



Count on Stamford Catering to make a difference

Simply Splendid, Simply Healthy



Delighting customers with superior quality, superb service and creative concepts are hallmarks of Stamford Catering's success in meeting the needs of its clients. At every event, attention is paid to the finest details, as there is never a second chance to make a first impression. To meet the specific needs and standards of its expanding clientele in various sectors, Stamford Catering continually invests in the staff to help enhance their service delivery.

"We want to provide a holistic culinary experience to our clients and help encourage a premium level of service within the industry," shares Mr Vincent Tan, Managing Director of Stamford Catering Services. "Make A Statement, Leave An Impression – this is what we at Stamford Catering strive towards. We firmly believe that every occasion deserves the best: delicious cuisine, excellent service and immaculate set up. Only then would your guests feel that you genuinely care about their presence, and in making this statement, you leave them with an everlasting impression."

Stamford Catering Services offers its professional and personalised planning services for a wide array of events, from corporate functions, conferences, training seminars to wedding receptions. The company also caters to red carpet moments

like special theme parties, cocktail functions and banquets. To organise the events and ensure the smooth transitions, the company taps on information technology to integrate its processes for increased efficiency.

Celebrating its 17th anniversary this year, Stamford Catering is sharing the happy occasion with a 17 per cent discount on two special new menus for its *Healthy and Organic Buffet*. Indulge your palate with some of their delicious healthy creations:

Honey Lemon Yoghurt Fruit Salad with Sunflower Seeds & Dried Organic Cranberries

Roasted Chicken Breast with Thyme Brown Jus on bed of Organic Pumpkin Puree

Sautéed Flowercut Squid with Fragrant Organic Leeks

Brown Rice Spaghetti with Mushroom and Chicken Ham Neapolitan Sauce

"Living in today's hectic lifestyle, more Singaporeans are concerned about their health and lifestyle choices," explained Mr Tan. "These new menus are created by our team of creative chefs and nutritionist, incorporating food from the five basic food groups. With reduced fat, salt and sugar, and more fresh fruits and vegetables, you can expect a healthy & tasty organic buffet without the hefty price tag." ☺

From 27 September to 2 November 2008, enjoy 17 per cent discount on the Healthy and Organic Buffet menus and pay just S\$10.80+ per person (minimum 30 persons) and \$13.30+ per person (minimum 25 persons). For more information, call 6852-3338 or visit their website at <http://www.stamfordcs.com.sg>.