

# PRICE: \$53.50 PER GUEST (MINIMUM 100 GUESTS)

\* Price quoted above is inclusive of prevailing GST

# SALAD & APPETIZERS

Fresh Garden Greens with Dressing Deep Fried Bean Curd with Signature Chili Sauce, Cucumber & Bean Spout German Potato Salad & Puff Wild Rice

## **SPECIALTY**

Roast Leg of Lamb with Red Wine Jus & Mints Sauce Garnishes with Roasted Peppers

## **HOT ENTREES**

Pan Seared Herb Marinated Chicken Thigh with Sautee Root Vegetable Baked Fish Fillet, Braised Black Eye Pea & Tomato Essence Crispy Prawn with Potato Flakes & Seaweed Wok Tossed Mix Vegetable with Mushroom Steamed Tomato Rice with Onion & Thyme Braised Ee Fu Noodle Noodle with Chinese Leek & Mushroom

### **DESSERT**

Earl Grey Infuse Vanilla Flan Fresh Fruit Platters Mini Pastries

## **BEVERAGE**

Fruit Punch Soft Drinks

## 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 porcelain crockery, s/s cutlery & glasses
- · Manager-in-charge
- Uniformed service staff in attendance
- Chef in attendanceFree flow of drinks upon guest arrival
- · A waiver of transport charges

# **Other Charges**

- Tall cocktail table with lycra linen
- Red / White Wine20ltr / 30ltr Barrel Beer (min order of 2 barrels)
- Surcharge for return barrel beer Corkage charge if bringing own liquor
- Surcharge after 3hrs / 10.30pm (till 12.00mn) • Surcharge after 11.30pm
- Transport

# **Unit Price**

\$48.15 each \$44.94 / btl \$492.20 / \$599.20 each \$80.25 / barrel \$8.56 per guest \$32.10 per staff per hr \$53.50per staff per hr