

WEDDING AND DEBUT PACKAGE 2024

BUFFET SERVICE

MLA MB10CFCL



Menu

COCKTAIL HOUR

(choice of two)

Vietnamese Spring Rolls | Tuna Melt Crostini | Crispy River Spinach with Thousand Island Dressing | Toasted Fresh Baguette, Cheese, Tomato and Basil Skewered Watermelon, Cheese and Black Olives | Mushroom Ragout Tartlets | Oriental Spicy Chicken Wings | Baked Mussel Nicoise | Money Bag, Pork, Shrimp, Leeks with Conpellejo Sauce (best seller) | Fish Croquettes with Homemade Tartar Sauce | Mediterranean Spicy Chicken Wings | Beef Taquitos, Mexican Tomato Salsa, Tabasco Sauce | Mushroom Adobados Shooters | Chicken Kebabs

SOUP

(choice of one)

Potato, Pea, Cilantro | Clam Chowder | Cream of Fresh Mushroom | Crab Meat, Celery and Carrots | Cream of Asparagus | Chicken Potato Chowder | Pumpkin, Truffle Oil (best seller)

SALAD

(choice of one)

Russian Salad, Red Cabbage, Sugar Beets | Tuna Pineapple Rotini Pasta | Chicken, Potato Salad | Waldorf, Apple, Prunes, Celery, Walnuts, Kernel Corn | Crunchy Apple, Fuji, Washington and Green Apple, Pineapple, Walnuts | Clam and Crab Salad

MAIN ENTREE

(Beef or Pork, Fish, Chicken, Pasta or Vegetable)

CHICKEN

Chicken Cakes with Teriyaki Sauce | Grilled Chicken Breast Fillet with Piri-piri Sauce, Red Bell Pepper and Fresh Chili | German Style Roasted Chicken (best seller) | Chicken Kebabs with Garlic Yogurt Sauce

BEEF OR PORK

Pot Roast Beef, Mushroom, Mashed Potato | Callos Ala Madrileña | Beef Calderetang Batangas (best seller) | Ox Tail Kare-kare with Alamang

Pork Geneva Style with Curried Banana, Bacon, Mozzarella Cheese (best seller) | Korean Pork Spareribs with Sesame Seeds | Roast Pork with Prunes & Walnuts

FISH

Steamed Cobbler Fillet, Mandarin Sauce, Black Beans, Peanut Oil | Parmesan Crusted Fish Fillet w/ Homemade Tartar Sauce | Fish Fillet in Creamy Champagne Sauce | Fish Steak with Tomato Vegetable Salsa

VEGETABLES OR PASTA

Vegetable Medley with Beef Tenderloin and Squid Balls in Oyster Sauce | Assorted Vegetables Laced with Butter | Veggie Money Bag | Chinese Vegetable Supreme

Pasta Aglio E Olio, Black olives, Garlic, Olive Oil | Pasta Siracusana, Spanish Sardines, Chilli Flakes | Pasta Puttanesca, Black Olives, Capers, Bacon | Pasta Batangueño with Caldereta Sauce

Steamed Fragrant Rice

DESSERT

(choice of two)

Rocky Road Brownies | Vanilla Macaroons | Red Velvet Crinkles | Canonigo with Mango Balls Strawberry Cheesecake | Parisian Fruit Tartlets | Mango Cheesecake | Buco Lychee Jello | Mango Surprise | Apple Caramel Trifle

DRINKS

(choice of two)

House Blend Iced Tea | Green Cucumber Lemonade | Pink Lychee Lemonade | Blue Lemonade

*Plus 10% service charge and 12% VAT in excess pax
Price is subject to change depending on Government Restriction
and Safety Protocols*

DESIGN AND STYLE

Exquisitely designed floral centrepieces
Thematic backdrop and sofa for the celebrant's area
Tiffany chairs with cushion
A wide array of linens to match your color palette
Presidential tables with individual menu cards and place cards
Candles and table numbers on guest and presidential tables
Dressed-up registration, gift and cake tables

ESSENTIALS

Chef service for on-site cooking and plating
A bottle of sparkling wine
Beautifully dressed-up dining tables with customized table numbers
Fine China wares and glasswares
Buffet with roll top chafing dishes with customized menu cards
Cordial and professional food and beverage staff to deliver luxury service you deserve.

