regular Ganache Yule Log  
for every Christmas buffet order

*\*\*Limited to first 200 redemptions only. T&Cs apply!*




View Full Menu



ENQUIRIES

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