\$15 Per Guest Minimum 30 Guests \$17 Per Guest Less than 30 Guests \$18 Per Guest Less than 20 Guests

Salad Bar

VEGETARIAN Heirloom Tomato Salad

Plum Tomatoes, Onions, Fresh Herbs Tossed With Light Lemon Dressing

VEGETARIAN Appetizer I Side

Röschti - Crispy Shredded Potatoes Served With Sour Cream And Chives

Pasta | Rice

Butter Rice With Raisins And Freshly Shredded Parsley

Hot Entrée

SIGNATURE Oven Roasted Chicken Marinated With Fresh Rosemary In Mushroom Gravy

SIGNATURE Breaded Sealord Hoki Fillet Served With Tartar Sauce

Roasted Capsicum With Cherry Tomatoes, Olives, Garlic And Olive Oil

Tropical Fresh Fruits Platter

Watermelon, Honey Dew, Orange, Dragon Fruits, Grapes & Strawberries.

Beverages

Hawaiian Ice Peach Tea

Package Include

Thematic Buffet Set Up
Full Set Of Bio-degradable Disposable Ware, Serviette & Warmer

Delivery Charge \$50.00







\$28 Per Guest Minimum 30 Guests \$31 Per Guest Less than 30 Guests \$34 Per Guest Less than 20 Guests

Salad Bar

VEGETARIAN Chef Special Cous Cous Salad

Cous Cous, Onions, Capsicums, Kidney Beans, Corn, Tomatoes Tossed In Lemon Dressing

Appetizer I Side

VEGETARIAN Baked Cheese Stuffed Champignons Mushroom

Pasta I Rice Seafood Alfredo

Fusilli Mushroom & Seafood Alfredo Served With Bacon Crips A-side

Black Olive Rice

Black Olive Fried Rice With Almond Flake & Cashew Nut

Hot Entrée

Traditional Wiener-schnitzel Chicken Served With German Curry Sauce

SIGNATURE Amici Signature Beef Meat Ball In Tangy Tomato Sauce

Baked Norwegian Salmon Fillet Served With Mango Salsa Verde

SIGNATURE Herby Baked Scallops Au Gratin

Broccoli & Cauliflower In Lemon Butter

Sweet Temptation

François Crème Brûlée

Tropical Fresh Fruits Platter

Watermelon, Honey Dew, Orange, Dragon Fruits, Grapes & Strawberries.

Beverages

Mango Sensation

Package Include

Thematic Buffet Set Up
Full Set Of Bio-degradable Disposable Ware, Serviette & Warmer

Delivery Charge \$50.00



