



We are pleased to submit the menu selections for Lunch/Dinner Buffet.

BUFFET MENU A

Starters & Small Plates:

Spanakopita

A classic Greek savory pastry made with layers of crisp, flaky filo dough filled with a mixture of tender spinach and creamy feta cheese.

Hummus

A creamy Middle Eastern dip, spread or savory dish made from mashed chickpeas blended with tahini, lemon and garlic.

Escalivada

Roasted eggplant and bell peppers with olive oil on a toast.

Soup:

Clear Chicken Asparagus Soup

Chicken stock, chicken bits, asparagus, carrots, snow peas, Bagiou pechay.

Salad Bar:

Mesclun Greens

Served with honey mustard, & mango mint vinaigrette.

Cucumber Salad

A versatile dish, featuring hummus as a based dressing, combined with fresh veggies, chickpeas, and other toppings.

Russian Salad

A creamy, flavorful salad made with diced cooked potatoes, sugar beets, carrots and pickles. Bound together with mayonnaise.

Main Dishes:

Rellenong Bangus

Grilled white fish with buttery sauce.

Beef Mechado

Beef stew with soy sauce and lime

Lechon Kawali

Pork belly seasoned with salt and pepper, deep-fried to juicy perfection.

Red Cooked Chicken

Braised chicken with soy, sugar, star anise, cinnamon.

BUFFET MENU B

Starters & Small Plates

Bacon Asparagus

Pinsec Prito

Paella Balls

Soup:

Tomato Basil Soup

Fresh tomato purée, pesto, olive oil, garlic, onion, cream.

Salad Bar:

Assorted Lettuces

with tomato, Pepino, Jincama, Rabano, served with Raspberry, Lychee, Guyabano Vinaigrette And Caesar's Dressing

Chicken Potato Apple Salad

Tender chicken diced-potatoes, and crisp apples toast in a creamy dressing for a delightful balance of savory and sweet flavors.

Shrimp Pomelo Salad

Main Dishes:

Prawns Thermidore

Asado de Carajay

Tender beef slow cooked in a rich, sweet savory sauce made with soy, tomatoes and spices, creating a flavorful Filipino, Spanish stew.

Roast Pork with Yam

Pork loin with yam, cooked in orange sauce, soy sauce, sugar, orange juice, pineapple juice, butter and sweet potato.

Lemon Peppered Chicken

With mango Salsa

Stir-Fried Vegetables

In Olive Oil

Fried Lumpiang Batangas

with Spicy Vinaigrette

Creamy Pasta with Porcini

Al dente pasta enveloped in a luscious cream sauce, infused with the earthy, aromatic flavor of porcini mushrooms.

Arroz ala Cristina

Steamed Pandan Rice

BUFFET MENU C

Starters & Small Plates:

Kilawin Tanigue

A Filipino dish ceviche.

Barbecued Quail Eggs

Marinated quail eggs in a savory sauce.

Champignones al Ajillo

A popular Spanish tapas dish, sauteed with garlic, olive oil, and lemon juice.

Soup:

Sopa de Molo

Chicken meatballs with carrots, onion, Chinese parsley, wonton wrapper, garlic, water chestnut, annatto seeds, fish sauce, salt and pepper.

Salad Bar:

Barbara's Special Salad

Mixed lettuces, with caramel walnuts, and fruits, served with a balsamic vinaigrette dressing.

Ensalada de Isidro

A Spanish salad from Madrid with simple pantry staples like lettuce, onions, tomatoes, tuna and olives.

Pako Salad

Fiddlehead fern salad, that's made colorful with the addition of tomato, red onion and salted egg.

Main Dishes:

Crostini Riva

Smoked salmon with mozzarella and asparagus.

Callos Madrillenos

Ox tripe stew with chorizo, garbanzos, tomato sauce, wine. Served

Pork Asado

A sweet pork dish that was introduced by the Chinese.

Chicken Rosemary

Oven-roasted chicken infused with fragrant Fresh-picked rosemary herbs.

Buttered Mixed Vegetables

Roasted Bagiou vegetables.

Chicharo with Squid Rings

Squid rings stir-fried in oyster sauce.

Fussili Pomodoro

A pasta dish in a simple tomato-based sauce, enriched with garlic, basil and olive oil.

Paella Mixta

Meat and seafood paella.

Steamed Pandan Rice

Aromatic steamed pandan rice.

Guinataang Sitaw at Kalabaza

Squash and string beans in coconut cream with shrimps.

Lumpia Fresca

Fresh spring rolls with heart of coconut and garlic.

Pancit Bam-I

A classic Cebu base glass noodle dish with meats and vegetables.

Rice Pilaf

Fluffy seasoned rice with spices.

Steamed Pandan Rice

Aromatic steamed pandan rice.

Desserts:

Guinataang Mais

A dessert made from whole kernel corn & coconut milk

Crème Puff

Pastry shells filled with crème anglaise and caramel topping.

Coffee Jello with Tapioca

Coffee jelly with tapioca in cream.

Taisan

A popular Filipino chiffon cake brushed with butter and sprinkled with sugar and cheese.

Coconut Macaroons

A chewy dessert made with shredded coconut.

Fresh Fruit Platter

Assorted freshly sliced fruits.

Pandan Iced Tea

A refreshing, aromatic drink, with its unique flavor and vibrant green color.

PHP 2,550 /person
inclusive of Vat
*Plus Catering Fee of 15%
& Service Charge of 10%*

Desserts:
Brazo de Mercedes

Leche Flan

Macaroons, Ube Minis, Kutchinta

**Halo-Halo
Sweet Cassava with Tapioca**

Fresh Fruit Platter

Freshly Squeezed Lemonade

Brewed Coffee

Hot Tea

PHP 2,750 /person
inclusive of VAT
*Plus Catering Fee of 15%
& Service Charge of 10%*

Desserts:

Buco Pandan Jello
Made of young coconut chunks, pandan jelly and sweetened cream.
Guinataang Totong

Toasted mung beans and sticky rice in coconut milk.

Pilipit
Twisted fried fritters with sugar glaze.

Sago Melaka
Combined with coconut milk and poured over sago pearl pudding.

Turonitos con Langka
Deep-fried bananas with strips of jackfruit, wrapped in spring rolls and frying the delicious bundle in brown sugar.

Fresh Fruit Cocktail
Assorted freshly diced fruits in syrup.

Raspberry Iced Tea
A refreshing beverage that combines the classic taste of iced tea with a bright, fruity flavor of raspberries.

PHP 3,150 /person
inclusive of VAT
*Plus Catering Fee of 15%
& Service Charge of 10%*

BUFFET MENU D

Starters & Small Plates:

Champignones con Jamon

Fried garlic and paprika.

Golden Shrimp Ukoy

Crispy fritters made with shrimp, shredded papaya, and calabaza, lightly seasoned and fried to golden perfection.

Liver Pate with Melba Toast

Smooth savory liver pate served with crisp melba toast.

Soup:

Sopa de Ajo

Fried garlic, paprika, fresh eggs.

Salad Bar:

Caesar’s Salad

Classic Caesar with anchovies, lemon, bacon, croutons, parmesan.

Shrimp Macaroni Salad

A cold pasta salad featuring cooked macaroni, shrimp, and various veggies, tossed in a cream-based dressing

Philippine Mango Salad

Julienne of green mango with a tangy, sweet and spicy dressing.

Main Dishes:

Grilled Gindara

Grilled white fish with buttery sauce.

Beef Kare-Kare

Oxtail in peanut sauce with vegetables.

Pork Spare Ribs

Ribs with sweet chili sauce.

Pollo con Jamon y Quezo

Chicken stuffed with ham, cheese & hot sauce.

Vegetable Lasagna

Layered vegetables with cheese and tomato sauce.

Tortang Talong

Grilled eggplant omelette.

Seafood Chowmien

A classic Chinese dish that features a variety of seafood, vegetables, and a flavorful sauce.

Mushroom Rice

A flavorful rice dish, that features mushrooms as a key ingredient.

BUFFET MENU E

Starters & Small Plates

Chicken Wonton Crisp

Served with Plum Sauce

Croquetas de Salmon

Taco de Carnitas

Soup:

Crema de Calabacin

Topped with Cheese

Assorted Breads:

Carrot Rolls, Raisin Rolls, Baguette, Brioche

Salad Bar:

Fresh Mixed Greens

topped with caramelized walnuts and seasonal fruit slices, served with your choice of assorted dressings:

Raspberry, Lychee or Guyabano Vinaigrette & Caesar’s Dressing

Cucumber Salad

Shrimp Macaroni Salad

Main Dishes:

Inihaw na Laman Dagat

Treasures of the sea:

Fish, squid and shrimp

Beef Caldereta

Beef simmered in garlic, onions, laurel, pepper, soy sauce, tomato paste, tomato sauce, bread crumbs, potato, red and green pepper, annatto seed.

Lechon Belly Roll

Rolled and roasted pork belly

Chicken Relleno

With warm gravy

Fresh Lumpiang Ubod

Delicate crepes wrapped around tender heart of plum, fresh vegetables, and savory fillings served with a garlic-peanut sauce for a refreshing Filipino taste.

Vegetarian Bicol Express

A spicy Filipino dish featuring assorted vegetables simmered in rich coconut milk

Sotanghon Guisado

Biryani Mushroom Rice

Steamed Pandan Rice

Desserts:

Guinataang Bilo-Bilo

Decadent Chocolate Cake

Banana Sesame

Camote Fritters

Palitaw

Fresh Fruit Platter

Freshly Squeezed Lemonade

Brewed Coffee

BUFFET MENU F

Starters & Small Plates

Bacon Wrapped Enoki

Seafood Triangles

Bite-sized parcels of Barbara’s Seafood Amelie, features treasures of the sea enveloped in a garlic-infused cream

Croquetas de Carne

Soup:

Sopa de Almondigas

Ground chicken or pork, carrots, patola, Chinese parsley, egg, garlic, onion, fish sauce, misua

Salad Bar:

Ensalada Surtidas

A vibrant mix of assorted Ilocano vegetables and greens like fiddlehead fern, mustasa, okra, tomato, baby eggplant and yam leaves, topped with salted red egg slices and slivers of green mango, served with flavorful shrimp or fish paste dressings

Cucumber Salad

Crab Meat Salad

Main Dishes:

Grilled Fish

with Garlic Sauce

Roastbeef au Jus

with Mashed Potatoes

Pastel de Lengua

Creamy ox tongue stew with mushrooms and white sauce

Suckling Pig

Pollo Antonio

Sweetened barbecued chicken marinated in soy, lime juice and peanut butter

Fabada

Aubergine Lasagna

Layered eggplant, cheese and tomato sauce

Guinataang Sitaw at Kalabasa

A dish of onion, garlic, coconut, kalabasa, shrimp, and string beans.

Pancit Bijon

Thin rice noodles stir-fried with mixed vegetables and protein, lightly seasoned with soy sauce.

Paella de Mariscos

Steamed Pandan Rice

Desserts:

Croquembouch

Chocolate Eclairs

Blueberry Cheesecake

Canonigo

Avocado with Sago

Fresh Fruit Platter

Freshly Squeezed Lemonade

Steamed Pandan Rice
Aromatic steamed pandan rice.

Hot Tea

Brewed Coffee
Hot Tea

Desserts:

Brazo Squares

Custard-filled meringue squares.

Mango Sago

Mango puree with tapioca pearls and cream.

Chocolate Mini Cupcakes

Moist cupcakes with buttercream frosting.

Pavlova

Baked meringue with fruit toppings.

Maja Blanca

Coconut with corn kernels.

Fresh Fruit Platter

Assorted freshly sliced fruits.

Lemon Grass Iced Tea

Infused lemon grass brew with sugar syrup.

PHP 3,450 /person
inclusive of Vat
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& Service Charge of 10%*

PHP 3,550 /person
inclusive of Vat
*Plus Catering Fee of 15%
& Service Charge of 10%*

PHP 4,250 /person
inclusive of Vat
*Plus Catering Fee of 15%
& Service Charge of 10%*

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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