WYK 黄賢記®

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TRANSFORMING CANAPÉS WITH A CHINESE CULINARY TWIST

Are you seeking a distinctive culinary experience to make your next event unforgettable? Introducing The Fusion Morsel Selection, a groundbreaking catering company specializing in Chinese-style canapés. Our accomplished chefs have masterfully combined the intricate art of canapé creation with the rich, diverse flavours of Chinese cuisine to produce a stunning selection of bite-sized delicacies, perfect for any event.



### The Fusion Morsel Selection

#### SERVICE PACKAGE

#### **PWP offerings:**

- · Book our Banquet, Individual serving, The Centerpiece or Buffet service for above 150 pax.
- The fusion morsel will be served **1.5 hours** before the reception starts. The minimum spend is **RM1500 (at least 30 units per item)**, applicable only under this timing condition.
- Table setting is included, with table, tablecloth, skirting, and display racks provided.
- Bio-degradable tableware and cutleries are provided.
- Food display table decoration is included, with efforts made to closely match the client's theme, subject to the availability of our decoration stock.

#### Standalone order:

- Minimum spend is **RM3000 (at least 30 units per item)** within KLPJ area only. The minimum spend requirement increases for locations outside the KLPJ area.
- Table setting is included, with table, tablecloth, skirting, and display racks provided.
- · Bio-degradable tableware and cutleries are provided.
- Food display table decoration is included, with efforts made to closely match the client's theme, subject to the availability of our decoration stock.

Note:

For other equipment rental, please refer to the Equipment Rental List. Additional charges are applied for specific themes. SCO1 Curry Crescent Bites

### Savory - Classic Local

SC01	Curry Crescent Bites -Mini Curry Puff 迷你酥皮咖喱角	RIVI5
SC02	Mini Thai Sausage Skewers -Cocktail Chicken Sausage with Thai Dip 迷你泰式蘸酱鸡肉香肠	RM5
SC03	Veggie Spice Triangles -Vegetarian Samosa 素食咖喱角	RM5
SC04	Traditional Top Hats -Nyonya Pai Tee 娘惹盖帽	RM6
SC05	Japanese-Inspired Chicken Skewers -Teriyaki Chicken Skewer 日式照烧鸡肉串	RM6
SC06	Savory Duck Breast Spears -Smoked Duck Breast Skewer 熏鸭胸串	RM6
SC07	Smokey Duck and Greens -Smoked Duck Slices with Salad 烟熏鸭片配沙拉	RM6
SC08	Golden Cheese Fish Crisps -Cheesy Crispy Fish Fillet 芝士脆皮鱼片	RM7
SC09	Nutty Dip Balls -Handmade Almond Ball with Dip 手工杏仁球配蘸酱	RM7
SC10	Meatless Miniature Burgers -Mini Meat Free Burger 迷你素汉堡	RM7

RM5

Smokey Duck and Greens -Smoked Duck Slices with Salad 烟熏鸭片配沙拉

Mini Thai Sausage Skewers -Cocktail Chicken Sausage with Thai Dip 迷你泰式蘸酱鸡肉香肠

# Savory - signature

Scallop and Asparagus Elegance -Alaska Scallop with Asparagus 阿拉斯加带子配芦笋

SS01	Crispy Prawn Fritters with Spiced Mayo -Fried Prawn Dip with Spicy Mayo 香脆虾饼配香辣蛋黄酱	RM9	
SS02	Petite Crawfish Salad Bites -Tartlet Crawfish Salad 迷你小龙虾沙拉点心	RM9	
SS03	Mexican Guacamole Nacho Bites -Nachos with Guacamole 墨西哥鳄梨酱玉米片	RM9	
SS04	Soft Shell Crab and Cream Delicacies -Sour Cream Topped with Soft Shell Crab 酸奶油蘸软壳蟹	RM12	
SS05	Smoky Salmon Crisp Canapés -Smoked Salmon Crackers 烟熏鲑鱼脆饼	RM12	
SS06	Scallop and Asparagus Elegance -Alaska Scallop with Asparagus 阿拉斯加带子配芦笋	RM15	
SS07	Abalone Broccoli Medley in Oriental Sauce -Oriental Style Premium Abalone with Broccoli 东方风味鲍鱼西兰花拼盘	RM15	Abalone Broccoli Medley in Oriental Sauce -Oriental Style Premium Abalone with Broccoli
SS08	Deep Fried Prawn Tail Kataifi Roll 酥炸虾尾卡塔菲卷	RM15	东方风味鲍鱼西兰花拼盘

Soft Shell Crab and Cream Delicacies -Sour Cream Topped with Soft Shell Crab 酸奶油蘸软壳蟹

# Carbs & Pasta

Spaghetti al Aglio e Olio -Aglio Olio Spaghetti 蒜香意大利面

Canton-Style Shrimp Fried Rice -Cantonese Fried with Shrimp 广式虾仁炒饭

CP01 Canton-Style Shrimp Fried Rice -Cantonese Fried with Shrimp 广式虾仁炒饭

CP02 Chicken Bolognese Pasta -Spaghetti Chicken Bolognese 番茄鸡肉碎意大利面

CP03 Spaghetti al Aglio e Olio -Aglio Olio Spaghetti 蒜香意大利面 RM6

RM6

RM6

Chicken Bolognese Pasta Spaghetti Chicken Bolognese 番茄鸡肉碎意大利面

#### THE FUSION MORSEL SELECTION SERVICE MENU

Rainbow Fruit Spears -Assorted Fruit Skewers 彩虹水果串

### Sweet -classic

Season's Pick Fruit Tartlet -Fruits Tart 时令水果挞

> Traditional Nyonya Delights -Local Nyonya Kuih Combination 传统娘惹糕点拼盘

SW01	Cheesy Comfort Tart -Cheese Tart 芝士挞	RM6	SW05	Red Bean Paste Pumpkin Dumpling 红豆南瓜状麻糬	RM6
SW02	Eclipse Chocolate Tart -Chocolate Tart 巧克力挞	RM6	SW06	Snow Skin Mandarin Orange In Red Bean Paste 红豆馅冰皮柑橘球	RM6
SW03	Season's Pick Fruit Tartlet -Fruits Tart 时令水果挞	RM6	SW07	Traditional Nyonya Delights -Local Nyonya Kuih Combination 传统娘惹糕点拼盘	RM6
SW04	Coconut Pandan Ball 椰香班兰球	RM6	SW08	Rainbow Fruit Spears -Assorted Fruit Skewers 彩虹水果串	RM6
			SW09	Classic Croissant 经典羊角面包	RM6

### Sweet - PREMIUM

Zen Green Tea Cake 抹茶蛋糕

> Carrot Heaven Square 胡萝卜方块蛋糕

Ruby Velvet Delight 红丝绒蛋糕

SP01	Carot Heaven Square -Carrot Cake 胡萝卜方块蛋糕	RM7	SP05	Ruby Velvet Delight -Velvet Cake 红丝绒蛋糕	RM7
SP02	Classic Cocoa Brownies -Chocolate Brownies 经典巧克力布朗尼	RM7	SP06	Assorted Muffins 马芬蛋糕	RM7
SP03	Dark Chocolate Indulgence -Chocolate Cake 黑巧克力蛋糕	RM7	SP07	Colorful Macaron Mosaic -Assorted Macaron 法式马卡龙什锦	RM7
SP04	Zen Green Tea Cake -Green Tea Cake 抹茶蛋糕	RM7	SP08	Mango Pudding In Cup 杯装芒果布丁	RM7

## Refreshment

		Serve by: GLASS	Serve by: DISPENSER
RF01	Fruit-Infused Chill Water -Ice Water with Fruit Slices 水果切片水	RM8	RM4
RF02	Lemon Iced Infusion -Ice Lemon Tea 冻柠檬茶	RM8	RM4
RF03	Ice Peach Tea 冻蜜桃红茶	RM8	RM4
RF04	Citrus Zest Essence -Orange Cordial 橙汁冷饮品	RM8	RM4
RF05	Rainforest Fruit Mix -Fruit Punch Cordial 什果宾治	RM10	RM7
RF06	Fizzy Orange Burst -Orange Fizz 橙味苏打	RM10	RM7
RF07	Cool Blackcurrant Splash -Blackcurrant Cooler 黑加仑苏打	RM10	RM7

### THE FUSION PACKAGE TERMS & CONDITIONS MORSEL SELECTION

- Transportation charges vary based on the venue location and the number of trips required to deliver equipment and food.
- Handling charges of minimum RM150 will apply based on various factors, including but not limited to, the number of floors, lift availability, and distance from the loading bay to the event area.
- The package price **does not include** canopies, tables, chairs, and other items not listed in the complimentary offering. For these items, please refer to our Equipment Rental List.
- Waiter service **is not included**. Additional charges apply for waiter service. Food is best consumed within 3 hours after the fusion morsel table set-up.
- Please note that our food may contain allergens such as milk, eggs, wheat, soybeans, peanuts, tree nuts, fish, and shellfish.
- Our company is not liable for any food items not prepared by us or for food taken offpremises by guests. Items containing **pork** are not permitted to be served with our tableware and utensils.
- We are not responsible for setting up and handling equipment and furniture rented from a third party. Additional charges will apply if our manpower is required.
- Bookings are on a first-come, first-served basis, subject to availability. A deposit of RM2000 is required to confirm your order.
- The payment method is Online Instant Transfer. Payment advice needs to be shared for record-keeping purposes.
- Confirmation is needed 14 days before the event date, with the balance due 7 days prior to the event.
- All payments are non-refundable in the event of cancellation.
- All prices displayed are subject to 6% SST.
- We reserve the right to change menu prices and/or dishes without prior notice.

#### EVENT EQUIPMENT RENTAL LIST

	DESCRIPTION	PRICE (RM)*
1	Hi-top canopy (With 1 fan and 4 fluorescent lights)	350.00
2	Crystal canopy with single colour scallop, chandelier, fairy tale LED light décor (No fan)	900.00
3	Canopy's colour scallop décor - White, Red or Gold	200.00
4	4.5' round table	15.00
5	5' round table	30.00
6	6' round table	40.00
7	3' square table	10.00
8	Plastic chair (Red colour)	4.00
9	Chiavari chair with cushion (White colour)	12.00
10	Half-length table cloth (200cm) - Red	6.00
11	Full-length table cloth (320cm) - White, Black or Red	15.00
12	Dining table set (1 unit 4.5' round table, 1 unit half length table cloth, 10 units plastic chair)	55.00
13	Colour table runner - Red, Gold, Tiffany Blue	5.00
14	Plastic chair seat cover- White	6.00
15	Colour ribbon for chair - Red, Gold, Tiffany Blue	5.00
16	Full set VIP Centrepiece setup with premium cutlery set (up to 10 pax per set. Waiter and food are not included)	250.00
17	Premium cutlery set (Porcelain ware & premium stainless steel utensils)	10.00
18	Elegant gold cutlery set (Gold porcelain ware & gold stainless steel utensils) Note: A minimum of a 6 feet round table is required for seating 10 pax, or a minimum of 3 feet per pax for a Viking table setup.	18.00
19	Luxury buffet line setup (Colour buffet display table with skirting, Premium roll-top buffet warmers)	250.00
20	Colour buffet display table with skirting - White or Black	120.00
21	Colour reception table with skirting (3'x6') - White or Black	80.00
22	Baby chair	10.00
23	Cocktail table with white cover and ribbon - Red, Gold, Tiffany Blue	80.00
24	Air cooler	180.00
25	Waiter (3 hours service)	200.00
26	Ice (add on for freezing beverage - 10kg per bag)	10.00
27	Ice box (120 Litre)	30.00

### WYK 黄賢記®

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