

**COCKTAIL MENUS**  
**Minimum of 25 persons**

**Menu 1**

**Cold Canapes**

*Salmon tartare on celery with sour cream*  
*Assorted Sushi with Wasabe*  
*Peppered beef with herbed horseradish dressing*  
*Seared tuna medallion with palm heart and papaya seed dressing*  
*Goat cheese toast with Tapenade*  
*Parma ham roulade with eggplant caviar*

**Snacks**

*Torrita chips with sour cream dip*  
*Grissini sticks*  
*Vegetable crudités with smoked salmon dip*

**Hot Hors d'oeuvres**

*Spicy marinated beef and asparagus roll*  
*Smoked Salmon and Asparagus Quiche*  
*Curried chicken empanadas*  
*Baby Potatoes with Seafood Duxelles*  
*Baked sausage rolls*  
*Fried fish fingers with tartare sauce*

**Desserts**

*Assorted French pastries*  
*Chocolate dipped fruits*

**P900**

**Menu 2**

**Cold Canapes**

*Vietnamese spring rolls with tuna*  
*Crab Meat Salad in Puff Pastry Cushion*  
*Prawn ceviche with avocado*  
*Assorted Sushi and Sashimi with wasabe*  
*Air dried beef and duck liver roulade with dried apricots*

**Snacks**

*Sesame lavosh with herbed cream cheese*  
*Spicy potato chips*  
*Honey tossed cashew nut*

**Filipino Pica Pica**

*Kilawin na lapu lapu in pasty shell*  
*Mini lumpia ubod*  
*Salpicao*  
*Fried chorizo de Bilbao*

**Hot Hors d'oeuvres**

*Honey and sesame tossed chicken lollipops*  
*Coconut crusted prawns with basil mayonnaise*  
*Maryland crab cakes with grain mustard dip*  
*Swedish meatballs*  
*Saffron flavored seafood in vol en vent*

**Carving**

*Honey glazed Ham with port wine sauce*  
*Or*  
*Roast Turkey with cranberry sauce*

**Desserts**

*Assorted French pastries*  
*Mini tiramisu*  
*Baked mango crumble*  
*Mocca éclairs*

**P1030**

*All rates are subject to VAT, 10% service charge and applicable local tax*  
*Prices are subject to change without prior notice.*

### Menu 3

#### Cold Canapes

*Lime marinated Scallops on semi dried Tomato Chutney*  
*Air dried beef and roast bell pepper roll with cream cheese*  
*Roast duck breast with melon balsamic chutney*  
*Assorted Sushi and sashimi with wasabe*  
*Poached prawns in carrot, lime and ginger sauce*

#### Snacks

*Asian vegetable chips with tamarind dip*  
*Vegetable crudités with mild blue cheese dip*  
*Baked Anchovy Sticks*

#### Filipino Pica Pica

*Tokwat Baboy in Chinese spoon*  
*Fried dillis*  
*Crab meat spring rolls*  
*Gambas in mildly spiced tomato sauce*  
*Grilled stuffed baby squid*

#### Hot Hors d'oeuvres

*Tandoori marinated fish sewers with cucumbers and yoghurt*  
*Terriyaki glazed Salmon Fillet on Leek Compote*  
*Baked mussels with soy ginger vinaigrette*  
*Lamb loin with spinach in Filo pastry*  
*Steamed prawn skewers with sweet chili sauce*

#### Carving

*Oven Roasted Veal rack with mushroom sauce*  
*Or*  
*Australian Sirloin of beef with green peppercorn sauce*

#### Desserts

*Mini Esterhazy slices*  
*Assorted French pastries*  
*Warm chocolate fondue with condiments and fruits*  
*Mango cheese cake*

**P1,170**

### Menu 4

#### Cold Canapes

*Peppered beef carpaccio on marinated chanterelles*  
*Grilled lobster tail with mango-arrugola relish*  
*Marble potatoes with Keta crème fraiche*  
*Goose liver and air-dried beef roll with dried apricots*  
*Smoked salmon and cream cheese roll with keta caviar*  
*Freshly shucked oysters with condiments*

#### Snacks

*Vegetable crudités with mild blue cheese dip*  
*Toripita chips with sour cream dip*  
*Honey and sesame tossed walnuts*

#### Hot Hors d'oeuvres

*Coriander crusted lamb shoulder chops with tamarind glaze*  
*Kyoto beef rolls with spring onions*  
*Veal roulades with mushroom sauce*  
*Thai Mussel soufflé with coconut cream*  
*Butterfly prawn tails with chili lime butter*  
*Gratinated mushroom caps with minced duck*

#### Carving

*Roast US rib eye of beef*  
*With red wine-shallot sauce*  
*Or*  
*Tuna sashimi station*  
*(Whole tuna to be offered from 100 pax onwards)*  
*With traditional condiments*

#### Dessert Buffet

*Apple Beignets with ginger Anglaise*  
*Chocolate mousse with almonds and honey*  
*Green Tea Mousse Cake with Coconut*  
*Assorted French Pastries*  
*Asian Spiced Fruit Salad*  
*Crepe station with selection of Ice Creams and condiments*

**P1310**

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**ACTION STATION**

*Caesar's salad with Cajun chicken and condiments*  
Prepared at the buffet for a min of 30 persons  
**Additional P110/person**

**CREPE STATION**

Prepared at the buffet for a min of 30 persons  
**Additional P100/person**

**PASTA STATION**

**Choice of any 2 pastas:**

*Spaghetti*  
*Fettucine*  
*Penne*  
*Farfalle*

**Choice of any 2 sauces:**

*Bolognaise*  
*Assorted seafood in white wine sauce*  
*Tomato basil sauce*  
*Pesto with mushrooms*  
*Putanesca*

**Additional P120/person**