Silver Sleigh Buffet Menu A

Starters & Salad

Deli Potato Salad with Crispy Shallots Sun Dried Tomato & Arugula with Balsamic-Caper Dressing

Soup

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

Silver Sleigh Buffet Menu B

Starters & Salad

Italian Pasta Salad with Ham & Olives
Tagaytay Romaine with Grilled Chicken & Lemon Vinaigrette

Soup

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

St. Nick Buffet Menu A

Starters & Salad

Mediterranean Salad with White Cheese Romaine Caesar Salad with Bacon Assorted Charcuterie with Condiments Freshly Baked Bread Rolls and Butter

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Soup

Minestrone with Parmesan Croutons

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Main Course

Spanish Callos with Chorizo & Chickpeas Mahi Mahi with Lemon-Butter Sauce Truffle & Wild Mushroom Pasta Sauteed Garden Vegetables with Fried Shallots Steamed Jasmin Rice

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Carving

Lemon Grass Porchetta with Sauces & Condiments

Hot Dessert

Warm Chocolate Cake with Crème Anglaise

Cold Dessert

Tres Leches with Mango Assorted Choux Pastries Macerated Tropical Fruit

St. Nick Buffet Menu B

Starters & Salad

Grape & Walnut Salad with Balsamic Romaine Caesar Salad with Bacon Assorted Charcuterie with Condiments Freshly Baked Bread Rolls and Butter

Soup

Roasted Pumpkin & Mushroom Soup

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Main Course

Spanish Chicken Pastel with Chorizo Bilbao & Olives
Pacific Fish with Pesto & Lemon Cream
Beef & Spinach Penne
Sauteed Garden Vegetables with Fried Shallots
Steamed Jasmin Rice

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Carving

Slow Roasted US Beef Belly and Garlic Au Jus

Hot Dessert

Mango Crepe Zabaglione

Cold Dessert

Bayleaf Chocolate & Caramel Cake Crème Puff & Eclairs Macerated Tropical Fruit