



MENU

HALLOWEEN



TRICK OR TREAT!

PREPARE TO BE SPELLBOUND BY AN ARRAY OF CULINARY DELIGHTS. OUR MENU IS AVAILABLE IN:

PARTY PACK

- FULL SET OF BIO-DEGRADABLE UTENSILS.
- DISPOSABLE TABLECLOTH.

BUFFET

- COMPLETE BUFFET SETUP WITH TABLES & THEMATIC PRESENTATION.
- CHAFING DISHES FOR HOT FOOD RANGE.
- FULL SET OF BIO-DEGRADABLE UTENSILS.





HALLOWEEN

MINI BOO-FET

\$18++ PER PAX

GOBLIN'S GARDEN SALAD

MESCLUN SALAD, SWEET CORN, CHERRY TOMATOES,
ITALIAN HERB DRESSING

GHOSTLY ROASTED VEGETABLES

ROASTED SEASONAL ROOT VEGETABLES

GRAND PA BONE FISH

SALTED EGG BASA FISH WITH CURRY LEAVES

JAPANESE SOLIDER FEAST

TERIYAKI GLAZED CHICKEN WITH ROASTED SESAME,
PICKLED DAIKON AND SEAWEED

SMOKEY CEMETERY

BAKED RICE WITH TOMATO, TURKEY BACON,
GRANA PADANO AND MOZZARELLA

SPOOKY EYEBALL

VANILLA TART BASE WITH RASPBERRY FILLING AND
WHITE CHOCOLATE CHANTILLY CREAM

AVAILABLE IN

PARTY PACK
MINIMUM OF 10 PAX

BUFFET
MINIMUM OF 100 PAX

BUFFET

MONSTER MUNCH

\$28++ PER PAX

WITCHES BLOOD POT

ROASTED BEETROOT SALAD WITH STRACCIATELLA CHEESE

GHOSTLY NIGHT LIFE

DISCO SWEET POTATO FRIES WITH CHEDDAR CHEESE

DEADLY ROCKY ROAD

GARLIC THYME SAUTÉED DUAL MUSHROOMS

HORRIFIC BUTTER HERB

BUTTER HERB WITH CAULIFLOWER AND
BROCCOLI, CRANBERRIES

GRAND PA BONE FISH

SALTED EGG BARRAMUNDI FISH WITH CURRY LEAVES

MARINATED BAT WING

MARINATED OVEN BAKED MID JOINT CHICKEN WING

JAPANESE SOLIDER FEAST

TERIYAKI GLAZED CHICKEN WITH ROASTED SESAME,
PICKLED DAIKON AND SEAWEED

SPOOKY EYEBALL

VANILLA TART BASE WITH RASPBERRY FILLING AND
WHITE CHOCOLATE CHANTILLY CREAM

AVAILABLE IN

PARTY PACK
MINIMUM OF 10 PAX

BUFFET
MINIMUM OF 20 PAX

PREMIUM BUFFET

\$38++ PER PAX

WITCHES BLOOD POT

ROASTED BEETROOT SALAD WITH STRACCIATELLA CHEESE

THAI GHOST HORROR

SPICY SOMTAM WITH ROASTED PEANUT AND SAVOURY SAUCE

2000 YEARS WISHING WELL

GOLDEN PUMPKIN SOUP INFUSED SAGE & TRUFFLE

GHOSTY NIGHT LIFE

DISCO SWEET POTATO FRIES WITH CHEDDAR CHEESE

DEADLY ROCKY ROAD

GARLIC THYME SAUTÉED DUAL MUSHROOMS

BURIED ALIVE

CHARCOAL CEREAL SHELL-LESS PRAWN

JAPANESE SOLDIER FEAST

TERIYAKI GLAZED CHICKEN WITH ROASTED SESAME,
PICKLED DAIKON AND SEAWEED

VAMPIRE PROTEIN

ARGENTINA GRAIN FED SIRLOIN SLICE
WITH GARLIC GINGER VEAL JUS

SPOOKY EYEBALL

VANILLA TART BASE WITH RASPBERRY FILLING AND
WHITE CHOCOLATE CHANTILLY CREAM

JACK'S SKELETON SPIDER CUPCAKE

OREO CUPCAKE WITH STRAWBERRY JAM FILLING

MOCKTAIL: SPOOKY FOG

SERVED WITH APPLE CIDER, GINGER ALE, LEMON JUICE & CINNAMON STICKS
ONLY AVAILABLE FOR BUFFET

AVAILABLE IN

PARTY PACK
MINIMUM OF 10 PAX

BUFFET
MINIMUM OF 20 PAX



LET'S BOO
CANAPES

A SET OF 40 CREEPY PIECES OF DELICATE MINI BITES, HAND-CRAFTED BY OUR MONSTER CHEF WITH A COMBINATION OF BOTH SWEET AND SAVOURY ENCASED WITHIN OUR SPECIALLY DESIGNED TAKEAWAY TIER WITH A COVER OVER IT FOR YOUR HALLOWEEN PARTY!

\$198++
PER SET

WHAT'S IN THE CANAPE SET?

SAVORY



THE COFFIN

TUNA TARTARE WITH DILL AND YUZU



6 FEET UNDER

BEEF BOLOGNESE WITH MASHED NEW POTATOES AND PARMIGIANA



SLEEPY HOLLOW'S PUMPKIN

CHEESY PUMPKIN RISOTTO BALL



FRANKENSTEIN'S FINGER

SAVOURY ECLAIR INJECTED WITH TRUFFLE MASH & HAM

SWEET



JACK SKELETON & SPIDER CUPCAKE

OREO CUPCAKE WITH STRAWBERRY JAM FILLING



GRAVEYARD

PUMPKIN PUDDING & OREO SOIL



SPOOKY EYEBALL

RASPBERRY & CUSTARD TART



FRIENDLY GHOST BROWNIE

CHOCOLATE FUDGE BROWNIE

ADD-ON BEVERAGES

CHILLED BEVERAGES

\$2++ PER PAX

INFUSED PEACH MUSCAT
 INFUSED GRAPEFRUIT WITH POMELO
 YUZU JUICE
 LIME JUICE
 FRESH FRUITS INFUSED WATER
 SOFT DRINKS
 • COKE • COKE LIGHT • SPRITE

HOT BEVERAGES

- SPECIAL REWED COFFEE
- FINE TEA

PREMIUM MINERAL WATER



6 BOTTLES PER CARTON

- ACQUA PANNA
- NATURE'S SPRING MINERAL WATER
- SAN PELLEGRINO SPARKLING WATER

\$70.80++

PREMIUM BEVERAGES BY FOLKINGTON'S



FRUIT JUICE
 250ML X 12 GLASS BOTTLES

- CLOUDY APPLE • CLOUDY APPLE
- CRANBERRY • MANGO •
- ORANGE • PINEAPPLE • TOMATO

\$54.00++



GENTLY SPARKLING
 250ML X 12 CANS

- LEMON & MINT
- TRADITIONALLY HOT GINGER BEER
- ELDERFLOWER PRESSE • RHUBARD & APPLE

\$33.60++



SPARKLING
 330ML X 12 GLASS BOTTLES

- TRADITIONALLY HOT GINGER BEER
- PINK LEMONADE
- ELDERFLOWER PRESSE

\$70.80++

ADD-ON SNACKS

CHEESE PLATTER

\$118++ FOR 15 PAX PER PLATTER

CHEESE

FRENCH BRIE CHEESE | FRENCH CAMEMBERT CHEESE
SOUTH HOLLAND GOUDA CHEESE | GREECE FETA CHEESE

COLD CUT

SMOKED SALMON | TURKEY HAM

FRESH AND DRIED FRUITS

ASSORTED BERRIES | ROCK MELON | GRAPES |
ASSORTED DRIED FRUITS

NUTS AND CRACKERS

ASSORTED PREMIUM NUTS | CRACKERS | NACHO

PREMIUM CRACKERS BY CRADOC'S



GOLDEN BAKED CRACKERS 80G

- BAKED SEA SALTED CRACKERS
- CHILI GINGER AND GARLIC CRACKERS
- BEETROOT AND GARLIC CRACKERS

PREMIUM NUTS AND OLIVES BY MR. FILBERT'S



MIXED NUTS 40G

- CASHEW AND ALMONDS • SEA SALT AND HERB
- HONEY AND PEPPERCORN • BLACK TRUFFLE AND SEA SALT
- ROASTED NUTS AND PLUMP FRUITS • SPRING WILD GARLIC

PEANUTS 40G

- SALT CRUST
- CHILI AND LIME

OLIVES 50G

- LEMON AND OREGANO
- CHILI AND BLACK PEPPER

AMICI

NO.5 SENOKO ROAD #06-04A SINGAPORE 758137

BRANDS FOR GOOD
BEST CATERER, SINGAPORE TATLER'S
SINGAPORE SERVICE STAR AWARD
SPIRIT OF ENTERPRISE AWARD
SINGAPORE'S OUTSTANDING ENTERPRISE

FOR MORE INFORMATION, PLEASE REFER TO OUR
MANPOWER PRICE LIST OR CHECK WITH OUR SALES TEAM
AT +65 6390 1308 OR VIA EMAIL AT SALES@AMICI.COM.SG.



CERTIFIED BY - HALAL SINGAPORE
ISO 22000: 2018 | BIZSAFE LEVEL 4

TERMS & CONDITIONS

- PHOTOS SHOWN ARE FOR ILLUSTRATION PURPOSES ONLY.
- PRICE IS SUBJECT TO 10% CATERING SERVICE CHARGE AND PREVAILING GST.
- THE 10% CATERING SERVICE CHARGE COVERS WASTE MANAGEMENT, LABOR, AND EQUIPMENT SETUP AND TEARDOWN.
- DELIVERY FEE OF \$100 - BUFFET IS APPLICABLE.
- DELIVERY FEE OF \$50 - PARTY PACK IS APPLICABLE.
- AMICI EVENTS & CATERING RESERVES THE RIGHT TO REPLACE MENU ITEMS SHOULD THEY BE UNAVAILABLE AT THE TIME OF THE EVENT OR CHANGE THE TERMS & CONDITIONS AT OUR SOLE DISCRETION WITHOUT PRIOR NOTICE.



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