

DINE.ATHOME

CATERING IN STYLE TO YOUR TABLES

Function Order Form



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Cocktail Reception
"Top of Town –
Haute Joaillerie"
At the Apex Central Plaza

Organizer:		Tel:	
Date: Day:	December 6y	Fax: Email:	
Number of Guest:	250	Address:	
Dep. for Catering: Arrival: Opening Ceremony Cocktail: Lunch / Dinner:	7:00 – 11:00	Theme:	
		Cost Please scroll down for the Calculation. Terms and Conditions you will find at www.dine-at-home.com	

Item	Units	Quant.	Price/Uni	Price
Canapes for passing around Crabmeat in Fillo Pastry Smoked Salmon Fillet on Parmesan Toast Black Forest Ham on Caraway Sticks Eggplant and Veal Roulade with Tunafish Sauce Grilled Vegetables with Mozzarella Cheese				
Station 1 - Cold Oysters: Belon ooo; Fine de Claire, Cadoret, Gigas, with trimmings 5J Iberico Ham - Carving with Melba Toast & Arugula Poached Salmon with Tartare Sauce and Arugula Tomato and Mozzarella Salad with Balsamico and Pesto				
Station 2 - Hot Roast US Rib of Beef with baked Potatoes Risotto - 2 varieties: Holland Bean Leaves with Prawns, Chinese Mushrooms with Roast Duck Raclette with Potatoes and Gherkins Gratinated Australian Fresh Water Lobster				
Station 3 - Desserts Slice of Chocolate Tarte Apple and Mango Crumble Tirami Su with Apricots Cherries, Mangoes and Berries (in big Bowl) Macaroons				

<u>Staff attending</u> 6 Chefs 3 Helpers 14 Waiters	<u>Other Requirements</u> Napkins - dineathome Service Trays – dineathome Champagne Cooler - chopard	<u>Beverages –all by organizer</u> Wine and Champagne will be arranged by organizer
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Cost Calculation	Units	Quant.	Price/Uni	Price
Total Food only				
Waiting Staff 14 person a 7 hours	hours	98		
Orange Juice	liter	52		
Sparkling and Non Sparkling Water	liter	35		
Glasses, Champagne, Wine	pcs	600		
Plates and Forks	sets	400		
Ice	box	4		
Transportation	drive	3		
Quote on request				