



HALF DAY SEMINAR

M E N U A

\$28.00 per pax (\$29.96 w/gst) • Min. 30 pax

\$24.00 per pax (\$25.68 w/gst) • Min. 60 pax



LUNCH

E N T R É E S

Laksa Lemak

thick vermicelli rice noodle, prawn, sliced fish cake, hard-boiled eggs, laksa leaves, spicy coconut gravy, dried beancurd & sambal chilli

Kueh Pie Tee

pie tee shell, poached prawn, chinese parsley & garlic chilli

M A I N S

Roasted Five Spice Boneless Chicken

Assam Curry Fish

Stir-fried Ginger Garlic Prawn

Scallop on Shell with Black Bean Sauce

Stir-fried Broccoli, Carrot, Snow Peas with Mushroom (Vegetarian)

Black Olive Fried Rice

D E S S E R T S

Tropical Fruit Platter

Assorted Nonya Kueh

B E V E R A G E

Fruit Punch

AFTERNOON TEA

S N A C K S

Steamed Crystal Dumpling

Mini Curried Samosa (Vegetarian)

Mini Danish Pastries

B E V E R A G E

Coffee & Tea



MEGU CATERING CONCEPTS PTE LTD

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P A C K A G E I N C L U D E S

- Price stated is for 1 x Morning Tea and 1 x Lunch, or 1 Lunch and 1 x Afternoon Tea.
- Complete layout with tables, linen and food warmers.
- Full set of disposable-ware.
- Vegetarian dishes contain no meat but may contain eggs.

T E R M S & C O N D I T I O N S

- Transportation charge for 2 trips is applicable at \$60.00 for main-land; \$160.00 for Jurong Island & Sentosa.
- Upgrade to porcelain-ware at additional \$6.00 per pax.
- Service staff-in-attendance charge applicable at \$120.00 per staff. (Duration: half day seminar.)
- Advance order of at least 5 working days is recommended.
- Duration of catering is for 3 hours only, as per NEA regulations.
- Surcharge for early delivery (for reception before 9.00 am) at \$100.00.
- Surcharge for clearing of buffet setup after 10.00 pm (no later than 11.30 pm) applicable at \$100.00.
- Set-up of buffet will be at one location only.
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MORNING TEA

S N A C K S

Mini Focaccia Sandwich

Chicken Nugget with Sweet Chilli Dip

Tomato Bruschetta (Vegetarian)

Assorted Mini Muffin

B E V E R A G E

Coffee & Tea

LUNCH

E N T R É E S

Cream of Pumpkin Soup

Salmon Penne Pasta

accompanied with your choice of sautéed trio pepper & garlic, sautéed mixed mushroom & onion, or fresh tarragon & chilli flakes. Topped with neapolitan sauce and garnished with parmesan cheese.

Scallop with Pommery Mustard

Medley of Summer Vegetables (Vegetarian)

Butter Rice with Raisin & Cashew Nut (Vegetarian)

M A I N S

Grilled Chicken Italiano

Baked Fish with Mediterranean Herbs

Sautéed Prawn with Trio Bell Pepper & Fresh Dill

D E S S E R T S

Tropical Fruit Platter

Mango Pudding with Fruit Cocktail

B E V E R A G E

Fruit Punch



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MORNING TEA

S N A C K S

Mini Croissants

egg mayo, chicken, and turkey roll

Chicken Karaage with Plum Sauce

Mushroom Quiche (Vegetarian)

Assorted Tea Cakes

B E V E R A G E

Coffee & Tea

LUNCH

E N T R É E S

Miso Soup

accompanied with smooth tofu cubes, shredded seaweed & chopped spring onion

Assorted Japanese Sushi

futomaki, ebi, tako, sake and tamago sushi served with shoyu, gari & wasabi

Steamed Tamago with Mushroom and Spring Onion

Mushroom & Vegetable Odeng (Vegetarian)

Steamed Short Grain Rice with Seaweed (Vegetarian)

M A I N S

Grilled Chicken with Teriyaki Sauce

Pan-seared Salmon with Lemon Wedge

Prawn Torpedo with Tonkatsu Sauce



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D E S S E R T S

Tropical Fruit Platter

Green Tea Jelly with Fresh Strawberry

B E V E R A G E

Honey English Tea

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MORNING TEA

S N A C K S

Assorted Finger Sandwich
Baked Mini Chicken Pie
Tomato Bruschetta (Vegetarian)
Assorted Swiss Roll

B E V E R A G E

Coffee & Tea

LUNCH

E N T R É E S

Cream of Mushroom Soup
served with garlic bread
Roasted Potato Salad with Italian Dressing

Vegetable Provençale (Vegetarian)
Aglio Olio Pasta with Trio Pepper (Vegetarian)

M A I N S

Grilled Mexican Chicken
Pan-fried Fish with Grape & Almond Flakes
Prawn with Lime Butter
Deep-fried Parmesan Mushroom

D E S S E R T S

Tropical Fruit Platter
Grass Jelly with Aloe Vera

B E V E R A G E

Honey English Tea





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MORNING TEA

S N A C K S

Tortilla Wrap

Soon Kueh with Sweet Sauce & Sambal

Fried Curry Puff (Vegetarian)

Mini Apple Tart

B E V E R A G E

Coffee & Tea

LUNCH

E N T R É E S

Tom Yum Chicken Soup

chunky chicken with fresh herbs in tom yum broth

Crystal Vermicelli Salad

**Stir-fried Vegetables with Mushroom
(Vegetarian)**

Pineapple Fried Rice

M A I N S

Grilled Honey Pepper Chicken

Braised Thai Curry with Fish Fillet

Stir-fried Prawn with Basil & Lemongrass

Scallop with Thai Chilli

D E S S E R T S

Tropical Fruit Platter

Sea Coconut with Fruit Cocktail

B E V E R A G E

Mango Punch



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