

Menu

LXV x M Catering

SET A

CHICKEN
FISH
PASTA/VEGETABLE
STEAMED RICE
1 DESSERT

BEVERAGE STATION

SET B

BEEF/PORK
CHICKEN
FISH
PASTA/VEGETABLE
STEAMED RICE
1 DESSERT

BEVERAGE
STATION

SET C

APPETIZER/SOUP
BEEF/PORK
CHICKEN
FISH
PASTA
VEGETABLE
STEAMED RICE
1 DESSERT

BEVERAGE
STATION

INCLUSIONS

BUFFET SERVICE
COMPLETE DINING SET-UP
CLASSIC TABLE CENTERPIECES
BEVERAGE BAR SETUP
WAITER STAFF IN UNIFORM WITH COMPLETE PPE GEAR

MISCELLANEOUS

WAITSTAFF OVERTIME FEE AFTER THE EVENT ENDS AT
P500.00/HOUR/STAFF

SERVICE ELEVATOR SHOULD BE PROVIDED; IF NO SERVICE ELEVATOR AT
P400/STAFF/FLOOR

SHOULD YOU HAVE ANY OTHER MENU AND BUDGET PREFERENCES, WE'LL
BE DELIGHTED TO ASSIST YOU.

ADDITIONAL COSTS MAY APPLY SHOULD THERE BE A GOVERNMENT
MANDATED GUIDELINE ON THE MONTH OF THE EVENT DAY
PRICES ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE

ADDITIONAL P200 PER HEAD IF THE EVENT DATE FALLS ON A HOLIDAY
PLATED AND PASSAROUND SERVICE HAS ADDITIONAL CHARGES

Selection

APPETIZER

Chicken Teriyaki Bites in Wonton Cups | Spinach Artichoke Pate, Melba Toast | Hoisin Pork Bites with Cashew Nuts
Buffalo Chicken Cups with Bleu Cheese Dressing | Smoked Salmon Pate with Melba Toast | BLT Dip with Nachos & Assorted Homemade Chips | Kani Mango & Wasabi Mayo Canape | Pesto & Cream Cheese Pate, Melba Toast | Roasted Chicken with Triple Cheese Pimiento Pate

SOUP

Mixed Mushroom Egg Drop Soup | Cream of Spinach & Potato
Cream of Two Mushroom | Potato & Corn Chowder Minestrone
Roasted Pumpkin | Japanese Miso Dashi Egg Drop Soup
Country Vegetable Soup | Chinese Style Spinach & Chicken Soup

SALAD

Chef's Salad, Honey Mustard Dressing | Classic Caesar Salad
Mixed Fruits & Greens, Peach Dressing | Fusilli Pesto Balsamic
Salad Asian Salad, Soy-Sesame Dressing | Greek Salad, Mango
Balsamic Vinaigrette | Mediterranean, Creamy Cucumber & Herb Dressing | Vietnamese Vermicelli, Grilled Chicken & Nuoc Cham
Rosemary Honey Mustard Potato & Chicken Salad
Crunchy Thai Salad with Peanut Dressing

BEEF

Beef Pastel with Mushroom & Sausage | Korean Beef Stew (Kalbijim) | Mongolian Beef Stir Fry | Pepper Beef Stir Fry with Vegetable Melange | Spicy Rosemary Beef Adobo | Oriental Beef & Vegetables Teriyaki Sauté | Braised Beef Tips with Mushroom Sauce & Potato Wedges | Japanese Beef Gyudon | Char Siu Glazed Beef Strips | Gourmet Swedish Meatballs and Gravy

PORK

Hickory Slow Roast Pork Belly | Pork Belly Cochinitillo Style
Fried Pork Cordon Bleu | Pork Belly Mandarin Orange Glaze
Braised Pork Osso Bucco Style | Pork Tonkatsu | Grilled Pork Belly Slices (Inihaw na Liempo) | Slow Roast Pork Belly with Hainanese Ginger Sauce and Sweet Soy | Kung Pao Pork Strip

CHICKEN

Roast Chicken in Rosemary Honey Mustard Sauce | Bang Bang Chicken | Roast Iberian Chicken | Garlic Glazed Chicken | Chicken Teriyaki | Peri Peri Chicken with Cilantro Lime Glaze | Chicken Bourguignon | Gourmet Chicken Ballotine | Baked Chicken Imperial Soy Garlic Glazed Fried Chicken | Roast Chicken Barbacoa | Roast Basil Chicken | Roast Chicken with Yakitori Sauce | Yangnyeom Chicken (Korean Style Fried Chicken) | Rosemary Chicken Cacciatore

FISH

Tuscan Pesto Fish Fillet | Fish Fillet with Peppered Bacon Alfredo Steamed Fish with Leeks & Carrots | Sesame Fish Fillet with Stir Fry Vegetables | Pan Seared Fish with Orange Laced Teriyaki | Italian Crusted Fish Fingers, Oregano-Tomato Cream | Beer Battered Fish & Chips, Ranch Dressing | Parmesan Crusted Fish, Mango Bell Pepper Salsa | Baked Fish with Spinach Cream Sauce | Lemon Tarragon Baked Fish, Marinated Tomato Salsa | Baked Fish with Mediterranean Sauce

PASTA

Spinach & Mushroom Lasagna | Spaghetti Aglio Olio with Roasted Peppers & Olives | Pesto Cream Linguine & Sundried Tomatoes Baked Macaroni with Pepperoni Pasta | Korean Style Chicken Jap Chae | Pancit Bam-I | Penne Arrabiatta with Eggplant and Zucchini Asian Pasta with Grilled Chicken & Peanuts | Chicken Callos Penne Penne in Pesto Cream Sauce with Grilled Vegetables | Green Goddess Linguini Pasta | Chicken Diablo Penne | Chorizo Pasta, Filipino Style Beefy Tomato Stroganoff Spaghetti | Chicken Parmigiana Baked Penne

VEGETABLE

Pesto Glazed Potatoes and Carrots | Yasai Itame | Steamed Country Vegetables | Sautéed Herb Vegetables | Oven Roasted Vegetables with Herb Sauce | Balsamic Italian Roasted Vegetables | Lumpiang Hubad, Peanut Sauce, Crispy Wonton | Sautéed Chinese Vegetables

DESSERTS

Salted Egg Brazo Bar | Buco Pandan Trifle | Taro Crumb Bar | Salted Caramel Tres Leches | Triple Cheese Bar | Caramel Cake Bar | Leche Flan Tart | Boston Crème Blondies | Chocolate Mousse | Avocado Bliss Tapioca | Black Forest Trifle | Chocolate Carrot and Pecan Bars Creamy Lemon Crumb Bars | Ube Cake Bars | Chocolate Éclair

BEVERAGE STATION

Red Iced Tea / Lemon Iced Tea / Pink Lemonade
Purified Water and Brewed Coffee