

	<b>A</b>	<b>B</b>	<b>C</b>	<b>D</b>	<b>E</b>
<b>Soup</b>	Vegetable Minestrone	Potato Leek Soup	Egg Drop Soup	Chicken & Shiitake Soup	Chicken Tinola
<b>Rice</b>	Steamed Rice	Steamed Rice	Steamed Rice	Steamed Rice	Steamed Rice
<b>Appetizer</b>	Mushroom Alfredo Pasta	Pasta Puttanesca	Asian Noodles	Jap Chae	Bam-I Pancit
<b>Vegetables</b>	Buttered Beans, Carrots, & Young Corn	Grilled Zuchinni, Bell Pepper, Carrots, Pumpkin and Beans	Oriental Chopsuey	Stir Fry Beansprout	Laing
<b>Main I</b>	Tuna Roll w/ Garlic Aoli	Breaded Fish Fillet w/ Tartar Sauce	Classic Savory Style Chicken	Honey Soy Chicken	Pork Spring Roll
<b>Main II</b>	Spanish Beef Stew	Roasted Herb Chicken in Garlic Jus	BBQ Style Pork Cutlets	Korean Beef Stew	Beef Kaldereta
<b>Dessert</b>	Choco Fudge Brownies	Caramel Bar w/ Chocolate Ganache	Ube & Cheese Buchi	Fruit Jello	Buko Pandan
<b>Beverage</b>	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)