



We are pleased to submit the menu selections for the Breakfast Buffet.

Menu A	Menu B
Bistek Tagalog <i>Thinly sliced sirloin braised in a mixture of citrus, soy, onions and garlic.</i>	Beef Tapa <i>Thin slices of beef marinated in a savory and sweet mixture of soy, garlic, vinegar and sugar.</i>
Pork Embotido <i>Ground pork loaf with egg, pickles and raisins.</i>	Pork Adobo <i>Pork simmered in a savory blend of soy, vinegar, garlic and spices.</i>
Chicken Adobo <i>Chicken simmered in soy, vinegar and garlic.</i>	Chicken Tocino <i>A savory Filipino dish pan-fried to caramelized perfection.</i>
Fried Tawilis <i>A popular Filipino dish fried to its crispy texture.</i>	Paksiw na Bangus <i>Milkfish in Vinegar with garlic and ginger.</i>
Spanish Omelette	Onion and Garlic Omelette
Garlic Rice	Radish Atchara
Steamed Pandan Rice	Aligue Rice or Garlic Rice
Champorado	Champorado
Fresh Fruit in Season	Steamed Pandan Rice
Maruya	Fresh Fruit in Season
Coconut Macaroons	Coffee Jello with Tapioca
Puto Maya	Palitaw with Coconut and Sugar
Freshly Squeezed Lemonade	Taisan
Juice	
Brewed Coffee or Hot Chocolate	

	Freshly Squeezed Lemonade Juice Brewed Coffee or Hot Chocolate
PHP 1,350 /person inclusive of Vat <i>Plus Catering Fee of 15% & Service Charge of 10%</i>	PHP 1,650 /person inclusive of Vat <i>Plus Catering Fee of 15% & Service Charge of 10%</i>

Menu C	Menu D
Pan-Fried Roast Beef <i>Simple seasoned roast beef.</i> Pork Longanisa <i>Pork encased with garlic and spices.</i> Chicken Relleno <i>Stuffed chicken with beef, cheese, raisins and ham.</i> Rellenong Bangus <i>Deboned milkfish stuffed with seasoned vegetables, baked to golden perfection.</i> Red Egg Salad <i>with pickled native vegetables</i> Dulong Rice or Garlic Rice Steamed Pandan Rice Fresh Fruit in Season Pilipit Banana Sesame Camote Fritters Freshly Squeezed Lemonade Juice Brewed Coffee or Hot Chocolate	Corned Beef <i>A salt-cured beef, brined in salt and spices.</i> Pork Tocino <i>Tender, sweet, and rich slices of pork belly.</i> Chicken Longanisa <i>A Filipino fresh sausage made from ground chicken, seasoned with garlic.</i> Daing na Bangus <i>A milkfish marinated in a mixture of vinegar, crushed. peppercorn and garlic.</i> Tomato Omelette Papaya Atchara Adobo Flaked Rice or Garlic Rice Champorado Steamed Pandan Rice Fresh Fruit in Season Fried Suman with Brown Sugar Kutsinta Puto Ube Freshly Squeezed Lemonade Juice

	Brewed Coffee or Hot Chocolate
PHP 1,650 /person inclusive of Vat <i>Plus Catering Fee of 15% & Service Charge of 10%</i>	PHP 1,750 /person inclusive of Vat <i>Plus Catering Fee of 15% & Service Charge of 10%</i>

If you find our proposal in order, or have any special requests or need to make changes, please don't hesitate to reach out. Looking forward to catering your event soon!

Sincerely,

Joshua de los Reyes

Director of Sales and Marketing

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