

Celebration Menu Package Plated Menu

ASPEN

SET 1

Freshly Baked Bread Rolls & Butter
*
Tagaytay Romaine & Assorted Greens
Fresh Vegetables, Roasted Sesame Dressing
*
Roasted Pumpkin Soup with Crispy Shallots
& Parmesan
*
Asian Glazed Chicken
Lemon Grass Mashed Potatoes, Fresh
Vegetables, Soy-Ginger Glaze
*
Chocolate & Caramel Cake

SET 2

Freshly Baked Bread Rolls & Butter
*
Fresh Tagaytay Greens
Cherry Tomatoes, Red Onions, Japanese
Cucumber, & Creamy Lemon Dressing
*
Creamy Potato & Bacon Chowder with
Grilled Corn Salsa
*
Baked Mahi Mahi & Lemon Cream
Rice Pilaf, Assorted Vegetables, Crispy
Shallots
*
Spanish Canonigo with Yema & Mango

Celebration Menu Package Plated Menu

WILLOW

SET 1

Freshly Baked Bread Rolls & Butter

*

Classic Caesar Romaine Salad
Crispy Bacon Lardons, Parmesan Cheese

*

Mushroom & Pumpkin Soup with Toasted
Almonds

*

Roasted Herb Crusted Pork Loin
Creamy Potato & Truffle Puree, Market Fresh
Vegetables, Garlic-Peppercorn Sauce

*

A Duo of Chocolate - Caramel Cake &
Mango Canonigo

SET 2

Freshly Baked Bread Rolls & Butter

*

Sun Dried Tomato & Candied Walnuts
Tagaytay Greens, Balsamic Vinaigrette,
Parmesan Cheese

*

Minestrone with Pesto & Parmesan

*

Chorizo Crusted Broiled Blue Marlin
Herb Rice Pilaf, Saffron-Lemon Sauce,
Haricot Verts

*

Orange Cheesecake & Banana Chocolate Chip
Cake with Caramel

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SEQUIOIA

Set 1

Tagaytay Romaine Caesar Salad
crispy bacon, parmesan
*
Roasted Pumpkin & Mushroom Soup with
Sage & Croutons
Freshly Baked Bread Rolls & Butter
*
Slow Roasted US Beef
duchess potatoes, Haricot Verts, Roasted
Carrots, Marsala Au jus
*
Mango Crème Brûlée
Cointreau, ripe mango

Set 2

Grape & Sun-Dried Tomato Salad
Tagaytay greens, candied walnuts
*
Cream of Broccoli & Ham with Spring Onion
& Bacon Crisp
Freshly Baked Bread Rolls & Butter
*
Pan Roasted Dorade Fillet
Parsley Potato Mash, Broccoli Greens, Lemon
Cream
*
Ensaymada Pudding with Fresh Mangoes

Celebration Menu Package Buffet Menu

MYRTLE

SET 1

Starters & Salad

Korean Potato Salad with Grilled Ham &
Sesame
Sun Dried Tomato & Arugula with Balsamic-
Caper Dressing

Starters & Salad

Potato & Leek Soup with Croutons
Freshly Baked Bread Rolls

Main Course

Mahi Mahi Fish Salmoriglio with French
Beans & Shallots
Pan Roasted Chicken Supremes with Pan
Juices & Broccoli Leaves
Slow Cooked Beef Bourguignon with
Mushroom & Marble Potatoes
Pasta Pomodoro with Pesto & Parmesan
Steamed Rice

Carving

Roasted Mustard & Herb Crusted Pork Loin
with Peppercorn Sauce

Dessert

Crema de Fruta Squares with Vanilla
Banana Chocolate Chip Cake

SET 2

Starters & Salad

Waldorf Salad with Walnuts & Baby Celery
Tagaytay Romaine with Grilled Chicken &
Lemon Vinaigrette

Starters & Salad

Roasted Vegetable Veloute with Fresh Herbs
& Spring Onions
Freshly Baked Bread Rolls

Main Course

Crispy Fish Katsu with Japanese Mayo, Sweet-
Soy Glaze, & Bonito
Broiled Lemon Grass Chicken with Asian
Dressing & Garlic Beans
Beef Kare Kare with Local Farm Vegetables
Stir Fried Shrimp & Chicken Egg Noodles
with Crispy Shallots
Steamed Rice

Carving

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

Dessert

Banana Chocolate Chip Cake
Egg Flan with Macapuno & Pinipig

Celebration Menu Package Buffet Menu

ALDER

SET 1

Starters & 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 & 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

Celebration Menu Package Buffet Menu

CEDAR

SET 1

Starters & 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
Sauteed 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
Tropical Fresh Fruits
Spanish Canonigo with Mango

SET 2

Starters & 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