

SEMINAR MENU



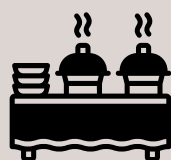
SEMINAR MENU

Our chef curated menus for your seminars, training sessions and workshops. Choose from Full day and Half day

HALF DAY SEMINAR

Half Day : 1 Tea break 1 Lunch

RM40.00/pax
min. 20pax



Full setup provided



Disposable cutlery provided

FULL DAY SEMINAR

Full Day : 2 Tea break 1 Lunch

RM50.00/pax
min. 20pax

PACKAGE INCLUDES

- Our package comes with warmers, and full set of disposable cutleries and serviettes
- Orders need to be finalised at least 5 working days before your event
- Orders have to be increments of 5 pax
- Only applicable for orders on Monday - Friday.

SEMINAR MENU SET A

For our half-day seminars, choose either morning break or afternoon break to go with lunch. Our full-day seminars include morning break, lunch and afternoon break.

Morning Tea

Crispy Spring Roll (V)
Egg Mayo Sandwich
Coffee & Teh Tarik

Lunch

Nasi Minyak
Kapitan Chicken
Fish Curry
Lodeh's Mixed Vegetable (V)
Mapo Tofu (V)
Sirap Cordial

Afternoon Tea

Curry Puff (V)
Pandan Jelly
Coffee & Teh Tarik



(V) = Vegetarian Dish

Signature Kapitan Chicken



SEMINAR MENU SET B

For our half-day seminars, choose either morning break or afternoon break to go with lunch. Our full-day seminars include morning break, lunch and afternoon break.

Morning Tea

Fried Vege Fritters (V)
Tuna Sandwich
Coffee & Teh Tarik

Lunch

Tomato Rice
Ayam Masak Merah
Salted Egg Fish
Nyonya Mixed Vegetable (V)
CurryTofu (V)
Ice Lemon Tea

Afternoon Tea

Fried Samosa (V)
Gula Melaka Jelly
Coffee & Teh Tarik



(V) = Vegetarian Dish

Ayam Masak Merah



SEMINAR MENU SET C

For our half-day seminars, choose either morning break or afternoon break to go with lunch. Our full-day seminars include morning break, lunch and afternoon break.

Morning Tea

Smoked Sausage BBQ
Cucumber Sandwich
Coffee & Teh Tarik

Lunch

Rice Pilaf
Ayam Masak Cili Api
Assam Pedas Fish
Sauteed Cabbage
Potato and Cauliflower Curry (V)
Pandan Lemongrass Tea

Afternoon Tea

Banana Cake (V)
Red Bean Puff
Coffee & Teh Tarik



(V) = Vegetarian Dish

Assam Pedas Fish



SEMINAR MENU SET D

For our half-day seminars, choose either morning break or afternoon break to go with lunch. Our full-day seminars include morning break, lunch and afternoon break.

Morning Tea

Fried Yam Roll
Pumpkin Sandwich
Coffee & Teh Tarik

Lunch

Butter Rice
Curry Chicken with Potatoes
Butter Cereal Fish
Sauteed Mixed Vegetables (V)
Thai Basil Tofu (V)
Ice Lemonade

Afternoon Tea

Fried Wedges(V)
Orange Muffin
Coffee & Teh Tarik



(V) = Vegetarian Dish

Butter Cereal Fish



SEMINAR MENU SET E

For our half-day seminars, choose either morning break or afternoon break to go with lunch. Our full-day seminars include morning break, lunch and afternoon break.

Morning Tea

Fried Dumpling (V)
Chicken Toast Slice
Sandwich
Coffee & Teh Tarik

Lunch

Steamed Rice
Braised Chicken with
Potatoes
Sweet & Sour Fish
Stir-Fry Vegetables (V)
Black Bean Tofu (V)
Ice Lemon Lime Tea

Afternoon Tea

French Croissant (V)
Dark Chocolate Muffin
Coffee & Teh Tarik



(V) = Vegetarian Dish

Sweet & Sour Fish



ADD-ONS

Choose the add-ons menu that best suits your event from our selection.

APPETIZER

Assorted Snack Platter (RM 100)

Fried Wedges, Nuggets, Cocktail Sausage

Satay Chicken 100 stick (RM 200)

peanut sauce, cucumber, onion

Croissant Sandwich 20pcs (RM 110)

*choice of Tuna/Egg Mayo/Cucumber/
Chicken Toast Slice/Crabstick Mayo*

Boxing Chicken 20pcs (RM 80)

deep fried drummet with breadcrumbs

Golden Fried Chicken Wing 20pcs (RM 100)

signature chef recommendation chicken wings



MAINS

Vegetarian Dish RM 7/pax

no garlic, dairy, onion and egg

Chicken Dish RM 9/pax

braised, curry, grilled, stir-fry

Fish Dish RM 10/pax

deep fry, steam, stir fry, curry

Mutton Dish RM 12/pax

braised, curry, rendang



ADD-ONS

Choose the add-ons menu that best suits your event from our selection.

DESSERT

Fruit Platter 20pax (RM 100)

watermelon, orange, apple, honey dew and grapes

Nyonya Kuih Platter 50pcs (RM 100)

assorted kuih lapis, kuih talam, seri muka

Fruit Pudding Cup 20cups (RM 100)

mixed fruit topping in pudding

Fruit Tartlet 20pcs (RM 100)

topped with assorted mixed fresh fruit slice

Panna Cotta Bubur Pulut

Hitam in Cup 20cups (RM 100)

coconut custard top with black glutinous rice



BEVERAGES

Choose 1 drinks RM 60 (for 20pax)

Fruit Punch

Ice Lemon Tea

Ice Lemonade

Ice Lemongrass Lime

Pandan Lemongrass Tea

Cold Brew Green tea

Summer Fruit Splash Juice



TERMS & CONDITION

SETUP INFORMATION

- High Rise Moving Charges: Additional charges for events located in high-rise buildings with **Lift Access**, considering the logistical challenges. Charges **RM 150** (for floors beyond ground level).
- For high rise / office building with lift access that require a loading permit **RM50** fee applies.
- Delivery to locations that **DO NOT** have lift access or have obstructions such as steps, narrow walkways, items that are prone to damage, or pose a danger a surcharge of **RM150** per floor or minimum additional of 2 manpower.
- For buffet line setup, decoration, buffet chafing/ insulated warmer equipment and handling charges **RM150** fee applies.
- Food is best consumed within 2 hours.
- Package includes disposable cutleries & serviettes.
- Food items are subjected to availability.
- Management reserves the right to make any changes to the menu items and staffing matters without prior notice.
- Other terms and conditions may apply.

Setup Samples:



TERMS & CONDITION

DELIVERY INFORMATION

- Estimate duration of set-up is around 1 hour from delivery time.
- For delivery before 8:00 am, a surcharge of **RM150** may apply
- Due to food safety reasons, please advice your guests and staff not to take leftover food for consumption. Therefore, no takeaway containers will be provided.

LOCATION	PRICE
Puchong	RM20
Shah Alam/Subang Jaya/USJ/Sunway/Kelana Jaya	RM50
Klang/Petaling Jaya/Damansara/Bukit Jalil/Sri Petaling	RM70
Outside KL City Center (eg. Cheras/Kepong/Ampang)	RM80
KL City Center	RM100
Cyberjaya/Putrajaya	RM60
Other Areas	To be advised

TERMS & CONDITION

STAFFING INFORMATION

- Packages exclude manpowers. Please refer to “Staffing Guideline Chart” below for staff count advise. Our staff cost is mandatory at **RM 150** per person. Buffet helper is required for monitoring and cleaning.
- Duration for buffet service is **3 hours**. Additional service hour is chargeable at **RM 60 per hour**. Charges for catering staff, chefs, servers, and other necessary personnel varies **RM 50** per staff per hour.

No. of Guest (Pax)	Buffet Helper
50	2
100	4
150	5
200	8
250	10
300	12

TERMS & CONDITION

OTHER TERMS & CONDITION

- Menu items are subject to seasonal availability. In the event that a specific ingredient is unavailable, we reserve the right to substitute it with a suitable alternative of equal or higher value.
- Menu Customization: While our menus are carefully curated, we are happy to accommodate specific dietary restrictions or allergies. Please inform us in advance to make the necessary adjustments.
- Legumes shall not be liable to the Client for any injury, damage, loss, delay, additional expenses or cancellation of the event that is due to circumstances beyond the control of Legumes including but not limited to fire, acts of terrorism, floods, acts of God, inclement weather, strikes, lockouts, riots, civil unrest, interference by civil or military authorities or acts of war, and accidents.
- Terms Updates: Legumes Catering reserves the right to update these terms and conditions without prior notice. Please review our terms periodically for any changes.
- Legumes is **HALAL** certified by JAKIM and are **NOT ALLOWED** to serve non-halal food or drinks.

BOOKING INFORMATION

- Bookings are subject to date availability base on first come first serve basis with 50% booking deposit based on total quoted amount.
- Full payment to be made before, or on the event day.
- Booking deposit is not refundable.
- Price quoted is subject to any government imposed taxes.
- We accept bank transfer, touch n go and credit card payment.