



WESTERN WEDDING MENU: RM 60/PAX

Waldorf Salad

**Cream of Mushroom Soup
Garlic Bread**

Ebiko Tuna on Cucumber Canape

Spaghetti Aglio Olio with Prawn

Fragrant Butter Rice with Raisins

Grilled Chicken with Mushroom Sauce/ Black Pepper Sauce

Grilled Prawn with Lime Mayonaise

Grilled Vegetables (Corn, Broccoli, Pumpkin, Potato, Carrot, Capsicum)

Salmon in Teriyaki Sauce

Assorted Mini French Cakes

Mini Fruit Tarts

Refreshing Tropical Juice



WESTERN WEDDING MENU: RM 80/PAX

Soft Shell Crab Salad with Japanese Dressing

**Cream of Mushroom Soup
Garlic Bread**

**Ebiko Tuna on Cucumber Canape
Balsamic Mushroom Crostini**

Spaghetti Aglio Olio with Prawn

Fragrant Butter Rice with Raisins

Grilled Chicken with Mushroom Brown Sauce/ Black Pepper Sauce

Grilled Lamb Chop with Mint Sauce

Grilled Prawn with Mango or Pineapple Salsa

Grilled Healthy Sausage and Vegetables (Corn, Broccoli, Potato, Carrot, Capsicum)

Salmon in Teriyaki Sauce/ Garlic Butter Lemon

Assorted Mini French Cakes

Mini Fruit Tarts

Refreshing Tropical Juice



WESTERN WEDDING MENU: RM 110/PAX

Salad Bar (4 Types Dressing)

Baby Butterhead
Rocket Vegetables
Sweet Corn
Capsicum
Onion
Croutons
Tomato
Black Olive
Cut Sausage
Cucumber

Wild Mushroom Soup
Garlic Bread

Fried Vegetable Spring Roll

Ebiko Tuna on Cucumber Canape
Balsamic Mushroom Crostini
Smoked Salmon Crostini with Dill

Seafood Aglio Olio

Fragrant Butter Rice with Raisins

Grilled Cajun Chicken Chop
Mashed Potato



Grilled Lamb Chop with Mint Sauce
Groom meets Bride Green New Zealand Mussels (Spicy Creamy Base)
Grilled Prawn with Mango Salsa
Grilled Cajun Healthy Sausage and Vegetables (Corn, Broccoli, Potato, Carrot, Capsicum)
Baked Salmon in Lemon Garlic Butter with Broccoli
Wedding Mini Cupcake with Fresh Flowers
Mini Fruit Tarts
Seasonal Fruits Platter
Refreshing Tropical Juice



SIDE ORDER:

WHOLE ROAST LAMB	RM 1,400.00
MINI CHICKEN BURGER	RM 6/ BUN
CHEESE PLATTER	RM 18/PAX
AVOCADO WITH PRAWN ON CHIP	RM 6/PAX
CHICKEN MANGO SALAD IN CUP	RM 5/PAX
MUSSELS ON SNOWY ICE	RM 8/PAX
CAVIAR CROSTINI	RM 7/PAX
JAPANESE POTATO SALAD	RM 5/PAX
SATE WITH CONDIMENTS	RM 4/PAX
CHICKEN KARAGE	RM 8/PAX
SMOKED SALMON CROSTINI WITH DILL	RM 8/PAX



OTHER CHARGES:

- Waiter: RM 130/person [Minimum 2 waiter]
- Transportation : RM 200 onwards [Depending on area]
- Handling Charges (Shopping Complex, Condominium, Above Ground Floor) : RM80 Onwards [with or without lift]
- Furniture and Canopy rental available depending on requirement.

REMARKS:

- Upon confirmation of the menu, customers are required to pay 60% of the total amount as deposit. The balance of payment will be collected on delivery date. All payment made are not refundable in the event of cancellation of function.
- Porcelain plates, stainless steel cutlery and hi-ball glass, napkin will be provided.
- Round table settings will be setup based on 10 pax per table without flowers decoration.
- Buffet line decoration will be provided with Roll Top Chafing Dish.
- Food is best consumed within 4 hours (with warmer). We will not be responsible for any food consumed after 3 hours served.
- Service time allocated for staff is only for 4 hours from the agreed time of event. Additional hour is chargeable as the following:
 - Waiter - RM 20.00/hour
 - Waiter Transportation except Klang Valley - Min RM 50
 - Waiter double charges are applicable if event falls on Public Holiday.
 - Items are subject to change if not available
 - Go Cater will not be handle food from other sources
 - If assistance needed, please inform our staff in advance so that we may make the necessary adjustment.
 - Furnitures for guests are NOT included in the package.
 - Go Cater is NOT responsible for the setup of furniture rented from third party.