

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
Kampong Dry Laksa

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.