



OPTION 1

- Cream of Squash
- Pot Roast Beef (with Mushroom Gravy)
- Lemon Herb Chicken
- Alfredo Pasta (Spaghetti)
- Steamed Rice
- Carrot Walnut Bar

OPTION 2

- Mini Lumpiang Ubod (with Peanut Sauce)
- Beef Mechado
- Chicken Relleno (with Milk Gravy)
- Steamed Rice
- Garlic Sotanghon
- Buco Pandan Cups

SPECIAL SET MENU options

OPTION 3

- Cream of Mushroom
- Roast Chicken (with Milk Gravy)
- Baby Back Ribs
- Baked Spaghetti
- Steamed Rice
- Coffee Jelly Cups

OPTION 4

- Molo Soup
- Crispy Kare-kare (with Vegetables and Bagoong)
- Adobong Baby Pusit
- Pansit Sisig
- Steamed Rice
- Yema Palitaw with Ube Palitaw

OPTION 5

- Macaroni Salad
- Roast Pork (with Mushroom Sauce)
- Chicken Cordon Bleu
- Spaghetti Puttanesca
- Steamed Rice
- Mango Graham

OPTION 6

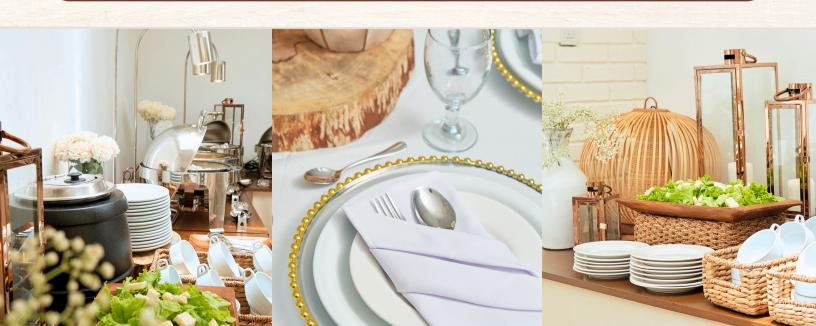
- Bacon and Corn Chowder
- Sweet and Spicy Ribs
- Chicken Pastel
- Pancit Canton
- Steamed Rice
- Creamy Maja Blanca

PhP 750 / head PhP 85 100 pax above 60-9

PhP 850 / head 60-90 pax

PhP 950 / head

50 pax below





OPTION 1

- Cream of Squash
- Potato Salad
- Slow Roast Beef Belly (with Horseradish sauce)
- Grilled Blue Marlin (with Garlic Butter sauce)
- Chicken Chorizo Pastel
- Alfredo Pasta (Spaghetti)
- Steamed Rice
- Buttered Vegetables
- Coffee Jelly Cups
- Carrot Walnut Bar

OPTION 4

- Molo Soup
- Longanisa Croquettes
- Beef Morcon
- Chicken Relleno (with Milk Gravy)
- Smoky BBQ Baby Back Ribs
- Three Mushroom Carbonara
- Steamed Rice
- Tofu Sisig
- Maja Blanca Cups
- **Caramel Bars**

OPTION 2

- Crab and Corn Soup (with Quail Egg Anchovy Salad)
- Beef Kare-kare (with Side Vegetables and Bagoong)
- Adobong Baby Pusit
- Chicken Inasal (with Sauce)
- Pancit Canton
- Steamed Rice
- Mini Lumpiang Ubod (with Peanut Sauce)
- **Buco Pandan Cups**
- Yema Palitaw
- **Ube Palitaw**

OPTION 5

- Potato & Leek Soup •
- Mini Tacos •
- Pastel de Lengua
- Prawn Thermidore .
- Rosemary Chicken .
- Spaghetti Puttanesca .
- Steamed Rice .
- Herbed Potatoes
- Graham Chocolate Mousse .
- Maja Blanca Cups

PREMIUM options

OPTION 3

- Cream of Mushroom Soup
- **Embotido** Canapes
- Crackling Pork Belly with 3 Sauces (Liver Sauce/ Hoisin Sauce/ Sukang Pinakurat)
- Baked Salmon
- Roast Chicken (with Milk Gravy)
- Beef Lasagna
- **Steamed Rice**
- Creamy Mashed Potato and Gravy
- Mango Graham
- Brownies

OPTION 6

- Cream of Asparagus Soup
- Three Mushroom Croquettes
- Porchetta
- Sugpo Mayonesa
- Lemon Herb Chicken
- Baked Spaghetti
- Steamed Rice
- Mixed Buttered Vegetables
- Buco Pandan Cups
- Fruit Panna Cotta

PhP 1,450 / head 50-90 pax



PhP 1,250 / head

100 pax above



- - PhP 1,750 / head 40 pax below



DIY MENU I options

PhP 1,000 / head 200 pax	PhP 1,250 / head 100 pax	PhP 1,500 / head 50 pax	PhP 1,850 / head 30 pax	PhP 2,000 / head 20 pax	PhP 2,250 / head 10 pax	
SALAD			APPETIZER			
Select one (1)			Select one (1)			
 Anchovy Salad Asian Chopped Salad Creamy Dill Po 			 Molo Soup Cream of Mushi Potato & Leek Si Calamari Rings 	room Soup (oup • E	Mushroom Korokke with Wasabi Mayo) Buffalo Crispy Skins Balut ala Pobre	

Carving Station

 Crackling Pork Belly (with Liver) Sauce, Sukang Pinakurat, and Hoisin Sauce)

BEEF/PORK/CHICKEN

Select one (1)

- . Beef Kare-kare (Meat, Oxtail and Tripe)
- Slow-Cooked Beef Kaldereta
- Beef Mechado
- Pot Roast Beef (with Mushroom) Gravy)
- Lengua Estofado
- Chicken Relleno (with Truffle Gravy)
- Chicken Cornflakes
- Lemon-herb Roast Chicken
- Chicken Satay (with Peanut Sauce)

MAIN COURSE

FISH/SEAFOOD

Select one (1)

- Baked Salmon •
- Baked Banaus Pesto
- Shrimp in Calamansi-Crab Fat • Sauce
- Adobong Baby Pusit
- Parmesan Crusted Fish Fillet (with Aioli)

Prawn Upgrade Option

- Prawn Thermidor + PhP 200.00
- Prawn in Calamansi

RICE/NOODLES

Select one (1)

- Pandan Rice
- Garlic Rice
- **Bagoong Rice** .

Select one (1) Noodle Dish

- . **Baked Spaghetti**
- Spaghetti Al Limone
- Pancit Pusit
- Pancit Sisia
- Truffle Pasta
- Basil Cream Penne

Rice/Noodle Upgrade Option

- Aligue Rice + PhP 80.00/head
- Adobo Rice
- + PhP 100.00/head Beef Stroganoff
- Linguine
 - + PhP 100.00/head Beef Lasagna + PhP 80.00/head

SIDES/VEGETABLES

Select one (1)

- Mixed Buttered Vegetables

 Garlic French Beans
- Herb Roasted Potato
- Roasted Garlic Mashed Potato
- Fresh Coleslaw Salad
- Cold Chicken Macaroni Salad

Select two (2)

- Mini Choco Banana Cupcake
- Carrot Walnut Bars

+ PhP 230.00

+ PhP 250.00

- Yema Cake Bites
- Yema Palitaw
- Warm Sampelot
- Creamy Buco Pandan Cups
- Ube Maja Cups
- Fresh Fruit Cups

Crab Fat Suace Prawn Mayonesa

DESSERT



DIY MENU 2 ofstions

PhP 1,550 / head 200 pax	PhP 1,850 / head 100 pax	PhP 2,000 / head 50 pax	PhP 2,250 / head 30 pax	PhP 2,500 / hec 20 pax	nd PhP 2,750 / head 10 pax	
	SALAD		APPETIZER			
Select one (1)			Select one (1)			
 Greek Salad Cobb Salad Garden Salad Anchovy Salad Classic Caesar Salad Chicken Potato Salad Taco Salad Dill Potato Salad 		Potato Salad ad	 Almondigas Soup Crabstick and Corn Soup (with Quail Eggs) Cream of Squash Soup Cream of Mushroom Soup Bacon and Corn Chowder Bacon and Egg Salad on Cracker Longganisa Croquettes Calamari Rings (with Aioli) Embutido Bites Buffalo Crispy Skins 			

Carving Station

 *8-hour Roast Beef Belly (with Mixed Mushroom Gravy, Horseradish Cream, and **Roasted Garlic Confit**

BEEF/PORK/CHICKEN

Select one (1)

- Crispy Pork Belly Kare-Kare
- Herb-garlic Roast Pork (with Brown Butter Sauce)
- Roast Pork Belly
- Garlic Soy-Glazed Spareribs
- Smoky BBQ Baby Back Ribs .
- Chicken Relleno (with Truffle Gravy)
- Chicken Cornflakes
- Lemon-Herb Roast Chicken
- Chicken Pastel

FISH/SEAFOOD

MAIN COURSE

Select one (1)

- Baked Salmon
- Baked Banaus Pesto
- Blue Marlin (Lemon Butter Sauce) •
- Shrimp in Calamansi-Crab Fat
- Sauce
- Shrimp Mayonesa
- Adobong Baby Pusit

Prawn Upgrade Option

- Prawn Thermidor
- Prawn in Calamansi Crab Fat Sauce
- Prawn Mayonesa

RICE/NOODLES

Select one (1)

- Pandan Rice
- Garlic Rice
- **Bagoong Rice** .

Select one (1)

- . Baked Spaghetti
- Seafood Marinara
- Pancit Pusit
- Pancit Sisia
- Truffle Pasta
- Basil Cream Penne

Rice/Noodle Upgrade Option

- Aligue Rice + PhP 80.00/head + PhP 100.00/head
 - Adobo Rice
 - Beef Stroganoff
 - Linquine + PhP 100.00/head
 - Beef Lasagna + PhP 80.00/head

SIDES/VEGETABLES

Select one (1)

- Mixed Buttered Vegetables
 Potato Onion Gratin
- Herb Roasted Potato
- Roasted Garlic Mashed Potato
- Garlic French Beans
- Sipo Egg
- Fresh Lumpiang Ubod Cold Chicken Macaroni Salad

DESSERT

Select two (2)

- Mini Choco Banana Cupcake
- Yema Cake Bites
- Tocino del Cielo
- Carrot-walnut Bars
- . Brazo de Mercedes
- Ube Cake Squares
- Yema Palitaw
- Warm Sampelot
- Creamy Buco Pandan Cups
- S'mores Aburi
- Ube Maja Cups
- Fresh Fruit Cups

- + PhP 200.00 + PhP 230.00
- + PhP 250.00