

Celebration
Myrtle Buffet Package

Myrtle Buffet Menu 1

Starters & Salads

Warm Chopped Salad with Smoked Cheddar
Crispy Phyllo Vegetable Tapenade
Classic Salad Nicoise
Thai Beef Salad with Green Papaya
Selection of Garden Greens and Asian Vegetables
Assorted Condiments, Dressings, and Vinaigrette
Freshly Baked Assorted Rolls and Butter

Soup

Broccoli Soup with Sharp Cheddar

Main Course

Baked Maya Maya with Lemon Butter Sauce
Chicken Stew with Bacon and Mushroom
Fresh Tomato Pasta with Jamon Serrano
Buttered Garden Vegetables with Herbed Marble Potatoes
Steamed Jasmine Rice

House Carving

Roasted Pork Loin with Mushroom Sauce

Hot Dessert

Chocolate Pudding with Strawberry Compote

Cold Dessert

Caramel Cheesecake with Orange Sauce
Mango Green Tea Crepes
Tiramisu Squares
Tropical Fresh Fruits

Freshly Brewed Coffee or Tea

Myrtle Buffet Menu 2

Starters & Salads

Roasted Beets with White Cheese and Basil
Pomelo and Cucumber Salad with Lime Vinaigrette
Deli Potato Salad with Mustard Dressing
Marinated Spinach with Baby Shrimp and Sesame
Selection of Garden Greens and Asian Vegetables
Assorted Condiments, Dressings, and Vinaigrette
Freshly Baked Assorted Rolls and Butter

Soup

Minestrone with White Beans

Main Course

Broiled Tanigue Pesto with Citrus Cream
Chicken Fricasse with Olives and Capsicum
Pasta with Italian Sausage Ragout
Sauteed Fresh Market Vegetables
with Herbed Marble Potatoes
Steamed Jasmine Rice

House Carving

Crispy Marinated Pork Belly with Onion Thyme Sauce

Hot Dessert

Ensaymada Pudding with Queso de Bola

Cold Dessert

Boston Cheesecake with Preserved Fruits
Frosted Carrot Cake and Pineapple Cake
Bayleaf Banana Chocolate Chip Cake
Fresh Cut Tropical Fruits

Freshly Brewed Coffee or Tea

*Celebration
Alder Buffet Package*

Alder Buffet Menu 1

Starters & Salads

Shrimp and Pomelo Salad with Toasted Seeds and Nuts
Italian Potato Salad with Bacon
Sukiyaki Cut Beef with Thai Dressing and Chilies
Butcher's Platter and Clove Honey
Assorted Fresh Lettuce Leaves and Vegetables
Vinaigrette, Dressings, and Condiments
Selection of Freshly Breads and Rolls

Soup

Cream of Aubergine with Fresh Thyme

Main Course

Grilled Blue Marlin with Butter Sauce and Capers
Beef Salpicao with Smoked Paprika and Garlic
Chicken Pastel with Chorizo and Mushrooms
Seafood Penne Marinara with Olives and Parmesan
Roasted Vegetables with Garlic and Rosemary
Steamed Jasmine Rice

House Carving

Glazed Pork Loin with Apples and Coriander

Hot Dessert

Banana Crepe Sabayon

Cold Dessert

Chocolate Decadence Squares
Mango Cheese Cake
Vanilla Bread Pudding with Raisins
Fresh Cut Fruit Platter

Freshly Brewed Coffee or Tea

Alder Buffet Menu 2

Starters & Salads

Asian Greens and Mussels with Roasted Sesame Dressing
Pacific Rim Salad with Soya Beef
Salad of Grilled Mediterranean Vegetables
Warm Potato and Bacon Salad with Pommery Dressing
Assorted Fresh Lettuce Leaves and Vegetables
Vinaigrette, Dressings and Condiments
Selection of Freshly Breads and Rolls

Soup

Puree of Spinach with Bacon

Main Course

Grilled Blue Tanigue with Escabeche Sauce
Seared Beef Tenderloin with Garlic and Mushrooms
Spanish Chicken Fricasse with Almonds and Saffron
Seafood Pasta Marinara with Shaved Parmesan
Sautéed Garden Vegetables and Marble Potatoes
Steamed Jasmine Rice

House Carving

Crispy Asian Pork Belly with Hoisin Sauce and Condiments

Hot Dessert

Country Bread and Butter Pudding with Raisins

Cold Dessert

Bayleaf Banana Chocolate Chip Cake
Dulce de Leche Cake with Mango
Blueberry Tartlets
Fresh Cut Fruit Platter

Freshly Brewed Coffee or Tea

*Celebration
Cedar Buffet Package*

Cedar Buffet Menu 1

Starters & Salads

Cold Soy Chicken with Ginger-Scallion Dressing
House Cured Mackerel with Grated Egg and Capers
Tomato and Mozzarella Caprese with Sweet Balsamic Glaze
with Pesto Sauce
Salad of Grilled Mediterranean Vegetables
Warm Potato and Bacon Salad with Pommery Dressing
Assorted Fresh Lettuce Leaves and Vegetables
Vinaigrette, Dressings, and Condiments
Selection of Freshly Baked Bread Rolls

Soup

Seafood Minestrone with Pesto

Main Course

Roasted Chicken with Spanish Ham
with Black Olives, and Roasted Capsicum
Sautéed Garoupa Medallions and with Lemon Butter Sauce,
Croutons, Capers, Sun Dried Tomatoes, and Olives
Hungarian Beef Tenderloin
with Fresh Cream and Smoked Paprika
Baked Spinach Lasagna with Parmesan
Fresh Market Vegetables
Sautéed Marble Potatoes
Steamed Jasmine Rice

House Carving

Roast Pork Wellington with Peppercorn Sauce

Hot Dessert

Ensaymada Bread and Butter Pudding with Queso de Bola

Cold Dessert

Baileys Chocolate Cake
Baked Lemon Cheesecake with Assorted Fruit Compote
Strawberry Shortcakes
Coffee Crème Puff

Freshly Brewed Coffee or Tea

Cedar Buffet Menu 2

Starters & Salads

Potato Salad with Horseradish and Crispy Bacon
Thai Green Papaya Salad with Sesame Marinated Shrimp
Grilled Chicken and Green Bean Salad
with Pommery Dressing
Grilled Mediterranean Vegetable Salad
Assorted Fresh Lettuce Leaves and Vegetables
Vinaigrette, Dressings, and Condiments
Assorted Freshly Baked Bread Rolls

Soup

Cream of Spinach with Toasted Almonds

Main Course

Chicken Chasseur with Sautéed Mushrooms
Pan Roasted Sole with Pesto and Leeks
Braised Beef Osso Buco with Garlic, Parsley
and Lemon Rind
Pasta Alfredo with Italian Ham and Mushrooms
Assorted Garden Vegetables
Sautéed Potatoes with Caramelized Onions
Steamed Jasmine Rice

House Carving

South American Pork Roast with Salsa Verdi and Au Jus

Hot Dessert

Banana Sabayon Crepes with Cinnamon

Cold Dessert

Assorted Berry Pavlovas
Chocolate and Caramel Cake
Cardinal Slice with Kiwi and Strawberry
Assorted Crème Puff and Eclairs
Fresh Cut Fruit Platter

Freshly Brewed Coffee or Tea