

# Teaffani Catering Seminar Packages 2017



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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
<b>RM 40.00</b> (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
<b>RM 48.00</b> (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
<b>RM 55.00</b> (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**

**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 Chili Sauce (2pcs)
- Fried Samosa with Chili 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

