



HALF DAY SEMINAR

BUFFET MENU A

\$28.00 per pax (\$29.96 w/gst) • Min. 20 pax



TEA

SNACKS

Steamed Crystal Dumpling
Mini Curried Samosa (Vegetarian)
Mini Danish Pastries

BEVERAGE

Coffee & Tea

LUNCH

ENTRÉES

Laksa Lemak

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

Kueh Pie Tee

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

Scallop on Shell with Black Bean Sauce

Stir-fried Broccoli, Carrot and Snow Peas with Mushroom

Yang Zhou Fried Rice

MAINS

Roasted Five Spice Boneless Chicken

Assam Curry Fish

Stir-fried Ginger Garlic Prawn

DESSERTS

Tropical Fruit Platter

Assorted Nyonya Kueh

BEVERAGE

Fruit Punch





HALF DAY SEMINAR

BUFFET MENU B

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TEA

SNACKS

Mini Focaccia Sandwich
Chicken Nugget with Sweet Chilli Dip
Tomato Bruschetta (vegetarian)
Assorted Mini Muffin

BEVERAGE

Coffee & Tea

LUNCH

ENTRÉES

Cream of Pumpkin Soup
Salmon Penne Pasta
accompanied with your choice of: sautéed trio pepper & garlic; sautéed mixed mushroom & onion; fresh tarragon & chilli flakes; topped with neapolitan sauce and garnished with parmesan cheese

Scallop with Pommery Mustard
Medley of Summer Vegetables
Baked Rice with Turkey Ham & Almond

DESSERTS

Tropical Fruit Platter
Mango Pudding with Fruit Cocktail

MAINS

Grilled Chicken Italiano
Baked Fish with Mediterranean Herbs
Sautéed Prawn with Trio Bell Pepper & Fresh Dill

BEVERAGE

Fruit Punch





HALF DAY SEMINAR

BUFFET MENU C

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TEA

S N A C K S

Mini Croissant

egg mayo, chicken & 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 & tamago; served with shoyu, gari & wasabi

Steamed Tamago with Mushroom & Spring Onion

Mushroom & Vegetable Odeng

Steamed Short Grain Rice with Seaweed

M A I N S

Grilled Chicken with Teriyaki Sauce

Pan-seared Salmon with Lemon Wedge

Prawn Torpedo with Tonkatsu Sauce

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

Lychee Cooler



MEGU CATERING CONCEPTS PTE LTD

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HALF DAY SEMINAR

BUFFET MENU D

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TEA

SNACKS

Assorted Finger Sandwiches
Baked Mini Chicken Pie
Tomato Bruschetta (vegetarian)
Assorted Swiss Roll

BEVERAGE

Coffee & Tea

LUNCH

ENTRÉES

Cream of Mushroom Soup
served with garlic bread
Mixed Spring Green with Herb,
Vinaigrette Citrus Potato Salad

Golden Parmesan Mushroom Deep Fry
Vegetable Provencale
Aglio Olio Pasta with Trio Pepper

MAINS

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

DESSERTS

Tropical Fruit Platter
Grass Jelly with Aloe Vera

BEVERAGE

Honey English Tea





HALF DAY SEMINAR

BUFFET MENU

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TEA

SNACKS

Tortilla Wrap
Soon Kueh with Sweet Sauce & Sambal
Fried Curry Puff (vegetarian)
Mini Apple Tart

BEVERAGE

Coffee & Tea

LUNCH

ENTRÉES

Tom Yum Chicken Soup
chunky chicken with fresh herbs in tom yum broth
Crystal Vermicelli Salad

Stir-fried Vegetables with Mushroom
Pineapple Fried Rice

DESSERTS

Tropical Fruit Platter
Sea Coconut with Fruit Cocktail

MAINS

Grilled Honey Peppered Chicken
Fish Fillet Thai Style Curry
Stir-fried Prawn with Basil & Lemongrass
Scallop with Thai Chilli

BEVERAGE

Mango Punch



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HALF DAY SEMINAR

BUFFET MENUS A - E

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PACKAGE INCLUDES

- Price stated is for either 1 x Morning Tea and 1 x Lunch, or 1 x 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.

TERMS & CONDITIONS

- Transportation charge for 3 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 SFA 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.
- Additional surcharges may apply for set-ups at levels without lift access.
- Menu items are subject to availability and may be changed without prior notice.
- Prevailing GST is applicable on total amount payable.



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