

Wedding Menu Package Plated Menu

DAFFODILS

SET 1

Starters & Salad

Mediterranean Salad
seared tuna, roasted olives, salad tomato, feta
cheese

Soup

Pumpkin & Spinach Soup with Toasted
Almonds
Freshly Baked Bread Rolls & Butter

Main Entree

Butter & Mustard Herb Crusted Roasted
Chicken Fillet
Assorted Vegetables, Parmesan Potato Puree,
Truffled Au Jus

Dessert

Chocolate Pave & Canonigo
crème anglaise, ripe mango

SET 2

Starters & Salad

Sun Dried Tomato & Grape Salad
candied walnuts & balsamic dressing

Soup

Wild Mushroom & Chicken Velouté with
Herb Croutons
Freshly Baked Bread Rolls & Butter

Main Entree

Chorizo Crusted Roasted Mahi Mahi
Garlic greens, Rice Pilaf,
Lemon - Herb Emulsion

Desserts

Glazed Caramel Cheesecake & Chocolate
Eclair
berry compote, dulce

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HYACINTHS

SET 1

Starters & Salad

Tagaytay Romaine Caesar Salad
crispy bacon, parmesan

Soup

Roasted Pumpkin & Mushroom Soup with
Sage & Croutons
Freshly Baked Bread Rolls & Butter

Main Entree

Slow Roasted Herb Crusted US Beef
duchess potatoes, Haricot Verts, Roasted
Carrots, Marsala Au jus

Dessert

Mango Crème Brulee
Cointreau, ripe mango

SET 2

Starters & Salad

Grape & Sun-Dried Tomato Salad
Tagaytay greens, candied walnuts

Soup

Cream of Broccoli & Ham with Spring Onion
& Bacon Crisp
Freshly Baked Bread Rolls & Butter

Main Entree

Broiled Dorade Fillet with Shrimp Butter
Parsley Potato Mash, French beans, Lemon
Cream

Dessert

Ensaymada Pudding with Fresh Mangoes

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JASMIN

SET 1

Starters & Salad

Grilled Shrimp & Romaine
with Lemon-Anchovy Dressing, Parmesan
Grana

Soup

Young Pumpkin & Truffle Soup
with Bacon Bits & Herbs
Freshly Baked Bread Rolls & Butter

Main Entrée

Roasted Beef Tenderloin & Grilled Shrimp
Pommes Gratin, Assorted Vegetables,
Marsala Au Jus

Dessert

Warm Chocolate Cake
with Burned Icing and Vanilla Sauce

SET 2

Starters & Salad

Seared Beef Tenderloin Salad with Fresh
Greens & Asian Ranch Dressing

Soup

Minestrone with Pesto & Parmesan
Freshly Baked Bread Rolls & Butter

Main Entrée

Roasted Maya Maya & Beef Filet
Paella Rice, Haricot Vert, Citrus Cream

Dessert

Mango Crepe Zabaglione with Almonds

Wedding Menu Package Buffet Menu

PRIMROSE

SET 1

Starters & Salad

Cold Sesame Chicken & Cucumber Salad with
Ginger-Soy Dressing
Japanese Potato Salad with Kani & Bonito
Assorted Tagaytay Greens & Vegetables
Vinaigrette & Dressings, Condiments

Soup

Roasted Vegetable Veloute with Toasted Cashew
Freshly Baked Bread Rolls

Main Course

Butter Roast Chicken with Rosemary &
Mushroom Sauce with Fresh Vegetables
Sauteed Mahi Mahi with Pesto Cream Sauce &
Roasted Tomatoes
Slow Braised Beef Roulade with Carrots &
Potatoes
Four Cheese Lasagna with Spinach & Parmesan
Steamed Jasmine Rice

Carving

Herb Crusted Pork Loin with Mushroom Au Jus

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

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

Soup

Cream of Carrot & Pumpkin with Crispy Shallots
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

Wedding Menu Package Buffet Menu

CALLA LILIES

SET 1

Starters & Salad

Marinated Tofu & Crispy Pork with Farm Relish
Poached White Shrimp & Davao Pomelo Salad
Asian Potato Salad with Shredded Kani &
Furikake
Assorted Tagaytay Greens & Vegetables
Vinaigrette & Dressings, Condiments
Butcher's Platter with Cheese & Grapes

Soup

Cream of Carrot & Pumpkin Soup with Bacon
Freshly Baked Bread Rolls & Butter

Main Course

Crispy Hainanese Chicken with Cucumber & Bok
Choi
Blue Marlin with Lime-Ginger Scented Beurre
Blanc and Fresh Vegetables
"Korean Style" Beef Stew with Sesame & Leeks
Penne Bolognese with Basil & 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
Assorted Choux Pastry
Spanish Canonigo with Mango
Tropical Fresh Fruits

SET 2

Starters & Salad

Tanigue Ceviche with Chili & Raddish
Sun Dried Tomato & Date with Candied Walnuts
Caesar Potato Salad with Parmesan & Bacon
Assorted Greens & Vegetables
Vinaigrette & Dressings, Condiments
Butcher's Platter with Cheese & Grapes

Soup

Chicken, Spinach & Mushroom Veloute with
Spring Onions
Freshly Baked Bread Rolls & Butter

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

Ensaymada Pudding with Crème Anglaise

Dessert

Bayleaf Chocolate & Caramel Cake
Cinnamon Bread Pudding Squares with Custard
Canonigo with Mango
Tropical Fresh Fruits

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TULIPS

SET 1

Starters & Salad

Marinated Seared Gensan Tuna & Soy-Sesame Dressing
Kanji Crab Potato Salad with Spring Onions
Classic Romaine Caesar Salad with Bacon & Parmesan
Assorted Greens & Vegetables
Vinaigrette & Dressings, Condiments
Butcher's Platter with Condiments
Assorted Maki & Condiments

Soup

Creamy Seafood Bouillabaisse with Spring Onions
Freshly Baked Bread Rolls & Butter

Main Course

Grilled Blue Marlin Pesto with Saffron Sauce & Haricot Verts
Roasted Orange Chicken with Sausage, Bell Peppers & Onions
Spanish Beef Tenderloin Salpicado with Garlic Confit
Smoked Salmon Penne Pasta with Crispy Capers & Tomato Concasse
Steamed Jasmine Rice

Carving

Crispy House Pork Maison with Liver Sauce

Warm Dessert

Mango Crepe Zabaglione

Dessert

Bailey's Chocolate Cake
Apple Strudel with Whipped Cream
Vanilla Cream Puff
Coffee & Chocolate Eclairs
Tropical Fresh Fruits

SET 2

Starters & Salad

Asian Chicken & Shrimp Salad with Japanese Cucumbers
Davao Pomelo Salad with Toasted Cashew & Asian Dressing
Classic Caesar Salad with Parmesan & Croutons
Assorted Greens & Vegetables
Vinaigrette & Dressings, Condiments
Assorted Maki & Condiments
Butcher's Platter with Condiments

Soup

Seafood Minestrone with Pesto
Freshly Baked Bread Rolls & Butter

Main Course

Glazed Crispy Pork Kettle with Asian Dressing & Pickled Vegetables
Baked Chicken Pastel with Spanish Chorizo & Mushrooms
Grilled Pesto Marlin with White Wine Butter Sauce & Market Vegetables
Four Cheese Beef & Spinach Lasagna
Steamed Jasmine Rice

Carving

US Roast Beef with Red Wine & Mushroom Au Jus

Warm Dessert

Warm Chocolate Cake with Vanilla Custard Sauce

Dessert

Dulce de Leche Cake with Mango
Apple Strudel with Whipped Cream
Vanilla Cream Puff
Coffee Eclairs
Tropical Fresh Fruits