



the lawn **BUFFET MENU**

WELCOME TO THE LAWN

We started The Lawn Grill and Salad Cafe in November 2011, introducing the concept of DIY grills on salad to Singapore. Over the years, we found out that many of our customers were busy executives who hardly had time to head out for a proper meal. With them in mind, we came up with the goal of providing healthy balanced meals straight to their homes and offices!



BUFFET MENU

\$16 per pax
9 courses

We make your
job easier with
online ordering
and on-time
delivery you can
count on.

Minimum order is for 25 pax.

Disposable cutlery will be provided.

Delivery fee is \$30/ \$60 depending on the setup.

Orders need to be finalized at least 3 working days before the event.

*Please inquire about cake, venue rental or event package.

Enquiries@thelawn.com.sg +6564789739



Choose one item from each category.

APPETIZER

Famous Red Salad Bowl

Red cabbage with assorted topping picked by our chef.

Cold Pasta With Italian Dressing

Savour this pasta with every bit of the pasta with fine-tuned Italian dressing.

Classic Potato Salad

A classic potato salad recipe that will be your BBQ and potluck supper staple.

MAIN

Olive Rice

The well known olive rice by Lawn.

Oven Baked Rice

Tasty and chessey rice that's been infused with garlic and onion.

POULTRY

Garden Herb Chicken

Grilled chicken that has the tender texture and cooked in a buttery fresh herb sauce.

Char-grilled Cajun Chicken

They are juicy and the perfect flavor throughout the breasts, just enough to make you taste buds go crazy.

Zesty Grilled Chicken

Zesty glaze for these oven-roasted chicken thighs with lemon juice, garlic, honey, and fresh rosemary.

SEAFOOD

Buttered Seared Dory With Parsley rub

A crispy, flaky fillet of fish bathed in butter.

Grilled Dory With Black Pepper Sauce

Tender dory fillet grilled to perfection and topped with rich black pepper sauce.

John Dory with Lemon Sauce

Lightly buttered with a touch of lemon, these white flesh fish fillets are perfect.

SIDES

Honey-baked Sriracha Chicken Wings

These baked honey sriracha chicken wings are addictively good.

Baked Buffalo Chicken Wings

No one can resist these baked crispy buffalo wings.

VEGETABLE

Herb Infused Potato Hash

Tasty garlic herb potato hash with a creamy white cheddar sauce, peppers, and fresh herbs

Broccoli with Cheesy Mushroom Sauce

A nice white sauce forms the base of this mushroom sauce as a nice topping for the cooked broccoli spears.

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Choose one item from each category.

DRINKS

Fruit Punch
Orange Cordial
Mango Cordial
Lemon Tea

DESSERT

Fruit Platter
Almond Jelly
Sea Coconut
Glass Jelly

PASTRY

Eclair With Chocolate Filled
Cream Puff
Assorted Mini Muffin

ADDITIONAL OPTIONS

SOUP (\$50 PER POT SERVES 40)

Broccoli Soup
Mushroom Soup
Pumpkin Soup

Prosperous Yu Sheng (\$33.8 PER TRAY SERVES 10)

With finely shredded raw salmon & assorted fruits and vegetables.

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FREQUENTLY ASKED QUESTIONS

What is the minimum order and delivery fees?

Our minimum order is 25 pax and delivery charges would be \$30-\$60 depending on the setup.

Can we accommodate any dietary restrictions?

We understand it can be difficult to cater for food intolerances and dietary requirements. We have a wide range of delicious options to suit almost every special diet.

Where we deliver to?

We deliver your favourite foods & drinks islandwide to your doorstep.

How to pay?

You can pay by credit card or talk to us to get any other sort of payment method.

Our job is to make you look good and our team of office catering experts will work closely with you to ensure your needs are met every time. Whether you need inspiration for your next meeting or got a curly question about catering, we'd love to help.

Don't hesitate to contact us at [+65 64789739](tel:+6564789739) or enquiries@thelawn.com.sg

