

	A	B	C	D	E
Soup	Cream of Vegetable	Cream of Pumpkin	Crab & Corn	Hot & Sour	Beef Nilaga
Rice	Steamed Rice	Steamed Rice	Steamed Rice	Steamed Rice	Steamed Rice
Appetizer	Creamy Carbonara or Potato Gratin	Creamy Pesto Pasta or Baked Potato Hash	Cha Misua or Stir-Fry Broccoli, Young Corn, Snow Peas, Mushroom, & Carrots	Yakisoba or Hibachi Vegetables	Pancit Bihon/Canton Guisado or Chopsuey
Main I	Grilled Chicken Pesto	Salmon Roll w/ Tartar Sauce	Sweet & Sour Fish Fillet	Fish Katsu	Cheesy Baked Bangus
Main II	Pork Roulade	Chicken Cordon Bleu	Fried Hainanese Chicken	Grilled Chicken Teriyaki	Chicken Inasal
Main III	Beef Salpicao	Beef Stroganoff	Beef & Broccoli in Oyster Sauce	Mongolian Beef	Pork Mechado
Dessert	Red Velvet Cake	Chilled Graham Cheesecake	Custard Cake	Coffee Jelly	Mango Tapioca
Beverage	Houseblend Iced Tea or Craft Juice	Houseblend Iced Tea or Craft Juice	Houseblend Iced Tea or Craft Juice	Houseblend Iced Tea or Craft Juice	Houseblend Iced Tea or Craft Juice

Must-Haves
Carving for 25-30 pax

+ P 5,000

Crispy Bagnet w/ Liver Sauce

+ P 3,500

Roasted Herb Porkloin w/ Peppercorn Sauce or Chimichurri Sauce

+ P 5,000

Roasted Beef Shortplate w/ Peppercorn Sauce or Chimichurri Sauce

Upgrades
Party Essential For 25-30 pax

+ P 10,000

Pinoy Dessert & Grazing Station

+ P 5,000

Brewed Coffee & Bread Station

+ P 10,000

Mobile Bar (3 cocktails for 2 hours)