

3 COURSE WESTERN SIT DOWN MENU

\$50/PAX (Min 20person)

APPETIZER

Beet Root & Artichokes Salad
Served with Orange, Walnut & Parmesan Cheese

MAIN ENTREE

(Choice of 1 Main Course below 50pax)

Baked Salmon Fillet
With Herbs & Caramelized Lemons

OR

Baked Chicken Leg
With Butter Creamy Cheese Sauce

OR

Portobello Mushroom Burger
With Medley of Greens & Cherry Tomato

DESSERT

Mini Walnut Brownie
With Summer Berries & Chocolate Sauce

Beverage

Fruit Punch
Soft Drink
Ice Water
Gourmet Coffee
Tea Bags

4 COURSE WESTERN SIT DOWN MENU

\$65/PAX (Min 20person)

APPETIZER

Lobster Carpaccio & Shaven Fennel
Served with Citrus Fruits, Dill & Balsamic

SOUP

Seafood Bisque
Served with Bread Roll & Butter

OR

Wild Forest Mushroom
Served with Bread Roll & Butter

MAIN ENTREE

(Choice of 1 Main Course below 50pax)

Miso Soy Glazed Cod Mignon
Served with Seasonal Greens, Pumpkin Mash

OR

Beef Wellington
Served with Seasonal Greens

OR

Vegetable Lasagna

DESSERT

Mini Walnut Brownie
With Summer Berries & Chocolate Sauce

Beverage

Fruit Punch

Soft Drink

Ice Water

Gourmet Coffee, Tea Bags

Menu Information

Provision of Porcelain Wares, Napkins & Glasses

Optional Charges

Transportation @ \$50

CBD Charges @ \$10

Rental of 5 Feet Round Table with Table Cloth @ \$35 each

Rental of Cushion Chair with Seat Cover @ \$8each

Flower Centerpiece @ \$60each

Service Staff @ \$80each for 3 hours duration - Ratio 1: 10person

Chef @ \$150each for 3 hours duration - Ratio 1: 20person