

	Α	В	C
Soup	Cream of Vegetable	Crab & Corn	Beef Nilaga
Rice	Steamed Rice	Steamed Rice	Steamed Rice
Appetizer	Creamy Carbonara	Creamy Pesto Pasta	Pancit Bihon/Canton Guisado
Main I	Chicken Teriyaki	Sweet & Sour Fish Fillet	Cheesy Baked Bangus
Main II	Pork Roulade	Chicken Cordon Bleu	Chicken Inasal
Main III	Beef Salpicao	Beef Stroganoff	Beef Kaldereta
Dessert	Coffee Jelly	Chilled Graham Cheesecake	Mango Tapioca
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)

For more information, you may call or text us at +63920-925-2476 or visit our FB Page: @estoriamanila

\*\*Rates may change without prior notice.