



THE BAYLEAF
INTRAMUROS

Wedding Primrose Buffet Package

Primrose Buffet Menu 1

Starters & Salads

Cold Soy Chicken with Ginger-Scallion Dressing
House Cured Mackarel with Grated Egg and Capers
Tomato and Mozzarella Caprese with Sweet Balsamic Glaze
with Pesto Sauce
Japanese Beef Salad with Assorted Greens
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
Sautéed Garoupa Medallions with Lemon Butter Sauce
Capers, Sun Dried Tomatoes, and Olives
Hungarian Beef Tenderloin
with Fresh Cream and Smoked Paprika
Baked Spinach Lasagna with Parmesan
Fresh Market Vegetables with Sautéed Marble
Potatoes Steamed Jasmine Rice

House Carving

Herb Crusted Pork Loin with Wild Mushroom Reduction

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
Fresh Cut Fruit Platter

Freshly Brewed Coffee or Tea

Primrose Buffet Menu 2

Starters & Salads

Grilled Chicken and Green Bean Salad with Pommery
Dressing
Potato Salad with Horseradish and Crispy Bacon
Ceviche of Mackarel with Lime and Cilantro
Thai Green Papaya Salad with Sesame Marinated Shrimp
Pacific Rim Salad with Seared Beef
Assorted Fresh Lettuce Leaves and Vegetables
Vinaigrette, Dressings, and Condiments
Assorted Freshly Baked Bread Rolls

Soup

Cream of Spinach with Toasted Almonds

Main Course

Classic Chicken Chasseur with Sautéed Mushrooms
Pan Roasted Sole with Pesto and Leeks
Braised Beef Osso Buco with Gremolata
Pasta Alfredo with Italian Ham and Mushrooms
Sautéed Garden Vegetables with Caramelized Onions
Steamed Jasmine Rice

House Carving

South American Roasted Pork with Garlic Jus

Hot Dessert

Country Bread and Butter Pudding with Raisins

Cold Dessert

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

Freshly Brewed Coffee or Tea

Muralla corner Victoria Streets, Intramuros Manila 1002, Philippines

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Wedding
Calla Lillies Buffet Package

Calla Lillies Buffet Menu 1

Starters & Salads

Warm Chopped Salad with Smoked Cheddar and Grilled
Mushrooms
Shrimp and Pomelo Salad with Toasted Seeds and Nuts
Baked Eggplant and Tomato with Anchovies and Balsamic
Butcher's Platter
Marinated Pacific Fish with Lime and Cilantro
Assortment of Fresh Lettuce Leaves and Vegetables
Vinaigrette, Dressings, and Condiments
Assorted Freshly Baked Bread Rolls
and Spice Crusted Lavosh

Soup

A Duo of Mushroom Soup with Herbed Crouton

Main Course

Chicken Fricasse with Spanish Chorizo and Olives
Grilled Blue Marlin with Caper Butter Sauce
Beef Salpicao with Garlic and Mushrooms
Crispy Marinated Pork Belly with Grilled Liver Sauce
Seafood Penne Marinara with Olives and Parmesan
Roasted Vegetables and Potato Gnocchi with Sage Butter
Steamed Jasmine Rice

House Carving

Roasted Turkey with Giblet Gravy

Hot Dessert

Hot Apple Cinnamon Crumble with Vanilla Whipped
Cream

Cold Dessert

Caramel Cheese Cake with Orange Sauce
Bayleaf Banana Chocolate Chip Cake Squares
White Chocolate Mousse
Canonigo with Vanilla Custard and Mango
Fresh Cut Fruit Platter

Freshly Brewed Coffee or Tea

Calla Lillies Buffet Menu 2

Starters & Salads

Ceviche of Mackarel with Orange Supremes
Chilled Chicken Appetizer with Cilantro and Hoisin
Dressing
Tomato and Cucumber with Yoghurt and Mint
Roasted Beet Salad with White Cheese and Basil
Butcher's Platter
Assorted Fresh Lettuce Leaves and Vegetables
Vinaigrette, Dressings, and Condiments
Assortment of Freshly Baked Bread Rolls
and Spice Crusted Lavosh

Soup

Cream of Carrot and Pumpkin Soup with Toasted Cashew

Main Course

Roasted Chicken Stuffed with Spinach and Mushroom
Grilled Tanigue with Lemon Butter Sauce
Beef Bourguignon with Roasted Garlic
Pan Seared Pork Tenderloin with Maple Jalapeno Glaze
Pasta Puttanesca with Assorted Seafood and Parmesan
Sautéed Market Vegetables with Rosemary Potatoes
Steamed Jasmine Rice

House Carving

Crispy Pork Maison with Onion and Thyme Sauce

Hot Dessert

Dutch Chocolate Bread and Butter Pudding with Crème
Anglaise

Cold Dessert

Bayleaf Banana Chocolate Chip Cake
Lemon Cheesecake with Berry Compote
Mango Panna Cotta
Pear and Almond Tart
Fresh Cut Fruit Platter

Freshly Brewed Coffee or Tea

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Wedding Tulips Buffet Package

Tulips Buffet Menu 1

Starters & Salads

Spanish Octopus Salad with Smoked Paprika
House Cured Tanguingui with Escabeche Dressing
Vegetable Provencal with Mozzarella and Aged Balsamic Dressing
Asparagus Salad with Mimosa Egg and Herb Dressing
Butcher's Platter with Jams and Nuts
Assorted Fresh Lettuce Leaves and Vegetables
Vinaigrette, Dressings, and Condiments
Assorted Freshly Baked Bread Rolls and Spice Crusted Lavosh

Soup

Prawn Bisque with Walnut and Sage

Main Course

Roasted Chicken with Red Bell Pepper in Orange Glaze and Shaving of Smoked Ham
Slow Roasted Pork Loin Medallion with Wild Mushroom Sauce
White Maya-Maya Fillet in Spinach Cream Sauce
Callos Madrilleno with Morcillas and Crispy Chick Peas
Baked Three Cheese Lasagna with Spinach
Sautéed Market Vegetables with Roasted Potatoes
Steamed Jasmine Rice

House Carving

Beef Wellington with Red Wine Reduction

Hot Dessert

Mango Crepe Sabayon

Cold Dessert

Apple Strudel with Cinnamon Whipped Cream
Green Tea and Banana with White Chocolate Mouse
Chocolate Fudge Pave with Almonds
Cardinal Slice with Kiwi and Strawberry
Fresh Cut Tropical Fruit

Freshly Brewed Coffee or Tea

Tulips Buffet Menu 2

Starters & Salads

Baked Eggplant and Tomato with Anchovies and Balsamic
Tanigue Carppacio with Lime and Cilantro
Mediterranean Potato Salad with Anchovies
Butcher's Platter with Jams and Nuts
Assorted Fresh Lettuce Leaves and Vegetables
Vinaigrette, Dressings, and Condiments
Assorted Freshly Baked Bread Rolls and Spice Crusted Lavosh

Soup

Broccoli and Sharp Cheddar Soup

Main Course

Braised Chicken with Saffron and Almonds
Broiled Pork Tenderloin with Bourbon Barbeque Sauce
Pesto Marinated Blue Marlin with Romesco
Lengua Pastel with Mushrooms
Baked Canneloni with White Cheese and Spinach
Sautéed Vegetables Amandine
Steamed Jasmine Rice

House Carving

Mustard Crusted Beef Tenderloin with Peppercorn Sauce

Hot Dessert

Peach Cobbler with Vanilla Crème Anglaise

Cold Dessert

Chocolate Decadence Squares
Dulce de Leche with Mango
Assorted Berry Cheesecake
Banana Caramel Tart
Fresh Cut Tropical Fruits

Freshly Brewed Coffee or Tea

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