



MAMANDA

MENU PACKAGES

FULL DAY SEMINAR



FULL DAY SEMINAR MENU A

\$33.00 PER PERSON (\$35.64 WITH GST) / MINIMUM ORDER: 30 PAX / 3 HOURS

MORNING TEA RECEPTION

EGG MAYO
POTATO CURRY PUFF
CHEESE & MUSHROOM CANAPES ON BAGUETTE
COFFEE / TEA

LUNCH

APPETIZER

CRISP LETTUCE & OLIVES SALADS WITH THOUSAND ISLAND SAUCE

HOT SAVOURY

FIGO AGLIO OLIO (VEGETARIAN PASTA)
SWEET SOUR FISH
BONELESS GRILLED CHICKEN WITH BBQ SAUCE
STEAM ASIAN GREENS VEGETABLES
OLIVE FRAGRANT RICE
BLACK PEPPER BEEF

DESSERT

FRESH FRUIT PLATTER

BEVERAGE

ORANGE JUICE

AFTERNOON TEA RECEPTION

MINI CHOCOLATE BROWNIES
FISH FINGER WITH TARTAR SAUCE
MINI SWISSROLLS
COFFEE & TEA

THINGS TO NOTE:

- COMPLIMENTARY CORDIAL DRINK (FRUIT PUNCH, LIME OR ORANGE)
- PRICE INCLUDES BUFFET TABLE SETUP WITH SKIRTING, WARMERS & DISPOSABLE DINING WARE
- UPGRADE TO MELAMINE PLATE & CUTLERY SET AT \$3/PAX
- MANPOWER AT \$12/HOUR PER STAFF
- ALL PRICES ARE SUBJECTED TO PREVAILING GOVERNMENT TAXES

FULL DAY SEMINAR MENU B

\$33.00 PER PERSON (\$35.64 WITH GST) / MINIMUM ORDER: 30 PAX / 3 HOURS

MORNING TEA RECEPTION

CHEESE AND TOMATO FINGER SANDWICHES
MINI VEGETABLES SPRING ROLLS WITH THAI SAUCE
MINI MUSHROOM QUICHE
COFFEE / TEA

LUNCH

APPETIZER

GRANDA OLIVIA SALATA

HOT SAVOURY

OLIO OLIO CHICKEN
MORROCCAN CHICKEN DRUMLETS
CRÈME MUSHROOM BREADED FISH
FIG & OLIVE RICE
MUSHROOM SPECIALS
SWEET SOUR PINEAPPLE PRAWN

DESSERT

FRESH FRUIT PLATTER

BEVERAGE

ORANGE JUICE

AFTERNOON TEA RECEPTION

MINI TEACAKES
MANGO PUDDING
FIGO BRUSCHETTA
COFFEE & TEA

THINGS TO NOTE:

- COMPLIMENTARY CORDIAL DRINK (FRUIT PUNCH, LIME OR ORANGE)
- PRICE INCLUDES BUFFET TABLE SETUP WITH SKIRTING, WARMERS & DISPOSABLE DINING WARE
- UPGRADE TO MELAMINE PLATE & CUTLERY SET AT \$3/PAX
- MANPOWER AT \$12/HOUR PER STAFF
- ALL PRICES ARE SUBJECTED TO PREVAILING GOVERNMENT TAXES