

2024 CELEBRATION PACKAGE PLATED MENU

ASPEN

SET 1

Freshly Baked Bread Rolls & Butter

*

Highland Lettuce & Assorted Vegetables

Olives, Sun Dried Tomato, Herb Vinaigrette

*

Roasted Young Pumpkin Soup with Toasted Almonds & Parmesan

*

Asian Glazed Roast Chicken

Lemon Grass Mashed Potatoes, Sesame Vegetables, Crispy SHallots

*

Chocolate & Caramel Cake

*

Coffee or Tea

ASPEN

SET 2

Freshly Baked Bread Rolls & Butter

*

Fresh Tagaytay Greens

Cherry Tomatoes, Red Onions, Japanese Cucumber, & Creamy Lemon Dressing

*

Creamy Potato & Bacon Chowder with Grilled Corn

*

Herb Crusted Baked Mahi Mahi & Lemon Cream

Rice Pilaf, Assorted Vegetables, Spring Onions

*

Spanish Canonigo with Yema & Mango

*

Coffee or Tea

2024 CELEBRATION PACKAGE

PLATED MENU

WILLOW

PLATED MENU 1

SET 1

Freshly Baked Bread Rolls & Butter

*

Classic Caesar Romaine Salad

Crispy Bacon Lardons, Parmesan Cheese

*

Mushroom & Pumpkin Soup with Toasted Almonds

*

Roasted Herb Crusted Pork Loin

Creamy Potato & Truffle Puree, Market Fresh Vegetables, Garlic-Peppercorn Sauce

*

A Duo of Chocolate - Caramel Cake & Mango Canonigo

WILLOW

SET 2

Freshly Baked Bread Rolls & Butter

*

Sun Dried Tomato & Candied Walnuts

Tagaytay Greens, Balsamic Vinaigrette, Parmesan Cheese

*

Minestrone with Pesto & Parmesan

*

Chorizo Crusted Broiled Blue Marlin

Paella Rice Pilaf, Saffron-Lemon Sauce, Haricot Verts

*

Orange Cheesecake & Banana Chocolate Chip Cake with Caramel

2024 CELEBRATION PACKAGE PLATED MENU

SEQUOIA

SET MENU 1

Tagaytay Romaine Caesar Salad

crispy bacon, parmesan

*

Roasted Pumpkin & Mushroom Soup with Sage & Croutons

Freshly Baked Bread Rolls & Butter

*

Slow Roasted US Beef

Duchess potatoes, Haricot Verts, Roasted Carrots, Marsala Au jus

*

Mango Crème Brulee

Cointreau, ripe mango

*

Coffee or Tea

SEQUOIA

SET MENU 2

Broiled Chicken & Sun Dried Tomato Salad

Seedless Grapes, Tagaytay greens, candied walnuts

*

Cream of Broccoli with Spring Onion & Bacon Crisp

Freshly Baked Bread Rolls & Butter

*

Lemon & Herb Crusted Sole Fish

Garlic & Parsley Potato Mash, Roasted Carrots, French Beans, Lemon Cream

*

Ensaymada Pudding with Fresh Mangoes

*

Coffee or Tea

2024 CELEBRATION PACKAGE BUFFET MENU

MYRTLE

SET 1

STARTERS & SALAD

Korean Potato Salad with Grilled Ham & Sesame

Sun Dried Tomato & Arugula with Balsamic-Caper Dressing

SOUP

Potato & Leek Soup with Croutons

Freshly Baked Bread Rolls

MAIN COURSE

Mahi Mahi Fish with Lemon-Spinach Cream & Roasted Carrots

Crispy Panko Chicken Supremes with Asian Glaze

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

Fresh Fruits

2024 CELEBRATION PACKAGE BUFFET MENU

MYRTLE

SET 2

STARTERS & SALAD

Waldorf Salad with Walnuts & Baby Celery

Tagaytay Romaine with Grilled Chicken & Lemon Vinaigrette

SOUP

Roasted Vegetable Veloute with Fresh Herbs & Spring Onions

Freshly Baked Bread Rolls

MAIN COURSE

Crispy Fish Shnitzel with Lemon Cream & Fresh Herbs

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 Pork Loin with Peppercorn & Mushroom Au jus

DESSERT

Chocolate & Caramel Cake

Egg Flan with Macapuno & Pinipig

Fresh Fruits

2024 CELEBRATION PACKAGE BUFFET MENU

ALDER

SET 1

STARTERS & SALAD

Crunchy Asian Slaw with Chicken & Hoisin Dressing

Classic Chopped Salad with Ham & Avocado

Assorted Greens & Vegetables

Vinaigrette & Dressings, Condiments

SOUP

Cream of Young Pumpkin with Bacon & Sage

Freshly Baked Bread Rolls

MAIN COURSE

Spanish Mahi Mahi Escabeche with Bell Peppers & Onion

Crispy Hainanese Chicken with Ginger-Soy Sesame Glaze & Bok Choi

Beef & Mushrooms Stew with Mashed Potato & Garlic Crust

Baked Penne Bolognese with Mornay & Pesto

Steamed Rice

CARVING

Bayleaf Bagnet with Sauces & Condiments

WARM DESSERT

Banana & Cinnamon Bread Pudding with Crème Anglaise

DESSERT

Chocolate-Caramel Cake Squares

Cheesecake with Berry Compote

Brazo de Mercedez

Tropical Fresh Fruits

2024 CELEBRATION PACKAGE

BUFFET MENU

ALDER

SET 2

STARTERS & SALAD

Cold Sesame Chicken with Japanese Cucumber & Nori

Kimchi Potato Salad with Grilled Ham & Shallots

Assorted Greens & Vegetables

Vinaigrette & Dressings, Condiments

SOUP

Corn, Potato, & Bacon Chowder with Spring Onions & Cheese

Freshly Baked Bread Rolls

MAIN COURSE

Crispy Panko Crusted Fish with Asian Ranch Dressing

Garlic & Lemon-Pepper Roasted Chicken with Pan Juices

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

Brazo de Mercedez

Tropical Fresh Fruits

Freshly Brewed Coffee or Tea

2024 CELEBRATION PACKAGE BUFFET MENU

CEDAR

SET 1

STARTERS & SALAD

Cold Chicken & Cucumber Salad with Ginger Dressing

Eggplant Caponata with Balsamic & Anchovies

Japanese Kani-Potato Salad with Furikake

Assorted Greens & Vegetables

Vinaigrette & Dressings, Condiments

Butcher's Platter with Cheese

SOUP

Cream of Mushroom & Chicken with Spring Onions

Freshly Baked Bread Rolls

MAIN COURSE

Roasted Herbed Chicken with Mushroom Sauce & Fresh Vegetables

Sauteed Mahi Mahi with Pesto Cream & Roasted Tomatoes

"Korean Style" Beef Stew with Sesame & Leeks

Beef Lasagna with Spinach & 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

Spanish Canonigo with Mango

Ube Chiffon Cake with Macapuno

Tropical Fresh Fruits

Freshly Brewed Coffee or Tea

2024 CELEBRATION PACKAGE BUFFET MENU

CEDAR

SET 2

STARTERS & SALAD

Mediterranean Salad with Tuna
Mexican Broiled Chicken & Potato Salad
Fresh Chopped Salad with Bacon & Grilled Corn
Assorted Greens & Vegetables
Vinaigrette & Dressings, Condiments
Butcher's Platter with Cheese

SOUP

Cream of Spinach with Toasted Almonds
Freshly Baked Bread Rolls

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

Banana & Cinnamon Pudding with Crème Anglaise

DESSERT

Bayleaf Chocolate & Caramel Cake
Dulce de Leche Rolls
Canonigo with Mango
Tropical Fresh Fruits

Freshly Brewed Coffee or Tea