

Kiddie Party
Bluebell Buffet Package

For Adults

Bluebell Buffet Menu 1

Starters & Salad

Selection of Garden Greens and Vegetables, with Assorted Condiments, Dressings and Vinaigrettes
Freshly Baked Assorted Bread Rolls and Butter

Soup

Cream of Forest Mushroom

Main Course

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

Dessert

Carrot Cake with Cream Cheese
Strawberry Short Cake Shot Glasses
Fresh Tropical Fruit Slices

Bluebell Buffet Menu 2

Starters & Salad

Selection of Garden Greens and Vegetables, with Assorted Condiments, Dressings and Vinaigrettes
Freshly Baked Assorted Bread Rolls and Butter

Soup

Hearty Italian Vegetable Minestrone

Main Course

Pork Stuffed Medallion with Roasted Garlic Au Jus
Braised Chicken Cacciatore with Peppers, Greek Olives and Rosemary
Parmesan Crusted Dory Gruyere-Dijon Cream Sauce
Mushroom Aglio Olio with Crushed Red Pepper
Steamed Rice

Dessert

Chocolate Mousse Cake
Cream Puff Croquembouche
Fresh Tropical Fruit Slices

Kiddie Party
Daphne Buffet Package

For Adults

Daphne Buffet Menu 1

Starters & Salad

Selection of Garden Greens and Vegetables, with Assorted
Condiments, Dressings and Vinaigrettes
Freshly Baked Assorted Bread Rolls and Butter

Soup

Winter Pumpkin with Fried Spicy Chickpeas

Main Course

Portuguese Spicy Chicken Peri Peri with Charred Peppers
and Onions
Tagaytay Beef Stir Fry with Garlic Broccolini
Lemon-Garlic Tilapia with Rosemary and Cherry Tomato
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 Frosting
Fresh Tropical Fruit Slices

Daphne Buffet Menu 2

Starters & Salad

Selection of Garden Greens and Vegetables, with Assorted
Condiments, Dressings and Vinaigrettes
Freshly Baked Assorted Bread Rolls and Butter

Soup

Ham & Potato Corn Chowder with Fried Broccoli Florets

Main Course

Szechuan Chicken with Roasted Red Peppers
Stuffed Porkloin with Ginger-Apple Sauce
Grilled Soy Dorado with Watermelon Salsa
Baked Pasta Napolitana
Steamed Vegetables with
Garlic Oyster Sauce
Steamed Rice

Dessert

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

Kiddie Party
Chrysanthemum Buffet Package

For Adults

Chrysanthemum Buffet Menu 1

Starters & Salad

Chicken Liver Crostini
Spinach, Artichoke and Feta Bites
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
Freshly Baked Assorted Bread Rolls and Butter

Soup

Roasted Cauliflower and Kale soup with Krispy Kale Chips and Pine Nuts

Main Course

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

Dessert

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

Chrysanthemum Buffet Menu 2

Starters & Salad

Hummus Chips with Olive Oil and Smoked Paprika
Grilled Zucchini, Red Onions and Mushroom Salad with Balsamic Dressing
Vietnamese Fresh Spring Roll with Chili-Peanut Dipping Sauce
Grilled Goat Cheese Crostini with a Tangle of Roasted Peppers
Japanese Kani Salad with Mango Slices, Cucumber Ribbons and Kewpie Mayo
Selection of Garden Greens and Vegetables, with Assorted Condiments, Dressings and Vinaigrettes
Freshly Baked Assorted Bread Rolls and Butter

Soup

Roasted Tomato & Basil Soup with Garlic-Parmesan Croutons

Main Course

Grilled Cajun Chicken with Roasted Peppers and Garlic
Beef Bulgogi, Grilled Spring Onions and Carrots
Grilled Tuna in Creamy Lemon-Caper Sauce
Sautéed Garden Vegetables with Fried Shallots
Sausage & Kale Baked Ziti
Roasted Broccoli-Cauliflower Parmesan Gratin
Steamed Rice

Dessert

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

Kiddie Party
Petunia Buffet Package

For Adults

Petunia 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
Freshly Baked Assorted Bread Rolls and Butter

Soup

Fishermen's Soup with Tilapia, Tomatoes and Capers

Main Course

Roasted Honey-Srirachi Pork Ribs
Garlic Basil Chicken with Tomato Butter Sauce
Skillet Dorado with Creamy Cilantro Sauce
Mongolian Beef with Sauteed Garden Vegetables and Fried
Shallots
Vegetable Lo Mein Stir Fry
Chicken & Bacon Pasta with Spinach and Tomatoes in Garlic
Cream Sauce
Roasted Sweet Potatoes and Brussels Sprouts
Steamed Rice

House Carving

Cuban Mojo Marinated Lechon Asado
with Assorted Grilled Summer Vegetables

Dessert Action Station

Assorted Chocolate Truffles

Dessert

Chocolate Cake Bites with Peanut Butter Frosting
Banana Pudding Shot Glasses
Mini Calamansi Citrus Tartlets
Tapioca Pearls with Coconut Milk and Melon
Cookies and Cream Parfait
Fresh Tropical Fruit Slices
Petunia Buffet Menu 2

Starters & Salad

Smoked Salmon Crostini with Lemon Zest and Dill
Chili Lime Chicken Taco Bites
Spicy Vegetable Samosas
Kinilaw of Mackerel Shooter Glass
Greek Cucumber and Arugula Salad
Chopped Thai Salad with Bean Sprouts, Herbs and Candied
Cashews
Selection of Garden Greens and Vegetables, with Assorted
Condiments, Dressings and Vinaigrettes
Freshly Baked Assorted Bread Rolls and Butter

Soup

Roasted Carrot, Parsnip and Thyme Cream Soup

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 Summer
Vegetables

Dessert Action Station

Jumbo Cream Puffs
Dipped in Choice of White or Dark Chocolate with Assorted
Toppings

Dessert

Chocolate Strawberry Kabobs
Lemon Meringue Pie Shot Glasses
Coconut Cream Tartlets
Blueberry Cheesecake Fried Wontons
Mango and Cream Cake Bites
Fresh Tropical Fruit Slices