

## INTERNATIONAL BUFFET MENU B

PRICE: \$64.20 PER GUEST (MINIMUM 100 GUESTS)

\* Price quoted above is inclusive of prevailing GST

### **SALAD & APPETIZERS**

Fresh Garden Greens with Dressing & Condiments  
Poached Prawn, Cocktail Sauce, Orange Salad  
Sauté Assorted Mushroom & Baked Pumpkin Salad with Balsamic Dressing

### **LAVISH SPECIALTY STATION**

Traditional Laksa Served with Shrimp, Fish Cake, Quail Egg, Bean Sprouts  
Seafood Ragout, Saffron Potato Espuma

### **HOT ENTREES**

Oven Roasted Spring Chicken with Rosemary Potato  
Pan Seared Fish Fillet, Lemon Butter Sauce  
Braised Beef Cheek in Veal Jus & Roasted Root Vegetable  
Stir Fried Prawn & Egg Tofu in Chili Crab Gravy  
Broccoli & Bai Ling Mushroom in Oyster Sauce  
Steamed Yam & Mushroom Rice

### **DESSERT**

Fresh Fruit Platters  
Gula Melaka Mousse, Mango Jelly  
Valhona Variation with Cocoa Croustillant  
Lemon Meringue Tart

### **BEVERAGE**

Orange Juice  
Soft Drinks

#### **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 \$48.15 each
- Red / White Wine \$44.94 / btl
- 20ltr / 30ltr Barrel Beer (min order of 2 barrels) \$492.20 / \$599.20 each
- Surcharge for return barrel beer \$80.25 / barrel
- Corkage charge if bringing own liquor \$8.56 per guest
- Surcharge after 3hrs / 10.30pm (till 12.00mn) \$32.10 per staff per hr
- Surcharge after 11.30pm \$53.50per staff per hr
- Transport \$53.50

#### **Unit Price**