

## LAVISH COCKTAIL RECEPTION MENU B

PRICE: \$30.00 PER GUEST (with GST \$32.10) MINIMUM OF 30 GUESTS

### COCKTAIL RECEPTION MENU B

#### CANAPES

Smoke Salmon Tartar, Salmon Roe, Citrus Mayonnaise  
Roast Duck Wrapped with Crepe & Vegetables Sticks  
Braised Daikon with Dashi Topped with Wakame (Veg)

#### SAVOURY

Grilled Chicken Tikka Brochette  
Mushroom & Fontina Cheese Tarts (Veg)  
Grilled Cajun Spice Prawns  
Vidalia Onion & Potato Gratin  
Stir Fried Fish with Fruity Sauce

#### LAVISH SIGNATURE

Slow Cooked Soya Beef Rib, Crispy Beancurd Skin, Pickle Cucumber, Steamed Mantou

#### DESSERTS

Bread & Butter Pudding with Vanilla Sauce  
Summer Berries Cheese Cakes  
Chocolate Tarts

#### BEVERAGES

Choice of Fruit Punch, Apple Drink, Jasmine Green Tea\*\*  
\*\*\*Upgrade to Roselle Drink @ additional \$0.80+/guest

\*\* Healthier Choice Beverage

We would like to complement your occasion with the following:

- Style Buffet presentation with table cloth & skirting
- Full sets of bio-degradable wares
- Food Warmers for hot food range

Additional Charges:

- Transportation

Unit Price

\$64.20 each trip (waived for above  
100 guest)

Other Information

Duration of Function 3 hours, last collection at 1030pm.