



Wedding Menus

Romantic Paradise
Php 3,420 ++ Per Person

Canapes

Hummus with Melba Toast
Chicken Liver Pate with Pita Chips
Tinapa Dip with Grissini Sticks
Spanish Sardines Ravioli
Shrimps on Crostini
Chicken Canapes with Caramelized Onions
Prosciutto with Mascarpone Cheese

A selection of Fresh Steamed Seafood on Ice with Dipping Sauce

Shrimps, Mussels, Prawns, and Oyster

Soup

Cream of Mushroom Soup with Garlic Croutons
Asya Baked Breads

Salad

A selection of Fresh Greens

Dressings

Ceasar, Mango Vinaigrette, and Bleu Cheese Dressing

Condiments

Tomatoes, Cucumbers, Onions, Carrots, Bacon Bits, Cheese, Bell Peppers,
Corn Kernels and Croutons

Potato Salad with Feta Cheese and Crispy Bacon

Shrimp and Mushroom Salad with Pommery Vinaigrette Dressing



Carving Station

Roast Beef with Trimmings and 3 kinds of sauce

Hot Entrees

Honey Roasted Chicken with Peanut Sauce

Pan Seared Dory with Lemon Butter Emulsion

Roast Pork Loin with Pineapple Relish

Seafood Thermidore

French Beef Bourguignon

Potato Dauphinoise

Mixed Roasted Vegetables

1 Kind of Pasta with 2 kinds of sauce : Marinara & Truffle Mushroom Cream Sauce

Almond Rice Pilaf

Sweet Temptation

Assorted Petit Fours

Fudge Brownies

Chocolate Chip Cookies

Peanut Butter Cookies

Double Chocolate Chip Cookies

Mini Tartlets

Blueberry Tarts

Strawberry Tarts

Cherry Tarts



Pies and Cakes

Apple Crumble

Bread and Butter Pudding with Sauce Anglaise

Deep Dark Chocolate Cake

Crème Caramel Banana Mascarpone

New York Style Cheese Cake