

LAVISH HEALTHIER COCKTAIL MENU

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

* Healthier Oil is being Used



**Healthier
Menu**

Eat all foods in moderation.

CANAPES

Smoked Salmon Tartar in Pastry Tart
Mushroom Puree with Herb Crouton

SAVOURY

Steamed Japanese Gyoza
Grilled Chicken Yakitori
DF Potato & Cheese Croquette
Cauliflower Au Gratin
Grilled Chipolata, Sautee Onion & Mustard Gravy
Stir Fried Wholegrain Spaghetti with Pesto & Mushroom

LAVISH SIGNATURE

Poach Prawn Tossed in Calypso Sauce, Sweet Bun & Lettuce

DESSERT

Fresh Fruit Platter
Assorted French Pastries

BEVERAGE

Fruit Punch
Ice Water

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 attendance
- Free flow of drinks upon guest arrival
- A waiver of transport charges

Other Charges

- Tall cocktail table with lycra linen
- Red / White Wine
- 20ltr / 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
- \$53.50