

# MANNA POT CATERING

## Live Station

*Prices are subjected to prevailing GST*

**MINIMUM OF 150 PAX**

### PREMIUM

Italian Pasta [Aglio Olio/ Marinara/ Carbonara]

\$4.50

Italian Gelato Cart with Premium Toppings  
[Oreo/ Pistachio/ Nutella/ Chocolate/ Hazelnut/ Mango/ Frozen  
Yoghurt/ Vanilla/ After Eight]

\$4.50

American Hot Cakes with Specialty Toppings

\$4.50

DIY Hawaiian Mocktail Bar

\$4.00

Specialty Fries with Sauce

[Chicken Bolognese/ Sour Cream/ Nacho Cheese]

\$5.00

Roast Beef / Smoked Duck Carvery Station

\$6.00 / \$5.00

Roast Beef & Smoked Duck Carvery Station

\$8.00

U.S.A Miniature Beef Burgers

\$8.00

Peking Duck Roll

\$6.00

The following *surcharges* applies to each live station:

Hawker stall set-up: **\$100.00**

Live chef on-site: **\$150.00** (per minimum block of 4 hours)

*Surcharges* will be waived for orders above 250 pax

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### STANDARD

Local Muah Chee

\$3.00

Indian Putu Mayam

\$3.00

Traditional Mee Siam

\$3.00

Traditional Nonya Laksa

\$3.50

DIY Nonya Kueh Pie Tee (chef on-site not required)

\$3.50

DIY Assorted Satay (chef on-site not required)

[Beef/Chicken/Mutton] with condiments

\$3.50

Taiwanese Oyster Mee Sua

\$4.00

Local Nasi Lemak with Condiments

\$4.50

Japanese Katsu Curry Don

\$4.50

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