



Wedding Menus

Journey to Forever
Php 3,780 ++ Per Person

Canapes

Curried Vegetable Tartlets
Mini Homemade Italian Sausage with Garlic Aioli
Crudites with Green Goddess Dip
Ceviche Shooters
Peking Chicken in Romaine Lettuce

Soup

Roasted Eggplant Soup with Crispy Crouton

Salad

Assorted Greens
Carrots, Cucumber, Bell Peppers and Corn Kernel

Dressings

Bacon Ceasar Dressing, Herbed Ranch Dressing, Harvest Vinaigrette

Mediterranean Grape and Olive Salad

Mixed Roasted Vegetables and Pasta Salad

German Potato Salad

Carving Station

Roast Angus Rib Eye with Robert Sauce and Red Wine Gravy

Hot Entrees

Lapu Lapu Salsa Verde

Oven Roasted Chicken

Shrimp in Garlic Leek Sauce



Roast Porkloin with Apple Sauce Gravy

Steamed Vegetables (Broccoli, Cauliflower and Young Corn)

Steamed Rice

Pasta

Pasta with Tomato Pesto Sauce and Three Mushroom with Truffle Oil

Dessert

Crepe Samurai

White Chocolate Crème Brulee

Apple Crumble

Mini Fruit Tartlets

Mini Chocolate Slices

Miniature Raspberry Trifles

Financiers

Madeleines

Galette Noisette

Chocolate Truffles