

## JS PROM & GRAD BALL MENU

### Plated

### THAILAH

#### 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

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### FEDERICA

#### 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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#### ELIZABETH

##### 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

## JS PROM & GRAD BALL MENU

### Buffet

#### ADELIO

##### 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

## JS PROM & GRAD BALL MENU

### Buffet

### SPENCER

#### 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 Bagnet 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

## JS PROM & GRAD BALL MENU

### Buffet

### CYRIL

#### 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  
Spanish Canonigo with Mango  
Tropical Fresh Fruits

