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25

YULETIDE SEASON
WITH AMICI

Christmas BUFFET MENU

Festive Signature Spread Collection: \$38.00++ per head | Min. 50 Pax



APPETIZER: (CHOICE OF 1)

- Applewood Smoked Duck with Orange & Arugula Salad
- Roasted Pumpkin & Feta with Balsamic Glaze & Mesclun Salad
- Pasta Salad with Sundried Tomato, Basil and Homemade Pesto Sauce

HOT ENTRÉE:

- Garlic Butter Rice with Toasted Pine Nuts & Dried Cranberries
- Herb-Butter Roasted Brussels Sprouts & Root Carrots with Crispy Turkey Bacon
- Oven Roasted Chicken Roulade with Pineapple Glaze
- Oven Roasted Herb-Crusted Salmon with Lemon Butter Sauce
- Grilled King Prawns with Citrus Herb Butter

DESSERT:

- Christmas Theme Dessert

BEVERAGE: (CHOICE OF 1)

- Infused Peach Muscat | Infused Grapefruit with Pomelo | Yuzu Juice | Lime Juice

ADD-ON: LIVE STATIONS: \$12++ PER PAX

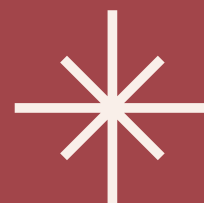
- Signature Lobster Bisque
Served with Parmesan Cheese Croutons, Arugula & Balsamic Vinaigrette Pear Salad
- Pasta Stations
Choice of Pasta: Linguine/Fusilli /Spaghetti/Penne
Choice of Sauce: Pesto Cream/Mushroom Carbonara/Aglio Olio/Pomodoro
Opt for for Cheese Wheel Pasta Stations: \$20 per pax more
- Oven Roasted Lamb Rack with Salad
Served with Seasonal Vegetables, Brown Sauce, Mint Sauce
- Oven Roasted Lamb Rack with Salad
Served with Seasonal Vegetables, Baby Potatoes & Arugula Salad
- Oven Baked Whole Turkey with Salad
Choice of Sauce: Black Garlic & Herb-Crusted/Truffle Chestnut Cream/Cranberry Compote

PACKAGE INCLUSIVE:

- Full Thematic Buffet Setup
Additional props or stylist can be requested at a fee from \$300 onwards depending on the mood board
- Disposable Full Set Buffet Cutleries
Opt for porcelain & stainless-steel wares for additional \$6 per set

ADDITIONAL CHARGES:

- Delivery: \$100++ for 2 ways. Prices are subject to change based on the scale of the event.
- Manpower Cost: Chef on Site \$220++ | Butler on Site: \$180++



Christmas PREMIUM BUFFET MENU

The Sleigh Feast Collection: \$68.00++ per head | Min. 30 Pax



BREAD & CHEESE PLATTER: (CHOICE OF 1)

- Choice of: Herb & Garlic Focaccia/Sourdough

APPETIZER: (CHOICE OF 1)

- Applewood Smoked Duck with Orange & Arugula Salad
- Oven Roasted Pumpkin & Feta with Balsamic Glaze & Mesclun Salad
- Pasta Salad with Sundried Tomato & Basil and Homemade Pesto Sauce

SOUP: (CHOICE OF 1)

- Oven Roasted Butternut Pumpkin Soup with Spiced Cream
- AMICI Signature Lobster Bisque
- French Onion Soup with Cheese Croutons

HOT ENTRÉE:

- Garlic Butter Rice with Toasted Pine Nuts & Dried Cranberries
- Grilled King Prawns with Citrus Herb Butter
- Honey Baked Ham with Pineapple Clove Glaze
- Coffee-Rubbed Roast Beef Brisket
- Herb-Butter Roasted Brussels Sprouts & Root Carrots with Crispy Turkey Bacon
- Oven Roasted Chicken Roulade with Spinach & Sundried Tomato
- Oven Roasted Herb-Crusted Salmon with Lemon Butter Sauce

DESSERT:

- Christmas Theme Dessert

BEVERAGE: (CHOICE OF 1)

- Infused Peach Muscat | Infused Grapefruit with Pomelo |
Yuzu Juice | Lime Juice

LIVE STATIONS WITH CHEF ON SITE: (CHOICE OF 1)

- AMICI Signature Lobster Bisque
Served with Parmesan Cheese Croutons, Arugula & Balsamic Vinaigrette Pear Salad
- Pasta Stations
Choice of Pasta: Linguine/Fusilli /Spaghetti/Penne
Choice of Sauce: Pesto Cream/Mushroom Carbonara/Aglio Olio/Pomodoro
Opt for for Cheese Wheel Pasta Stations: \$20 per pax more
- Oven Roasted Lamb Rack with Salad
Served with Seasonal Vegetables, Brown Sauce, Mint Sauce
- Oven Roasted Lamb Rack with Salad
Served with Seasonal Vegetables, Baby Potatoes & Arugula Salad
- Oven Baked Whole Turkey with Salad
*Choice of Sauce: Black Garlic & Herb-Crusted/Truffle Chestnut Cream/
Cranberry Compote*

PACKAGE INCLUSIVE:

- Full Thematic Buffet Setup
Additional props or stylist can be requested at a fee from \$300 onwards depending on the mood board
- Disposable Full Set Buffet Cutleries
Opt for porcelain & stainless-steel wares for additional \$6 per set
- Chef on Site for Live Station

ADDITIONAL CHARGES:

- Delivery: \$100++ for 2 ways. Prices are subject to change based on the scale of the event.
- Manpower Cost: Chef on Site \$220++ | Butler on Site: \$180++



Christmas **MINI BUFFET PARTY PACK**

Festive Luxe Collection \$26.80++ per head | Min. 10 Pax



APPETIZER

- Oven Roasted Pumpkin & Feta with Balsamic Glaze & Mesclun Salad

HOT ENTRÉE:

- Roasted Pumpkin Rice with Dill & Pomegranate
- Grilled King Prawns with Citrus Herb Butter
- Crushed Baby Potatoes with Seasonal Vegetables Infused with Garlic & Rosemary
- Oven Roasted Chicken Roulade with Spinach & Sundried Tomato
- Oven Roasted Herb-Crusted Salmon with Lemon Butter Sauce

DESSERT:

- Christmas Theme Dessert

BEVERAGE: (CHOICE OF 1)

- Infused Peach Muscat | Infused Grapefruit with Pomelo | Yuzu Juice | Lime Juice

ADD-ON WHOLE TURKEY: \$118++ PER UNIT

- Oven Roasted Whole Turkey Black Garlic & Herb-Crusted
- Oven Roasted Whole Turkey Infused with Truffle Chestnut Cream
- Traditional Oven Roasted Whole Turkey & Cranberry Compote

ADD-ON:

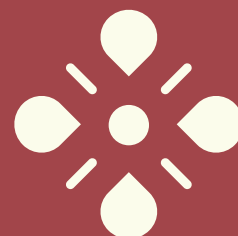
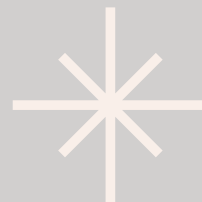
- Honey Baked Ham with Pineapple Clove Glaze - \$48++
- Coffee-Rubbed Roast Beef Brisket - \$88++
- Traditional Roast Beef Striploin with Seasonal Vegetables - \$148++
- Assorted Antipasto Vegetables Dip Platter - \$68++
Inclusive of: Roasted Butternut Pumpkin, Roasted Root Organic Carrot, Roasted Cucumber, Baby Potatoes, Roasted Zucchini, Cherry Tomatoes, Pita Bread
Dips: Hummus, Sundried Tomato & Basil Pesto, Roasted Garlic Aioli
- Seafood Platter - \$288 ++
Inclusive of: Boston Lobster, Mussels in Citrus Vinaigrette, Cocktail Prawn, Snow Crab
- Oven Baked Sausage Platter - \$118++
Inclusive of: Beef Bratwurst, Chicken Sausage, Lamb, ChiSnail Sausage, German Chicken Sausage
Served with: Buttery Truffled Mashed Potatoes, Pickled Accompaniments, Assorted Olives, Arugula Salad with Balsamic Vinegar

PACKAGE INCLUSIVE:

- Disposable Full Set Buffet Cutlery

ADDITIONAL CHARGES:

- Delivery: \$50 per way onwards



Christmas CANAPE MENU PACKAGE

Bells & Bites Collection: Selections of 6 item at \$42++ per head | Min. 50 Pax



VEGETARIAN:

- Balsamic Infused Fig Cheese Tarlette
- Layered Parisen Provencal (V)
- Vegan Cream Cheese on Croutons (VG)
- Baked Spinach Quiche (VG)
- Camembert & Compressed Beet on Sable (V)

FARM TO TABLE:

- Braised Beef Short Rib with Infused Yuzu Cream
- Oxtail Ragu with Garlic Infusion
- Farm Duck Pate En Croute
- Mini Chicken Roulade with Sundried Tomato Pesto
- Cilantro Spearmint Chicken

NAUTICAL INDULGENCE:

- Beet Kissed Salmon Gravlax
- Brown Butter Scallop with Yuzu & Ikura
- Infused Alaskan Crab with Spicy Sago Bites
- Butter Poached Lobster with Lime Infused Melon

SWEETS INDULGENCES:

- Lemon Noir Tart
- Raspberry Financier
- A Cup of Cino
- Yuzu Meringue Tart

BEVERAGE:

- Assorted Folkington Juice & Sodas
Inclusive of: Elderflower Sodas, Cloudy Apple Juice, Oranges Juice, Mango Juice, Cranberries, Pineapple Juice

PACKAGE INCLUSIVE:

- Full Thematic Buffet Setup
Additional props or stylist can be requested at a fee from \$300 onwards depending on the mood board
- 2-Way Delivery Waived
Additional delivery chargeable at: \$50++ onwards per trip
- Full Set Porcelainwares and Stainless Steel Cutleries

ADDITIONAL CHARGES:

- Manpower Cost: Chef on Site: \$220++ | Butler on Site: \$180++
- Equipment Rental



Christmas FINE DINING PACKAGE

Yuletide Gathering Collection: 4 Courses Fine Dining at \$88++ per head | Min. 10 pax



SOUP: (CHOICE OF 1)

- Oven Roasted Garlic & Onion Soup, Gruyère Crouton
- Chestnut Velouté with Porcini Dust & Thyme Oil

APPETIZER: (CHOICE OF 1)

- Applewood Smoked Duck with Orange Arugula Salad
- Heirloom Tomato Carpaccio, Burrata, Aged Balsamic

MAINS: (CHOICE OF 1)

- Oven Baked Chicken Roulade with Almond Cream
Served with Seasonal Roots Vegetables, Pumpkin Mash & Edible Flower
- Pan Roasted Locally Farmed Seabass with Mango Salsa
Served with Lemongrass Mash Potato, Seasonal Roots Vegetables & Edible Flower
- Oven Roasted Turkey Roulade, Cranberry Jus, Sage Polenta
Served with Seasonal Roots Vegetables, Pumpkin Mash & Edible Flower
- Portobello Mushroom Steaks with Winter Roots Vegetables in Thyme Sauce (V)
Served with Seasonal Roots Vegetables, Truffle Infused Mash & Edible Flower

DESSERT:

- Yuzu Meringue Tart
- Mini Lemon Meringue Tart
- Espresso Tiramisu Cake

BEVERAGE:

- Fresh Fruits Infused Ice Water
- Special Brew Coffee
- Fine Tea
- Assorted Folkington's Juices

PACKAGE INCLUSIVE:

- Full Set Porcelainwares, Drinking Glasswares, and Stainless Steel Cutleries
- Tables & Chairs Inclusive

ADDITIONAL CHARGES:

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- Manpower Cost: Chef on Site: \$220++ | Butler on Site: \$180++



Christmas MENU ADD-ON:

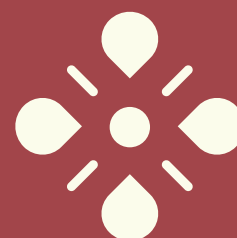


ADD-ON WHOLE TURKEY: \$118++ PER UNIT

- Oven Roasted Herb Crusted Whole Turkey with Black Garlic
- Oven Roasted Whole Turkey Infused with Truffle Chestnut Cream
- Traditional Oven Roasted Whole Turkey & Cranberry Compote

ADD-ON:

- Honey Baked Ham with Pineapple Clove Glaze - \$48++
- Coffee-Rubbed Roast Beef Brisket - \$88++
- Traditional Roast Beef Striploin with Seasonal Vegetables - \$148++
- Assorted Antipasto Vegetables Dip Platter - \$68++
Inclusive of: Roasted Butternut Pumpkin, Roasted Root Organic Carrot, Roasted Cucumber, Baby Potatoes, Roasted Zucchini, Cherry Tomatoes, Pita Bread
Dips: Hummus, Sundried Tomato & Basil Pesto, Roasted Garlic Aioli
- Seafood Platter - \$288 ++
Inclusive of: Boston Lobster, Mussels in Citrus Vinaigrette, Cocktail Prawn, Snow Crab
- Oven Baked Sausage Platter - \$118++
Inclusive of: Beef Bratwurst, Chicken Sausage, Lamb, ChiSnail Sausage, German Chicken Sausage
Served with: Buttery Truffled Mashed Potatoes, Pickled Accoutrements, Assorted Olives, Arugula Salad with Balsamic Vinegar



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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

PLEASE INFORM OUR SALES TEAM IF YOU HAVE ANY SPECIFIC DIETARY REQUIREMENTS.

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**.

**DELIVERY AND PREVAILING SERVICE CHARGES APPLY.



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

