 **Heritage Restaurant**

**Birthday** **Package**

Three Tiered Fondant Cake

Sound System Facilities

Floral Arrangements for the Guest Tables & Buffet Table

Projector with Widescreen

Guest Book Frame

Birthday Invitations

Birthday Souvenirs

Fruit Fountain

Mobile Bar

Singer & Host

One round Iced Tea

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| Set Package | Per Person | Minimum of 100 | Minimum of 150 | | Minimum of 200 | |
|  |  |  |  | |  | |
| Menu A | 575+ | 144,650 | 195,475 | 242,900 | |
| Menu B | 675+ | 155,650 | 211,975 | 264,900 | |
| Menu C | 745+ | 163,350 | 223,525 | 280,300 | |
| Menu D | 895+ | 179,850 | 248,275 | 313,300 | |
| Menu E | 1450+ | 240,900 | 339,850 | 435,400 | |
| Menu F | 1650+ | 262,900 | 372,850 | 479,400 | |

**Menu C**

**MESCLUN GREENS**

*Raspberry & Lychee Vinaigrette,*

**PESCADO a la BAI**

*Wilted Spinach, Shitake Mushroom, Sultanas*

**CHICKEN FLAMBÉ**

*with Peaches*

**ASPARAGUS CASSEROLE**

**ROAST BEEF AU JUS**

*with Baked Mashed Potatoes*

**SPAGHETTI ALLESANDRO**

**ARROZ ALA CRISTINA**

**PANDAN RICE**

**CREAM PUFF**

**CHOCOLATE ECLAIR**

**CANONIGO**

*with Glazed Fruits*

**PAVLOVA**

*with Mango & Kiwi*

**BANANA SESAME**

*Php 745+/ person*

**Menu A**

**MESCLUN GREENS**

*Raspberry & Lychee Vinaigrette*

**RED SNAPPER FILLET**

*with Garlic Mayo*

**POLLO ANTONIO**

*with Peanut Sauce*

**ROAST PORKLOIN**

*with Yam in Orange Sauce*

**SEAFOOD PASTA IN OLIVE OIL**

**VEGETABLE CASSEROLE**

**PANDAN RICE**

**CANONIGO**

*w/Glazed Fruits*

**COFFEE GELATIN**

**BANANA SESAME**

*Php 575+/ person*

**Menu D**

**CEASAR SALAD**

**POISSON DE CHANTAL**

*(Spinach Crusted Salmon)*

**LEMON PEPPERED CHICKEN**

*with Mango Salsa*

**SPAGHETTI PUTANESCA**

**ROAST BEEF AU JUS**

*with Baked Mashed Potatoes*

**PAELLA DE MARISCOS**

**PANDAN RICE**

**CREAM PUFF**

**DECADENT CHOCOLATE CAKE**

*with Caramel Sauce*

**BLUEBERRY CHEESECAKE**

**PAVLOVA**

*with Mango & Kiwi*

**BANANA SESAME**

*Php 895+/ person*

**Menu B**

**MESCLUN GREENS**

*Raspberry & Lychee Vinaigrette,*

**BLUE MARLIN A LA POBRE**

**LEMON PEPPERED CHICKEN**

*with Mango Salsa*

**ROAST BEEF AU JUS**

*with Baked Mashed Potatoes*

**PENNE WITH CREAMY MUSHROOM**

**MOUSAKA**

*(Eggplant Lasagna)*

**ARROZ ALA CRISTINA**

**PANDAN RICE**

**CANONIGO**

*with Glazed Fruits*

**DECADENT CHOCOLATE CAKE**

*with Caramel Sauce*

**PAVLOVA**

*with Mango & Kiwi*

**BANANA SESAME**

*Php 675+/ person*

**Menu F**

**BARBARA’S CEASAR SALAD SPECIAL**

*(Mesclun with Fresh fruits)*

**HUMMUS**

*With Pita Chips*

**CHICKEN WONTON CRISP**

**LIVER PATÉ**

*With Melba Toast*

**SEAFOOD AMELIE**

*with Lemon Cream Sauce*

**BEEF MEDALLION**

**LEMON PEPPERED CHICKEN**

*With Mango Salsa*

**SPAGHETTI PUTANESCA**

**PAELLA DE MARISCOS**

**PANDAN RICE**

**CREAM PUFF**

**DECADENT CHOCOLATE CAKE**

*with Caramel Sauce*

**BLUEBERRY CHEESECAKE**

**PANNACOTTA**

**CANONIGO**

*With Glazed Fruits*

***Php 1,650+/ person***

**Menu E**

**SALAD BAR**

*(Lychee & Strawberry Vinaigrette&HoneyMustard)*

**HUMMUS**

*With Pita Chips*

**CHICKEN WONTON CRISP**

**GRILLED PRAWNS**

*with Lemon Butter Sauce*

**POLLO SOPHIA**

**MUSHROOM LASAGNA**

**ROASTBEEF AU JUS**

*w/ Baked Mashed Potatotoes*

**SPAGHETTI ALESSANDRO**

**PAELLA DE MARISCOS**

**PANDAN RICE**

**CREAM PUFF**

**DECADENT CHOCOLATE CAKE**

*with Caramel Sauce*

**BLUEBERRY CHEESECAKE**

**PAVLOVA**

*with Mango & Kiwi*

**BANANA SESAME**

***Php 1,450+/ person***

* A non-refundable reservation fee of P15, 000
* Fifty percent (50%) deposit one month before the function date.
* Full payment one week before the event.
* Additional 15% catering
* Prices subject to change without prior notice.

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