

	A	B	C
Soup	Pork Sinigang	Cream of Mushroom	Chinese Corn Chicken Soup
Rice	Steamed Rice	Steamed Rice	Steamed Rice
Appetizer	Pakbet Tagalog	Potato Gratin	Baked Vegetables
Main I	Breaded Fish Fillet w/ Tartar Sauce	Fish Fillet w/ Lemon Butter Sauce	Steamed Fish w/ Ginger Sesame Oil
Main II	Estoria Fried Chicken	Roasted Chicken Jerk	Chicken Teriyaki
Main III	Classic Pork BBQ	Rolled Pork Loin	Pork Katsu
Main IV	Beef Kare-Kare	Oso Buco (Beef) w/ Gremolata	Beef Bourguignon
Dessert	Blueberry Cheesecake	Mango Panna Cotta	Fruit Jello
Beverage	Houseblend Iced Tea	Houseblend Iced Tea	Houseblend Iced Tea

Must-Haves
Carving for 25-30 pax

+ P 6,000
Crispy Bagnet w/ Liver Sauce

+ P 4,500
Roasted Herb Porkloin w/ Peppercorn Sauce or Chimichurri Sauce

+ P 6,000
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)