



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

- ★ Honey Baked Chicken Ham OR Festive Duo Sausages

Mains

- ★ Mediterranean Cucumber Salad OR Mixed Green Garden Salad OR Greek Watermelon Feta Salad
- ★ Baked Fish with Mango Salsa OR Fish Fillet with Royal Thai Sauce OR Breaded Fish with Honey Sriracha Dip
- ★ Honey Chicken with Cashew Nuts OR Oatmeal Chicken with BBQ Mayo Dip OR Cajun Chicken with Tomato Cream OR Signature Curry Chicken [+ \$2.50]
- ★ Sautéed Garden Vegetables in Butter Glaze OR Festive Roasted Vegetables OR Sautéed Broccoli with Almond Flakes
- ★ Squid Fritters OR Breaded Scallop Cakes
- ★ Butter Rice with Nut & Raisin OR Sin Chow Mee Hoon OR Scallop and Shrimp Farfalle Pasta [+ \$0.80] OR Honey Chicken Ham Fried Rice
- ★ Sweets & Specials
- ★ 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

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

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

Chicken Shepherd's Pie (8-10 pax)

\$46.80 | \$51.01 w/GST

Sautéed minced chicken topped with potato and purple sweet potato

NEW RECIPE Christmas Pasta & Fruits Salad

(8-10 pax)

\$39.80 | \$43.38 w/GST

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

NEW Seafood Couscous Salad (8-10 pax)

\$45.80 | \$49.92 w/GST

Couscous, prawns, mussels and lemon

NEW Scallop and Shrimp Farfalle

\$39.80 | \$43.38 w/GST

Tomato-base farfalle pasta tossed with succulent prawns and scallops

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

Holiday Sausage Platter

\$46.80 | \$51.01 w/GST

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

Truffled Pommies Puree (850g)

(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!

Blackberry Opera

(950g)

\$98.80 | \$107.69 w/GST

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

Lemon Tart (9)

\$108.80 | \$118.59 w/GST

Zesty lemon tart paired with a buttery crust

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



Delihub
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