



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

Menu A	Menu B
Chicken Potato Apple Salad <i>A classic dish featuring a combination of cooked chicken and vegies in a creamy dressing.</i> Roast Beef Sliders <i>A miniature thinly sliced beef, prepared with cream cheese and honeyed onions.</i> Chicken Empanaditas <i>A savory baked pastry, typically crescent-shaped, filled with seasoned chicken and vegies.</i> Pasta Arugula <i>Pasta with fresh arugula, garlic, cherry tomatoes and chili flakes.</i> Pancit Sotanghon <i>Glass noodles with chicken and vegetables.</i> Garlic Lemon Butter Baguette Brazo de Mercedes <i>Custard-filled meringue roll.</i> Fresh Fruit Cocktail <i>Assorted diced fruits in syrup.</i> Pandan Iced Tea <i>A refreshing aromatic drink, with its unique flavor and vibrant green color.</i>	Shrimp and Pomelo Salad <i>A refreshing and flavorful dish, often featuring a delightful mix of sweet, tangy, and savory ingredients.</i> Tuna Empanada <i>A savory baked pastry, typically crescent-shaped, filled with spicy tuna and vegies.</i> Ensaymada <i>A soft buttery and slightly sweet dough, Popular in the Philippines</i> Pansit Miki Bijon <i>Miki & Bijon noodles w/ chicken, soy, garlic, onion, parsley</i> Baked Lasagna <i>Layered pasta with ground beef, tomato sauce, bechamel, cheese, served with garlic toast.</i> Garlic Bread <i>with herbed butter</i> Chocolate Cupcakes <i>Moist chocolate with Marshmallow Frosting.</i> Mango with Tapioca <i>A refreshing tropical dessert and tapioca.</i> Black Iced Tea <i>A refreshing beverage made by chilling black tea, brewed hot and then served with ice.</i>
PHP 1,250 /person inclusive of Vat <i>Plus Catering Fee of 15% & Service Charge of 10%</i>	PHP 1,350 /person inclusive of Vat <i>Plus Catering Fee of 15% & Service Charge of 10%</i>

Menu C	Menu D
Russian Salad <i>A creamy, flavorful salad made with diced cooked potatoes, sugar beets, carrots and pickles, bound together with mayonnaise.</i> Pandesal <i>A delightful Filipino classic bread filled with varieties of corned beef, adobo, and tuna.</i> Cheese Rolls <i>A soft buttery and slightly sweet dough, shaped into a spiral.</i> Seafood Pasta <i>A classic pasta dish featuring various types of seafood.</i> Pancit Canton <i>Stir-fried Chinese egg noodles with meats and vegetables.</i> Brioche <i>served with butter</i> Pavlova with Fruits <i>Meringue with fruit toppings.</i> Chocolate Eclair <i>Assorted diced fruits in syrup.</i> Raspberry Iced Tea <i>A refreshing beverage that combines the classic taste of iced tea with a bright, fruity flavor of raspberries.</i>	Philippine Mango Salad <i>Julienne of green mango with a tangy sweet and spicy dressing.</i> Assorted Sandwiches <i>Cheese Pimiento, Tuna, Chunky Chicken, Curried Eggs</i> Cua pao <i>A crescent soft bun with pork, vegetables and peanuts.</i> Sardinas Pasta <i>Pasta with olive oil, garlic, onions, tomatoes, chickpeas, sardines, chilli flakes.</i> Pancit Bijon <i>Thin rice noodles stir-fried with vegetables and protein.</i> Pandesal <i>with Laguna Cheese</i> Sweet Cassava with Tapioca <i>Cassava with sugar syrup, pandan and tapioca.</i> Fresh Fruit Platter <i>Assorted Philippine sliced fruits.</i> Lemon Grass Iced Tea <i>Infused lemon grass brew with sugar syrup.</i>
PHP 1,650 /person inclusive of Vat <i>Plus Catering Fee of 15% & Service Charge of 10%</i>	PHP 1,550 /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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