

Teaffani Catering Buffet Menu 2017



FOR INQUIRIES, FEEL FREE TO CONTACT US AT FOLLOWING: -

EMAIL: INFO@TEAFFANI.COM

OFFICE: 03 – 7887 6789

MOBILE: 010-231 2860

WWW.TEAFFANI.COM

COPYRIGHT BY TEAFFANI CATERING JAN 2017

Per Guest	CHICKEN	RICE/NOODLE	PREMIUM	SIDE	VEGETABLE	DESSERT	BEVERAGE
RM 30.00 8 items	1	Butter Garlic Rice Steam White Rice	1	1	1	1	1
RM 40.00 10 items	1	Steam White Rice + 1	1	2	1	2	1
RM 55.00 13 items	1	Steam White Rice + 1	2	2	2	2	2
RM 65.00 14 items	1	2	3	2	2	2	2



*Photos for illustration purposes only



CHICKEN

☐ Ayam Masak Merah

Malaysian style chicken in spicy tomato gravy with mixed spices and potatoes.

☐ Fiery Curry Chicken

Spicy chicken and mixed vegetables in a spicy curry gravy.

☐ Deep Fried Marinated Chicken

Our special marinated chicken coated with flour, deep fried till golden brown.

☐ Oriental Style Buttered Chicken with egg floss

Chicken cooked in a rich, creamy and buttery sauce with fresh herbs and spices topped with egg floss.

☐ Classic Chicken Rendang

Slow cooked chicken in a sweet and spicy gravy with a hint of coconut milk.

☐ Steamed Chicken with Ginger

Hainanese style poached white chicken, glazed with light soya sauce and sesame oil mixture, garnished with spring onions and coriander leaves.

☐ Roasted BBQ Sesame Chicken

Oven roasted BBQ chicken sprinkled with toasted sesame seeds.

RICE/NOODLE

☐ **Nasi Goreng Kampung** Spicy kampung style fried rice with mixed vegetables and dried anchovies.

☐ **Yong Chow Fried Rice** Chinese style fried rice with mixed vegetables, chicken pieces and eggs.

☐ **Buttered Garlic Rice** Rice tossed with butter and roasted garlic.

☐ **Nasi Tomato** Tomato based rice with mixed herbs and spices.

☐ **Teaffani's Fried Mee Hoon with Sambal (side)** Fried mee hoon (rice vermicelli) with chicken cubes, cabbage, carrots and fried onions, topped with egg slices. Served with a side of sambal ikan bilis.

☐ **Mee Siam** Stir fried rice vermicelli with tomato and chilli based sauce, tauco, mixed veggie, chicken cubes and sliced

☐ Mee Mamak / Kuey Teow Goreng

Spicy yellow noodles / kuey teow fried with onions, fried tofu, chillies, chicken cubes and mixed veggie topped with egg slices.

PREMIUM

☐ Steamed Fish Fillets with Ginger

Steamed boneless fish fillets served with ginger and soya sauce glaze, topped with Chinese parsley.

☐ Sweet & Sour Fish

Deep fried boneless fish fillets served with our special sweet & sour sauce.

☐ Johor Style Asam Pedas

Steamed fish fillets topped with asam pedas gravy with daun kesum.

☐ Salted Egg Fried Calamari with Curry Leaves

Deep fried calamari cooked with salted egg yolks and curry leaves.

☐ Sambal Sotong

Fresh white squid cooked in spicy sambal sauce.

SELECTION BELOW APPLICABLE TO RM 40 PP AND ABOVE: -

☐ Masak Lemak Cili Api Mixed Seafood

Mixed seafood cooked in creamy coconut milk based gravy with mixed herbs and spices.

☐ Nestum Fried Prawns with Diced Capsicum

Deep fried prawns tossed with crunchy bits of Nestum and pandan leaves, topped with stir fried capsicum.

☐ Steamed Fish Fillet with abalone Slices and Broccoli

Steamed fish fillet and broccoli topped with mock abalone slices and special sauce.

☐ Classic Rendang Beef

Braised slices of beef topside cooked in rendang sauce.

☐ Spicy Mutton Curry

Cubed mutton braised in our spicy curry sauce.



Per Guest	CHICKEN	RICE/NOODLE	PREMIUM	SIDE	VEGETABLE	DESSERT	BEVERAGE
RM 30.00 8 items	1	Butter Garlic Rice Steam White Rice	1	1	1	1	1
RM 40.00 10 items	1	Steam White Rice + 1	1	2	1	2	1
RM 55.00 13 items	1	Steam White Rice + 1	2	2	2	2	2
RM 65.00 14 items	1	2	3	2	2	2	2



*Photos for illustration purposes only



SIDE

Deep Fried Vegetarian Samosas served with Authentic Thai Chilli Dip

Deep Fried Vegetable Spring Rolls with Chili Sauce

Potato Curry Puffs with Chili Sauce

Assorted Seafood Balls

Sambal Kacang & Ikan Bilis Manis
A sweet, spicy and crunchy combination of anchovies and ground nuts cooked with sambal.

Hearty Chicken & Potato Soup
Chicken simmered with potatoes and mixed veggies in chicken broth.

Chicken Tom Yum
Chicken cooked with mixed vegetables in a spicy, tangy, sweet broth full of herbs and spices.

Deep Fried Chicken Nugget with Chili Sauce

Egg Pancakes
Egg omelets with onions and carrots

VEGETABLE

Stir Fried Seasonal Vegetables with Oyster Sauce
Oriental style seasonal vegetables stir fried with oyster sauce, garlic and mushrooms.

Acar Jelata
Pickled carrots and cucumber with onions, chillies, herbs and spices.

Egg Drop Japanese Tofu
Deep fried soft tofu topped with our special egg drop gravy.

Mixed Vegetables Stew
Mixed vegetables stewed in silky vegetable broth.

Tangy Potato Salad
Potato cubes tossed with celery, black olives, mixed fresh herbs, lemon juice and mayonnaise topped with chicken squares

DESSERT

Honeydew Vanilla Sago
Sago served with honeydew melon balls with coconut base sauce and a hint of vanilla.

Red Bean Porridge
Stewed red bean with pumpkin bits in pandan and ginger syrup with a hint of coconut milk.

Sira Labu
Sweet pumpkin cooked in pandan syrup

Seasonal Fruit Platter
An array of mixed cut fresh fruits.

Malay Nyonya Kuih
An array of local malay kuih-muih. (Available from 12pm onwards.)

Mini Western Cakes
An array of western cakes.

Bread Pudding

BEVERAGE

- Orange Cordial Juice
- Mango Cordial
- Lychee Cordial
- Sarsi Cordial
- Teh Tarik Hot
- Coffee Hot
- Tea Hot
- Ice Water