



John William Xavier (right) presents a carved elephant to **Ken Pushpanathan, Uma Devi Balasubramaniam** and the couple's son.

Caterer dishes out 1.5 millionth plate

PETALING JAYA: The Big Rajah Food Caterers Sdn Bhd (TBR) here served up its 1.5 millionth plate recently, a testimony that consistency, quality and service are key ingredients to getting satisfied customers.

TBR chief executive officer John William Xavier said: "Twelve years on, our passion is still the same — to treat each function as if it is a banquet fit for kings.

"As a catering and event planning company, providing the A to Z of function requirements, we have a track record of good food hygiene, work ethics and professionalism.

"Our customers have come to ex-

pect only excellent service, efficiency and quality from us," said Xavier.

TBR caters for between 1,200 and 1,500 functions each year, with 15 to 1,500 people working on each function. The company offers over 200 varieties of local and Western dishes, including 25 "on-the-spot" stalls. Its classic dishes — the chicken *masala*, mutton Mysore Rajah and fish *methi* — are the most popular with customers.

As a token of appreciation, Xavier presented a carved elephant to Ken Pushpanathan and wife Uma Devi Balasubramaniam whose orders for

Deepavali helped TBR achieve its newest milestone.

In their home in Bangsar, Ken said: "We have used The Big Rajah for our important celebrations for the last 12 years because we trust them to provide good food in terms of taste, quality, and great service."

Xavier said they were happy to have served customers from all walks of life including royalties, socialites, industry captains, family and friends.

"Word-of-mouth is the name of the game in this industry, and repeat clientele makes up more than half of TBR's business," he said.