

## 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 LILY

#### 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

## Wedding Menu Package Buffet Menu

### TULIP

#### SET 1

##### *Starters & Salad*

Marinated Seared Gensan Tuna & Soy-Sesame Dressing  
Kani 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