

Grand Feast Menu

Menu is suitable for Annual, Gala, Jubilee Events & more!



Price Inclusive Of :



Roll Top Buffet Set Up



Melamine Utensil & Stainless Steel Ware



Serviette



Simple Buffet Decoration



Buffet Helpers for Set up & Cleanup



Transportation



Office: 03 - 5569 8186 / 5186 / 8187
Mobile: 010-231-2860 / 017-295-3646 / 017-812-6669
Email: info@teaffani.com
Website: www.teaffani.com



MS 1500 : 2009
2. 092-03/2014





Top Up RM20.00 per pax

WELCOME CANAPE

MUSHROOM DUXELLE NIBBLES
SEAFOOD & PRAWN TARTLET
SMOKED SALMON MOUSSE TARTLET



**Hassle-Free All Inclusive Delightful Fusion Catering at
RM88.00 per guest** | Min order is 100 pax

Price Excludes 6% Sales & Service Tax (SST)

APPETIZER

AUTHENTIC GERMAN POTATO SALAD
SMOKED PAPRIKA CHICKEN & PASTA SALAD

RICE & NOODLES

MEDITERRANEAN TOMATO RICE WITH KIDNEY BEANS
TEAFFANI'S FRIED MEE HOON

SOUP

PUMPKIN CREAM SOUP WITH SOFT ROLLS

POULTRY & MEAT

CLASSIC CHICKEN RENDANG
SMOKEY BBQ CHICKEN WINGS
PRE-SLICED ROASTED LEG OF LAMB WITH ROSEMARY SAUCE & MINT SAUCE

SEAFOOD

DEEP FRIED FISH FILLET WITH ORANGE & TOMATO SAUCE
BLUE MUSSELS WITH HOMEMADE MARINARA SAUCE

VEGETABLES

CHERRY TOMATO & MUSHROOMS WITH HERBS
ROASTED SEASONAL VEGETABLES

SIDES

GOLDEN FRIED CHICKEN NUGGETS WITH CHILI SAUCE
JAPANESE GYOZA WITH TERIYAKI DIP

DESSERTS

MINI TIRAMISU
MINI CARROT WALNUT CAKE
MINI RED VELVET CAKE
MANGO COCONUT SAGO
ASSORTED TROPICAL FRUITS

BEVERAGES

TROPICAL CORDIAL PUNCH WITH FRUIT SLICES
COFFEE/TEA
DETOX WATER





Top Up RM20.00 per pax

WELCOME CANAPE

- MUSHROOM DUXELLE NIBBLES
- SEAFOOD & PRAWN TARTLET
- SMOKED SALMON MOUSSE TARTLET



Hassle-Free All Inclusive Exquisite Fusion Catering at RM128.00 per guest | Min order is 100 pax

Price Excludes 6% Sales & Service Tax (SST)

RICE/NOODLES

- OLIVE HERB RICE
- TEAFFANI'S MEE MAMAK

SOUP

- CREAM OF MUSHROOM SOUP WITH SOFT ROLLS

POULTRY & MEAT

- DEEP FRIED MARINATED CHICKEN
- BEEF & CHICKEN SATAY

SEAFOOD

- BREADED SHRIMP WITH HOMEMADE THAI DRESSING
- BLUE MUSSELS WITH HOMEMADE MARINARA SAUCE

VEGETABLES

- ROASTED HONEY GLAZE CARROTS, ZUCHINI AND CAPSICUM
- CHERRY TOMATO & MUSHROOMS WITH HERBS

SIDES

- THAI LEMONGRASS CHICKEN SKEWERS
- DEEP FRIED JAPANESE CHICKEN DUMPLINGS

DESSERTS

- MINI FRENCH DANISH
- BREAD & BUTTER PUDDING WITH VANILLA SAUCE
- MINI RED VELVET CAKE
- MANGO & COCONUT PUDDING
- MINI TIRAMISU

BEVERAGES

- ICED DETOX WATER WITH FRUIT SLICES
- SUMMER MOCKTAIL
- COFFEE/TEA

LIVE STATION

- PASTA STATION
- ICE KACANG & CENDOL STATION
- GRILLED LEG OF LAMB WITH POTATO WEDGES ROSEMARY BROWN SAUCE
- SALAD BAR (MIX YOUR SALAD)



Live Station stall are without roofs. Upgrading to a stall with roof, a surcharge of RM300 per stall will be incurred