



COCKTAIL RECEPTION

M E N U A (W I T H O U T B U T L E R - P A S S)

\$19.00 per pax (\$20.33 w/gst)

Min. 30 pax



A P P E T I S E R

Canapés & Hors d'Oeuvres

salmon roulade with cream cheese;
tuna mousse in pastry shell;
shrimp with melon in wasabi mayonnaise;
pumpkin fraiche on blinis

D E S S E R T S

Tropical Fruit Platter

Mini Cream Puff & Chocolate Éclair

Green Tea Jelly with Fresh Strawberry

M A I N S

Honey Glazed Chicken Drumlet

Beef Patty & Jalapeno Salsa

Baked Scallop with Pepperonata

Butterfly Prawn with Mango Salsa

Vietnamese Spring Roll

Homemade Shepherd's Pie

B E V E R A G E

Fruit Punch



MEGU CATERING CONCEPTS PTE LTD

3 Senoko Crescent, Senoko Food Connection, Singapore 758260 • T: 6744 6878 • E: sales@megu.com.sg • W: megu.com.sg



COCKTAIL RECEPTION

M E N U B (W I T H O U T B U T L E R - P A S S)

\$23.00 per pax (\$24.61 w/gst)

Min. 30 pax



A P P E T I S E R

Canapés & Hors d'Oeuvres

chicken salami with mandarin orange;
turkey ham with olive;
tuna mayo with smoked chilli;
cream cheese with celery;
smoked duck with scallion

D E S S E R T S

Deluxe Fruit Platter

Assorted Mini Pastries

chocolate brownie, mango mousse,
carrot cake, chocolate truffle

Mango Pudding with Fruit Compote

M A I N S

Chicken Yakitori in Skewer

Cordon Bleu Chicken Meatball

Breaded Prawn with Lime Cilantro Dip

Scallop on Lemongrass Chilli

Mini Quiche Lorraine

Steamed Crystal Dumpling

Mini Hawaiian Pizza

B E V E R A G E

Fruit Punch



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COCKTAIL RECEPTION

M E N U C (W I T H O U T B U T L E R - P A S S)

\$28.00 per pax (\$29.96 w/gst)

Min. 30 pax



A P P E T I S E R

Canapés & Hors d'Oeuvres

chicken salami with mandarin orange;
asparagus wrapped in smoked salmon;
smoked duck crêpe wrap with sweet dip;
antipasto cherry tomato;
cream cheese with fresh strawberry

E N T R É E

Capellini Laksa Pesto

angel-hair pasta, sambal prawn, sliced fish
cake, quail egg, spicy coconut gravy, pesto

M A I N S

Roasted Chicken Roulade with Thyme

Tandoori-baked Lamb Tikka

Baked Scallop with Cheese

Grilled Prawn with Mango Salsa

Gourmet Sausages with Pommery Mustard

Char-grilled Vegetable Kebab

Baked Macaroni with Fresh Mushroom

D E S S E R T S

Deluxe Fruit Platter

Assorted Macarons

Assorted Mini Cheesecakes

original, blueberry, marble, oreo

B E V E R A G E

Honey English Tea





COCKTAIL RECEPTION

MENUS A, B, C (WITHOUT BUTLER-PASS)



PACKAGE INCLUDES

- Please note that this menu is not substantially sufficient for lunch or dinner.
- Complete layout with tables, linen and food warmers.
- Full set of disposable-ware.

TERMS & CONDITIONS

- Transportation charge at \$50.00 for main-land delivery; \$120.00 for Jurong Island & Sentosa.
- Upgrade to porcelain-ware at additional \$6.00 per pax.
- Service staff in attendance (for 3 hours only) at \$100 per staff.
- Advance order of at least 5 working days is recommended.
- Duration of catering is for 3 hours only, as per SFA regulations.
- Surcharge for early delivery (for receptions before 9 am) at \$100.00.
- Surcharge for clearing of buffet setup after 10 pm (no later than 11.30 pm) at \$100.00.
- Set-up of buffet is for one location only.
- Additional surcharges may incur for setups without lift access.
- Menu items are subject to availability and may be changed without prior notice.
- Prevailing GST is applicable on total amount payable.



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