



Wedding Menus

Celebration of Love
Php 4,140 ++ Per Person

Canapes

Chicken Liver Pate with Green Mango Coulis
Mini Spinach Gruyere Quiche
Tuna Croquettes with Tapenade
Beef Teriyaki Skewers
Sardines and Salami Pizzettes
Pinsec Frito with Shitake Mushroom

Soup

Seafood Bisque
Asya Baked Breads

Salad

Assorted Greens

Tomatoes, Cucumber, Fresh Fruits, Vegetable Sticks, Corn Kernels, Croutons,
Olives and Pickles

Dressings

Green Peppercorn Dressing, Italian Dressing, Pesto Vinaigrette

Shrimp and Mango Salad

French Vegetable Salad Trio : Carrots, Beets and French Beans

Salad Caprese

Chicken Orzo Salad

Carving Station

Roast Angus Rib Eye
Onion Demiglace, Mushroom Gravy, French Mustard, Hoarse radish

Roast Lapu Lapu En Croute with Lemon Grass Beurre Blanc



Hot Entrees

Grilled Prawns with Tomato Capers Sauce

Baked Chicken with Asparagus

Baby Back Ribs

Lengua Con Champignons

Steamed Rice

Pasta

Pasta with Vegetable Carbonara and Sausage Bolognese

Vegetables

Buttered Vegetables and Potato Dauphinoise

Dessert

Panna Cotta (Strawberry & Cappuccino)

Dark and White Chocolate Mousse

Pistachio Sans Rival

Banana Mascarpone

Brownie Triangles

New York Cheesecake

Miniature Turtle Pies

Financiers

Madeleines

Langues de Chat

Amandines

Chocolatines

Chocolate Truffles