

LAVISH BUFFET LUNCH/DINNER MENU A

PRICE: \$19.26 PER GUEST (MINIMUM OF 30 GUESTS)

STARTER

Fresh Flinders Mixed with Dressing

(Fresh Imported Salad with House Dressing)

German Potato Salad

(Steamed US Potato with Pommery Mustard Mayonnaise)

ASIAN

Baked Chicken with Five Spice, Garlic & Chinese Wine

(Baked Boneless Chicken Marinated with Asian Five Spice Powder)

Deep Fried Prawn Dumpling

(Deep Fried Crispy Prawn Paste Wrap with Wonton Skin)

Oriental Fried Rice

WESTERN

Fish Fillet with Lemon Beurre Blanc

(Fish Fillet with Lemon Butter Sauce, Garnish with Tomato & Black Olive)

Sauteed Seasonal Vegetable with Butter Broth

(Sauteed Assorted Vegetable with Butter Stock)

Pasta Arrabiata

(Sautee Penne Pasta with Pesto Flavored Tomato Coulis)

DESSERT

Mini Blueberry Crumble

(Baked Mini Blueberry Tart with Butter Crumble)

Osmanthus & Wolfberry Jelly

(Osmanthus Infused Jelly with Wolfberry in a Cup)

BEVERAGE

Fruit Punch

Menu Price Includes:

- Complete set-up of buffet presentation with tables, table cloths & skirting
- Full sets of Bio-Degradable Ware provided
- Food warmers for hot food range

Additional Charges:

Transportation

Price

\$53.50

Additional Services (Optional):

- Service Staff (for 3 hours)
- Rental of Stools

Unit Price

\$96.30 per staff
\$1.605 each

Other Information:

- Duration of function: 3hrs only
- Surcharge for services exceeding 3 hrs or ends after 10.30pm
 - \$32.10 per staff per hr (with service staff in attendance)
 - \$53.50 for 1st hr, additional of \$21.40 per hr for subsequent hr (without service staff)