



We are pleased to submit the Cocktail menu selections.

Menu A	Menu B	Menu C
Assorted Tea Sandwiches Escalivada <i>Roasted Eggplant Dip served with Toast</i> Lumpia Fresca <i>with Peanut Sauce</i> Pritchon <i>with Hoisin Sauce</i> Croquetas de Carne Bacon Wrapped Asparagus & Enoki Mushroom Cream Puff Chocolate Éclair, Mini Pavlova, Blueberry Cheesecake <i>in Shots Glasses</i> Lemon Grass Juice	Hummus <i>with Pita</i> Burger Sliders Chicken Wonton Crisp <i>with Plum Sauce</i> Croquetas de Salmon Vietnamese Spring Rolls Fresh Fruit Platter Cream Puff Chocolate Éclair Pavlova Banana Sesame Camote Fritters Iced Tea	Shrimp Cocktail <i>On a Giant Shells</i> Liver Pate <i>with Melba Toast</i> Melon con Jamon Tortilla de Patata Barbecued Quail Eggs Pinsec Frito Pandesal <i>with Laguna Cheese</i> Pastel de Lengua on Patty Shell Banana Turones con Langka Pilipit <i>with Coco Jam</i> Canonigo <i>with Orange Wedges</i> Cucumber Juice
PHP 950 /person inclusive of Vat <i>Plus Catering Fee of 15% & Service Charge of 10%</i>	PHP 950 /person inclusive of Vat <i>Plus Catering Fee of 15% & Service Charge of 10%</i>	PHP 950 /person inclusive of Vat <i>Plus Catering Fee of 15% & Service Charge of 10%</i>

Menu D	Menu E	Menu F
Pan con Tomate Salami Milano Lettuce <i>with Green, Melba Toast, Red & Green Grapes, Melon</i> Grilled Chorizo Bolsas de Mariscos <i>(Seafood Nuggets in Pastry)</i> Empanada de Pollo <i>(Chicken Empanadas)</i> Tortilla de Patata Paella Balls Pilipit con Chocolate Coffee Jello in Tea Cups Buco pandan Fruit Juice	Tea Sandwiches <i>Spicy tuna, chunky chicken, cheese pimiento, curried egg</i> Liver Pate <i>with Melba Toast</i> Shrimp Cocktail <i>On a Giant Shell</i> Vietnamese Spring Rolls Bruschetta con Tomato Melon con Jamon Pinsec Frito Empanada de Pollo <i>(Chicken Empanadas)</i> Bolsas De Mariscos <i>(Seafood Nuggets in Pastry)</i> Taquitos Barbecued Quial Eggs Banana Sesame Camote fritters Mini Palitaw Pandan Iced Tea	Tea Sandwiches <i>Spicy tuna, chunky chicken, cheese pimiento, curried egg</i> Chicken Wonton Crisp <i>with Plum Sauce</i> Escalivada Roasted Eggplant Dip <i>served with Toast</i> Paella Balls Roast Beef Sliders Pritchon <i>with Hoisin Sauce</i> Crocquetas de Salmon Bacon Wrapped Asparagus & Enoki Mushroom Crocquetas de Carne Mini Cream Puff Mini Chocolate Eclairs Mini Pavlova Raspberry Tea
PHP 950 /person inclusive of Vat <i>Plus Catering Fee of 15% & Service Charge of 10%</i>	PHP 1,450 /person inclusive of Vat <i>Plus Catering Fee of 15% & Service Charge of 10%</i>	PHP 1,450 /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
 0917-530-2138