

## Premium Buffets

### **Menu 1**

Continental Fusion

*Php 2,400.00 per cover*

#### **SALADS & APPETIZERS**

Mesclun Greens with Ten Condiments

Dressings:

Balsamic Vinaigrette, Strawberry Vinaigrette, Thousand Island.

Chilled Capelini with Crabmeat tossed in Lemongrass Vinaigrette

Tatziki (Greek Cucumber Yogurt Salad)

Smoked Salmon and Dill Egg Crostini

Seared Ahi Poke with Pickled Ginger and Wasabi Aioli

#### **SOUP**

Seafood Bisque with Saffron

#### **CARBO**

Potato Souffle

Pasta Puttanesca

Steamed Pandan Rice

#### **CARVING**

Roast Prime Rib au Jus or Roast Fresh Corned Beef  
with Sauerkraut and Horseradish Cream

#### **MAINCOURSES**

Grilled Norweigian Salmon with Summer Salsa

Prawns Thermidor

Pork Medallion Calypso

Cumin-Scented Lamb Cofta with Hummus

#### **DESSERTS**

Apple Strudel

Sans Rival

Fresh Fruits

Kahlua Paradise

#### **REFRESHMENT**

Coffee, Tea, Mineral Water



## Premium Buffets

### **Menu 2**

Iberian Fusion

*Php 2,200.00 per cover*

#### **APPETIZERS**

Shrimp with Mayo Saffron in Patty Shells  
 Smoked Salmon with Wasabi-Mayo  
 Boursin Cheese in Mushroom Profiteroles

#### **SALADS**

Chef's Salad with 2 Dressings  
 Grilled Eggplant in Olive Oil and Garlic  
 Topped with Chicken Galantine

#### **SOUP**

Double Beef Consommé

#### **CARBO**

Paella de Fideos  
 Steamed Rice  
 Assorted Breads

#### **CARVING**

Roast Suckling Pig with Liver Sauce

#### **MAINCOURSES**

Steamed Salmon with Cucumber Scales in Dill Cream Sauce  
 Chicken Relleno Pomodoro  
 Roasted Goat or Lamb Meat in Honey with Pureé of Sweet Yam

#### **DESSERTS**

Sweet Corn Maja Blanca  
 Banana Split Chocolate Squares  
 Fresh Fruits

#### **REFRESHMENT**

Coffee, Tea, Mineral Water



## Premium Buffets

### Menu 3

Mediterranean Fusion

*Php 2,200.00 per cover*

#### **SALAD & APPETIZERS**

Seafood Ceviche

Chicken Liver Mousse with Walnut on White Bread

Mesclun Salad with 2 Dressings

Russian Salad

#### **SOUP**

Mascarpone Miso Soup

with Inoki Mushrooms, Spring Onions and White Truffle Oil

#### **CARBO**

Linguini and Penne with 3 Sauces:

Frutti d' Mari, Pomodoro and Pesto

Paella Classica

Steamed Rice

Assorted Breads

#### **CARVING**

Roast Beef au Jus or Roast Fresh Corned Beef  
with Boiled Potatoes and Creamed Horseradish

#### **MAINCOURSES**

Fish in Italian Agro-Dolce Sauce

Roast Chicken with 40 Cloves of Garlic

Porkloin Stuffed with Prunes in Chardonnay Sauce

Beef Slices Marinated in Soy-Calamansi with Mushroom Risotto  
garnished with Fried Onion Rings

#### **DESSERTS**

New York Cheesecake

Petit Fours

Fresh Fruits

#### **REFRESHMENT**

Coffee, Tea, Mineral Water