



THE BAYLEAF
CAVITE

*Emerald
Buffet Package*

Emerald Buffet Menu 1

Starters & Salad

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

Soup

Chicken and Corn Soup
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 Blue Barred in
Creamy Lemon-Caper Sauce
Steamed Garden Vegetables
with Fried Garlic
Spaghetti Aglio Olio with Crushed
Red Pepper
Steamed Rice

Dessert

Assorted Seasonal Fruit Tartlets
Buko Pandan Shots
Fresh Tropical Fruit Slices

Emerald Buffet Menu 2

Starters & Salad

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

Soup

Corn Chowder with Fried Broccoli Florets
Freshly Baked Assorted Bread Rolls and
Butter

Main Course

Sticky Asian Chicken with Orange
Supremes, Spring Onion and Fried Shallots
Stuffed Porkloin with Roasted
Garlic Au Jus
Breaded Fish Fillet with Tartar Sauce
Sauteed Garden Vegetables with
Fried Shallots
Spaghetti Carbonara with Smoked Bacon
Lardons and Parmesan
Steamed Rice

Dessert

Panna Cotta Shot Glasses
Chocolate Mousse Cake Slices
Fresh Tropical Fruit Slices

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*Sapphire
Buffet Package*

Sapphire 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 Barbeque Sauce
Spinach and Bacon Chicken Roulade
with Creamy Dill
Irish Shepperd's Beef Pie
with Mashed Potatoes
Mongolian Stir Fried Vegetables
Penne Pasta Pomodoro
Steamed Rice

Dessert

Rocky Road Mousse Shot Glasses
Brazo de Mercedez
Cookies and Cream Parfait
Fresh Tropical Fruit Slices

Sapphire Buffet Menu 2

Starters & Salad

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

Soup

Potato Leek Soup
Freshly Baked Assorted Bread Rolls
and Butter

Main Course

Balsamic, Honey & Mustard Pork Chops
Paprika Chicken & Spinach with
White Wine Butter Sauce
Parmesan Crusted Fish Fillet Gruyere-Dijon
Cream Sauce
Potato Au Gratin
Vegetable Lo Mein Stir Fry
Steamed Rice

Dessert

Carrot Cake with Cream Cheese
Banana Cream Pie Shot Glasses
Red Velvet Cupcakes
Fresh Tropical Fruit Slices

Diamond Buffet Package

Diamond Buffet Menu 1

Starters & Salad

Roasted Garlic Mushroom Bruschetta
German Potato Salad with Bacon-Chive Vinaigrette
Selection of Garden Greens and Vegetables, with
Assorted Condiments, Dressings and Vinaigrettes

Soup

Roasted Pumpkin Cream Soup
Freshly Baked Assorted Bread Rolls and Butter

Main Course

Chipotle Grilled Chicken with Maple
Candied Sweet Plantains
Tagaytay Beef Stir Fry with Garlic Broccolini
Blue Barred Fish Fillet with Lemon Garlic Sauce
Chicken Bacon Spinach Pasta
Roasted Potato Medley in Creamy Mushroom Sauce
Steamed Rice

House Carving

Italian Porchetta with Assorted Grilled
Summer Vegetables

Dessert

Salted Caramel Coconut Macaroon
Chocolate Strawberry Kabobs
Mini Cream Puffs
Mini Espresso Cream Brulee
Fresh Tropical Fruit Slices

Diamond Buffet Menu 2

Starters & Salad

Pickled Deviled Eggs
Crunchy Beef Taco Cups with Cilantro Cream
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 Roasted Garlic Au Jus
Pan Seared Parrot Fish Fillet with
Pesto Cream Sauce
Baked Pasta Napolitana
Steamed Vegetables with
Garlic Oyster Sauce
Steamed Rice

House Carving

Roasted Herb Encrusted Beef Rump with Assorted
Grilled Summer Vegetables

Dessert

Lemon & White Oreo Cheesecake Bites
Assorted Seasonal Fruit Tartlets
Chocolate Eclairs
Blueberry Panna Cotta Shot Glasses
Fresh Tropical Fruit Slices

*Ruby
Buffet Package*

Ruby Buffet Menu 1

Starters & Salad

Thai Chicken Salad
German Potato Salad with Bacon-Chive Vinaigrette
Vine Ripened Tomato Basil Bruschetta on
Parmesan Garlic Crostini
Selection of Garden Greens and Vegetables, with
Assorted Condiments, Dressings and Vinaigrettes

Soup

Shrimp Bisque with Sherry and Crisp Plantain Chips
Freshly Baked Assorted Bread Rolls and Butter

Main Course

Braised Chicken Cacciatore with Peppers,
Greek Olives and Rosemary
Mongolian Beef with Sautéed Garden Vegetables
and Fried Shallots
Hoisin Glazed Pork Medallion with
Pickled Cabbage
Pasta w/Roasted Garlic, Sausage, Grilled
Mushrooms, Sun Dried Tomatoes
and Creamy Cheese Sauce
Gratin Root Vegetables with Horseradish Crust
Steamed Rice

House Carving

Ginger & Honey Glazed
Roasted Side of Salmon with Assorted Grilled
Summer Vegetables

Dessert

Chocolate Cake Bites with Peanut Butter Frosting
Carrot Cake with Cream Cheese
Strawberry Cheesecake Bites
Tapioca Pearls with Coconut Milk and Melon
Caramel Eclairs
Fresh Tropical Fruit Slices

Ruby Buffet Menu 2

Starters & Salad

Cherry Tomato, Feta Cheese, Japanese Cucumber
and Greek Olive Skewer Bites
Chicken Caesar Salad in Wonton Cups
Smoked Salmon Display w/ Capers, Red Onions,
and Chopped Hard Boiled Eggs
Selection of Garden Greens and Vegetables, with
Assorted Condiments, Dressings and Vinaigrettes

Soup

Roasted Cauliflower and Kale Soup with
Crispy Kale Chips and Pine Nuts
Freshly Baked Assorted Bread Rolls and Butter

Main Course

Beef Pot Roast with Fingerling Potatoes
and Baby Carrots
Portuguese Spicy Chicken Peri Peri with Charred
Peppers and Onions
Salmon En Croute with Lemon,
Capers, and Olive Oil
Penne Pasta w/Calamari, Garlic, Wine,
Dried Chili Pepper, and Parsley
Potato Gratin Dauphinoise
Steamed Rice

House Carving

Crispy Pork Bagnet with Assorted Grilled
Summer Vegetables

Dessert

Sinful Chocolate Brownie Slices
Mini Churro Chocolate Shot Glasses
Almond-Lychee Panna Cotta Shots
with Mango Jelly
Mini Chocolate Pecan Tart
Blueberry Cheesecake Bites
Fresh Tropical Fruit Slices