

WEDDING PACKAGE MENU 2016

BUFFET MENU A

SALAD /APPETIZERS

- Bowl of mix lettuce w/ condiments and dressing (Caesar salad dressing, French dressing, Blue cheese dressing)
- Haricots and roasted tomato salad with artichoke hearts tossed in olive oil and lemon
- Baked potato and chicken salad in homemade mayo and pommery mustard dressing
- Assorted canapes
- Smoked salmon with lemons and capers

SOUP

- Gingered pumpkin cream soup with bacon bits
- Assorted bread slices and rolls, butter

MAIN DISH

- Grilled marinated pork Loin
- Stewed chicken in tomato and paprika
- Mix seafood gratin
- Buttered mix vegetables
- Pasta aglio olio with fresh basil
- Steamed rice

FROM THE CARVING BOARD

- Roasted U.S. Prime rib of beef
- Red wine with mushroom sauce, olive and roasted garlic sauce
- Baked potato with sour cream, chives and bacons
- Baked whole fish with lemon butter sauce, tarragon cream sauce

FRY STATION (On the spot)

- Fish fingers
- Vegetable croquettes
Served with tartar sauce and Dill cream sauce

DESSERTS

- Platter of mix seasonal fresh fruits
- Apple pie
- Mango crepe gratin
- Assorted Pastries
- Chocolate cake

BUFFET MENU B

SALAD /APPETIZERS

- Mix lettuce bowl with condiments and dressings (white wine and tarragon vinaigrette, caesar salad dressing, thousand island dressing)
- Grilled vegetables and mushroom, drizzled with balsamic vinaigrette
- Green beans and tuna salad with sun-dried tomato and lemon zest
- Smoked salmon with roasted bell peppers lemon & capers
- Platter of mixed cold cuts
- Cocktail shrimps shooter

SOUP

- Beef bouillon with roasted mushrooms and almonds
- Assorted bread slices and rolls, butter

MAIN DISH

- Grilled fillet steak and oyster mushroom with roasted garlic and olive oil
- Roasted herb stuffed chicken on basil cream sauce
- Gratinated seafood thermidore
- Farmer style grilled spicy pork chops
- Garlic sauteed haricots with bellpeppers
- Herb buttered marble potato
- Steamed rice

CARVING

- Roast leg of lamb served with red wine sauce and mint jelly

PASTA STATION

- Penne Amatriciana
- Spaghetti al pesto
- Tagliatelle Bolognese

DESSERTS

- Platter of seasonal fresh fruits
- Mini fruit tartlettes
- Revel bars
- Chocolate eclair
- Bread and butter pudding

BUFFET MENU C

SALAD /APPETIZERS

- Bowl of mix lettuce with condiments and dressing (Sweet pepper vinaigrette, thousand island, caesar dressing)
- Fresh vegetable lumpia with sweet garlic and peanut sauce
- Salted egg with steamed vegetables and shrimp bagoong
- Kilawin tanigue (marinated tanigue in spicy ginger vinegar, and calamansi)
- Fried pork and shrimp spring roll served with sweet and sour dip

SOUP

- Clear beef and vegetable soup
- Cream of mushroom
- Assorted bread slices and rolls, butter

MAIN DISH

- Freshly grilled Chicken Inasal (marinated chicken in sweet bell peppers and annato oil)
- Inihaw na tadyang ng baka (tender beef ribs in barbecuesauce)
- Inihaw na pusit (grilled marinated squid)
- Inihaw na baboy (marinated pork chops)

FROM THE CARVING BOARD

- Lechon kawali with sweet liver sauce
- Garlic soy and vinegar sauce
- Baked bacon wrapped string beans
- Steamed rice with pandan
- Arroz Valenciana

DESSERTS

- Seasonal fresh fruits platter
- Custard roll
- Fudge brownies
- Fruit cocktail salad
- Buko pandan