



Wedding Menus

Ever After
Php 4,380 ++ Per Person

Canapes

Apricots with Mascarpone and Pistachio
Hummus with Melba Toasts
Chicken Liver Parfait with Pita Chips
Tinapa Dip with Grissini Sticks
Shrimps with Salsa Rosa
Boracay Chorizo on Cucumber Wheel with Papaya Relish

Assorted Cold Cuts and Cheese

Edam, Camembert or Brie, Bleu Cheese, Emmental
Beef Pastrami, Salami, Turkey Ham, Mortadella

Soup

Seafood Bisque with Lemon Chive Cream

Asya Baked Breads

Asya Salad Bar

A Selection of Fresh Greens

Dressings

Cesar, Mango Vinaigrette and Bleu Cheese Dressing

Condiments

Tomatoes, Cucumber, Onions, Carrots, Bacon Bits, Cheese, Bell Pepper

Corn Kernels, Croutons and Eggs

Potato Salad with Feta Cheese and Crispy Bacon

Mediterranean Minted Couscous Salad



Shrimp and Quail Eggs with Rosemary Dressing

Mixed Pasta Salad with Pesto

Carving Station

Whole Butter Ball Turkey with Cranberry Jelly

Whole Glazed Ham with Pineapple Relish

Roast Beef with Trimmings and 3 kinds of Sauce

Hot Entrees

Seared Chicken Breast Fillets with Wild Mushroom Sauce

Pan Fried Lapu-Lapu on Asian Ratatouille, Balsamic Reduction

Barbecue Baby Back Ribs

Prawns Thermidore

Osso Buco

Spinach Cannelloni

Pasta with 2 Kinds of Sauce : Alfredo and Marinara

Sauteed Vegetables with Herbed Butter

Baked Potato Gratin

Steamed Rice

Sweet Temptation

Assorted Petit Fours

Fudge Brownies

Chocolate Chip Cookies

Peanut Butter Cookies

Double Chocolate Chip Cookies



Mini Tartlets

Blueberry Tarts

Strawberry Tarts

Cherry Tarts

Desserts

Vanilla Panna Cotta

Deep Dark Chocolate Cake

Strawberry Profiteroles

Apple Crumble

Fresh Fruits in Season

Crème Brulee

Five Spiced Carrot Cake with Cream Cheese Frosting