FOOD AND BEVERAGE CONCESSIONAIRE

LOCAL AND INTERNATIONAL BUFFET

FILIPINO BUFFET

FILIPINO A

P1,210/person minimum of 50 persons

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

FILIPINO B

P1,125/person minimum of 50 persons

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

HEIRLOOM

P1,480/person minimum of 50 persons

APPETIZERS CRISPY HITO

NGO HIONG CEBUANO VEGETABLE ROLLS

VEGETABLES POQUI-POQUI SAUTÉED 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

COMPLIMENTARY ONE (1) ROUND OF ICED TEA OR SODA

FOOD AND BEVERAGE CONCESSIONAIRE

LOCAL AND INTERNATIONAL BUFFET

FILIPINO BUFFET

HANDAAN

P1,530/person minimum of 50 persons

APPETIZERS

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 GATA

ENTRÉES GRILLED TUNA BELLY HUMBA PORK HOCK WITH BLACK BEANS, BANANA BLOSSOMS

PANCIT HABHAB

MO RISQUETA TOSTADA

CARVING CHICKEN GALANTINA WITH BECHAMEL SAUCE

DESSERTS BININGIT MAJA BLANCA

HERITAGE

P1,88 0/person minimum of 50 persons

APPETIZERS CHORIZO WRAPPED IN CRISP POTATO KESONG PUTI FRITTERS

SOUP SPANISH GARLIC SOUP WITH EGG AND PAPRIKA

salad and vegetables 3-egg salad with peanuts stuffed native pechay

ENTRÉES LOCAL BACALAO WITH POTATOES AND TOMATOES CASTILIAN ADOBO IN OLIVE OIL

CASTILIAN ADOBO IN OLIVE OIL LENGUA ESTOFADO

CARVING PORK BELLY LECHON

PAELLA SEAFOOD

DESSERTS LECHE FLAN CARAMEL MOUSSE CAKE

COMPLIMENTARY ONE (1) ROUND OF ICED TEA OR SODA

FOOD AND BEVERAGE CONCESSIONAIRE

LOCAL AND INTERNATIONAL BUFFET CHINESE BUFFET

CHINESE A

P1,030/person minimum of 50 persons

ASSORTED COLD CUTS SHREDDED SPINACH WITH SEAFOOD SOUP

LEMON CHICKEN FRIED FISH FILLET WITH CREAM SAUCE SWEET AND SOUR PORK KAILAN WITH GARLIC YANG CHOW FRIED RICE ALMOND JELLY WITH FRUIT COCKTAIL

CHINESE B

P1,130/person minimum of 50 persons

SWEET CORN CRABMEAT SOUP LEMON CHICKEN FRIED FISH FILLET WITH WHITE SAUCE SWEET AND SOUR PORK SHREDDED BLACK MUSHROOM AND VEGETABLE WITH DRIED SCALLOP SLICED BEEF WITH BAGUIO BEANS AND OYSTER SAUCE YANG CHOW FRIED RICE ALMOND JELLY

CHINESE C

P1,330/ 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

COMPLIMENTARY ONE (1) ROUND OF ICED TEA OR SODA

FOOD AND BEVERAGE CONCESSIONAIRE

LOCAL AND INTERNATIONAL BUFFET

CHINESE BUFFET

CHINESE D

P1,550/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 F

P2,610/person minimum of 50 persons

ROASTED MEAT COMBINATION SEAFOOD WITH FRESH ASPARAGUS SOUP 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

CHINESE E

P1,910/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 ICED SAGO WITH SEASONAL FRUIT SHAKE

COMPLIMENTARY ONE (1) ROUND OF ICED TEA OR SODA

FOOD AND BEVERAGE CONCESSIONAIRE

LOCAL AND INTERNATIONAL BUFFET

ITALIAN BUFFET

PIZZA & PASTA

P1,130/person minimum of 50 persons

SALAD WATERMELON, FETA AND OLIVE SALAD

PIZZETTES

MARGHERITA PANCETTA FORMAGGI

PASTA FROM THE PARMIGIANO WHEEL

SPAGHETTI MAFIA XV 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 FRUITS WITH CHOCOLATE SAUCE

CASUAL ITALIAN

P1,330/person minimum of 50 persons

APPETIZERS

ARANCINI RISOTTO BALLS WITH BOLOGNESE SAUCE HOMEMADE PÂTÉ AND MARMALADE

SALAD

INSALATA GRECA LETTUCE, CUCUMBER, TOMATO, FETA CHEESE, WALNUT, BALSAMIC CRÈME

INSALATA DI MARE WITH EXTRA VIRGIN OLIVE OIL, CAPERS, TOMATOES, OLIVES, GARLIC, ANCHOVIES

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 FUDGE BROWNIES

COMPLIMENTARY ONE (1) ROUND OF ICED TEA OR SODA

FOOD AND BEVERAGE CONCESSIONAIRE

LOCAL AND INTERNATIONAL BUFFET

ITALIAN BUFFET

NEAPOLITAN

P2,570/person minimum of 50 persons

APPETIZER RICOTTA AND 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

FESTA!

P1,850/person minimum of 50 persons

APPETIZERS 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 TUSCANO 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 PANNA COTTA FUDGE BROWNIE

COMPLIMENTARY ONE (1) ROUND OF ICED TEA OR SODA

FOOD AND BEVERAGE CONCESSIONAIRE

LOCAL AND INTERNATIONAL BUFFET

ITALIAN BUFFET

ITALIAN INDULGENCE

P2,080/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 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

COMPLIMENTARY ONE (1) ROUND OF ICED TEA OR SODA

FOOD AND BEVERAGE CONCESSIONAIRE

LOCAL AND INTERNATIONAL BUFFET

AMERICAN BUFFET

NEW ENGLAND

P1,330/person minimum of 50 persons

APPETIZER STUFFED VEGETABLES LETTUCE, CELERY, CUCUMBER, TOMATO, TURNIPS WITH TUNA SALMON 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

P1,920/person minimum of 50 persons

APPETIZER CRISP PARMESAN CHICKEN FINGERS WITH MARINARA DIPPING SAUCE

SOUP Shrimp Bisque

SALAD CHEF'S SALAD

ALL-AMERICAN

P1,630/person minimum of 50 persons

APPETIZERS BREADED FISH FILLET DEVILED EGGS WITH SHRIMP

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 PORKCHOP WITH APPLE SAUCE BRAISED BRISKET

CARVING STUFFED TURKEY

DESSERTS TROPICAL BERRY & ALMOND PARFAIT WITH YOGURT MARBLE CAKE

COMPLIMENTARY ONE (1) ROUND OF ICED TEA OR SODA

FOOD AND BEVERAGE CONCESSIONAIRE

LOCAL AND INTERNATIONAL BUFFET

INTERNATIONAL BUFFET

FIESTA FILIPINO

P1,380/person minimum of 50 persons

APPETIZER MUSHROOM AND QUAIL EGGS SEAFOOD SALPICAO

VEGETABLE FRESH LUMPIA STATION

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

PAELLA LECHON KAWALI

DESSERTS SYLVANNAS MOIST CHOCOLATE CAKE

FIESTA PENINSULARES

P1,480/person minimum of 50 persons

APPETIZERS GAMBAS 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

FIESTA AZUL

P1,680/person minimum of 50 persons

APPETIZERS SPRING ROLL CHORIZO IN WHITE WINE

SALAD EGGPLANT & MANGO SALAD **ENTRÉES** FISH FILLET IN WHITE WINE WITH CLAMS GARLIC CHICKEN PORK AND BEEF KEBABS

PAELLA MIXTA

DESSERTS TRIPLE CHOCOLATE CHEESECAKE GRILLED FRUITS ON SKEWERS

COMPLIMENTARY ONE (1) ROUND OF ICED TEA OR SODA

FOOD AND BEVERAGE CONCESSIONAIRE

LOCAL AND INTERNATIONAL BUFFET

INTERNATIONAL BUFFET

THAI A

P1,380/person minimum of 50 persons

APPETIZER SPICY 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 THAI BEEF

DESSERT PANDAN JELLY

THAI B

P1,480/person minimum of 50 persons

APPETIZER CRISPY CATFISH WITH GREEN MANGO

SOUP THOM KHA KAI CHICKEN COCONUT

SALAD BEEF SALAD

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

DESSERT THAI MANGO SAGO

COMPLIMENTARY ONE (1) ROUND OF ICED TEA OR SODA

FOOD AND BEVERAGE CONCESSIONAIRE

LOCAL AND INTERNATIONAL BUFFET

INTERNATIONAL BUFFET

JAPANESE A

P1,380/person minimum of 50 persons

APPETIZER ASSORTED SUSHI & SASHIMI CALIFORNIA MAKI, KAAPA, PHILADELPHIA ROLL

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

JAPANESE B

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 BEEF TEPANYAKI WITH BEAN SPROUTS

DESSERTS CHOCOLATE TRUFFLE PUMPKIN MOCHI

COMPLIMENTARY ONE (1) ROUND OF ICED TEA OR SODA