

	A	B	C	D	E
Soup	Cream of Broccoli	Cream of Mushroom	Chinese Corn Chicken Soup	Kimchi Soup	Pork Sinigang
Rice	Steamed Rice	Steamed Rice	Steamed Rice	Steamed Rice	Steamed Rice
Appetizer	Truffle Mushroom Pasta or Vegetable Gratin	Penne Pasta Arrabbiata or Baked Vegetables	Cha Misua or Stir-Fry Broccoli, Young Corn, Snow Peas, Mushroom, & Carrots	Yakisoba or Hibachi Vegetables	Pancit Bihon/Canton Guisado or Pakbet Tagalog
Main I	Breaded Fish Fillet w/ Tartar Sauce	Fish Fillet w/ Lemon Butter Sauce	Steamed Fish w/ Ginger Sesame Oil	Fish Tempura	Daing na Bangus
Main II	Roasted BBQ Chicken	Roasted Chicken Jerk	Lemon Chicken	Grilled Chicken Teriyaki	Estoria Fried Chicken
Main III	Pork Mushroom Roll	Oven-Baked Pork Roulade	Pork Char Siu	Pork Katsu	Classic Pork BBQ
Main IV	Osso Buco (Beef) w/ Gremolata	Beef Bourguignon	Mongolian Beef	Beef Japanese Curry	Beef Kare-Kare
Dessert	Blueberry Cheesecake	Mango Panna Cotta	Custard Cake	Tiramisu	Fruit Salad
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)