

Lunch and Dinner Buffet Package

Our Amenities:

- *Elegant White Tiffany Chairs for all of your guests.*
- *Elaborate and elegant dining set-up with fine china, flatware and glassware*
- *Your choice of linens to match your motif*
- *Customized menu cards, table numbers and tea lights*
- *Uniformed and well-trained wait staff*
- *Creatively styled floral centerpieces for guest tables*
- *Chef Service*
- *Bar service, which includes Mineral water and Ice, hi-ball, glasses, goblets and wine glasses*

Our Terms and Conditions:

- *Our prices are subject to change without prior notice and are also subject to a 10% catering service charge and 12% VAT.*
- *We require a minimal booking fee of Php10,000 which includes (Php5,000) food tasting and (Php5,000) reservation of the date of your choice. This amount will be credited to your account when you formally book with us.*
- *We require a 60% downpayment upon signing of the contract and the 40% completion of payment one month before the event. We will be providing you a schedule of payment in the contract for your reference.*
- *We accept payments in Cash or Check. If you are paying by check, please make the check payable to Philippine Pastries, Inc.*
- *Should you wish to cancel your event once you have booked with us, a cancellation fee of 20% will be charged if booking is cancelled 7 days before the date of event; 40% 3-6 days before the date of event; 60% 2 days before the date of event; and 100% within 24 hours or on the day of the event. We encourage you to carefully read the terms and conditions of our Catering Contract.*

A: Signature Buffet Set

Bread Service

Sundried Tomato Pesto Focaccines and Carrot Bread Soft Rolls with Butter

Salad

Select one (1). Already tossed on the buffet

Classic Caesar Bacon Lardons, Parmesan Crisp, Herbed Croutons, Romaine and Anchovy Dressing

Waldorf Salad Mesclun, Mangoes, Apples, Oranges, Alfalfa Sprouts, Celery, Walnuts, Honey-Orange Yogurt Dressing

Truffle Salade d'Automne Truffle Jus and Hollandaise, Cherry Tomatoes, Asparagus, Bacon Lardons and Mesclun

Mediterranean Mesclun, Sundried Tomato, White Cheese, Parmesan Shavings, Candied Walnuts, Honeyed Balsamic

Fish Course

Select one (1)

Cobbler with Leek and Chive Fondue Butter Poached Cobbler Fish, Braised Sweet Leek Sauce and Chives

Cobbler with Shiitake and Calamansi Caper Cobbler Fish, Shiitake, Mediterranean Lemon Caper Herb Sauce

Cobbler with Remoulade Sauce Breaded Cobbler Fish with Cornichon, Anchovy and Caper Aioli

Cobbler with Rosemary Tomato Chorizo Cobbler Fish with Rosemary Tomato Pomodoro and Chorizos

Chicken Course

Select one (1)

Chicken with sauce L'Orange Pan Fried Chicken Leg, Orange Cream and Rosemary Sprig

Chicken Barbecue Mint Salsa Seared Chicken Leg, Smokey Barbecue, Mango, Mint and Capsicum

Chicken Basil Cream Sauce Seared Chicken Leg, Fresh Basil, Cream,

Chicken Fricassee Chicken Leg, Wild Mushroom Ragout, Cream and Thyme

Chicken Provencal Chicken, Rosemary Tomato Pomodoro and Olives Stew

**Upgrade to Whole
Roast Turkey
this Season!
Add PHP 100.00++**

Beef Course

10 Hour US Angus Roast Beef Belly on the Carvery Caramelized Onions, Horseradish, Wild Mushroom Gravy

USDA Beef ala Bourguignon Braised USDA Beef Cheeks, Red Wine Jus and Vegetables

UPGRADE THIS CARVERY TO: (Optional)

Angus Roast Prime Rib Eye or USDA Beef Tenderloin Steak With on the Spot Carving and Grilling

Whole Roasted Garlic, Caramelized Onion Jam, Truffle Paste and Himalayan Sea Salts

Add: PHP 385.00++ / pax

Prawn Course (Optional)

Grilled Tiger Prawns

Aligue Cream, Calamansi Caper or Bisque Asparagus

Pasta Course

Select one (1)

Salmon Penne Aglio Olio Seared Norwegian Salmon, Olives, Basil, Garlic and Feta Cheese
 Conchiglie Pesto Cream Conchiglie Shell Pasta, Pesto Cream, Parmesan Cheese
 Pomodoro and Shrimps Linguine, Fresh Shrimps, Capsicums, Tomato Pomodoro, Basil and Parmesan
 Beef and Cheese Rigatoni Rigatoni, Ground Beef, Stewed Tomatoes, Bechamel and Cheese
 Mixed Ravioli Three Cheese, Spinach and Mushroom Ravioli, Tomato Pomodoro, Basil and Crumbled Feta
 Aligue and Shrimp Spaghetti, Aligue Cream, Shrimp and Garlic
 Linguine ala Vongole Manila Clams, Garlic, Olive Oil, Linguine and a dash of Chili

Rice, Potato and Vegetable Sidings

Select two (2)

Rice Pilaf with Chickpeas, Sweetpeas and Asparagus
 Creamy Mashed Potato and Gravy Rosemary Garlic Baby Potatoes Potato Lyonnaise
 Vegetable Ratatouille Roasted Vegetable Brochettes Roasted Aubergine Tahine

Desserts

Select three (3)

Petit Opera Cake Strawberry, Mango or Blueberry Chiboust Petit Samba Cake
 Fresh Fruit Skewers Macaron de Paris Fresh Fruit Tarts Crème Caramel Pudding

Beverages

Bizu Signature Iced Tea and Assorted Sodas
 Lavazza Coffee and Hot Tea

PRICE PER PAX WITHOUT PRAWNS

PHP 1,285.00++/pax For 200-300 pax min
 PHP 1,415.00++/pax For 100 pax min
 PHP 1,505.00++/pax For 50 pax min
 PHP 1,785.00++/pax For 30 pax min

*** PRICE PER PAX WITH PRAWNS ***

PHP 1,485.00++/pax For 200-300 pax min
 PHP 1,615.00++/pax For 100 pax min
 PHP 1,705.00++/pax For 50 pax min
 PHP 1,985.00++/pax For 30 pax min

Add Hot Soup to Start Your Meal Right

Select one (1)

Zucchini and Pistou Soup Potato, Ham and Leek Soup Split Pea Soup with Ham Hocks
 Watercress and Cheese Soup Creamy Tomato and Pistou Soup

Add PHP 80.00++/ pax

B: Exquisite Buffet Set

Bread Service

Sundried Tomato Pesto Focaccines and Carrot Bread Soft Rolls with Butter

Salad

Select one (1). Already tossed on the buffet

Truffle Salade d'Automne Truffle Jus and Hollandaise, Cherry Tomatoes, Asparagus, Bacon Lardons and Mesclun
Mediterranean Mesclun, Sundried Tomato, White Cheese, Parmesan Shavings, Candied Walnuts, Honeyed Balsamic
Salade Tahina Orange Wedge, Pine nuts, Mesclun, Feta Cheese, Figs and Tahini Dressing
Prosciutto and Plums Salad Prosciutto, Plums, Mesclun, Parmesan Shavings and Passionfruit Mirin Vinaigrette
Classic Caesar Bacon Lardons, Parmesan Crisp, Herbed Croutons, Romaine and Anchovy Dressing
Waldorf Salad Mesclun, Mangoes, Apples, Oranges, Alfalfa Sprouts, Celery, Walnuts, Honey-Orange Yogurt Dressing

Fish Course

Select one (1)

Sole Florentine with Spinach and Wild Mushrooms Sole, Blanched Spinach, Wild Mushroom Ragout and Cream
Baked Salmon Rockefeller Norwegian Salmon Baked, Blanched Spinach, Cheesy Mornay, Garlic Potato Mash
Salmon with Pommery Mustard Cream Norwegian Salmon, Pommery Cream, Chopped Eggs, Capers, Onion Relish
Seared Halibut with Capsicum Cream Sautée Halibut, Capsicum Puree and Cream


Prawn Course

Grilled Tiger Prawns Aligote Cream, Calamansi Caper or Bisque Asparagus

Chicken Course

Select one (1)

Chicken with sauce L'Orange Pan Fried Chicken Leg, Orange Cream and Rosemary Sprig
Chicken Barbecue Mint Salsa Seared Chicken Leg, Smokey Barbecue, Mango, Mint and Capsicum
Chicken Basil Cream Sauce Seared Chicken Leg, Fresh Basil, Cream,
Chicken Fricassee Chicken Leg, Wild Mushroom Ragout, Cream and Thyme
Chicken Provencal Chicken, Rosemary Tomato Pomodoro and Olives Stew



**Upgrade to Whole
Roast Turkey
this Season!
Add PHP 100.00++**

Beef Course

10 Hour US Angus Roast Beef Belly With Caramelized Onions, Horseradish Cream and Wild Mushroom Gravy
USDA Beef ala Bourguignon Braised USDA Beef Cheeks, Red Wine Jus and Vegetables

UPGRADE THIS CARVERY TO: (Optional)

*Angus Roast Prime Rib Eye or USDA Beef Tenderloin Steak With on the Spot Carving and Grilling
Whole Roasted Garlic, Caramelized Onion Jam, Truffle Paste and Himalayan Sea Salts*

Add: PHP 385.00++/ pax



Pasta Course

Select one (1)

Salmon Penne Aglio Olio Seared Norwegian Salmon, Olives, Basil, Garlic and Feta Cheese
Conchiglie Pesto Cream Conchiglie Shell Pasta, Pesto Cream, Parmesan Cheese
Pomodorro and Shrimps Linguine, Fresh Shrimps, Capsicums, Tomato Pomodorro, Basil and Parmesan
Beef and Cheese Rigatoni Rigatoni, Ground Beef, Stewed Tomatoes, Bechamel and Cheese
Mixed Ravioli Three Cheese, Spinach and Mushroom Ravioli, Tomato Pomodorro, Basil and Crumbled Feta
Aligue and Shrimp Spaghetti, Aligue Cream, Shrimp and Garlic
Linguine ala Vongole Manila Clams, Garlic, Olive Oil, Linguine and a dash of Chili

Rice on the Paellera

Paella ala Valenciana Paella Rice, Chorizos, Prawns, Mussels, Crab, Chicken and Pork, Saffron and Clam Stock

Potato and Vegetable Sidings

Select one (1)

Creamy Mashed Potato and Gravy	Rosemary Garlic Baby Potatoes	Potato Lyonnaise
Vegetable Ratatouille	Roasted Vegetable Brochettes	Roasted Aubergine Tahine

Desserts

Select three (3)

Petit Opera Cake	Strawberry, Mango or Blueberry Chiboust	Petit Samba Cake
Fresh Fruit Skewers	Macaron de Paris	Fresh Fruit Tarts
		Crème Caramel Pudding

Beverages

Bizu Signature Iced Tea and Assorted Sodas
Lavazza Coffee and Hot Tea

PACKAGE PRICE WITH 10 HOUR ANGUS ROAST BEEF

PHP 1,795.00++/pax For 200-300 pax min
PHP 2,055.00++/pax For 100 pax min
PHP 2,085.00++/pax For 50 pax min
PHP 2,405.00/pax For 30 pax min

PACKAGE PRICE WITH USDA RIB EYE OR TENDERLOIN CARVING

PHP 2,180.00++/pax For 200-300 pax min
PHP 2,440.00++/pax For 100 pax min
PHP 2,470.00++/pax For 50 pax min
PHP 2,790.00++/pax For 30 pax min

Add Hot Soup to Start Your Meal Right

Select one (1)

Zucchini and Pistou Soup	Potato, Ham and Leek Soup	Split Pea Soup with Ham Hocks
Watercress and Cheese Soup		Creamy Tomato and Pistou Soup

Add PHP 80.00++/ pax

Add-Ons and Upgrades

UPGRADES:

I. Upgrade 10 Hour to Angus Roast Prime Rib Eye or USDA Beef Tenderloin Steak

With on the Spot Carving and Grilling

Whole Roasted Garlic, Caramelized Onion Jam, Truffle Paste and Himalayan Sea Salts

Add: PHP 385.00++/pax

II. Upgrade Desserts to Dessert Buffet Station

Select 10-12 Bizu Specialty Desserts of your Choice arranged in a dessert bar to your liking

Add: PHP 125.00++/pax

III. Upgrade Cobbler Fish to Norwegian Salmon

Baked Salmon Rockefeller

Norwegian Salmon Baked, Blanched Spinach, Cheesy

Mornay, Garlic Potato Mash

Add: PHP 155.00++/pax

Salmon with Pommery Mustard Cream

Norwegian Salmon, Pommery Cream, Chopped Eggs,

Capers, Onion Relish

IV. Upgrade Your Fish to Chilean Seabass

Butter Poached Chilean Seabass in Vermouth Emulsion with Dill Beurre Blanc, Sultana Raisins, and Julienne of Vegetables

Cobbler Fish Upgrade to Chilean Seabass

Add: PHP 375.00++/pax

Norwegian Salmon Upgrade to Chilean Seabass

Add: PHP 235.00++/pax

V. Upgrade Chicken to Whole Roast Turkey Carvery

Very Juicy Whole Roast Turkey with Apple Sausage Chestnut and Cheese Stuffing, Green Beans with Shiitake, Candied Sweet Potatoes, Mashed Potatoes, Cranberry and Pan Gravy

Add: PHP 100.00++/pax Minimum of 50 pax and Divisible by 50 pax

VI. Upgrade Grilled Tiger Prawns to Prawn Tempura Station

4 Pieces per Person Prawn Tempura with Hot Tempura Sauce

Add: PHP 165.00++/pax

ADD-ONS

I. Rosemary Dijon Thyme Crusted Lamb with Minted Demiglace and Mint Jelly

Whole Roast Lamb on the Spit

For 100 pax

Add: PHP 21,500.00++/pax

Whole Roast Leg of Lamb

Add: PHP 275.00++/pax

C: Gourmet Series “Provence” *A French Rustic Feast*

Bread Service

Sundried Tomato Pesto Focaccines and Carrot Bread Soft Rolls with Butter

Soup

Creamy Tomato and Pistou Soup

Salad

Salade Tahina

Orange Wedge, Pine nuts, Mesclun, Feta Cheese, Figs and Tahini Dressing

Mediterranean

Mesclun, Sundried Tomato, White Cheese, Parmesan Shavings, Candied Walnuts, Honeyed Balsamic

Main Event

Sole Florentine with Spinach Cream and Wild Mushroom Ragout

Chicken Confit with Garlic and Herbes de Provence

Beef Bourguignon

A Traditional Country Stew of Beef and Vegetables in Red Wine Jus

Rosemary Dijon Thyme Crusted Roast Leg of Lamb Bone-In on the Carvery

With Mint Jelly and Minted Demiglace

Mixed Ravioli

Three Cheese, Spinach and Mushroom Ravioli, Tomato Pomodoro, Basil and Crumbled Feta

Moroccan Rice Pilaf

Rosemary Garlic Baby Potatoes

Haricots Vert with Hazelnuts and Orange Rind

Dessert Buffet

Select 8-10 Desserts from our Dessert Buffet Selection

Beverages

Bizu Signature Iced Tea and Assorted Sodas

Lavazza Coffee and Hot Tea

PHP 1,985.00++/pax For 200-300 pax min

PHP 2,205.00++/pax For 100 pax min

PHP 2,305.00++/pax For 50 pax min

PHP 2,575.00++/pax For 30 pax min

D: Gourmet Series “Côte d’Azur” *A Summery Seaside Feast*

Bread Service

Sundried Tomato Pesto Focaccines and Carrot Bread Soft Rolls with Butter

Soup

Watercress and Cheese Soup

Salad

Pear and Walnut Salad

Sliced Pear, Candied Walnut, Mesclun and Creamy Blue Cheese Dressing

Salade de la Mer

Shrimp and Calamari Salad with Fresh Mangoes and Crisp Mesclun in Citrus Vinaigrette

Main Event

Served on your Table: Soft Shelled Crab Tempura with Passion Fruit Mirin and Garlic Nori Aioli

Poached Salmon with Pommery Mustard and Dill

10 Hour US Angus Roast Beef Belly

With Caramelized Onions, Horseradish Cream and Wild Mushroom Gravy

Grilled Tiger Prawns

Shiitake and Calamansi Caper Sauce and Aligue Cream Sauce

Paella ala Valenciana

Linguine ala Vongole

Creamy Mashed Potatoes

Dessert Buffet

Select 8-10 Desserts from our Dessert Buffet Selection

Beverages

Bizu Signature Iced Tea and Assorted Sodas

Lavazza Coffee and Hot Tea

PHP 1,965.00++/pax For 200-300 pax min

PHP 2,245.00++/pax For 100 pax min

PHP 2,285.00++/pax For 50 pax min

PHP 2,555.00/pax For 30 pax min

E: Gourmet Series “Paris” *A Glamorous Black Tie Affair*

Bread Service

Sundried Tomato Pesto Focaccines and Carrot Bread Soft Rolls with Butter

Salad

Plum Prosciutto Salad

Fresh Plums, Julienned Prosciutto, Candied Walnuts, Mesclun and Passion Fruit Vinaigrette

Soup

Zucchini and Pistou

Main Event

Poached Chilean Seabass with Vermouth Emulsion and Dill Beurre Blanc
With Black Caviar

Rosemary Dijon Thyme Crusted USDA Prime Rib

With Caramelized Onions and Horseradish Cream

Wild Mushroom Gravy, Peppercorn Demiglace and Garlic & Herb Cream Sauces

Baked Oyster Rockefeller Bar

On a Bed of Salt with Condiments

3 Cheese, Champagne and Shrimp Scampi Risotto

Fresh Basil, Edible Florals and Parmesan Shavings

Truffle Cream Conchiglie Pasta with Bacon Lardons

Potato Lyonnaise

Roasted Grilled Vegetables

Dessert Buffet

Select 8-10 Desserts from our Dessert Buffet Selection

Beverages

Bizu Signature Iced Tea and Assorted Sodas

Lavazza Coffee and Hot Tea

PHP 2625.00++/pax For 200-300 pax min

PHP 3,165.00++/pax For 100 pax min

PHP 3,045.00++/pax For 50 pax min

PHP 3,315.00++/pax For 30 pax min

Our Selection of Pass Around Canapes

TRADITIONAL CANAPES SELECTION	ARTISTIQUE CANAPES SELECTION
<p>-Vol au Vents (Puff Pastry Shells)-</p> <ul style="list-style-type: none"> • Mushroom Duxelle • Truffle and Porcini Duxelle • Smoked Salmon Rilette and Lemon <p>-Puff Square-</p> <ul style="list-style-type: none"> • Blue Cheese and Arugula • Chicken Liver Pate with Blueberry • Pissaladiere- Caramelized Onions with Anchovy and Olive Tapanede <p>-Croutes-</p> <ul style="list-style-type: none"> • Smoked Salmon and Caviar • Grilled Chicken with Sundried Tomato Pesto Shrimp, Melon and Prosciutto • Crab and Mango • Caramelized Apples and Brie • Duck Rilette with Gherkins and Horseradish <p>-Quiche-</p> <ul style="list-style-type: none"> • Petit Quiche Lorraine Forest Ham • Petit Spinach and Feta Quiche • Petit Salmon and Asparagus Quiche <p>Deep Fried-</p> <ul style="list-style-type: none"> • Spicy Vegetable Samosa • Shrimp and Paella Risotto Balls • Chorizo and Saffron Risotto Balls • Wild Mushroom Risotto Balls • Prawn Cakes with Soffrito Pesto <p>-Skewers-</p> <ul style="list-style-type: none"> • Beef and Leek Skewer • Chicken with Sundried Tomatoes Skewer • Marinated Olive, Basil, Tomato and Feta Skewer • Snapper with Rosemary and Bacon Skewer • Chicken Satay with Leeks Skewer <p>Add 3 Kinds Traditional Canapes for Welcoming PHP 95.00++/ pax</p>	<ul style="list-style-type: none"> • Goat Cheese, Caramelized Apples and Walnut Croute • Black Charcoal Cone with Egg Mousse and Ikura • Roast Beef and Horseradish Cream Croute • Salami Felino with Tomato Salsa Croute • Boursin and Black Cherry Tart • Smoked Salmon with Herb Cream and Caviar Tart • Prosciutto, Gruyere and Plum Skewer with Passionfruit Mirin • Soft Shell Crab Tempura with Aioli and Mango Cream • Fresh Mozzarella and Cherry Tomato Capresse Skewer • Caviar and Crème Fraîche Blini • Foie Gras and Black Cherry Jam Macaron • Rosemary Dijon Lam Brochette with Mint Pesto • Brochette de Gambas y Bacon • Fresh Mozzarella and Cherry Tomato Capresse Skewer • Fromage Blanc with Walnuts and Balsamic Cream in Pipette • Asparagus Wrapped in Prosciutto with Hollandaise • Macaron de Paris with Brie and Prosciutto • Smoked Salmon and Dill Pistachio Mousseline with Black Caviar on Shortbread • Prawn and Tarragon Salade in Vol-au-Vent • Spicy Coriander Prawn Salad <p>Add 3 Kinds Artistique Canapes for Welcoming PHP 195.00++/ pax</p>

Our Dessert Buffet Selections

<p>-Pastry- Samba <i>Combination of Milk and Dark Chocolate Mousse</i> Opera <i>Dark Chocolate and Coffee Buttercream</i> Chiboust (Cheesecake) <i>Choice of Strawberry, Blueberry and Mango</i></p> <p>-Sugarfree- Jolie <i>Dark Chocolate with Hazelnut Brownie</i></p> <p>Naomi <i>Milk and Dark Chocolate Mousse</i></p> <p>-Tarts- Lemon Tartlet Fresh Fruit Tartlet Apple Tartlet Blueberry Tartlet Mango Tartlet Chocolate Ganache Tartlet</p>	<p>-Trifle- Tiramisu <i>Coffee and Ricotta Cheese Mousse</i> Babylon <i>Raspberry Mousse and Crème Brulee</i> Limone <i>Calamansi and Lemon Mousse with Raspberry</i> Yoga <i>Yogurt, Passion Fruit and Lemon Curd</i> Nirvana <i>Dark Chocolate and Caramel Mousse and Pistachio Creamer</i></p> <p>-Macaron- Assortment of Seasonal Macaron</p> <p>-Chocolate Truffles- Assortment of Chocolate Truffles</p> <p>-Specialty- Crème Brulee in Vol au Vent Chocolate Éclair Chocolate Cup with Pistachio Cream and Strawberry Fresh Fruit Pavlova Madagascar Vanilla Crème Brulee in Egg Shell</p>
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SPECTACULAR SMORES BAR! Perfect for your After Party event: PHP 135.00++ / pax

Speculoos Cookie Butter

Nutella Spread

Mallows and Graham Crackers

Roast your own mallows and make your own Smares in our Special Wooden Bonfire Station



Bizu Catering Studio

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Visit us at bizugroupe.com

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