



Premium Buffets

Menu 1

Continental Fusion

Php 3,000.00 per cover

SALADS & APPETIZERS

Mesclun Greens with Ten Condiments

Dressings:

Balsamic Vinaigrette, Strawberry Vinaigrette, Thousand Island.

Chilled Capelini with Crabmeat tossed in Lemongrass Vinaigrette

Tatziki (Greek Cucumber Yogurt Salad)

Smoked Salmon and Dill Egg Crostini

Seared Ahi Poke with Pickled Ginger and Wasabi Aioli

SOUP

Seafood Bisque with Saffron

CARBO

Potato Souffle

Pasta Puttanesca

Assorted Homebaked Breads

Steamed Pandan Rice

CARVING

Roast Prime Rib au Jus or Roast Fresh Corned Beef
with Sauerkraut, Horseradish Cream and German Mustard Cream

MAINCOURSES

Grilled Norwegian Salmon with Summer Salsa

Prawns Thermidor

Pork Medallion Calypso

Cumin-Scented Lamb Cofta with Hummus

DESSERTS

Apple Strudel

Sans Rival

Fresh Fruits

Kahlua Paradise

REFRESHMENT

One round Iced Tea or Soda by the Glass

Coffee and Tea



Premium Buffets

Menu 2

Iberian Fusion

Php 3,000.00 per cover

APPETIZERS

Shrimp with Mayo Saffron in Patty Shells
Smoked Salmon with Wasabi-Mayo
Boursin Cheese in Mushroom Profiteroles

SALADS

Chef's Salad with 2 Dressings
Grilled Eggplant in Olive Oil and Garlic
Topped with Chicken Galantine
Lettuce Tomato topped with Sour Cream Cheese Mix

SOUP

Double Beef Consommé

CARBO

Paella de Fideos
Steamed Rice
Assorted Breads

CARVING

Roast Suckling Pig with Liver Sauce

MAINCOURSES

Steamed Salmon with Cucumber Scales in Dill Cream Sauce
Chicken Relleno Pomodoro
Roasted Goat or Lamb Meat in Honey with Pureé of Sweet Yam
Beef Tenderloin Federico

DESSERTS

Sweet Corn Maja Blanca
Banana Split Chocolate Squares
Fresh Fruits

REFRESHMENT

One round Iced Tea or Soda by the Glass



Premium Buffets

Menu 3

Mediterranean Fusion

Php 2,800.00 per cover

SALAD & APPETIZERS

Seafood Ceviche

Chicken Liver Mousse with Walnut on White Bread

Assorted Sausages

Mesclun Salad with 2 Dressings

Russian Salad

SOUP

Mascarpone Miso Soup

with Inoki Mushrooms, Spring Onions and White Truffle Oil

CARBO

Linguini and Penne with 3 Sauces:

Frutti d' Mari, Pomodoro and Pesto

Paella Classica

Steamed Rice

Assorted Breads

CARVING

Roast Beef au Jus or Roast Fresh Corned Beef

with Boiled Potatoes and Horseradish Cream

MAINCOURSES

Fish in Italian Agro-Dolce Sauce

Roast Chicken with 40 Cloves of Garlic

Porkloin Stuffed with Prunes in Chardonnay Sauce

Beef Slices Marinated in Soy-Calamansi with Mushroom Risotto
garnished with Fried Onion Rings

DESSERTS

New York Cheesecake

Petit Fours

Fresh Fruits

REFRESHMENT

One round Iced Tea or Soda by the Glass