

your menu

CHEF
Halee Raff

Family Style

Appetisers;

Mini samosa, pea potato, mint cilantro chutney, tamarind chutney

Rice paper vegetarian spring rolls, crunchy peanut sauce

Tandoori chicken skewers, cucumber raita

Mains:

Baked chicken 65, medium spice masala, basmati rice

Asian warm crunchy braised cabbage salad

Garlic noodles, tossed broccolini

Dessert:

Fresh seasonal fruit board

Petit fours, Chocolate cake, Coffee cake

Drinks:

Chamomile mint tea, coffee

Diet Coke, Bubbles, Red wine

Platform (Cosmopolitan style)

Adoption (Manhattan style)

Leverage (Old-fashioned style)

Sparkling & Still water



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V - vegetarian, VG - **vegan**,
GF - gluten free, DF - dairy free

Brief

Runsheets:

4:30 pm Crew arrives - set up bar & dining table
5:00 pm Chef arrives - set up kitchen & prepare for service
6 pm Guests arrive, drink service to be done on arrival
6:15 pm Appetizers start
7 to 7:30 pm Show performance
7:30 pm Dinner commences
8:30pm Dessert served
9 pm Dinner ends
9:30 - 10 pm Clean up & Leave

Brief:

Team to bring: water, cutlery, napkins, crockery, table set up.
5 vegetarians and 10 non-vegetarians.
Cocktails & drinks as well



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