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Package

Full Day Seminar Package Price

\$32 Per Guest Minimum 30 Guests
\$35 Per Guest Less than 30 Guests
\$38 Per Guest Less than 20 Guests

Half Day Seminar Package Price (1 Tea & 1 Lunch)

\$24 Per Guest Minimum 30 Guests
\$26 Per Guest Less than 30 Guests
\$29 Per Guest Less than 20 Guests

Tea Break Seminar Package Price (2 Tea Break)

\$18 Per Guest Minimum 30 Guests
\$20 Per Guest Less than 30 Guests
\$22 Per Guest Less than 20 Guests

Menu Price Includes

Complete Set-up Of Buffet Presentation With Table, Table Cloths & Skirting
Full Set Of Bio-degradable Ware & Serviette
Food Warmer For Hot Food Range
Fresh Flower Arrangement For Buffet Line

Delivery Charge

\$80.00 X 3 Trips
\$60.00 X 2 Trips

Upgrade Value Added (optional)

Butler Services
\$80 X 4 Hours

Full Set Utensil

Coffee Cup, Water Goblet, Porcelain Plate & Silver Ware
\$5.00 Per Set

Special Brewed Coffee Machine & Selection Tea Bag With Condiments
\$5.00 Per Guest

Bottled Mineral Water
\$1.20 Per Bottle

Selection of Titbits & Candy
\$3.00 Per Guest

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***** **Morning Break** *****

Gourmet Sandwiches
Wild Veggie And Cheddar Sandwiches
Home Baking Chicken Pie

Mini Muffins
Almond Muffin L Banana Muffin

Tropical Fresh Fruits Platter
Watermelon, Honey Dew, Orange, Dragon Fruits, Grapes & Strawberries.

Hot Beverages

Special Brewed Coffee
English Breakfast Tea
Condiments: Milk, Sugar, Brown Sugar & Creamer

***** **Lunch Menu** *****

Healthy Green Salad
Nyc Waldorf Salad
Walnuts, Celery, Apples, Raisins, Romaine Lettuce With Ranch Dressing And Freshly Ground Black Pepper.

Hot Soup And Bread

Amici Signature Wild Crème Mushroom Soup Served With Crispy Crostini

Appetizers | Sides

Whole Baked Us Potatoes With Sour Cream And Chives

Hot Entrée

Spaghetti Aglio Olio
Olive Oil Is Infused With The Garlic And Chilli Which Is Then Stirred Into The Hot Pasta

Rosemary Roasted Chicken
Oven Roasted Chicken Marinated With Fresh Rosemary In Mushroom Gravy

Breaded Hoki Fillet Served With Tartar Sauce

Sautéed Farm Vegetables With Garlic Butter

Sweet Temptation

Italian Panna Cotta With Wild Berries

Mocktail | Beverages

Hawaiian Ice Lemon Tea

***** **Afternoon Tea Break** *****

Hot Entrée

Classic Italian Cheesy Chicken Lagsane

Snack & Bites

French Toast Topped With Butter, Maple Syrup & Strawberries

Sweet Temptation

Mini Cinnamon Swirl Pastry

Hot Beverages

Special Brewed Coffee
English Breakfast Tea
Condiments: Milk, Sugar, Brown Sugar & Creamer

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***** **Morning Break** *****

Mexican Pizza

Smoked Salmon With Farm Vegetables & Cheese
Chicken Ham, Pineapple, Capsicum & Cheese

Sweet Temptation

Homemade Mini Swiss Roll
Custard Crème Puff

Tropical Fresh Fruits Platter

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

Hot Beverages

Special Brewed Coffee
English Breakfast Tea
Condiments: Milk, Sugar, Brown Sugar & Creamer

***** **Lunch Menu** *****

Healthy Green Salad

Roman Emperor Caesar Salad
Smoked Salmon, Croutons, Bacon Bits, Sliced Eggs, Romaine Lettuce With Caesar Dressing

Hot Soup And Bread

Hungary's Goulash Soup Served With Crispy Crostini

Appetizers | Sides

Baked Cheese Stuffed Champignons Mushroom

Hot Entrée

Penne Napolitana
Vegetables And Mushroom In Fresh Plum Tomatoes Sauce

Traditional Wiener-schnitzel Chicken Served With German Curry Sauce

Herby Baked Mussels Au Gratin

Broccoli & Cauliflower In Lemon Butter

Sweet Temptation

François Crème Brûlée

Mocktail | Beverages

Apple Spritzer

***** **Afternoon Tea Break** *****

Savoury & Toast

Butter Croissant Filled With Peppery Tuna Flakes

Snack & Bites

Belgium Waffle Served With Banana & Dark Chocolate Crème

Sweet Temptation

Choz Truffles Cake

Hot Beverages

Special Brewed Coffee
English Breakfast Tea
Condiments: Milk, Sugar, Brown Sugar & Creamer

∞∞∞∞∞∞∞∞∞∞ *Western Seminar 3* ∞∞∞∞∞∞∞∞∞∞

***** **Morning Break** *****

Piper & Puff

Mushroomy Crispy Puff

Prawn And Fruits With Mayonnaise Sandwiches

Sweet Temptation

Mini Raisin Scone

Tropical Fresh Fruits Platter

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

Hot Beverages

Special Brewed Coffee

English Breakfast Tea

Condiments: Milk, Sugar, Brown Sugar & Creamer

***** **Lunch Menu** *****

Healthy Green Salad

Niçoise Salad

Quail Eggs, Olives, Tuna Chunks, Cherry Tomatoes, Iceberg Lettuce With Thousand Island Dressing

Hot Soup And Bread

Crème Of Clam Chowder Served With Crispy Crostini

Appetizers | Sides

Röschti - Crispy Shredded Potatoes Served With Sour Cream And Chives

Hot Entrée

Fusilli Mushroom Alfredo Served With Bacon Crips A-side

Slow Braised Tender Strip Beef Stroganoff With Celery And Carrots

Baked Norwegian Salmon Fillet Served With Mango Salsa Verde

Baked Cauliflower Au Gratin Casserole

Sweet Temptation

Mango Crème Pudding With Fresh Fruits

Mocktail | Beverages

Refreshing Ice Peach Tea

***** **Afternoon Tea Break** *****

Savoury & Toast

Portobello Mushroom Chicken Burger In Teriyaki Sauce

Snack & Bites

Raspberry Crusty Pie With Almond Crème

Sweet Temptation

Banana Walnut Tea Cake

Hot Beverages

Special Brewed Coffee

English Breakfast Tea

Condiments: Milk, Sugar, Brown Sugar & Creamer

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***** **Morning Break** *****

Assorted Sandwiches

Club Sandwich With Chicken And Cheese
Egg Cheese Mayonnaise

Mini Muffins

Chocolate Chip Muffin
Blueberry Muffin

Tropical Fresh Fruits Platter

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

Hot Beverages

Special Brewed Coffee
English Breakfast Tea
Condiments: Milk, Sugar, Brown Sugar & Creamer

***** **Lunch Menu** *****

Healthy Green Salad

Heirloom Tomato Salad
Plum Tomatoes, Onions, Fresh Herbs Tossed With Light Lemon Dressing

Hot Soup And Bread

French Onion Soup Served With Crispy Crostini

Appetizers I Sides

Eggplant Parmigiana -layers Of Sliced Eggplant Filled With Mozzarella Cheese, Tomatoes And Basil

Hot Entrée

Butter Rice With Raisins And Fresh Shredded Parsley

Amici Signature "beef Or Chicken" Meatballs In Tangy Tomato Sauce

Medley Of Seafood In Bouillabaisse Sauce

Mediterranean Vegetables Sautéed In Garlic Butter

Sweet Temptation

Award Winning Tiramisu

Mocktail I Beverages

Mango Sensation

***** **Afternoon Tea Break** *****

Savoury & Toast

Chicago Hot Dog Topped With Green Pickle, Onion & Yellow Mustard

Snack & Bites

Mini Custard Danish

Sweet Temptation

American Chocolate Donut

Hot Beverages

Special Brewed Coffee
English Breakfast Tea
Condiments: Milk, Sugar, Brown Sugar & Creamer

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******* Morning Break *******

Piper & Puff

Apple Crispy Puff
Corn Beef On Toast

Sweet Temptation

Traditional Australian Lamington

Tropical Fresh Fruits Platter

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

Hot Beverages

Special Brewed Coffee
English Breakfast Tea
Condiments: Milk, Sugar, Brown Sugar & Creamer

******* Lunch Menu *******

Healthy Green Salad

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

Hot Soup And Bread

Classico Italiano Minestrone Served With Crispy Crostini

Appetizers | Sides

Insalata Caprese - Buffalo Milk Cheese With Tomatoes And Pesto Caulis

Hot Entrée

Risotto Ai Funghi Porcini
Risotto With Porcini Mushrooms

Irish Lamb Stew With Beet And Barley

Oven Baked Basa Fillet In Lemon Saffron Veloute

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

Sweet Temptation

Chilled Mixed Fruits Cocktail

Mocktail | Beverages

Tropical Fruit Punch

******* Afternoon Tea Break *******

Snack & Bites

Chicken Wrapped With Crème Cheese Over Tortilla

Savoury & Toast

Peach & Blueberry Danish Pastries

Sweet Temptation

Chocolate Éclair

Hot Beverages

Special Brewed Coffee
English Breakfast Tea
Condiments: Milk, Sugar, Brown Sugar & Creamer

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***** **Morning Break** *****

皮蛋瘦肉粥

Century Egg & Lean Chicken Porridge

Condiments: Shallot Ginger Spring Onion, Soy Sauce, Pepper, Fritter, Braise Peanut

莲蓉包

Lotus Paste Pau

豆沙芝麻枣

Red Bean Sesame Ball

热带水果盘

Tropical Fresh Fruits Platter - Watermelon, Honey Dew, Orange, Dragon Fruits, Grapes & Strawberries.

Hot Beverages

Special Brewed Coffee

English Breakfast Tea

Condiments: Milk, Sugar, Brown Sugar & Creamer

***** **Lunch Menu** *****

红油金针菇拌黄瓜

Enoki Mushroom With Cucumber Salad in Red OIL sauce

雪耳红枣炖鸡汤

Double Boiled Chicken Soup With White Fungus & Red Date

扬州炒饭“火腿香肠”

Yong Chow Fried Rice with Chicken Ham & Sausage

金牌牛油虾

Chef Special Butter Prawn

招牌姜葱鱼片

Signature Fish Fillet with Ginger & Spring Onion

香芒酥炸鸡柳

Deep Fried Chicken Boneless In mango Sauce

红烧豆腐

Braised Bean Curd with Mushroom, Broccoli & Carrot

三菇烩时菜

Trio Mushroom with Season Vegetables

潮式百果芋泥

"TeoChew" Style Yam Paste With Ginko Nut

柠檬茶

Hawaiian Ice Lemon Tea

***** **Afternoon Tea Break** *****

默默查查

Bo Bo Char Char

海鲜芒果春卷

Seafood Mango Spring Roll

焗蘑菇雞批

Chicken and Mushroom Pie

Hot Beverages

Special Brewed Coffee

English Breakfast Tea

Condiments: Milk, Sugar, Brown Sugar & Creamer

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***** Morning Break *****

香煎萝卜糕

Pan Fried Carrot Cake Served With Dry Shrimp
Condiments: Sweet Chilli Sauce, Dark Soya Sauce

糯米鸡

Luo Mai Kai Served With Sweet Chilli Sauce

杏仁曲奇饼

Almond Cookie

热带水果盘

Tropical Fresh Fruits Platter - Watermelon, Honey Dew, Orange, Dragon Fruits, Grapes & Strawberries.

Hot Beverages

Special Brewed Coffee

English Breakfast Tea

Condiments: Milk, Sugar, Brown Sugar & Cremer

***** Lunch Menu *****

葱油萝卜炆海蜇

Jellyfish with Shallot Carrot & Spring Onion

四川酸辣羹

Spicy & Sour Soup In Sichuan Soup

泰式黄梨炒饭

Thai Style Pineapple Fried Rice

宫廷宫宝鱼柳

Imperial "Gong Bao" Fish Fillet

炭烧三芭墨鱼

Barbeque Sambal Sotong

港式虾酱鸡翅

Hong Kong Style Prawn Paste Chicken Wing

鱼香茄子

Braise Eggplant Spicy Bean Paste

八宝罗汉斋

Eight Treasure Traditional "Luo Han Zai"

杏仁龙眼豆腐

Almond "Longan" Bean Curd

苹果汁

Apple Spritzer

***** Afternoon Tea Break *****

莲子百合红豆沙

Red Bean Soup With Lotus Seed

迷你粉果

Soon Kueh Mini Served With Sweet Chilli & Dark Sauce

吞拿鱼牛油羊角面包

Butter Croissant Filled With Peppery Tuna Flakes

Hot Beverages

Special Brewed Coffee

English Breakfast Tea

Condiments: Milk, Sugar, Brown Sugar & Creamer



Oriental Seminar 3



***** Morning Break *****

星洲炒米粉

Wok Fried "Xin Chou" Bee Hoon

Condiment: Red Cut Chilli With Soy Sauce

酥炸斋春卷

Crispy Vegetable Spring Roll Served With Sweet Chilli Dips

瑞士蛋糕

Mini Swiss Roll

热带水果盘

Tropical Fresh Fruits Platter - Watermelon, Honey Dew, Orange, Dragon Fruits, Grapes & Strawberries.

Hot Beverages

Special Brewed Coffee

English Breakfast Tea

Condiments: Milk, Sugar, Brown Sugar & Creamer

***** Lunch Menu *****

凉拌酸辣莴苣

Chinese Lettuce With Ginger In Sweet and Sour Sauce

海味蟹皇羹

Superior Crab Roll Seafood Thick Soup

甘榜海鲜马来炒饭

Kampung Seafood Nasi Goreng

黄金麦片虾

Golden Cereal King Prawn

胡椒牛肉片

Wok Fried Beef Slice In Black Pepper Sauce

黄金蒜茸鱼片

Golden Garlic Fish Fillet

蛋炒桂花翅

Fired "Gua Hua" Egg With Chicken Ham

鲍鱼菇芥兰

"Kai Lan" with abalone Mushroom in Oyster Sauce

日式鲜果冻

Japanese Fruits Konnyaku

冰桃茶

Refreshing Ice Peach Tea

***** Afternoon Tea Break *****

白果腐竹雞蛋薏米糖水

Dried Beancurd and Ginkgo Nuts Dessert

三文鱼酥

Salmon Puff

千层糕

Kueh Lapis

Hot Beverages

Special Brewed Coffee

English Breakfast Tea

Condiments: Milk, Sugar, Brown Sugar & Creamer

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***** Morning Break *****

三鲜艇仔粥
Seafood Porridge (Cuttlefish, Fish & Prawn)
Condiments: Shallot Ginger Spring Onion, Soy Sauce, Pepper, Fritter, Braise Peanut
港式虾饺及鸡烧买
Hong Kong "DimSum" - Steamed "Har Kao" & "Siew Mai" Served With Chilli Dips
西式巧克力蛋糕
Mini Chocolate Muffins
热带水果盘
Tropical Fresh Fruits Platter - Watermelon, Honey Dew, Orange, Dragon Fruits, Grapes & Strawberries.

Hot Beverages

Special Brewed Coffee
English Breakfast Tea
Condiments: Milk, Sugar, Brown Sugar & Creamer

***** Lunch Menu *****

皮蛋豆腐鸡肉松
Century Egg Tou Fu Served With Chicken Floss
鸡茸粟米羹
Sweet Corn With Minced Chicken Thick Soup
鲜菇炒饭
Vegetarian Rice with Wild Mushroom
辣椒三鲜
Mixed Seafood In Singapore Style "Chilli Crab" Sauce (Fish, Squid & Mussels)
台湾盐酥鸡柳
Taiwan Style Salt & Peppery Chicken Finger
三丝豆腐
Shredded Chicken, Mushroom & Shitake Mushroom with
青椒土豆丝
Wok Fried Shallot Potatoe With Chilli
香甜北京包菜
"BeiJing" Style Cabbage in Oyster Sauce
椰香奶冻
Coconut Custard creme Pudding
芒果汁
Mango Sensation

***** Afternoon Tea Break *****

黑芝麻糊
Balck Sesame Paste
鸡叉烧酥
Chicken Barbeque Soo
豆沙包
Red Bean Paste Pau

Hot Beverages

Special Brewed Coffee
English Breakfast Tea
Condiments: Milk, Sugar, Brown Sugar & Creamer

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***** Morning Break *****

马来卤面
Kampong Style Mee Rebus
Condiments: Egg, Fried Bean Curd, Potatoes, Green Cut Chili, Sambal Chili & Lime
北京鸡肉饺子
Beijing Chicken Dumpling Soup Served With Ginger And Vinegar
香滑奶油卷
Custard Crème Puff
热带水果盘
Tropical Fresh Fruits Platter - Watermelon, Honey Dew, Orange, Dragon Fruits, Grapes & Strawberries.

Hot Beverages

Special Brewed Coffee
English Breakfast Tea
Condiments: Milk, Sugar, Brown Sugar & Creamer

***** Lunch Menu *****

香菜口水鸡
Coriander Cold Chicken Salad
老火西洋菜炖鸡汤
Double Boiled Chicken Soup With Watercress
泰式东炎炒饭
Tom Yam Fried Rice
鲜芦笋酱爆花枝片
Sautéed Cuttlefish With Asparagus In Spicy Sauce
香炸沙律红斑鱼
Deep Fried Red Snapper Served With Salad Sauce
金不换三杯鸡
Stewed Chicken With Spicy Sauce
什菌红烧豆腐
Braised Bean Curd With Assorted Mushroom
金银蛋苋菜
Simmered Chinese Spinach With Assorted Eggs In Superior Broth
红枣人参菜燕
Red Date Ginseng Jelly
Tropical Fruit Punch

***** Afternoon Tea Break *****

蜜瓜西米露
Chilled Honey Dew Sago
炒面暹
Fried Mee Siam
酥炸加厘角
Deep Fried Curry Samosa

Hot Beverages

Special Brewed Coffee
English Breakfast Tea
Condiments: Milk, Sugar, Brown Sugar & Creamer