

* Complete set of bio-degradable utensils cutleries provided *

* Complete set up of buffet tables with colour choice of linens & skirting (black or white base) * * Christmas decoration *



* 5" Round tables with cloths \$30 each *

* Cushion chairs with seat covers \$10 each *

* Cocktail tables with drapes and flowers \$45 each *



* Red & Wine \$28 per bottle *

* Tenuta S.Anna Prosecco I Moscato \$38 per bottle * (Supply by Amici Express)

> * all price are subjected to 7% GST * * standard t&c apply *

Gourmet Wonders for Every Moment

AMICI EVENTS AND CATERING PRIVATE LIMITED

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Christmas Buffet Rose

I Early Bird Promotion I Menu Based on \$18+ per Guest I Minimum 100 Guest I Valid 16th November - 15th December 2015



Cherry Tomato & Chickpea Tossed with Cheddar Cheese Sauce

Salad R

Honey Glazed Chicken Ham with Green Bean Salad Tossed with Passion Fruit Sauce

Hot Selections



Oven Baked Turkey Breast Served with Giblet Sauce & Side with Cranberry Compote Pan Seared Chestnut Stuffing with Caramelized Spanish Onion Sauce Christmas Seasonal Vegetables Sautéed with Fragrant Garlic & Herbs Butter Chef's Homemade Beef Meat Ball Braised in Chunky Tomato Concasse Grilled Basa White Fillet Served with Light Cream Sauce Infused of Aroma Lemon Roasted US Idaho Potato with Maple Syrup & Mixed Dried Fruit Slow Cooked Almond Butter Rice Top with Black & Yellow Raisin

Sweet Temptation



Buche Noel Yule "Dark Chocolate Banana Yule" Log Cake

Dark Chocolate Mousse, Aroma Banana Mousse

Chilled Mango Puree with Rainbow Ball & Cocktail Fruit

Mocktail Beverages Choice of Two



Hawaiian Ice Lemon Tea I Refreshing Ice Peach Tea I Tropical Fruit Punch Mango Sensation I Apple Spritzer l Pink Guava I Soft Drinks





Christmas Buffet Rouge

Menu Based on \$28+ per Guest I Minimum 30 Guest I



Chef's Duo of Cherry Tomato & Mozzarella Cheese Tossed with Cranberry Sauce

Salad

DD

Smoked Turkey Ham with Kidney Bean Salad Tossed with Mango Dressing

Hot Selections



Amici's Oven Baked Turkey Breast with Cajun Spices & Wild Herbs Served with Giblet Sauce & Cranberry Compote

Pan Seared Chestnut Stuffing with Caramelized Spanish Onion Sauce Christmas Seasonal Vegetables Sautéed with Fragrant Garlic & Herbs Butter Honey Glazed Baked Chicken Ham with Pineapple Glazed Top with Cocktail Fruit Twin Cube of Sweet Potato & Baby Potato Topped with Caramelized Chestnut Rainbow Fusilli Pasta in Fresh Basil Tomato Cream Sauce with Turkey Bacon Strip

Sweet Temptation



Buche Noel Yule "Dark Chocolate Banana Yule" Log Cake

Dark Chocolate Mousse, Aroma Banana Mousse

Bread & Butter Pudding

Blissful Apricot Mousse in Mini Cuppa

Mocktail Beverages Choice of Two



Hawaiian Ice Lemon Tea I Refreshing Ice Peach Tea I Tropical Fruit Punch Mango Sensation I Apple Spritzer l Pink Guava I Soft Drinks





Christmas Buffet Blanc

Menu Based on \$38+ per Guest I Minimum 30 Guest I



Home Cured Smoked Duck Breast & Sweet Pineapple with Orange Reduction Mayo Herby Diced Potato & Wild Mushroom Salad with Black & Green Olive Assorted Cheese Platter

Salad R

Chef's Signature Marinated Chunky Lobster Meat & Cocktail Fruit Salad

Hot Selections



Amici's Traditional Oven Baked Turkey Breast Marinated with Cajun Spices & Wild Herbs

Served with Giblet Sauce & Cranberry Compote

Leg of Lamb Roast Marinated with Confit Garlic Served with Grilled Garden Vege & Rosemary
Grilled Chestnut Mousse Sausage Served with Smoked Tuscany Tomato Concasse
Christmas Seasonal Vegetables Sautéed with Manuka Honey & Butter Broth
Roasted Mustard Grain Marinated Beef Served with Creamy Black Peppercorn Sauce
Slow Baked Sweet Potato & Chestnut with Maple Syrup Glazed
Sautéed Trio Fusilli Pasta with Wild Catch Seafood in Tomato Cream Sauce

Sweet Temptation



Buche Noel Yule "Dark Chocolate Banana Yule" Log Cake -Dark Chocolate Mousse, Aroma Banana Mousse
Bread & Butter Pudding
Elegant Assorted Mini Macaron
Chilled Passion Puree with Tadpole Pearl & Coral Weed

Mocktail Beverages Choice of Two



Hawaiian Ice Lemon Tea I Refreshing Ice Peach Tea I Tropical Fruit Punch Mango Sensation I Apple Spritzer l Pink Guava I Soft Drinks





Canapes - Butler Serve

Menu Based on \$35+ per Guest I Minimum 30 Guest Butler to Guest Ratio 1:15 I Chef on Site Required. Ratio 1:40



Baked Sweet Potato with Maple Syrup & Rainbow Marshmallow (V)

Marinated Mozzarella Cheese Ball & Cherry Tomato with Cranberry Compote (V)

Honey Baked Chicken Ham Served with Sweet Pineapple Puree

Smoked Turkey Breast Served with Tasty Giblet Sauce

Homemade Braised Beef Ball Top with Grated Herb Cheese

Grilled Bay Scallop Wrapper with Turkey Bacon & Caramelized Peach

Minced Candied Fruit Pie Drizzle with Mango Sauce

Rolled Shape Ginger Bread with Maraschino Cherry

Mocktail Beverages Choice of Two

Hawaiian Ice Lemon Tea I Refreshing Ice Peach Tea I Tropical Fruit Punch Mango Sensation I Apple Spritzer l Pink Guava I Soft Drinks

Butler Service - \$80- 4 Hours Block * Chef on Site - \$120 - 4 Hours - Block I Price Base on Per Butler/Chef T&C Apply





Christmas Takeaway Turkey

I Price \$98+ I Size 4-5kg I \$25 Delivery Charge Customization Available for Minimum of 10 Turkey Orders



The Tradition

DD

The Classic Christmas Whole Turkey Marinated with Cajun Spices & Wild Herbs Served with Sautéed Christmas Seasonal Vegetables with Herbs Butter Sauce, Stuffed with Homemade Chestnut & Mushroom Stuffing Tasty Giblet Sauce & Cranberry Compote

Samurai's Treat



The Traditional Bird Marinated with Teriyaki Glazed Served with Braised Christmas Seasonal Vegetables in Japanese Curry Stuffed with Homemade Chestnut Stuffing with Dashi, Miso and Soy Sauce flavour Tasty Giblet Sauce & Cranberry Compote

Rasa Laksa



Roasted Whole Turkey Baked with Laksa Paste Served with Braised Christmas Seasonal Vegetable in Chili Crab Sauce Stuffed with Homemade Chestnut Stuffing Tasty Giblet Sauce & Cranberry Compote





Christmas Takeaway Log Cake

I Price \$38+ I Size 1kg I \$25 Delivery Charge



Buche Noel Yule "Dark Chocolate Banana Yule"

Dark Chocolate mousse, Aroma Banana Mousse, Almond Crumble, Riched Dark Chocolate Ganache

Genoise Log "Black Forest Yule"

Longer Dark Chocolate mousse, Rich Chantily Cream, Morello Cherry Jelly and Dark Chocolate Genoise





Christmas Takeaway I Home Party - Mistletoe

Price \$198+ I Serves 8-10 Guest I Turkey 4-5kg I \$25 Delivery Charge



Amici's Whole Roasted Turkey (choice of flavours - The Tradition, Samurai's Treat or Rasa Laksa)

Amici Signature Marinated Chunky Lobster Meat & Cocktail Fruit Salad

Fried Trio Fusilli Pasta with Turkey Bacon in Prawn Sambal

Roasted Sweet Potato with Curry Cheese Sauce

Crock Pot Maple Brown Turkey Ham



Christmas Takeaway I Home Party - SnowFlakes

Price \$198+ I Serves 8-10 Guest I Turkey 4-5kg I \$25 Delivery Charge



Amici's Whole Roasted Turkey (choice of flavours - The Tradition, Samurai's Treat or Rasa Laksa)

Amici Signature Marinated Chunky Lobster Meat & Cocktail Fruit Salad

Rainbow Fusilli Pasta in Fresh Basil Tomato Sauce Top with Turkey Bacon Strip

Roasted Sweet Potato with Maple Syrup & Almond Flakes

Crock Pot Maple Brown Turkey Ham

