

LAVISH HEALTHIER MENU A

PRICE: \$23.54 PER GUEST (MINIMUM 30 GUESTS)

* Healthier Oil is being Used



Healthier Menu

Eat all foods in moderation.

SALAD & APPETIZERS

Fresh Garden Greens with Olive Oil, Balsamic Dressing & Nuts (V)
Grilled Mushrooms, Brown rice & Rocket Salad (V)
Poached Chicken Breast with Roasted Pumpkin

ASIAN

Steamed Fish Fillet with Ginger & Spring Onion
Steamed Tofu with Wok Fried Minced Chicken & Garlic
Steamed Yam Rice (V - Wholegrain)

WESTERN

Country Style Baked Chicken with Root Vegetable
Boiled Summer Vegetable with Shitake Broth (V)
Pasta Arabiatta (V - Wholegrain)

DESSERT

Fresh Fruit Platter
Mini Blueberry Crumble

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