



Eat Company
Casual Catering

Catering



Eat Company combined flavor, quality and technique to create an unforgettable experience personally cater to you.

We invite you to enjoy our unique menus, curated with locally focused and creative cuisine, served graciously in a casual comfortable environment.

Vast selection of Canapés, Family style, Buffet and Private chef dining, inspired by our 3 successful concept restaurants :

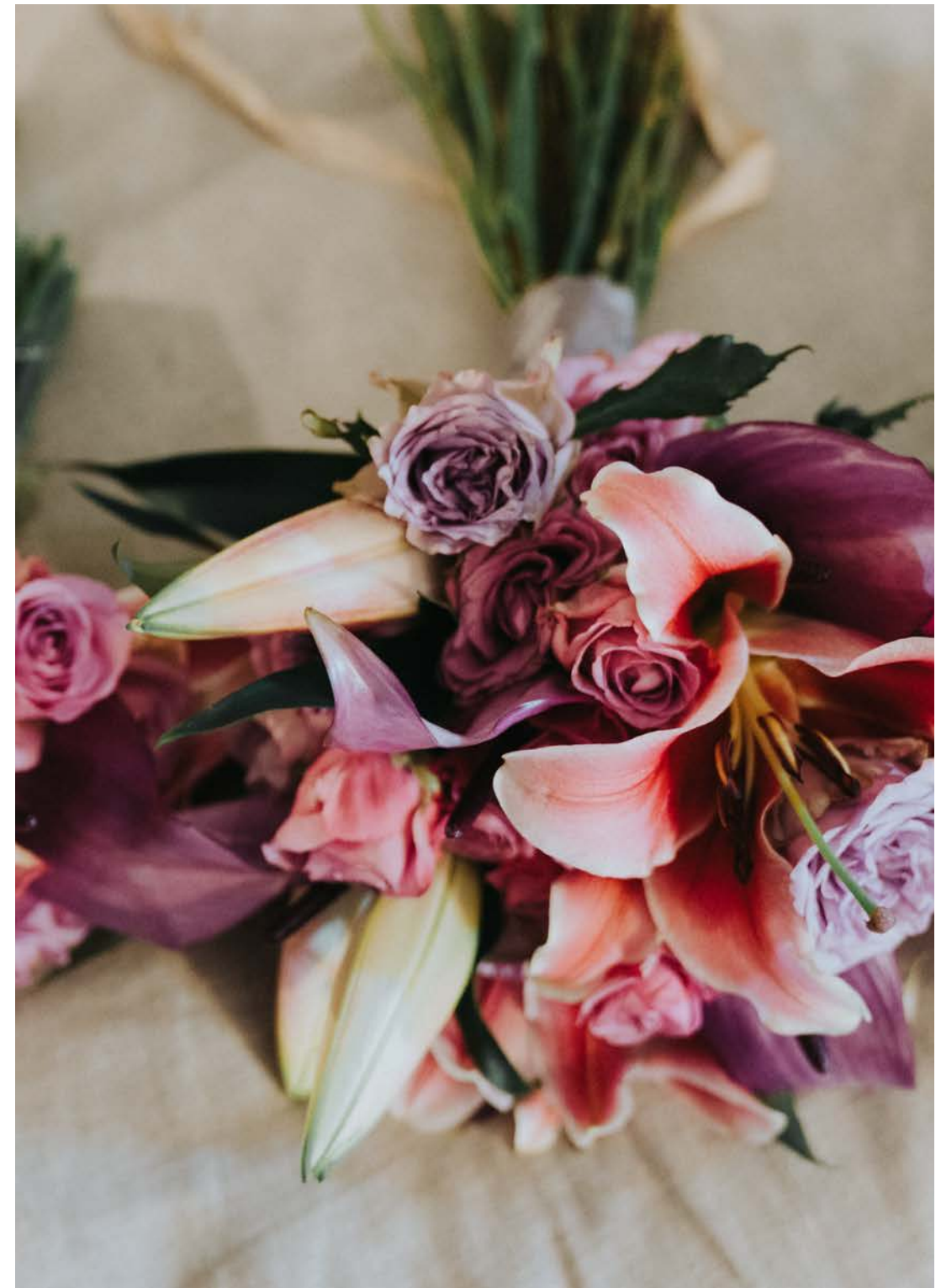
Bo & Bun, Lantern and Principle.

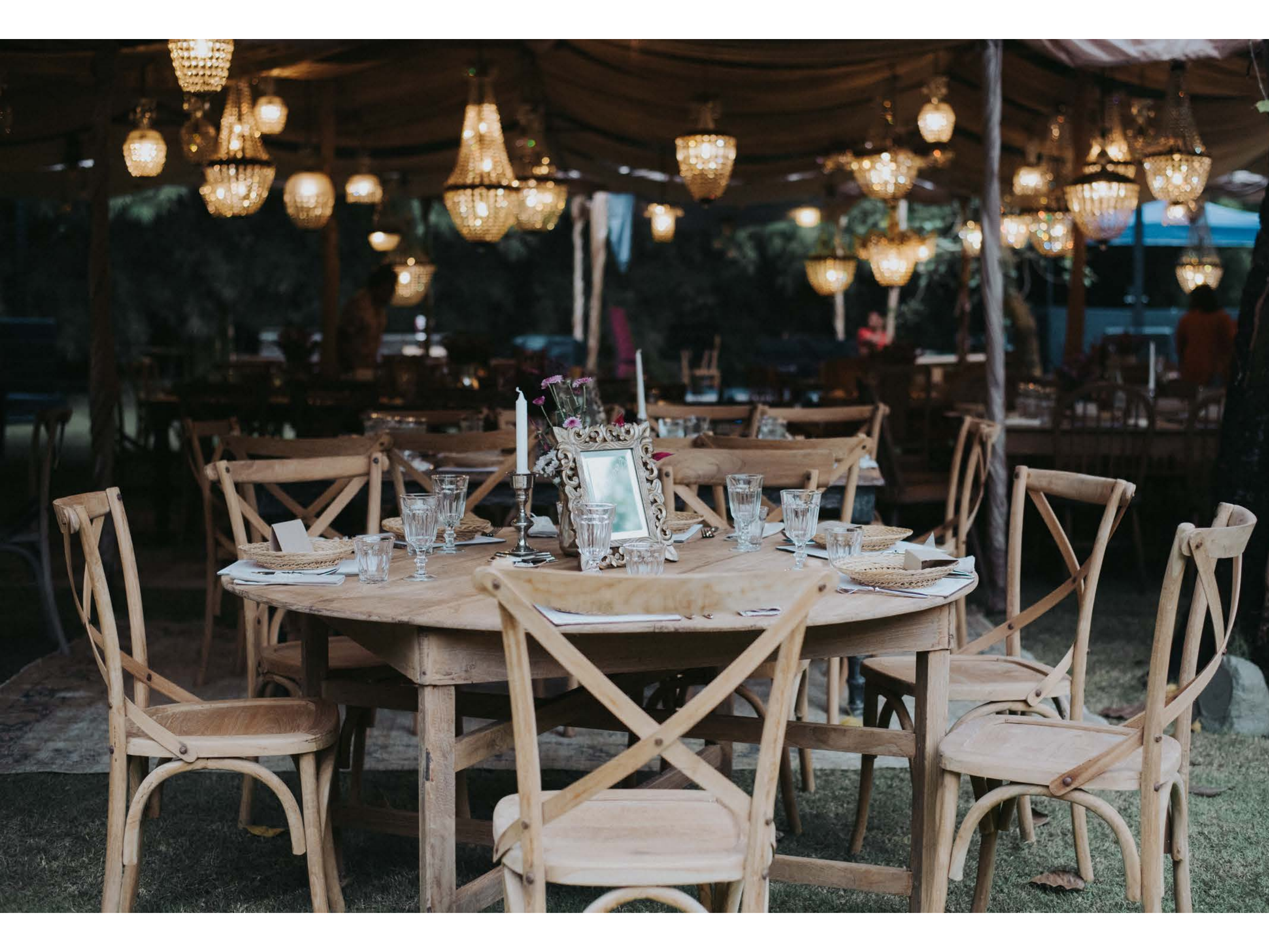
Our team will work closely with you to turn your inspirations into a lasting memory.

Eat Company, established in 2014, decided to expand it's journey in sharing our love for customer service, high standards and quality food, directly to you.

For more information, visit our website !

www.eatcompany.co







TO START : (please select 2)

Bao Gao Pork Belly

twice cooked pork belly with hoisin sauce, peanuts, coriander, and chili on a soft bao buns.

Vietnamese Spring Rolls

minced chicken, wood ear mushrooms, carrots, glass noodles, and Nuoc Cham

Korean Fried Chicken Wings

double fried with spicy Korean sauce

Thai Fish Cakes

pounded red snapper fillet, snake beans, Thai red curry paste, and Bangkok sauce

Pandan Chicken

boneless chicken thigh in lemongrass marinate and wrapped in Pandan leaves.

Bulgogi Fries

stacked fries, Bulgogi beef, Sriracha garlic aioli, house made Kimchi

Fresh Vietnamese Rice Paper Rolls

lettuce, carrots, shrimp, cucumber, and Hoisin peanut sauce. (can be made with tofu)

18-Hour Pork Belly Bites

Sous vide for 18 hour and fried, bean sprouts, and served with Hoisin sauce

Grilled Tiger Prawns w/ Sambal Matah

With Balinese raw sambal and peanuts.

BO & BRAISES : (please select 1)

"The 12 hour" Pho - our signature dish!

slow cooked beef bones broth, onions, rice noodles, beef shanks, tenderloin, beef meatballs, herbs and sprouts.

Spicy Lemongrass Pho

slow cooked beef bones broth, spicy lemongrass paste, onions, rice noodles, beef shanks, tenderloin, beef meatballs, herbs and sprouts.

Pho Ga

sous vide chicken breast, chicken broth, rice noodles, pickled jalapeño

Beef Shank Massaman - *Tender beef shank, coconut cream, tamarind*

Nonya Laksa - *Egg noodles, coconut milk base, prawns, tofu, boiled egg with glass noodles.*

Penang Chicken curry - *Thick coconut chicken curry with potatoes, carrots*

Thai Green Curry

green chilli thick broth, chicken slices, baby carrots, and root vegetables

Tom Yum Goong Noodles

shrimp, fish balls, squid, tomatoes, and chilli

SALADS & BUN : (please select 1)

Vietnamese Salad

(Lemongrass pork, chicken, tofu or 18 hour pork belly bites)

glass noodles, lettuce, pickled carrot & jicama, herbs, spring rolls, and Nouc Cham dressing.

Crunchy Asian Salad

red and white cabbage, carrots, soba noodles, sesame seeds, and grilled tempe with ginger soy dressing.

Green Mango Salad

raw sour mangoes, carrots, lime, shallots, chilli, and grilled prawns.

Vietnamese Banh mi Thit

Lemongrass Chicken, Pork, Tofu or 18 Hour Pork Belly)

Vietnamese baguette, pickled carrot & jicama, house made liver pate, coriander, chilli, and Sriracha garlic mayo. yogurt, raisin, cashews, and herbs.

MAINS : (please select 2)

Chicken & Cashew

onions, mushrooms, carrots, baby corn, and chicken slices.

Pad Thai (chicken or seafood)

rice noodles, eggs, crushed peanuts, tofu.

The Wok Fried Rice

cooked over high heat with eggs, spring onions, and sliced chilli.

Penang Char Kwetiau

stir fry rice noodles Penang style with shrimp, Chinese sausage, eggs, and beansprouts.

Holy Basil & Chicken Stir Fry

minced chicken, sweet & sour Thai sauce, snake beans, baby corn. (can be made veg)

Hainan Chicken Rice

Singaporean sous vide chicken, chili & garlic.

Black Pepper Beef

with red capsicums, broccoli, baby corn

North Indian Daal (v)

slow cooked green lentils and yogurt

Sindhi Biryani Rice w/ Chicken

layered of Basmati rice, chicken thighs,.

Pattaya Pork Ribs (+10% supp)

fall off the bone Thai style pork ribs

Pork Loin w/ Lemongrass

Vietnamese style served w/ pork omelette

Balinese Sate Babi

a classic Balinese favourite w/ chilli & salt

Sate Ayam w/ Peanut Sauce

thigh and breast chicken pieces on sticks with raw and fried shallots

SIDES : (please select 2)

Bowl of Greens - stir fry broccoli, carrots, onions, red paprika, and mushrooms.

Jasmine Rice

Hand Cut Fries

Wonton skin - wonton fried skin

Biryani rice

Cucumber Raita - refreshing Indian yogurt, cucumber and mint dip

Papadum bread - thin Indian crispy cracker

DESSERTS : (please select 2)

Coconut Pandan Crème Brûlée

French smooth vanilla custard, infused with pandan and coconut double crusted brûlée and coconut cookies

Chocolate Marquise & Passionfruit Coulis

Smooth dark chocolate pate with chilli and sea salt, raspberry gel, and oatmeal cookie crumble

Assorted Indonesian "Jajanan Pasar"

Selections of Balinese favourite sweet snacks and treats

Assorted Tropical Fruits

Local fresh selection fruits on a platter or sticks.

FAMILY SHARING PLATES

IDR 700.000 NETT / Pax

BUFFET STYLE

IDR 800.000 NETT / Pax



**STARTERS : (please select 2)****Potato Wedges**

double fried to perfection!

Piri-Piri Wings

lemon, smoked paprika and garlic sauce, blue cheese dip, toasted garlic, coriander leaves and fresh chilli.

Calamari Fritta

spiced tomato sauce, olive tapenade, basil fennel salad, yogurt mint dips.

Classic Tomato Bruschetta (v)

cherry tomatoes in olive oil, basil leaves, on toasted baguette & parmesan.

Fried Feta Cheese and Olives

deep fried and served with hummus

Roasted Garlic Bulb and Sourdough

slow roasted with rosemary & thyme, black pepper sea salt.

Yellowfin Tuna Ceviche

chipotle aioli, crème fraîche, crispy tortilla, tomato, herb and arugula salad

SALADS, WRAPS, BUNS: (please select 1)**The 6 Grain Salad (V)**

quinoa, chickpeas, lentils, sweet corn, black eyed peas & black beans w/ smoked paprika coulis.

Falafel Salad Bowl

avocado, green beans, red cabbage, beets, quinoa, tomato, greens.

Tender Chicken Salad

Organic leafy lettuces, quinoa, vine tomatoes, fried garlic, and lemon herb vinaigrette.

Mediterranean Salad

Hummus, olives, tomatoes, feta, cucumber, red onion, arugula, baba ganoush, caper mint vinaigrette.

Tabouleh Bowl

Bulgar wheat, herbs, rocket & spinach leaves, flax & sunflower seeds, roasted paprika, green beans

The Green Bowl

Bedugul baby carrots, red beets, edamame, green beans, and mustard vinaigrette.

Falafel Pita Wrap

Tomatoes, feta, baba ganoush, arugula, yogurt mint tatziki, cucumber, pickled jalapenos, leafy greens.

Wagyu Beef Burger

Wagyu beef, kosher pickle, bacon, raclette cheese, smoky onions apple relish, horseradish aioli, sesame brioche bun, leafy greens.

FARM TO TABLE MAINS: (please select 1)**Seared Citrus Chicken Breast**

mushrooms, zucchini, sweet peppers, pommery mustard tarragon jus.

Seared Barramundi Fillet

Saffron rice pilaff, pumpkin purée, salsa romesco, zucchini noodles, crème almejas.

Honey Glazed Duck Breast

(+IDR 75.000/pax)

potato cheese croquette, vanilla & dried mango gastrique

Principle Wagyu Beef Braise

(+IDR 75.000/pax)

lightly smoked 36 hour Wagyu flank steak & red wine reduction

Smoked Pork Ribs (+IDR 75.000/pax)

Sweet & spicy diablo glaze, sautéed beans with almonds, charred pimentos, choice of herbs rice pilaff or fries.

HOUSE MADE PASTA : *(please select 2)*

Pesto Linguine

basil pesto, Kenyan beans, parmesan cheese & pine nuts. (v)

Italian Sausage Bolognese

spaghetti, spiced meat sauce, fennel, cheese fondue, chunky tomato ragout.

Prawn Spaghetti

roasted paprika, green olives, chilli, tomato fondue & feta.

Linguine Vongole Aglio Olio

Sea clams, chillies, virgin olive oil, basil & parsley.

Chicken Breast Puttanesca

linguine, sun dried tomatoes, eggplant, capers Padano cheese & basil.

Truffle Parpadelle

fondue, mushroom tapenade, poached egg, parmesan. (v)

Pulled Lamb Tagliatelle

tomatoes, fire roasted paprika, black olives & Moroccan spice, mint, feta & yogurt pesto.

SIDES : *(please select 2)*

Roasted Potatoes

Sautéed Mushroom

Garlic Cashew Beans

Oven Baked Baby Carrots

Papadum

Crispy flat bread

Hand Cut French Fries

DESSERTS : *(please select 2)*

Strawberry & Dark Chocolate Crémeux Tart

White chocolate fondue, mango compote

Chocolate marquise & passionfruit coulis

Smooth dark chocolate pate with chilli and sea salt, raspberry gel, and oatmeal cookie crumble

Cashew Butterscotch Tart

Coconut Chantilly cream and cocoa nibs

Dark Chocolate Brownie

Classic, dark, and decadent chocolate brownie served with vanilla gelato.

New York Cheesecake

Creamy and with a tinge of lemon cheesecake with cookie crumb base and strawberry coulis.

Assorted Indonesian "Jajanan Pasar"

Selections of Balinese favourite sweet snacks and treats

Assorted Tropical Fruits

Local fresh selection fruits on a platter or sticks.

FAMILY SHARING PLATES

IDR 800.000 NETT / Pax

BUFFET STYLE

IDR 900.000 NETT / Pax





ADDITIONAL

CANAPES **230k NETT / Pax** (2 hours)

Please select 4 of the following:

Bao Gao Pork Belly

twice cooked pork belly with hoisin sauce, peanuts, coriander, and chili on a soft bao buns.

Vietnamese Spring Rolls

minced chicken, wood ear mushrooms, carrots, glass noodles, Nuoc Cham

Korean Fried Chicken Wings

double fried with spicy Korean sauce

Thai Fish Cakes

pounded red snapper fillet, snake beans, Thai red curry paste, and Bangkok sauce

Pandan Chicken

boneless chicken thigh in lemongrass marinate and wrapped in Pandan leaves.

Bulgogi Fries

stacked fries, Bulgogi beef, Sriracha garlic aioli, house made Kimchi

Fresh Vietnamese Rice Paper Rolls

lettuce, carrots, shrimp, cucumber, and Hoisin peanut sauce. (can be made with tofu)

18-Hour Pork Belly Bites

Sous vide for 18 hour and fried, bean sprouts, and served with Hoisin sauce

Grilled Tiger Prawns w/ Sambal Matah

with Balinese raw sambal and peanuts.

Potato Wedges (v)

double fried with house made seasoning

Buffalo Wings

spicy and tangy wings with yogurt sauce

Calamari Fritta

fried calamari with house made yogurt & mint dip

Tomato Bruschetta (v)

on toasted French baguette with fresh basil

Fried Feta Cheese and Olives (v)

breaded and fried feta and olives with hummus dip



BAR PACKAGES



Basic Free Flow

300k nett per person

2 Signature Non-Alcoholic
Coke, Sprite, and Soda
Juices
Iced Teas & Water

+ Spirits

650k nett per person

3 Cocktails
2 Signature Non-Alcoholic
Coke, Sprite, and Soda
Juices
Iced Teas & Water
Bintang + Radler
Vodka, Rum, Whisky, Gin

+ Beer

475k nett per person

2 Signature Non-Alcoholic
Coke, Sprite, and Soda
Juices
Iced Teas & Water
Bintang + Radler

+ Wine

850k nett per person

3 Cocktails
2 Signature Non-Alcoholic
Coke, Sprite, and Soda
Juices
Iced Teas & Water
Bintang + Radler
Vodka, Rum, Whisky, Gin
Red Wine
White Wine

Classic Cocktails :

Mojito

Lime, sugar, light rum, crushed ice
(Classic, Lychee, Passionfruit, Ginger,
Strawberry)

Martini

(Classic, Ginger & Lemongrass,
Vietnamese Coffee, Lychee)

Margarita (frozen or classic)

Tequila, Triple Sec, syrup, crushed ice
(Mango mint, Cranberry & Lime, Citrus,
Strawberry)

Sangria

Wine, vodka, triple sec, lime, fruits, sprites
(Rosé, Red, White, Kiwi)

Signature Cocktails :

Pink Leila

Lime, gin, strawberry, tonic water.

Strawberry & Basil Leaves

Lime, vanilla honey sirup, sea salt, palm
sugar and vodka.

Raspberry & Gin

Tonic water, tarragon, green apples.

Red Lotus

vodka, lychee liquor, lychee fruit, soda
water and cranberry ice cube.

Signature Non Alcoholic :

Summer Days

mint, fresh lime juice, simple syrup.

Vietnamese Iced Passionfruit

fresh passion fruit, simple syrup, ice water.

Lychee Blossoms

lychee syrup, soda water, lime, mint.

Virgin Strawberry Mojito

lime, strawberry, mint simple syrup.

Frozen Gingerade

Ginger, lime, ice, simple syrup.

The Passionfruit Iced Soda

Fresh passionfruit, soda water, passion
fruit sorbet, simple syrup.

Life on a Beach

Coconut water, watermelon juice, simple
syrup.

Lime & Ginger Breeze

Fresh ginger, lime juice and simple syrup.

Red Ruby

Cranberry ice cubes, cranberry juice, soda
water, lime

- Due to changing availability of wines and spirits in Indonesia, items listed may be subjected to changed and will be inform nearer to the event.
- All free flow packages are available for for a maximum of 8 hours.

TERMS AND CONDITIONS :



General Terms:

Prices are NETT per person in Indonesian Rupiah

Please note we do not allow full bottles of wine or spirits to be placed on tables, this is to avoid wastage.

Shots are not included in our beverage package. Should this be required a surcharge will be charged.

For the safety of both our staff and your guests we reserve the right to refuse service of alcohol to excessively intoxicated guests. We will inform your event planner of any issues at the time.

Include :

Food tasting for two person

Cost for transportation to and from the venue of all materials, cleaning hereafter.

Staff required for the event, transportation and meals.

All costs for equipment related to the event such as utensils, plates, cutlery and napkins.

Simple bar table/ barware

Simple buffet table (for buffet package only)

Does not Include :

Tables / chairs

Linen / decorations

Weather-proofing of dining area

Staff :

The number of staff will be determined according to the number of guests.

Prices :

- *Where children are attending - between 12-17 years of age, they are payable at the same rate as adults (minus the alcohol package).*
- *If under 12 they are chargeable at half the adult price (but not included in the minimum guest numbers required).*
- *Children under 6 years old will be free of charge.*
- *All children under 17 will be charged Rp 75.000 per child for free flow non alcoholic beverages.*

Number of guests :

Please confirm the number of people maximum 14 days in writing, add person will be charged accordingly.

Surcharge of IDR 3,000,000 is applicable for the villa with difficult access, or above 15 km Eat Company head office.

Last minute order :

We will make every effort to provide catering for last minute orders.

Please be aware that your prompt response and payment will contribute to our turnaround time for last minute orders.

For events that are scheduled at the last minute (less than 30 days lead), a full pre payment is required based upon contract before the event.

TERMS AND CONDITIONS :



Booking confirmation:

To confirm drop off catering orders, upon receipt of your quotation ensure all details are correct including time of delivery and collection, number of people, location and contact details.

Loss or damage to equipment :

Hire rates include fair wear and tear only. When equipment is returned in a condition other than when received by the Hirer, a charge for cleaning, reconditioning is applied.

No responsibility can be accepted by the Owner for injury caused by use of hired equipment.

Eat Company has a strict security check when the staff leave our premises. We are not responsible for any loss of guests belongings before, during or after the party.

Special dietary requirement :

In addition we understand the importance of catering for specialised dietary needs. We can tailor our menu to most dietary requirements, if catering orders are confirmed within the required timelines. (14 days)

Tasting :

- Please note again that any tasting event must be accompanied by a down payment and tasting menu choices at least 7 days before the event is scheduled in order for us to organise food purchasing and preparation.*
- Food tasting will be held at Eat Company at Rp. 200.000 ++ / person.*
- The tasting will indicate the style & design of our food, however an exact event menu may not be available.*
- The total of Rp. 400.000++ for the food tasting for 2 people will be refunded to the client if the booking is confirmed .*
- Please provide menu confirmation before the date of food tasting.*

Payment term :

Payment of 50% of the cost of the event is due upon confirmation. Full payment is due 21 days prior to the event

Cancellation :

A cancellation fee is applicable to be determined by and calculated at Eat Company's discretion.

The Customer acknowledges that :

A 100% cancellation fee where Eat Company have not been advised of a cancelled event in writing and the order has been prepared and/or delivered. Staff charges will apply, they will be liable for the entire invoiced amount as well as any cancellation fees to subcontracted suppliers and venues as well as product prepared for the function/ event.

A 100% cancellation fee will be apply for a cancellation received 7 days before the event. Staff charges will apply, they will be liable for the entire invoiced amount as well as any cancellation fees to subcontracted suppliers and venues as well as product prepared for the function/event.

A 50% cancellation fee will be apply for a cancellation received up to 14 days before the event.

For more informations, please contact us:

Eat Company Head Office

BO & BUN Restaurant

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Indonesia

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The end.