

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
- 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