FOOD & BEVERAGE CONCESSIONAIRE

LOCAL AND INTERNATIONAL BUFFET

FILIPINO BUFFET

FILIPINO A

P850/PERSON
MINIMUM OF 50 PERSONS

NATIVE SALAD
GARLIC BANGUS
SINIGANG NA MANOK
CRISPY SISIG
INIHAW NA BABOY
KARE-KARE
STEAMED RICE
BUKO PANDAN

FILIPINO B

P850/PERSON
MINIMUM OF 50 PERSONS

CRISPY TAWILIS
ADOBONG KANGKONG
SINIGANG NA ULO NG SALMON
LECHON KAWALI
CHICKEN INASAL
BEEF CALDERETA
STEAMED RICE
PISTACHIO SANS RIVAL

HANDAAN

P1,405/PERSON MINIMUM OF 50 PERSONS

APPETIZER

EMBUTIDO

PORK ROULADE WITH HAM, RAISIN, HARD-BOILED EGG

FRESH ILONGGO LUMPIA

VEGETABLE ROLLS FROM GREEN PAPAYA

SOUP

SINIGANG NA BAKA

VEGETABLES

ENSALADANG PUSO NG SAGING

WITH COCONUT MILK

ENTRÉES

GRILLED TUNA BELLY

HUMBA

PORK HOCK WITH BLACK BEANS, BANANA BLOSSOMS

PANCIT HABHAB

MO RISQUETA TOSTADA

CARVING

CHICKEN GALANTINA

DESSERTS

BININGIT

MAJA BLANCA

^{**}Prices and other information are subject to change without prior notice

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FOOD & BEVERAGE CONCESSIONAIRE

LOCAL AND INTERNATIONAL BUFFET

FILIPINO BUFFET

HEIRLOOM

P1,550/PERSON MINIMUM OF 50 PERSONS

APPETIZER

CRISPY CATFISH
NGO HIONG
CEBUANO VEGETABLE ROLLS

VEGETABLES

POQUI-POQUISAUTÉED EGGPLANT WITH EGG

OR

GUISING-GUISING
GREEN BEANS WITH PORK IN COCONUT MILK

ENTRÉES

GARLIC BANGUS FILLET CHICKEN RELLENO WITH BÉCHAMEL SAUCE POCHERO CEBUANO

CARVING

ROAST PORK BELLY

PASTA ALIGUE

BRINGHE

DESSERTS

BUKO SALAD CHOCOLATE MARBLE CAKE

HERITAGE

P2,040/PERSON MINIMUM OF 50 PERSONS

APPETIZER

CHORIZO WRAPPED IN CRISP POTATO KESONG PUTI FRITTERS

SOUP

SPANISH GARLIC SOUP WITH EGG AND PAPRIKA

SALAD

3-EGG SALAD WITH PEANUTS STUFFED PECHAY

ENTRÉES

LOCAL BACALAO
WITH POTATOES & TOMATOES
CASTILIAN ADOBO IN OLIVE OIL
LENGUA ESTOFADO

CARVING

PORK BELLY LECHON

PAELLA SEAFOOD

DESSERTS

LECHE FLAN WITH MACAPUNO CARAMEL MOUSSE CAKE

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FOOD & BEVERAGE CONCESSIONAIRE

LOCAL AND INTERNATIONAL BUFFET CHINESE BUFFET

CHINESE A

P1,400/person minimum of 50 persons

ASSORTED COLD CUTS SHREDDED SPINACH WITH SEAFOOD SOUP

DEEP FRIED CHICKEN FILLET

WITH LEMON SAUCE

FRIED FISH FILLET WITH CREAM SAUCE

SWEET & SOUR PORK KAILAN

WITH GARLIC

YANG CHOW FRIED RICE ALMOND JELLY WITH FRUIT COCKTAIL

CHINESE B

P1,620/PERSON MINIMUM OF 50 PERSONS

SWEET CORN CRABMEAT SOUP DEEP FRIED CHICKEN FILLET

WITH LEMON SAUCE

FRIED FISH FILLET

WITH WHITE SAUCE

SHREDDED BLACK MUSHROOM

WITH DRIFD SCALLOP

SLICED BEEF

WITH BAGUIO BEANS AND OYSTER SAUCE

YANG CHOW FRIED RICE ALMOND JELLY

WITH FRUIT COCKTAIL

CHINESE C

P1,900/PERSON MINIMUM OF 50 PERSONS

ASSORTED COLD CUTS
HANG CHOW FISH SOUP
FRIED FISH FILLET
WITH CRABMEAT SAUCE

GOLDEN CRISPY CHICKEN
SLICED BEEF CHINESE STYLE
STIR FRIED DICED SEAFOOD

WITH GREEN PEAS

STRAW MUSHROOM & GOLDEN MUSHROOM WITH VEGETABLES

YANG CHOW FRIED RICE FRIED NOODLES

WITH LOHON VEGETABLE

ALMOND JELLY
WITH FRUIT COCKTAIL

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FOOD & BEVERAGE CONCESSIONAIRE

LOCAL AND INTERNATIONAL BUFFET

CHINESE BUFFET

CHINESE D

P1,900/PERSON MINIMUM OF 50 PERSONS

ASSORTED COLD CUTS
HOT AND SOUR SOUP
GOLDEN CRISPY CHICKEN
STEAMED FISH FILLET
WITH EGGPLANT IN GARLIC SAUCE

WHITE SHRIMP
IN SUPERIOR SAUCE

FAT CRAB WITH SOTANGHON IN HOT POT BLACK MUSHROOM AND VEGETABLE WITH DRIED SCALLOP

YANG CHOW FRIED RICE
ICED SAGO WITH SEASONAL FRUIT SHAKE

CHINESE E

P2,180/PERSON MINIMUM OF 50 PERSONS

ROASTED MEAT COMBINATION
HANG CHOW CRABMEAT SOUP
STEAMED LAPU-LAPU
ROASTED DUCK
STIR FRIED CRAB
WITH EGGPLANT AND TAUSI
PEPPERCORN SQUID
LOHON VEGETABLE
YANG CHOW FRIED RICE

CHINESE F

P2,960/PERSON
MINIMUM OF 50 PERSONS

ROASTED MEAT COMBINATION FRESH ASPARAGUS SOUP

WITH SEAFOOD

OIL SIMMERED LAPU-LAPU PEKING DUCK MINCED DUCK

WITH LETTUCE

STEAMED CRAB WITH GARLIC

SHRIMP PEKING STYLE SEA ABALONE WITH VEGETABLES

YANG CHOW FRIED RICE
ICED SAGO WITH SEASONAL FRUIT SHAKE

(02) 6387878 local 8206 or email contact-us@swizzlestickinc.com

ICED SAGO WITH SEASONAL FRUIT SHAKE

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FOOD & BEVERAGE CONCESSIONAIRE

LOCAL AND INTERNATIONAL BUFFET

ITALIAN BUFFET

PIZZA & PASTA

P1,130/PERSON MINIMUM OF 50 PERSONS

APPETIZER

WATERMELON, FETA AND OLIVE SALAD

PIZZETTE

MARGHERITA HAM AND BACON FOUR CHEESES

PASTA FROM THE PARMIGIANO WHEEL

SPAGHETTI MAFIA

EXTRA VIRGIN OLIVE OIL, ANCHOVIES, CAPERS, OLIVES

SPAGHETTI BOLOGNESE

SPAGHETTI CREAMY PESTO WITH SHRIMP

ENTRÉES

FILLET OF FISH

IN BALSAMIC DRESSING

PORK WITH CREAMY MUSHROOM SAUCE

DESSERTS

ORANGE WALNUT CAKE ASSORTED FRESH FRUITS

WITH CHOCOLATE SAUCE

CASUAL ITALIAN

P1,340/PERSON

MINIMUM OF 50 PERSONS

APPETIZER

ARANCINI

RISOTTO BALLS WITH BOLOGNESE SAUCE

HOMEMADE PÂTÉ AND MARMALADE

SALAD

INSALATA GRECA

LETTUCE, CUCUMBER, TOMATO, FETA CHEESE, WALNUT,

BALSAMIC CRÈME

PASTA FROM THE PARMIGIANO WHEEL

SPAGHETTI MAFIA

EXTRA VIRGIN OLIVE OIL, ANCHOVIES, CAPERS, OLIVES

ENTRÉES

PESCE CON MOSTARDA

FISH WITH DILL MUSTARD SAUCE

POLLO CON PESTO

CHICKEN WITH CREAMY PESTO SAUCE

DESSERTS

PANNA COTTA

TORTA DI CIOCCOLATO

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FOOD & BEVERAGE CONCESSIONAIRE

LOCAL AND INTERNATIONAL BUFFET

ITALIAN BUFFET

NEAPOLITAN

P1,550/PERSON MINIMUM OF 50 PERSONS

APPETIZER

RICOTTA & SAGE FRIED MEATBALLS

SOUP

ITALIAN CABBAGE SOUP

SALAD

BAGNA CAUDA

ENTRÉES

TRANCIA DI PESCE
GRILLED TUNA WITH PUTTANESCA SAUCE
GARLICKY BAKED CHICKEN
WITH OLIVES AND ROASTED TOMATOES

OSSO BUCCO

WITH RISOTTO MILANESE

CARVING

ROAST PORK LOIN

DESSERTS

TIRAMISU

MANGO CREPE

FIESTA!

P2,040/PERSON
MINIMUM OF 50 PERSONS

APPETIZER

SPINACH, SUNDRIED TOMATO & FETA PURSES CARPACCIO DI PESCE

WHITE MARLIN CARPACCIO

PARMA CON MANGO

PARMA HAM WITH MANGO

SALAD

INSALATA MEDITERRANEA

LETTUCE, ARUGULA, TOMATOES, BUFFALO CHEESE, MOZZARELLA, SHRIMPS & CAPER

PASTA FROM THE PARMIGIANO WHEEL

SPAGHETTI TOSCANO

WITH EXTRA VIRGIN OLIVE OIL, TUNA, GARLIC, ANCHOVIES

SPAGHETTI CARBONARA

WITH EGG, CREAM AND ITALIAN BACON

ENTRÉES

PESCE SOTTO OLIO CON VERDURE

AL FORNO

FISH FILLET IN OLIVE OIL WITH VEGETABLES

PETTI DI POLLO AI FUNGHI

CHICKEN FILLET WITH MUSHROOM CREAM SAUCE

SALTIMBOCCA

PORK TENDERLOIN IN PUTTANESCA SAUCE

ARROSTO DI MANZO

CARVING OF ROAST BEEF WITH TRUFFLE MUSHROOM CREAM, RED WINE AU JUS AND HORSERADISH CREAM SAUCE

DESSERTS

TARTLETS PECAN
PANNA COTTA
TORTA DI CIOCCOLATO

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FOOD & BEVERAGE CONCESSIONAIRE

LOCAL AND INTERNATIONAL BUFFET ITALIAN BUFFET

ITALIAN INDULGENCE

P2,240/PERSON MINIMUM OF 50 PERSONS

APPETIZER

GARLIC CHEESE, SUNDRIED TOMATO & PESTO TERRINE ARANCINI

RISOTTO BALLS WITH BOLOGNESE SAUCE

GRAN ANTIPASTO MISTO

ASSORTED ITALIAN COLD CUTS AND SAUSAGES

SALAD

INSALATA DEI CESARI CON POLLO

CAESAR'S SALAD WITH CHICKEN

PASTA FROM THE PARMIGIANO WHEEL

SPAGHETTI AI TARTUFO

SPAGHETTI WITH TRUFFLE CREAM & MUSHROOMS

ENTRÉES

PESCE AL FORNO IN BURRO E FORMAGGIO

BAKED SOLE WITH PECORINO AND BUTTER

SCALOPPINE MARSALA

PORK MEDALLION WITH MARSALA, MUSHROOM & PARMA HAM

ON THE SPOT

TAGLIATA DI MANZO

BEEF TENDERLOIN GRILLED IN OLIVE OIL AND HERBS

DESSERTS

TRIPLA TORTA AL CIOCCOLATO

TRIPLE CHOCOLATE CHEESECAKE

TORTA DI MASCARPONE

BANANA WITH MASCARPONE CHEESE CAKE

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FOOD & BEVERAGE CONCESSIONAIRE

LOCAL AND INTERNATIONAL BUFFET AMERICAN BUFFET

NEW ENGLAND

P1,680/PERSON MINIMUM OF 50 PERSONS

APPETIZER

STUFFED VEGETABLES

LETTUCE, CELERY, CUCUMBER, TOMATO, TURNIPS
WITH TUNA SAI MON DIP

SOUP

NEW ENGLAND CLAM CHOWDER

ENTRÉES

STEAMED SEAFOOD

MUSSELS, SHRIMPS, SQUID, CORN ON COB

SOUTHERN STYLE FRIED CHICKEN

WITH BACON & PEPPER CREAM GRAVY

BEEF GOULASH

CARVING

ROAST PORK LOIN

JAMBALAYA

DESSERTS

CUSTARD PIE

CHOCOLATE TRIFLE

CONTINENTAL

P1,900/PERSON

MINIMUM OF 50 PERSONS

APPETIZER

CRISP PARMESAN CHICKEN FINGERS

WITH MARINARA DIPPING SAUCE

SOUP

SHRIMP BISQUE

SALAD

CHEF'S SALAD

ALL-AMERICAN

P1,755/PERSON

MINIMUM OF 50 PERSONS

APPETIZER

BREADED FISH FILLET

WITH TARTAR SAUCE

SOUP

MANHATTAN CLAM CHOWDER

SALAD

CAESAR'S SALAD

ENTRÉES

MARINATED FISH FILLET

WITH SALMORIGLIO SAUCE

BOURBON CHICKEN

SLOW ROASTED BABY BACK RIBS

CARVING

SLOW ROAST US BEEF BELLY

WITH TRUFFLE MUSHROOM CREAM, RED WINE AU JUS, & HORSERADISH CREAM SAUCE

DESSERTS

STRAWBERRY SHORTCAKE MOIST CHOCOLATE CAKE

ON THE SPOT

POACHED SALMON

ENTRÉES

PORK STEAK

WITH APPLE SAUCE

BRAISED BRISKET

DESSERTS

TROPICAL BERRY & ALMOND PARFAIT

WITH YOGURT

MARBLE CAKE

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FOOD & BEVERAGE CONCESSIONAIRE

LOCAL AND INTERNATIONAL BUFFET INTERNATIONAL BUFFET

FIESTA FILIPINO

P1,335/PERSON MINIMUM OF 50 PERSONS

APPETIZERMUSHROOM AND QUAIL EGGS
SEAFOOD SALPICAO

VEGETABLESFRESH LUMPIA STATION

ENTRÉES
CRISPY LAPU-LAPU
KARE-KARE
CHICKEN FILLET
STUFFED WITH HAM AND CHEESE
PAELLA LECHON KAWALI

DESSERTSSYLVANNAS
MOIST CHOCOLATE CAKE

FIESTA AZUL

P1,550/PERSON MINIMUM OF 50 PERSONS

APPETIZER
SPRING ROLL
CHORIZO IN WHITE WINE

SOUP SINIGANG NA BAKA

SALADEGGPLANT & MANGO SALAD

FIESTA PENINSULARES

P1,335/PERSON MINIMUM OF 50 PERSONS

APPETIZERGAMBAS WITH CHORIZO
MUSHROOM AL AJILLO

VEGETABLES SAUTÉED SIGARILLAS WITH SHRIMP IN COCONUT MILK

ENTRÉES
BAKED FISH
WITH ROASTED VEGETABLES
ROAST LEMONGRASS CHICKEN
BEEF CALDERETA

PAELLA PINOY

DESSERTS
ASSORTED FRUITS
WITH CHOCOLATE SAUCE
ORANGE WALNUT CAKE
GRILLED FRUITS ON SKEWERS

ENTRÉES

FISH FILLET IN WHITE WINE WITH CLAMS

GARLIC CHICKEN

PORK AND BEEF KEBABS

PAELLA MIXTA

DESSERTS

TRIPLE CHOCOLATE CHEESECAKE GRILLED FRUITS ON SKEWERS

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FOOD & BEVERAGE CONCESSIONAIRE

LOCAL AND INTERNATIONAL BUFFET INTERNATIONAL BUFFET

THALA

P1,340/PERSON
MINIMUM OF 50 PERSONS

APPETIZERSPICY CHICKEN WINGS

SOUP TOM YAM KUNG HOT AND SOUR SHRIMP

SALAD WINGED BEAN SALAD

ENTRÉES
FISH FILLET
WITH THAI BARBEQUE SAUCE
GREEN CURRY CHICKEN
STIR FRIED PORK WITH BASIL

DESSERTPANDAN JELLY

THAI BEEF

THAI B

P1,340/PERSON
MINIMUM OF 50 PERSONS

APPETIZERCRISPY CATFISH WITH GREEN MANGO

SOUP
THOM KHA KAI
CHICKEN COCONUT

SALADBEEF SALAD

ENTRÉES
FISH FILLET WITH CHILI SAUCE
CHICKEN PANDAN
PORK SATAY
THAI BEEF CURRY

DESSERTTHAI MANGO SAGO

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FOOD & BEVERAGE CONCESSIONAIRE

LOCAL AND INTERNATIONAL BUFFET INTERNATIONAL BUFFET

JAPANESE A

P1,880/PERSON MINIMUM OF 50 PERSONS

APPETIZER

ASSORTED SUSHI TUNA, SALMON AND CRABMEAT

SOUP & SALAD

MISO SOUP WITH NORI KANI SALAD WITH WASABI DRESSING

ENTRÉES

MIXED TEMPURA
TORI KARAAGE
FRIED CHICKEN WITH TERIYAKI SAUCE
PORK CURRY
WITH BEAN SPROUTS

DESSERTS

CHOCOLATE TRUFFLE
PUMPKIN MOCHI

JAPANESE B

P1,880/PERSON
MINIMUM OF 50 PERSONS

APPETIZER

ASSORTED SUSHI & SASHIMI
CALIFORNIA MAKI, KAAPA, PHILADELPHIA ROLL
TUNA & SALMON SASHIMI

SOUP & SALAD

MISO SOUP WITH CLAMS
3-EGG SALAD WITH PEANUTS

ENTRÉES

EBI TEMPURA CHICKEN YAKITORI PORK TONKATSU SUKIYAKI

DESSERTS

CUSTARD CAKE
CHOCO-COVERED STRAWBERRY

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