

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
- Full sets of Bio-Degradable Ware provided
- Food warmers for hot food range

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