



THE BAYLEAF  
CAVITE

*Christening  
Hawthorne Buffet Package*

*Hawthorne Buffet Menu 1*

*Starters & Salad*

Selection of Garden Greens and Vegetables, with Assorted  
Condiments, Dressings and Vinaigrettes

*Soup*

Cream of Forest Mushroom  
Freshly Baked Assorted Bread Rolls and Butter

*Main Course*

Slow Braised Pork Ribs in Sweet & Sour Sauce  
Spinach and Bacon Chicken Roulade with  
Creamy Dill Sauce  
Irish Shepperd's Beef Pie with Flambee  
Mashed Potatoes  
Penne Pasta Pomodoro  
Steamed Rice

*Desserts*

Brazo de Mercedes  
Carrot Cake with Cream Cheese  
Halo Halo Station  
Fresh Tropical Fruit Slices

*Hawthorne Buffet Menu 2*

*Starters & Salad*

Selection of Garden Greens and Vegetables, with Assorted  
Condiments, Dressings and Vinaigrettes

*Soup*

Hearty Italian Vegetable Minestrone  
Freshly Baked Assorted Bread Rolls and Butter

*Main Course*

Stuffed Pork Medallion with Roasted Garlic Au Jus  
Braised Chicken Cacciatore with Peppers,  
Greek Olives and Rosemary  
Parmesan Crusted Dory Gruyere-Dijon Cream Sauce  
Potato Au Gratin  
Steamed Rice

*Dessert*

Chocolate Mousse Cake  
Lemon Meringue Mini Pie Bites  
Halo Halo Station  
Fresh Tropical Fruit Slices

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*Christening  
Birch Buffet Package*

*Birch Buffet Menu 1*

*Starters & Salad*

Selection of Garden Greens and Vegetables, with Assorted  
Condiments, Dressings and Vinaigrettes

*Soup*

Cream of Pumpkin Soup  
Freshly Baked Assorted Bread Rolls and Butter

*Main Course*

Portuguese Spicy Chicken Peri Peri with  
Charred Peppers and Onions  
Tagaytay Beef Stir Fry with Garlic Broccolini  
St. Peter Fish Lemon-Garlic Buerre Blanc  
Spaghetti Carbonara with Smoked Bacon  
Lardons and Parmesan  
Roasted Potato Medley in Creamy Mushroom Sauce  
Steamed Rice

*Dessert*

Salted Caramel Coconut Macaroon  
Almond-Lychee Panna Cotta with Mango Jelly  
Red Velvet Brownies with Cream Cheese  
Black Forest Roll Cake  
Fresh Tropical Fruit Slices

*Birch Buffet Menu 2*

*Starters & Salad*

Selection of Garden Greens and Vegetables, with Assorted  
Condiments, Dressings and Vinaigrettes

*Soup*

Ham & Potato Corn Chowder  
Freshly Baked Assorted Bread Rolls and Butter

*Main Course*

Szechuan Chicken with Roasted Red Peppers  
Stuffed Porkloin with Ginger-Apple Sauce  
Grilled Soy Dorado, Beurre Noisette with  
Lemon and Capers Sauce  
Baked Pasta Napolitana  
Steamed Vegetables with Garlic Oyster Sauce  
Steamed Rice

*Dessert*

Mini Chocolate Eclairs  
Lemon Buttercream Cake  
Assorted Seasonal Fruit Tartlets  
Buko Pandan Shot Glasses  
Fresh Tropical Fruit Slices

*Christening  
Spruce Buffet Package*

*Spruce Buffet Menu 1*

*Starters & Salad*

Thai Chicken Satay Shooters  
Broccoli-Cauliflower Salad with Creamy House Dressing  
Grilled Watermelon and Haloumi Salad  
Selection of Garden Greens and Vegetables, with  
Assorted Condiments, Dressings and Vinaigrettes

*Soup*

Roasted Cauliflower and Kale soup with Krispy Kale  
Chips and Pine Nuts  
Freshly Baked Assorted Bread Rolls and Butter

*Main Course*

Sticky Asian Chicken with Orange Supremes, Spring  
Onion and Fried Shallots  
Beef Chuck Roast with Fingerling Potatoes and Carrots  
Hoisin Glazed Pork Medallion with Pickled Cabbage  
Lasagna Bolognese Al Forno  
Roasted Italian Veggies  
Steamed Rice

*House Carving*

Herb Encrusted Dorado with Assorted Grilled  
Vegetables

*Dessert*

Mini Espresso Crème Brulee  
Strawberry Cheesecake Bites  
Thai Basil, Coconut Milk and Mango Sago Pudding Shots  
Sinful Chocolate Cake Slices  
Fresh Tropical Fruit Slices

*Spruce Buffet Menu 2*

*Starters & Salad*

Hummus Chips with Olive Oil and Smoked Paprika  
Vietnamese Fresh Spring Roll with  
Chili-Peanut Dipping Sauce  
Grilled Cheese Crostini with a Tangle of Roasted Peppers  
Selection of Garden Greens and Vegetables,  
with Assorted Condiments, Dressings and Vinaigrettes

*Soup*

Roasted Tomato & Basil Soup with  
Garlic-Parmesan Croutons  
Freshly Baked Assorted Bread Rolls and Butter

*Main Course*

Grilled Cajun Chicken with Roasted Peppers and Garlic  
Beef Bulgogi, Grilled Spring Onions and Carrots  
Pan seared Parrot fish in Creamy Lemon-Caper Sauce  
Sautéed Garden Vegetables with Fried Shallots  
Roasted Broccoli-Cauliflower Parmesan Gratin  
Steamed Rice

*House Carving*

Crispy Pork Bagnet with Assorted Grilled Vegetables

*Dessert*

Panna Cotta Shot Glasses  
Mini Buko Tartlets  
Thai Mango and Sticky Rice with Coconut Milk  
Blueberry Cheesecake Bites  
Fresh Tropical Fruit Slices

*Christening  
Maple Buffet Package*

*Maple Buffet Menu 1*

*Starters & Salad*

Creamy Gorgonzola Crostini, Crispy Bacon & Honey  
Sweet & Sour Shrimp Egg Rolls  
Spanish Gazpacho Shooter Glass  
Grilled Polenta Bites with Roasted Peppers, Feta  
and Thyme  
Grilled Chili Lime Chicken Fajita Salad  
Mediterranean Quinoa Salad  
Selection of Garden Greens and Vegetables, with  
Assorted Condiments, Dressings and Vinaigrettes

*Soup*

Fishermen's Soup, Tomatoes and Capers  
Freshly Baked Assorted Bread Rolls and Butter

*Main Course*

Roasted Honey-Sriracha Pork Ribs  
Garlic Basil Chicken with Tomato Butter Sauce  
Skillet Blue Barred Fish with Creamy Lemon Sauce  
Mongolian Beef with Sautéed Garden Vegetables  
and Fried Shallots  
Vegetable Lo Mein Stir Fry  
Chicken & Bacon Pasta with Spinach and  
Tomatoes in Cream Sauce  
Roasted Sweet Potatoes  
Steamed Rice

*House Carving*

Cuban Mojo Marinated Lechon Asado with Assorted  
Grilled Summer Vegetables

*Dessert*

Chocolate Cake Bites with Peanut Butter Frosting  
Mini Espresso Cream Brulee  
Mini Cream Puffs  
Tapioca Pearls with Coconut Milk and Melon  
Brazo de Mercedes  
Fresh Tropical Fruit Slices

*Maple Buffet Menu 2*

*Starters & Salad*

Smoked Salmon Crostini with Lemon Zest and Dill  
Chili Lime Chicken Taco Bites  
Spicy Vegetable Samosas  
Fish Ceviche in Shooter Glass  
Greek Cucumber and Arugula Salad  
Thai Beef Salad  
Selection of Garden Greens and Vegetables, with  
Assorted Condiments, Dressings and Vinaigrettes

*Soup*

Roasted Carrot, Parsnip and Thyme Cream Soup  
Freshly Baked Assorted Bread Rolls and Butter

*Main Course*

Paprika Chicken & Spinach with White Wine  
Butter Sauce  
Thai Basil Beef with Red Peppers, Cilantro and  
Fried Shallots  
Balsamic, Honey & Mustard Pork Chops  
Malaysian Stir Fried Squid  
Garlic Butter Shrimp Fettucine Pasta  
Black Pepper Stir Fried Noodles  
Olive Oil Whipped Mashed Potatoes  
Roasted Garlic-Parmesan Zucchini, Squash and  
Tomatoes  
Steamed Rice

*House Carving*

Hoisin Lime Glazed Salmon with Assorted Grilled  
Vegetables

*Dessert*

Chocolate Strawberry Kabobs  
Carrot Cake with Cream Cheese  
Red Velvet Cake Slices  
Blueberry Cheesecake Fried Wontons  
Panna Cotta Shots  
Fresh Tropical Fruit Slices