

## LAVISH COCKTAIL RECEPTION MENU A

PRICE: \$26.75 PER GUEST (MINIMUM OF 30 GUESTS)

### CANAPES

Smoked Salmon Tartar in Pastry Tart  
Mushroom Puree with Herb Crouton

### SAVOURY

Deep Fried Golden Scallop with Thai Chili Mayonnaise  
Grilled Chicken Yakitori  
Potato & Cheese Croquette  
Cauliflower Au Gratin  
Grilled Chipolata, Sautee Onion & Mustard Gravy  
Stir Fried Angel Hair Pasta with Pesto & Mushroom

### LAVISH SIGNATURE

Poach Prawn Tossed in Calypso Sauce, Sweet Bun & Lettuce

### DESSERT

Bread & Butter Pudding  
Assorted French Pastries

### BEVERAGE

Fruit Punch

#### **Menu Price is inclusive of the following:**

- Stylish buffet presentation with table cloth & skirting
- Centre Glass Top table to enhance styled buffet presentation
- Attractive fresh flower arrangement for buffet presentation
- Full sets of Bio-degradable ware

#### **Additional Charges:**

Transportation

#### **Price**

\$53.50

#### **Other Services**

- Tall cocktail table with lycra
- Upgrading to full set of chinaware
- Service staff  
(Compulsory upon upgrading to chinaware - 1 staff for every 15 guests)
- Wine On Consumption Basis
- 20ltr / 30ltr Draught Beer
- Corkage (if bringing own wine & beer)
- Surcharge after 3hrs / 10.30pm (till 12.00mn)
- Surcharge after 11.30pm

#### **Unit Price**

\$48.15 each  
\$8.56 per pax  
\$96.30 each  
\$44.94/btl  
\$492.20 / \$599.20  
(min order of 2 barrels)  
\$8.56 per guest  
\$32.10 per staff per hr  
\$53.50per staff per hr