

# 2024 PROM & GRAD BALL PLATED MENU

## THAILAH

### 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

## THAILAH

### 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 PROM & GRAD BALL PLATED MENU

## FEDERICA

### 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

## FEDERICA

### 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 PROM & GRAD BALL PLATED MENU

## ELIZABETH

### 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

## ELIZABETH

### 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 PROM & GRAD BALL BUFFET MENU

## ADELIO

### 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 PROM & GRAD BALL BUFFET MENU

## ADELIO

### 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 PROM & GRAD BALL BUFFET MENU

## SPENCER

### 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 PROM & GRAD BALL BUFFET MENU

## SPENCER

### 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 PROM & GRAD BALL BUFFET MENU

## CYRIL

### 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 PROM & GRAD BALL BUFFET MENU

## CYRIL

### 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