**CITY EVENT | FOOD CATERING Debut Event**

**Buffet Menu 1**

**P880 per head | Minimum of 100 pax**

**Inclusive of One (1) Basic Floral Centerpiece per Table**

**NUTS AND CHIPS SALAD AND APPETIZERS**

Potato Salad, Bacon Bits

Thai Fish Cakes, Sweet Chili Dip

Salad Bar, Condiments

**SOUP**

Pumpkin Cream Soup, Cinnamon Croutons

**MAINS**

Roast Pork Shoulder, Apple Sage Sauce

Breaded White Cobbler Fillet, Tartar Sauce

Chicken Barbeque

Buttered Seasonal Vegetables

Steamed Rice

**DESSERTS**

Seasonal Fruit Platter

Chocolate Brownies

Banana Cake

Bottomless Iced Tea

Choice of Coffee or Tea, single serving

**RATES ARE INCLUSIVE OF 12% VAT, SUBJECT TO 10% SERVICE CHARGE**

**CITY EVENT | FOOD CATERING Debut Event**

**Buffet Menu 2**

**P1050 per head | Minimum of 200 pax**

**Inclusive of One (1) Basic Floral Centerpiece per Table**

**NUTS AND CHIPS SALAD AND APPETIZERS**

Asian Slaw

Assorted Cold Cuts Platter

Fried Vegetable Spring Rolls, Sweet Chili Sauce

Salad Bar, Condiments

**SOUP**

Creamy Corn Chowder

**MAINS**

Pork Galbi, Korean Stew

Baked White Cobbler Fillet, Lemon Beurre Blanc

Cajun Fried Chicken, Tomato Salsa

Macaroni and Cheese

Buttered Seasonal Vegetables

Steamed Rice

**DESSERTS**

Seasonal Fruit Platter

Coffee Profiteroles

Bread and Butter Pudding

Chocolate Mousse

Iced Tea, single serving.

Choice of Coffee or Tea, single serving

**RATES ARE INCLUSIVE OF 12% VAT, SUBJECT TO 10% SERVICE CHARGE**

**CITY EVENT | FOOD CATERING Debut Event**

**Heavy Snacks Menu 3**

**P1280 per head | Minimum of 100 pax**

**Inclusive of One (1) Basic Floral Centerpiece per Table**

**NUTS AND CHIPS SALAD AND APPETIZERS**

Ham and Cheese Wrap with Sour Cream

Tomato and Mozzarella Bruschetta

Ratatouille Strudel

Salmon and Spinach Quiche

Caesar Salad with Grilled Chicken

**MAINS**

Barbecued Pork Ribs

Chicken Nuggets with Honey Mustard Sauce

Baked Sausage Rolls

Mini Pizzas

**PASTA**

**Choose One from the following:**

Macaroni and Cheese

Carbonara

Bolognese

Pesto

Aglio Olio

**MINI BURGERS AND FRIES STATION DESSERTS**

Seasonal Fruit Platter

Strawberry Cheesecake

Chocolate Cake

Assorted Fruit Tartlets

Bottomless Iced Tea Coffee or Tea, single serving

**RATES ARE INCLUSIVE OF 12% VAT, SUBJECT TO 10% SERVICE CHARGE**

**CITY EVENT | FOOD CATERING Food & Beverage Menu**

Buffet Menu 3

P1,800 per head | Minimum of 100 pax

**SALAD AND APPETIZERS**

Fried Vegetable Spring Rolls

Chicken Terrine, Pistachios

Grilled Vegetables, Pasta Salad, Citrus Lemon Honey Dressing

Penne Pasta, Artichokes, Red Peppers, Black Olives, Rocket Pesto

**SALAD BAR**

Mixed Greens, Condiments and Dressings

**SOUP**

Classic Tomato Cream Soup

**MAINS**

Grilled Herb Chicken, Tomato, Garlic, Olives

Roast Pork Shoulder, Caraway Sauce

Baked White Cobbler Fillet, Calamansi Beurre Blanc

Beef Pot Roast

Oriental Vegetable Stir-fry

Steamed Rice

**DESSERTS**

Seasonal Fruit Platter

Fruit Tart

Tres Leches Cake

Baked Cheesecake

Milk Chocolate Pudding, Strawberry Coulis

Warm Bread Pudding

Choice of Coffee or Tea, single serving

**CITY EVENT | FOOD CATERING Food & Beverage Menu**

Buffet Menu 2

P2,500 per head Minimum of 200 pax

**SALAD AND APPETIZERS**

Marinated Salmon, Cucumber Crème Fraiche

Fresh Vietnamese Spring Rolls, Nuoc Cham Dipping Sauce

Peppered Shrimp, Spiced Garlic Aioli, Marinated Root Vegetables

Grilled Chicken Salad, Mango, Asian Slaw, Mirin Soy Dressing

**SALAD BAR**

Mesclun Salad Greens, Dressings and Condiments

**SOUP**

Lemongrass Scented Pumpkin Soup, Coconut Milk

**MAINS**

Cajun-Spiced Chicken Roulade, Forest Mushroom Ragout

Braised Beef Rib Fingers, Root Vegetables, Shallots, Bacon

Steamed Fillet of Mahi-mahi, Chili Mango Salsa

Pasta in Sundried Tomato Pesto, Basil

Seasonal Vegetables

Steamed Rice

**CARVERY**

Roast Pork Loin, Rosemary, Natural Jus

**DESSERTS**

Seasonal Fruit Platter

Calamansi Meringue Tart

Baked Mango Cheesecake

Chocolate Nut Brownie

House Blend Iced Tea, single serving

**CITY EVENT | FOOD CATERING**

**INCLUSIONS**

**FULL-SERVICE DEBUT PACKAGE**

The ideal catering package for soon-to-wed couples for a minimum of 100 guests, which includes:

* Full-Service Catering
* Reception Set-Up and Design
* An Events Planner is assigned to facilitate the planning and execution of your event.
* Choice of complimentary wedding essentials
* The exact price is dependent on menu selection, number of reserved guests, service, and design preferences, as well as the location of the wedding.

**OUT OF TOWN DEBUT PACKAGE**

The ideal catering package for soon-to-wed couples who have already chosen their reception venue outside Metro Manila. This package includes everything you’ll need to turn your venue into the wedding reception you envision.

* Full-Service Catering
* Your choice of Venues (link this to opened venues) outside Metro Manila
* Reception Set-Up and Design
* An Events Planner assigned to facilitate the planning and execution of your event.
* Choice of complimentary wedding essentials
* The exact price is dependent on menu selection, number of reserved guests, service, and design preferences, as well as the location of the wedding.

**FOOD TASTING POLICY**

**1.** Food tasting for your chosen menu is only applicable for confirmed clients who have already secured the reservation fee and have signed CONFORME.

**2.** Client must first decide between buffet menu OR plated menu prior to food tasting. Client must choose a specific set menu from the given options. Should the client have a customized menu, it must be established and finalized before food tasting, and is subject for approval and costing of the chef.

**a.** For buffet, the client is allowed five (5) menu items (one appetizer, one soup, two main courses, one dessert).

**b.** For plated, client will be sample the full menu in their actual serving portion size.

**c.** Cocktail items, carving options and live cooking stations are not included in food tasting.

**3.** Strictly one menu per food tasting only.

**4.** Client should confirm food tasting schedule with his/her Event Specialist one (1) week in advance, along with their choices for tasting. 5. Schedule of food tasting is upon the approval of Chef.

**5.** Food tasting is good for a maximum of four (4) persons only.

**6.** Food tasting will be held at Restaurant 101. Please be advised that the Restaurant observes a strict dress code (sleeveless shirts/undershirts and slippers are not allowed)

**7.** A corresponding fee will be charged for food tasting; this will depend on the menu price.

**a.** Buffet menu: food tasting fee will be good for 2-4 pax sharing.

**b.** Plated/Prix Fixe menu: food tasting fee will be charged per head.

**8.** Food tasting fee will be included in the final billing. Client must settle any A la Carte items ordered on the day itself.

**9**. If the client requests a second food tasting, this will be subject for chef ’s approval.

**10.** Due to the peak season, we do not allow food tasting in the month of December.

**FOR INQUIRIES, contact us at**

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**Office Mobile: 09383871766**

**Email Address: CityEvent@gmail.com**