

Teaffani Catering Seminar Packages 2017



FOR INQUIRIES, FEEL FREE TO CONTACT US AT FOLLOWING: -
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Seminar Package - Monday to Friday (Min 20 Guests) – Continue next page...

Per Guest	Morning Tea Break *Earliest at 8am	Lunch	Afternoon Tea Break
RM 40.00 (Half day) 5 Hours only 12 items	2 x Tea break selection 2 x Drinks	White Steam Rice +1 1 x Main Course (Chicken) 2 x Side 1 x Desserts 2 x Drinks	N/A
RM 48.00 (Full day) 8 Hours only 16 items	2 x Tea break selection 2 x Drinks	White Steam Rice +1 1 x Main Course (Chicken) 2 x Side 1 x Desserts 2 x Drinks	2 x Tea break selection 2 x Drinks
RM 55.00 (Full day) 8 Hours only 19 items	3 x Tea break selection 2 x Drinks	White Steam Rice +1 2 x Main Course 2 x Side 2 x Desserts 2 x Drinks	2 x Tea break selection 2 x Drinks

MORNING TEA BREAK SELECTION

- Finger Egg Mayo Sandwiches (2 pcs)**
Flaky mayo mix finger sandwiches.
- Finger Tuna Sandwiches (2 pcs)**
Tuna mix sandwiches.
- Croissant Sandwiches (1 pc)**
Fresh mixed vegetables wrap in butter croissant.
- Curry Puff with Chili sauce (2 pcs)**
Smashed potatoes curry wrap in Malaysian puff
- Scramble Egg with Tomato Sauce**
- 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 Mamak / Kuey Teow Goreng**
Spicy yellow noodles / kuey teow fried with onions, fried tofu, chillies, chicken cubes and mixed veggie topped with egg slices. (" / " – choose one)

RICE/NOODLES

- Nasi Goreng Kampung** Spicy kampung style fried rice with mixed vegetables and dried anchovies.
- Steam Brown Rice**
- 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, taucu, 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. (" / " – choose one)
- *Upgrade Steam White Rice to Brown Rice Add RM 2.00 per pax.**
- Applicable For RM 55 package only: -**
- Fried Spaghetti Alio Olio

MAIN COURSE

- 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.
- Fried Figo Seafood Balls**

Deep Fried Fish Fillet with Tiga Rasa Thai

Sambal Sotong Tube

Salted Egg Sotong

SIDE

- Garden Salad
- Deep Fried Vegetarian Samosas served with Authentic Thai Chili 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.
- Kentang Goreng Sambal Bawang**
Potato slices with mixed vegetables 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** Farm fresh eggs cooked to fluffy
- 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 gravy.
- Garlic Butter Seasonal Vegetables**
Mixed vegetables with garlic butter sauce..





*Photos for illustration purposes only

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DESSERTS

- Honeydew Vanilla Sago**
Sago served with honeydew melon balls with coconut base sauce and a hint of vanilla.
- Seasonal Fruit Platter**
An array of mixed cut fresh fruits.
- Red Velvet Cake**
- Chocolate Brownie**
- Carrot Walnuts**
- Bread Pudding**
- Red Bean Porridge**
Stewed red bean with pumpkin bits in pandan and ginger syrup with a hint of coconut milk in room temperature.

AFTERNOON TEA BREAK SELECTION

- Egg Mayo Sandwiches (2 pcs)
- Tuna Union Sandwiches (2 pcs)
- Fried Assorted Fish Balls (2 pcs)
- Curry Puff with Chili Sauce (1 pc)
- Fried Spring Rolls with Thai Sauce (2pcs)
- Fried Samosa with Thai Sauce (2pcs)
- Fried Cocktail Sausages (2pcs)
- Seasonal Fruits Platter

TOP UP ITEMS:

Butter & Jam – RM 3 pp
Upgrade Creamer sachet to UHT Milk
(For Coffee / Tea) – RM 2 pp per session.

Premium Brew Starbucks Coffee 420 Oz (For 35 Guest) – RM200
+ - 50 Cups

How we prepare brew coffee?
Grinded Premium Arabica Beans Served in coffee urn with filters for it's best aromatic coffee taste.

BEVERAGES

- Black Coffee
- Black Tea
- Tea Tarik
- Cordial Juice
- Plain Water

