

Baptismal Menu Package Buffet Menu

OAK

SET 1

Salad

Sun Dried Tomato Salad
*Tagaytay lettuce, balsamic dressing, dressing,
parmesan*

Classic Potato Salad
Chives & bacon

Soup

Roasted Pumpkin & Soup with Sage
Freshly Baked House Rolls & Butter

Main Course

Pan Roasted Mahi Mahi
Lemon butter sauce, fresh herbs, garlic beans

Butter Roast Chicken
half roasted chicken, potato marble

Baked Beef Penne Bolognese
Tomato & beef sauce, pesto, bechamel

Steamed Rice

Carving

Roasted Mustard & Herb Crusted Pork Loin
with Peppercorn Sauce

Dessert

Mango Canonigo with Crème Anglaise
Chocolate & Caramel Cake

SET 2

Salad

Mixed Greens, Vegetables, Kani
Soy-Asian dressing

Fiesta Macaroni Salad
ham & relish

Soup

Beef Nilaga with Cabbage
Freshly Baked House Rolls & Butter

Main Course

Roast Chicken Inasal
sautéed garlic beans, soy-sinamak

Beef Kare Kare with Local Farm Vegetables

Squid Ink Rice Noodles with Calamari

Steamed Jasmine Rice

Carving

Roasted Whole Mahi Mahi with Lemon &
Fresh Herbs & Dill Butter

Dessert

Dulce de Leche Cake with Mango
Bayleaf Chocolate & Caramel Cake

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PINE

SET 1

Starters and Salad

Crunchy Asian Slaw with Chicken & Hoisin Dressing
Classic Chopped Salad with Ham & Avocado
Assorted Greens & Vegetables
Vinaigrette & Dressings, Condiments

Soup

Cream of Young Pumpkin with Bacon & Sage
Freshly Baked Bread Rolls

Main Course

Sweet & Sour Mahi Mahi with Bell Peppers & Onion
Crispy Hainanese Chicken with Ginger-Soy Sesame Glaze & Bok Choi
Shepherd's Pie with Braised Mushrooms & Mashed Potato Crust
Korean Jap Chae with Stir Fried Vegetables
Steamed Rice

Carving

Bayleaf Baguet with Sauces & Condiments

Warm Dessert

Banana & Cinnamon Bread Pudding with Crème Anglaise

Dessert

Chocolate-Caramel Cake Squares
Cheesecake with Berry Compote
Tropical Fresh Fruits

SET 2

Starters and Salad

Cold Sesame Chicken with Japanese Cucumber & Nori
Kimchi Potato Salad with Grilled Ham & Shallots
Assorted Greens & Vegetables
Vinaigrette & Dressings, Condiments

Soup

Corn, Potato, & Bacon Chowder with Spring Onions & Cheese
Freshly Baked Bread Rolls

Main Course

English Style Fish & Chips with Ranch Dressing
Garlic & Pepper Roasted Chicken with Lemon Mustard Sauce
Braised Asian Beef Chuck with Fried Leeks & Toasted Sesame
Creamy Pasta Alfredo with Ham & Mushrooms
Steamed Jasmine Rice

Carving

Asian Rubbed Whole Baked Mahi Mahi with Lime Curry Sauce

Warm Dessert

Ensaymada Bread Pudding with Crème Anglaise

Dessert

Bailey's Chocolate Cake Squares
Vanilla Cream Puff & Chocolate Eclairs
Tropical Fresh Fruits

Baptismal Menu Package

Buffet Menu

SYCAMORE

SET 1

Starters and Salad

Cold Chicken & Cucumber Salad with Ginger
Dressing
Marinated French Beans with Salted Egg
Vinaigrette
Japanese Potato Salad with Bonito
Assorted Greens & Vegetables
Vinaigrette & Dressings, Condiments

Soup

Mushroom & Chicken Veloute with Spring
Onions
Freshly Baked Bread Rolls

Main Course

Roasted Herbed Chicken with Mushroom
Sauce & Fresh Vegetables
Sautéed Mahi Mahi with Pesto Cream Sauce
& Roasted Tomatoes
“Korean Style” Beef Stew with Sesame &
Leeks
Beef Lasagna with Spinach & Parmesan
Steamed Jasmine Rice

Carving

Crispy Pork Maison with Sauces &
Condiments

Warm Dessert

Warm Chocolate Cake with Crème Anglaise
& Berry Compote

Dessert

Caramel Cheesecake with Orange Sauce
Spanish Canonigo with Mango
Tropical Fresh Fruits

SET 2

Starters and Salad

Asian Slaw with Tuna
Italian Potato Salad
Chopped Salad with Bacon
Assorted Greens & Vegetables
Vinaigrette & Dressings, Condiments

Soup

Cream of Spinach with Toasted Almonds
Freshly Baked Bread Rolls

Main Course

Pan Roasted Dorade with Lemon-Butter &
Fresh Herbs & Farm Vegetables
Lemon Grass Broiled Chicken with Asian
Dressing & Green Beans
“Lechon” Belly Paksiw with Fried Eggplant
Seafood Jap Chae with Sesame Stir Fried
Vegetables
Steamed Jasmine Rice

Carving

Slow Roasted US Beef Shortplate with Red
Wine Peppercorn Sauce

Warm Dessert

Banana & Cinnamon Pudding with Crème
Anglaise

Dessert

Bayleaf Chocolate & Caramel Cake
Canonigo with Mango
Tropical Fresh Fruits