

Teaffani Catering

International Buffet Menu 2021



Price Inclusive Of :



Roll Top Buffet Set Up



Disposable Plates & Cutleries



Serviette



Simple Buffet Decoration



MS 1500 : 2009
2 092-03/2014

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www.teaffani.com




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Teaffani International Buffet Menu

(SET A) Min 50 Pax - RM39.00 Per Guest


Carbs select ONE (1)

- (Asian) Healthy Brown Rice
- (Asian) Teaffani's Fried Mee Hoon
- (Asian) Mee Mamak 
- (Asian) Teaffani's Fried Rice
- (Asian) Nasi Tomato with Raisins & Cashewnuts
- (Western) Olive Herbs Rice 
- (Asian) Complimentary Steamed White Rice

Chicken select ONE (1)

- (Asian) Fiery Curry Chicken
- (Asian) Classic Chicken Rendang 
- (Asian) Oriental Style Buttered Chicken with Egg Floss
- (Asian) Ayam Goreng Berempah with Chili Sauce
- (Asian) Crispy Chicken Chop w Thai Sauce
- (Western) Roasted BBQ Sesame Chicken
- (Western) Grilled Mexicana Chicken with Mixed Vegetables & Homemade Tomato Salsa 
- (Western) Smoked BBQ Chicken Wing

Fish / Seafood select ONE (1)

- (Asian) Sweet & Sour Fish Fillet 
- (Asian) Sotong Masak Kicap Berempah
- (Asian) Asam Pedas Fish Fillet
- (Asian) Kam Heong Fish Fillet 
- (Asian) Seafood Masak Lemak Cili Api
- (Western) Deep Fried Fish Fillet with Red Cajun Sauce

Vegetables select ONE (1)

- (Asian) Sautéed Cabbage with Turmeric 
- (Asian) Egg Drop Japanese Tofu 
- (Asian) Stir Fried Seasonal Mixed Vegetables
- (Western) Roasted Seasonal Vegetables 
- (Western) International Salad with Dressing
(mixed garden salad with fresh vegetables & in house salad dressing)

Side select ONE (1)

- (Asian) Steamed Dim Sum Siew Mai 
- (Asian) Signature Curry Puffs 
- (Asian) Deep Fried Potatoes Wedges with Dip

Dessert select ONE (1)

- (Asian) Chilled Sea Coconut with Longan & Grass Jelly
- (Asian) Assorted Tropical Fruits
- (Asian) Crispy Chinese Pancake 
- (Western) Honeydew Sago
- (Western) Mini Assorted Cakes 

Beverage select ONE (1)

- Mango Cordial
- Orange Cordial
- Hot Tea
- Hot Coffee
- Hot Teh Tarik
- Complimentary Iced Detox Water with Fruit Slices

Teaffani International Buffet Menu

(SET B) Min 50 pax RM49.00 Per Guest




Carbs

select ONE (1)

- (Asian) Healthy Brown Rice
- (Asian) Teaffani's Fried Mee Hoon
- (Asian) Mee Mamak 
- (Asian) Nasi Tomato with Raisins & Cashewnuts
- (Western) Spaghetti Chicken Bolognese
- (Western) Complimentary Olive Herb Rice 

Chicken

select ONE (1)

- (Asian) Fiery Curry Chicken
- (Asian) Classic Chicken Rendang 
- (Asian) Oriental Style Buttered Chicken with Egg Floss
- (Asian) Ayam Goreng Berempah with Chili Sauce
- (Asian) Chinese Black Pepper Chicken
- (Western) Roasted BBQ Sesame Chicken
- (Western) Smoked BBQ Chicken Wing 
- (Western) Grilled Mexicana Chicken with Mixed Vegetable & Homemade Tomato Salsa 

Fish

select ONE (1)

- (Asian) Sweet & Sour Fish Fillet
- (Asian) Oriental Style Buttered Fish Fillet
- (Asian) Asam Pedas Fish Fillet 
- (Western) Oven Baked Fish Fillet w Tomato Herb Sauce
- (Western) Deep Fried Fish Fillet Lemon Sauce
- (Western) Deep Fried Fish Fillet with Red Cajun Sauce

Seafood

select ONE (1)

- (Asian) Sambal Sotong
- (Western) Blue Mussels with In House Sauce 
- (Asian) Salted Egg Deep Fried Squid
- (Asian) Thai Style Spicy Squid
- (Asian) Seafood Masak Lemak Cili Api 
- (Asian) Stir Fry Flower Squid w Curry Paste

Vegetables

select ONE (1)

- (Asian) Sautéed Cabbage with Turmeric 
- (Asian) Egg Drop Japanese Tofu
- (Asian) Stir Fried Seasonal Mixed Vegetables
- (Western) Roasted Seasonal Vegetables 
- (Western) International Salad with Dressing
- (mixed garden salad with fresh vegetables & in house salad dressing)

Side

select TWO (2)

- (Asian) Steamed Dim Sum Siew Mai 
- (Asian) Signature Curry Puffs 
- (Asian) Deep Fried Potato Wedges with Dip
- (Asian) Deep Fried Japanese Chicken Dumplings 
- (Western) Grilled Cocktail Sausage w Onions & Capsicum

Dessert

select ONE (1)

- (Asian) Chilled Sea Coconut with Longan & Grass Jelly
- (Asian) Assorted Tropical Fruits
- (Asian) Crispy Chinese Pancake 
- (Western) Honeydew Sago
- (Western) Mini Assorted Cakes 
- (Asian) - Kuih - Muih

Beverage



select ONE (1)

- Mango Cordial
- Orange Cordial
- Hot Tea
- Hot Coffee
- Hot Tea Tarik
- Complimentary Iced Detox Water with Fruit Slices


Teaffani International Buffet Menu

(SET C) Min 50 pax RM69.00 Per Guest

Carbs select ONE (1)

- (Asian) Healthy Brown Rice
- (Asian) Teaffani's Fried Mee Hoon
- (Asian) Mee Mamak 
- (Asian) Teaffani's Fried Rice
- (Asian) Nasi Tomato with Raisins & Cashewnuts
- (Western) Olive Herbs Rice 
- (Asian) Complimentary Steamed White Rice





Chicken select ONE (1)

- (Asian) Fiery Curry Chicken
- (Asian) Classic Chicken Rendang
- (Asian) Oriental Style Buttered Chicken with Egg Floss
- (Asian) Ayam Goreng Berempah with Chili Sauce
- (Asian) Chinese Black Pepper Chicken 
- (Western) Roasted BBQ Sesame Chicken
- (Western) Smoked BBQ Chicken Wing
- (Western) Grilled Mexicana Chicken with Mixed Vegetable & Homemade Tomato Salsa

Fish / Seafood select ONE (1)

- (Asian) Sweet & Sour Fish Fillet
- (Asian) Oriental Style Buttered Fish Fillet
- (Asian) Asam Pedas Fish Fillet
- (Western) Oven Baked Fish Fillet w Tomato Herb Sauce
- (Western) Deep Fried Fish Fillet Lemon Sauce 
- (Western) Deep Fried Fish Fillet with Red Cajun Sauce




Premium select TWO (2)

- (Asian) Authentic Beef Rendang
- (Asian) Braised Lamb Osso Bucco 
- (Asian) Salted Egg Deep Fried Squid 
- (Asian) Sambal Sotong
- (Asian) Nestum Prawn 
- (Asian) Blue Mussels In House Sauce 
- (Asian) Thai Style Spicy Squid
- (Western) Grilled Leg of Lamb with Potato Wedges & Rosemary Brown Sauce

Vegetables select TWO (2)

- (Asian) Sautéed Cabbage with Turmeric 
 - (Asian) Egg Drop Japanese Tofu 
 - (Asian) Stir Fried Seasonal Mixed Vegetables
 - (Western) Roasted Seasonal Vegetables
 - (Western) International Salad with Dressing
- (mixed garden salad with fresh vegetables
& in house salad dressing)

Side select ONE (1)

- (Asian) Steamed Dim Sum Siew Mai 
- (Asian) Signature Curry Puffs 
- (Asian) Deep Fried Potato Wedges with Dip
- (Asian) Deep Fried Japanese Chicken Dumplings
- (Western) Grilled Cocktail Sausage w Onions & Capsicum
- (Asian) Chicken Satay x 1 / Beef Satay x 1 

Dessert select ONE (1)

- (Asian) Chilled Sea Coconut with Longan & Grass Jelly
- (Asian) Assorted Tropical Fruits
- (Asian) Crispy Chinese Pancake
- (Western) Honeydew Sago
- (Western) Mini Assorted Cakes
- (Asian) - Kuih - Muih

Beverage select ONE (1)

- Mango Cordial
- Orange Cordial
- Hot Tea
- Hot Coffee
- Hot Tea Tarik
- Complimentary Iced Detox Water with Fruit Slices

Teaffani International Buffet Menu

(SET D) Min 50 pax RM 88.00 per guest

Buffet

- Steam White Rice **OR** Teaffani Mee Mamak
- Curry Chicken **OR** Rendang Chicken
- Sweet & Sour Fish Fillet **OR** Black Pepper Fish Fillet
- Mushroom Soup with Softroll & Butter **OR** Pumpkin Cream Soup with Softroll & Butter

Dessert Station

- On the spot Ice Chendol
- Assorted Cakes x 3 types
- Assorted Kuih x 3 types
- Red Bean Porridge
- Bubur Jagung

Live Station

- Roti Canai with Dhall (outdoor) **OR** Pancake (with Maple Syrup / Honey) (indoor)
- Mee Soto Station (indoor) **OR** Pasta Station (indoor)
- Live Carving Grilled Leg of Lamb with Potato Wedges Rosemary Brown Sauce (indoor) **OR** Teppanyaki (chicken / prawn / seafood) (outdoor)
- Salmon Fillet with Tangy Mango Salsa (indoor) **OR** Satay (beef / chicken) (outdoor) x 3 sticks each
- 2 types Chef prepared Canape Selection (indoor) **OR** Popiah (indoor)

Drink Station 3x Drinks

- Iced Detox Water with Fruit Slices
- Hot Tea **OR** Hot Coffee
- Traditional Drink (Sirap Bandung **OR** Teh Tarik)

Special Dome Serving Request

*food to be placed in Big Serving Domes good for 10 pax per set instead of standard Buffet style serving arrangement. Guests' tables and chairs are not included.

Regular Arrangement - RM280 per 10 guests

inclusive of:

- 1 unit of Big Serving Dome
- 10 sets of elegant ware and stainless steel utensils with pre-set table arrangement
- 10 units of napkin cloth
- 1 waiter
- number stand and menu card
- tidbits on table
- 10 units of mineral water in bottles

Special Arrangement - RM300 per 10 guests

inclusive of:

- 1 unit of Big Serving Dome
- 10 sets of porcelain ware and stainless steel utensils with pre-set table arrangement
- 10 units of napkin cloth
- 1 waiter
- number stand and menu card
- tidbits on table
- 10 units of mineral water in bottles

Premium Arrangement - RM480 per 10 guests

inclusive of:

- 1 unit of Big Serving Dome
- 10 sets of Gold Rim Dinner Plates, dessert plates, Gold rim cups and saucer, cloth napkin, elegant fork, spoon, knife and glass goblet.
- 10 units of napkin cloth
- 1 waiter
- number stand and menu card
- tidbits on table

Teaffani International Packages Inclusions

- The prices are inclusive of Complete Buffet Line Table Set Up, Table cloth & Skirting (Excluding Dining Tables and Chairs), Artificial Flowers decoration.
- The prices are inclusive of Elegant Table Ware & Stainless Steel Utensils (Forks & Spoons) & Disposable Serviette.
- Standard Terms & Conditions Apply. For more information, please visit <https://www.teaffani.com/faq-2/>

TERMS & CONDITIONS

Minimum Pax and Minimum Spending:

*Minimum Pax depends on the menu or package. Please check the package requirement of each menu.

Duration & Timing:

* Duration for the services is for 3 hours only. Should you wish to extend please inform management in advance and additional charges apply.

*Teaffani will arrive at the venue 30 minutes or earlier from the event start time to ensure quality and freshness of the food.

* Foods must be consumed within 4 hours upon delivery to the event venue.

* Teaffani Catering will not be held responsible and liable for the food quality nor food contamination in the event that consumption is more than the stated time limit. (continue to nextpage)

Order Changes/Last Minute Changes:

*Teaffani Catering will not held responsible for lack of successful/complaints for events caused by changes from clients within 48 hours.

* Teaffani Catering will not held responsible for handling food & beverages that are not produced/prepared from our kitchen. Kindly inform the management in advance if you need us to perform such duties. Subject to management approval and additional charges will apply.

* Teaffani does not to use client's personal items. Should you require us to perform such duties, we do not accept any liability for damage/missing to any items.

* Teaffani Catering will not held responsible for any damages/missing items/running flow for food/beverages that are not produced/prepared from our kitchen.

* Teaffani Catering only does standard furniture arrangement within 500 square feet. Kindly assign a person in charge from your side to ensure the correct furniture arrangement on the event day. Additional charges apply for Special furniture arrangement.

* Teaffani Catering will not entertain any dispute of furniture arrangement after the event.

* Teaffani Catering will not held responsible for floor plan arrangement provided by client. Kindly assign a person in charge from your side during event day to ensure correct placement. Should you required our assistant kindly notify management 2 weeks in advance and additional charges will apply.

* Teaffani table ware such as plates and utensils are for Halal foods only.

*Teaffani Catering will not held responsible for lack of success of events that caused by natural disaster, riot, strike, malicious damage and other unforeseen circumstances.

Booking & Payments:

* Availability is based on first come first serve basis with 50% deposit payment. Strictly no temporary reservations and verbal confirmations.

* Payment should be made in person or collected by an authorized Teaffani catering employee only.

* Teaffani Catering reserves the right to change the menu & packages without prior notice.

* Full payment shall be received 7 days before the function date.

* Deposit is not refundable if cancellation is less than 7 days notice.

* Customer will need to pay for any breakage to equipments/crockery

•Bank transfer, Cheque Payment, Visa & MasterCard accepted. Bank Transfer Payment please issue to **JR Success Group Sdn Bhd 8001 3492 71 (CIMB)**

Top Up Items for Catering - Available from 12 pm onwards.



On The Spot Roasting Whole Lamb with 1 chef Serving
– RM1,850/pc (New Zealand Lamb)
Complimentary garlic bread and fresh salad bowl for 30 pax

Precook Leg of Lamb – RM 400/dish (Serving for 15-20 pax)

Precook Beef Satay RM 1.90/stick (Precook Min 500 sticks)

Precook Chicken Satay RM 1.70 (Precook Min 500 sticks)

On the Spot Beef Satay RM 1.90/stick with 1 chef serving
(Min 1000 sticks)

On the Spot Chicken Satay RM 1.70/stick 1 chef serving
(Min 1000 sticks)

Mini Ketupat – RM 3/pax

On The Spot ICE CHENDOL – RM5.00 per pax
Minimum 100 guest Inclusive of 1 Beverage Worker

On The Spot ICE KACANG – RM5.00 per pax
Minimum 100 guest Inclusive of 1 Beverage Worker

On The Spot ICE KACANG + ICE CHENDOL – RM6.50 per pax
Minimum 100 guest Inclusive of 1 Beverage Worker

Mineral Water – RM3.00 per bottle (min 24 bottles)

Additional Ice Pack – RM 6.00 per pack

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

**Price above subject to 6% Sales & Services Tax (SST).*

Various Serving Style

Service styles play an important role in the success of a catered event. The popular selection are usually the less expensive one such as buffet or cafeteria service. If the event has VIPs we usually recommend Dome service or Pre-Set Service depending on the event hours and menu selection.

(Popular) Tray Service.

Food is put on trays in the kitchen and passed by servers. Guests serve themselves, using cocktail napkins provided by the server. This is a typical style of service used for upscale receptions. This style of service is only appropriate for "finger food."



(Popular) Buffet Service.

Foods are arranged on tables. Guests usually move along the buffet line and serve themselves. When their plates are filled, guests take them to a dining table to eat. Servers usually provide beverage service at table side.



(Popular) Dome Service.

Foods are pre-set in large dome set in the middle of the table. Guests will help themselves from the dome and servers will serve drinks only.



Action/Live Stations.

Similar to a buffet. Chefs prepare and serve foods at the buffet (rather than in the kitchen). Foods that lend themselves well to action station service include wok stations and satay.



Cafeteria Service.

Similar to a buffet. Guests stand in line, but do not help themselves. They are served by chefs and/or servers from behind the buffet line. This is a way to control portion sizes. Sometimes the inexpensive items, such as salads, will be self-service, and the expensive meat items will be served by an attendant.



Pre-set Service.

Food that is already on the dining tables when guests are seated. Since pre-set foods will be on the tables for a few minutes before they are consumed, you must pre-set only those that will retain sanitary and culinary qualities at room temperatures. Most common are bread and butter, but often the appetizer will be pre-set as well. For lunches with a limited time frame, occasionally salad and dessert will be pre-set. Photo below shown dessert Pre-Set on tiered Cake stands.



Package Inclusions: (Not including Drop Off)

**The pricing is inclusive of complete Buffet Line Tables, Table Cloth & Skirting. (Excluding dining tables and chairs)*

**The quoted price is inclusive disposable plates and cutleries*

**Total Pricing subject to 6% Sales & Services Tax (SST).*

Miscellaneous Charges & Fees

As part of our dedication to strive for excellence, we are imposing a fixed rate for mandatory miscellaneous charges for functions with less than minimum pax for buffet style service.

Special Services:

Professional Butler in suit - min. of 3 hour service. RM350/hour (depends on availability)

Chef - RM120 for 3 hour service

Limitations & Restrictions: *(additional charges will be applied for the following)*

Overtime/Additional hour - RM150 and UP per hour *(depends on the number of pax)*

After midnight (12am) - RM250 and UP per hour *(depends on the number of pax)*

Holiday & Eve - DOUBLE Rate apply for all Malaysia public holiday & holiday eve

(New Year Eve, New Year Day, Xmas Eve, Xmas Day, Chinese New Year Days 1 & 2, Hari Raya Days 1 & 2)

Additional Fee: RM350 and UP per hour (depends on the number of pax)

Odd Hours Surcharge – *Our standard service hour is from 8am – 12am, out of this service hours can be arranged with additional charges of Additional 30% Special Service surcharge.*

Optional Decorations: *(we suggest you to contact a professional decorator for more extensive decorations)*

Fresh Flowers: *We are collaborating with a florist for fresh flower arrangements.*

(Simple Fresh flowers arrangement At least 3 days notice; special buffetline decoration at least 1 month notice)

Buffetline (2 ft tall) – *Minimum of RM 350/pc (Min 2 pcs)*

Cocktail Table - *Minimum of RM 150/pc (Min 3 pcs)*

VIP Tables – *Minimum of RM 350/pc (Min 2 pcs)*



Other Services:

Food Drop Off - Food to be packed in disposable trays & disposable cake boxes. Inclusive of disposable plates, utensils & serviettes. (minimum of 20 pax, drinks not included)

Food Drop Off with Full BuffetLine Set Up Rental - Inclusive of Buffet tables, skirting and table cloth, chafing dish, melamine cups & plates, stainless steel utensils, serviettes and other items in standard buffet set up.

(available only for 20 pax to 50 pax)

1 to 3 hour Buffet Rental – RM350

4 to 10 hour Buffet Rental - RM 450

TRANSPORTATION CHART	
*continuous serving not per session	
Duration	No. of trips
3 hour buffet	1
4 - 7 hours buffet	2
whole day (8 hrs & above)	3 or more