

LAVISH BUFFET LUNCH/DINNER MENU B

PRICE: \$24.61 PER GUEST (MINIMUM OF 30 GUESTS)

SALADS & APPETIZERS

Fresh Flinders Mixed with Dressing

(Fresh Imported Salad with House Dressing)

Tomato & Cheese Salad

(Marinated Tomato with Feta Cheese & Basil)

Deep Fried Beancurd with Sweet Chili Dressing

(Crispy Bean Curd, Crushed Peanut, Bean Sprout, Julienne Cucumber, Drizzle with Chef's Signature Chili Sauce)

ASIAN

Wok Fried Chicken with Hoi Sin Sauce

(Wok Fried Chicken Cube with Onion & Curry Leaf)

Nonya Chap Chye

(Braised Cabbage with Black Fungus & Vermicelli)

Steamed Fragrant Yam Rice with Chinese Sausage & Dried Shrimp

(Steamed Rice with Thai Yam, Chinese Chicken Sausage & Dried Shrimp)

WESTERN

Deep Fried Spiced Calamari with Lime Mayonnaise

(Deep Fried Spiced Marinated Calamari with Lime Mayonnaise)

Gratin Fish Fillet with Capers Cream

(Baked White Fish Fillet with Capers Cream & Mozzarella Cheese)

Stir Fried Angel Hair Pasta with Mushroom & Capsicum

(Stir Fried Angel Hair Pasta with Herbs and Fresh Shiitake Mushroom)

DESSERT

Earl Grey Flan

Apple Crumble

Orange Madeleine

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)