



DEBUT BUFFET MENU A

Starters & Small Plates:

Spanakopita
Hummus

Soup:

Clear Chicken Asparagus Soup
Chicken stock, chicken bits, asparagus, carrots, snow peas, Bagiau pechay.

Salad Bar:

Mesclun Greens
Served with honey mustard, & mango mint vinaigrette
Russian Salad
A creamy, flavorful salad made with diced cooked potatoes, sugar beets, carrots and pickles. Bound together with mayonnaise.

Main Dishes:

Crostini Riva
Smoked salmon with mozzarella and asparagus.
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.
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.
Steamed Pandan Rice
Aromatic steamed pandan rice

Desserts:

Guinataang Mais
Crème Puff
Coffee Jello with Tapioca
Taisan
Fresh Fruit Platter
Pandan Iced Tea

DEBUT BUFFET MENU B

Starters & Small Plates

Bacon Asparagus
Pinsec Prito
Paella Balls

Soup:

Tomato Basil Soup
Fresh tomato purée, pesto, olive oil, garlic & onion

Salad Bar:

Assorted Lettuces
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.

Main Dishes:

Prawns Thermidore
Asado de Carajay
Tender beef cooked in a rich, savory sauce made w/ 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
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
Arroz ala Cristina

Desserts:

Brazo de Mercedes
Leche Flan
Macaroons
Sweet Cassava with Tapioca
Fresh Fruit Platter
Freshly Squeezed Lemonade

DEBUTANTE AMENITIES

Basic Inclusions

- Use of venue for debut party (4–6 hours)
- Buffet set-up with one round beverage service
- Use of LED screen for video or photo presentation for 2 hours
- Dressed tables and chairs with motif-colored ribbons
 - Floral or themed centerpiece for each table
 - VIP table setup for debutante and family
 - Pouch for your 18 treasures
 - Hair accessories
- Debut cake (2 or 3 tiers depending on choice)
- Guest registration table with guest book and pen

Optional Upgrade

- Themed decorations (floral, fairy lights, or glam style)
 - Stage backdrop or photo wall for debutante
 - Photo booth with souvenir photos
 - Red carpet or lighted entrance
 - Ceiling draping with fairy lights or balloons
 - 18 candles and 18 roses setup
 - Professional host or emcee
 - Basic sound system and lights
 - Background music or live DJ
 - Dance floor area
 - Entrance or grand walk effect fog machine
 - Photo booth or selfie station
- Hair and makeup room for debutante for 4 hours

DEBUT

SET PACKAGE	PER PERSON	MIN. 50	MIN. 150
MENU A	P 1,850	P 122, 500	P 307, 500
MENU B	P 2,550	P 157,500	P 412,500

- A non-refundable reservation fee of P 15, 000.00 is required upon confirmation of the function date.
 - Fifty percent (50%) at least a month before the actual event.
 - Full payment must be done a week before the actual event.
 - Prices are subject to change without prior notice.

 8527 4083  0956 093 4659  0917 181 2272
 barbaras.heritage.sales@gmail.com
 Barbara's Heritage Restaurant