

## LAVISH HEALTHIER MENU B

PRICE: \$29.96 PER GUEST (MINIMUM 30 GUESTS)

\* Healthier Oil is being Used



**Healthier Menu**

Eat all foods in moderation.

### SALAD & APPETIZERS

Roasted Pumpkin, Spinach, Quinoa Salad & Lemon Vinaigrette (V)  
Healthy Bean Salad (V)  
Potato Salad with Grilled German Chicken Sausage

### ASIAN

Steamed Fish Fillet with Wolfberries & Black Fungus  
Wholesome Silken Tofu with Minced Chicken  
Steamed Fragrant Chicken Flavored Rice (Wholegrain)

### WESTERN

Baked Chicken Breast (Skinless) with Tomato Coulis & Grilled Vegetable  
Grilled Cajun Prawn Kebab  
Sautéed Pasta with Mushroom & Herb (V - Wholegrain)

### DESSERT

Osmanthus Jelly  
Low Fat Yoghurt Cheese Cake  
Fresh Fruit Platter

### 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