



CATERING & EVENT STYLING

## 2014 Lunch and Dinner

Valid only from January 2014 – December 2014

*Minimum of 50 persons*

### STANDARD AMENITIES

#### Dining Experience

Your choice of buffet menu

A customer-oriented wait staff to assist and serve your guests

Presence of caring Banquet Managers / Supervisors

Use of flatware, glassware, and dinnerware

#### Arrangements made with Passion

A complete, elegantly skirted buffet setup with buffet lights

Round dinner tables dressed with fine-looking floor length linens and table runners or toppers

Centerpieces with fresh flowers or balloons, and long lasting candles on your guests' tables

Dressed tables for the cake, gifts, giveaways, and registration

#### Seats

Chairs with floor length Seat Covers

#### Cheers!

Free Flow Beverage

Coffee and Tea Station

Purified drinking water and ice for the drinks

#### Optional Upgrade

White Foldable Chairs or Tiffany Chairs for all guests – Prices are available upon request

### OPTIONAL COMPLETE VENUE STYLING UPGRADE

*Prices dependent on the actual style and extent of set-up*

# Passion Cooks



CATERING & EVENT STYLING

## INTERNATIONAL 1A (WITHOUT SALAD) / 1B (WITH SALAD)

INTERNATIONAL 1A – P540 / INTERNATIONAL 1B – P610

(Subject to 10% SC and 12% VAT)

UNLESS SPECIFIED, CHOICE OF ONE PER CATEGORY

### SALAD

Caesar Salad (Romaine lettuce and croutons dressed with Parmesan cheese, bacon bits and anchovies, finished with lemon juice and olive oil)

Oriental Salad (Assorted fresh greens topped with crispy catfish. Dressing: Mango - Tomato Salsa)

Russian Salad (Crunchy apples, pineapples, potatoes and sugar beets in a mayo-cream dressing)

### MAIN ENTRÉE

#### CHICKEN

Chicken and Ham Crepe (Chicken, ham, and Cheddar cheese, rolled up in a sweet Crepe, topped with gravy sauce)

Hungarian Chicken Paprika (A mildly spicy dish that combines chicken and paprika served with tomato sauce and sour cream)

Chicken Soy Sauce (A twist on the good old chicken adobo! Served with mashed potatoes)

#### BEEF OR PORK

Baked Beef Pastel (Tender beef, mushrooms, potatoes and peas cooked in cream sauce, topped with browned pie crust)

Grilled Beef Kebabs (Grilled tender beef slices with bell pepper, onions, and mushrooms on a skewer)

Korean Beef Stew (Diced beef seared in browned 'mirepoix' (onions, celery and carrots) and tomato sauce, topped with sesame seeds)

\*\*\*

Apple and Prune Stuffed Pork (Roast pork loin rolled in sweet prunes and apple slices)

Classic Shepherd's Pie (Ground pork and a nutmeg flavored tomato sauce in layers of mashed potatoes, peas, kernel corn and carrots)

Grilled Pork Barbecue Skewers (Grilled pork, lemon, mushrooms, and pepper on a skewer, served with Java peanut sauce)

### SEAFOOD

Baked Mussels with Herbs and Cheese (Oven baked fresh mussels with cream and cheese, topped with a sprig of parsley)

Oysters Florentine (Baked fresh oysters on the half shell sprinkled with butter, cream, spinach, and Parmesan cheese)

### PASTA

Basilico E Pomodoro (Angel hair pasta tossed with fresh basil and tomatoes, finished with olive oil and parmesan cheese)

Baked Macaroni (Tomato meat sauce served on a bed of macaroni, topped with Parmigiano cheese)

Three-Mushrooms Pasta (A combination of shiitake and button mushrooms with black fungus, in creamy Béchamel sauce)

### RICE

Steamed Rice (Traditional Rice served with Pandan)

### TASTEFUL ENDING

#### (CHOICE OF 2)

See choices below

### REFRESHMENTS

#### (CHOICE OF 1)

See choices below

## INTERNATIONAL 2A (WITHOUT SALAD) / 2B (WITH SALAD)

INTERNATIONAL 2A – P570 / INTERNATIONAL 2B – P650

(Subject to 10% SC and 12% VAT)

UNLESS SPECIFIED, CHOICE OF ONE PER CATEGORY

### SALAD

Caesar Salad (Romaine lettuce and croutons dressed with Parmesan cheese, bacon bits and anchovies, finished with lemon juice and olive oil)

Oriental Salad (Assorted fresh greens topped with crispy catfish. Dressing: Mango - Tomato Salsa)

Russian Salad (Crunchy apples, pineapples, potatoes and sugar beets in a mayo-cream dressing)

### MAIN ENTRÉE

#### CHICKEN

Pan-Fried Chicken Cacciatore (Pan-fried chicken prepared "hunter-style" with tomatoes, onions, mushrooms, herbs and wine)

Pollo Con Cetas (Chicken and asparagus spears in creamy white wine sauce)

Chicken Veronique with Parsley and Grapes (Béchamel-based dish, with chicken and seedless red grapes cooked in white wine)

#### BEEF OR PORK

##### (CHOICE OF 1)

Beef Spareribs (Served with honey-barbecue sauce)

Roast Beef (Tender beef slices served with mushroom sauce)

Tofu Steak (Fresh tofu wrapped with Sukiyaki beef rolls. Served with teriyaki-sesame sauce)

\*\*\*

Grilled Pork with Herbed Cream Cheese (Served with Muscovado Apples)

Lechon Kare-Kare (Rich peanut sauce with a variety of vegetables and fried pork. Served with shrimp paste)

Roast Herbed Pork with Marble Potatoes (Generously brushed with melted butter, thyme, peppercorn, sage, and rosemary, roasted to perfection. Served with creamed pan dripping gravy and marble potatoes)

Roast Pork with Glazed Potatoes (Tender roasted pork slices with pan-dripping gravy! Partnered with sweet glazed potatoes)

### SEAFOOD

Baked Fish Fillet with Basil Cream Sauce (Generously brushed with melted butter, basil, peppercorn, sage, and rosemary, baked to perfection. Served with marble potatoes)

Cream Fish and Asparagus Roulade (Served with garlic-mayo sauce)

Grilled/ Breaded Peppered Fish Fillet (Peppered dory coated with wine, pan-grilled or breaded with olive oil and topped with teriyaki-sesame sauce)

### PASTA

Beef Stroganoff (Tender strips of Beef in tomato sauce, mushrooms and onions, finished with lite sour cream. Served with Linguini)

Classic Carbonara (Spaghettoni pasta tossed with spiced mushrooms, bacon, and bell pepper. Topped with a rich and creamy Béchamel sauce and parmesan cheese)

Fettuccine Boscaiola (Fettuccine pasta tossed with cheese, butter and cream sauce. Topped with ham and mushrooms)

Spaghetti Bolognese (Meat sauce served on a bed of spaghetti with a good sprinkling of grated Parmigiano cheese)

### RICE

Steamed Rice (Traditional Rice served with Pandan)

### TASTEFUL ENDING

#### (CHOICE OF 2)

See choices below

### REFRESHMENTS

#### (CHOICE OF 1)

See choices below

## INTERNATIONAL 3A (WITHOUT SALAD) / 3B (WITH SALAD)

INTERNATIONAL 3A – P645 / INTERNATIONAL 3B – P715

(Subject to 10% SC and 12% VAT)

### SALAD

#### **(CHOICE OF 1)**

Caesar Salad (Romaine lettuce and croutons dressed with Parmesan cheese, bacon bits and anchovies, finished with lemon juice and olive oil)

Oriental Salad (Assorted fresh greens topped with crispy catfish. Dressing: Mango - Tomato Salsa)

Russian Salad (Crunchy apples, pineapples, potatoes and sugar beets in a mayo-cream dressing)

### MAIN ENTRÉE

#### **CHICKEN**

Baked Chicken Galantine (Veal, chorizo and paprika stuffed chicken. Enjoy this dish hot or cold, either plain or with catsup)

Grilled Chicken Barbecue with Java-Peanut Sauce (Grilled chicken and peppers on a skewer served with Java peanut sauce)

Roast Herbed Chicken (Whole chicken, generously brushed with melted butter, thyme, peppercorn, sage, and rosemary, roasted to perfection. Served with pan dripping gravy)

#### **BEEF OR PORK**

Osso Buco (Beef shanks cooked in Marsala, Brandy and “Bouquet Garni” (rosemary, thyme and bay leaves), topped with Gremolata)

Beef Perfection Rolls (Beef rolls filled with prunes, cheese, and sausage, stewed in tomato sauce)

Callos ala Madrilenia (Stewed ox tripe with Italian sausage in dry white wine and rich tomato sauce)

\*\*\*

Grilled Pork Ribs with Honey Barbecue Sauce (Ribs coated with sweet cayenne and garlic, grilled with honey-barbecue sauce)

Roast Pork with Orange Marmalade (Oven roasted with fresh orange and lemon, topped with marmalade glaze and orange zest)

Stuffed Porkloin with Cashews and Mangoes (Cooked with fresh mango puree, topped with cilantro)

### SEAFOOD

#### **(CHOICE OF 1)**

Crispy Shrimp Rolls (Served with sweet-chili sauce)

Oysters Rockefeller (Baked fresh oysters on the half shell sprinkled with butter, cream, bacon and Parmesan cheese)

Prawns in Velvet Butter Sauce (Grilled prawns in our very special “velvet - butter sauce”)

Tortilla Crusted Fish Fillet (Served with fresh guacamole and sour cream)

Verduras Con Camaron (Sautéed shrimp and squid with mushroom cream sauce)

### PASTA

#### **(CHOICE OF 1)**

Cannelloni alla Besciamella (Cannelloni with Béchamel Sauce) (Pasta rolled in Bolognese meat, spinach, and mushrooms, finished with Bechamel sauce and parmesan cheese)

Spaghetti Aglio, Olio E Peperoncino (Spaghetti pasta tossed with red dried chili, bacon, and olive oil. Topped with spiced mushrooms and parmesan slices)

Spaghettini with Italian Meatballs (Ragù and a nutmeg flavored spaghetti sauce, topped with beef meatballs and parmesan cheese)

Spicy Pesto Chicken and Garlic Pasta (Crushed fresh basil leaves and olive oil tossed with linguini pasta, topped with sautéed garlic chicken)

### RICE

Steamed Rice (Traditional Rice served with Pandan)

### TASTEFUL ENDING

#### **(CHOICE OF 2)**

See choices below

### REFRESHMENTS

#### **(CHOICE OF 1)**

See choices below

## INTERNATIONAL 4A (WITHOUT SALAD) / 4B (WITH SALAD)

INTERNATIONAL 4A – P770 / INTERNATIONAL 4B – P845

(Subject to 10% SC and 12% VAT)

UNLESS SPECIFIED, CHOICE OF ONE PER CATEGORY

### SALAD

(CHOICE OF 1)

Caesar Salad (Romaine lettuce and croutons dressed with Parmesan cheese, bacon bits and anchovies, finished with lemon juice and olive oil)

Oriental Salad (Assorted fresh greens topped with crispy catfish. Dressing: Mango - Tomato Salsa)

Russian Salad (Crunchy apples, pineapples, potatoes and sugar beets in a mayo-cream dressing)

### MAIN ENTRÉE

#### CHICKEN

Baked Chicken Parmigiana (An Italian-American dish made of chicken breasts covered in bread crumbs and topped with tomato sauce and mozzarella cheese)

Chicken Florentine (Pan fried chicken breasts marinated in white wine, tomato sauce, ham and melted mozzarella)

#### BEEF OR PORK

Beef/ Goat Caldereta (A very filling meaty dish seared in tomato sauce, bay leaves and melted cheese, with a touch of chili)

Beef Salpicao (Stir-fried beef tenderloin topped with toasted garlic)

Lengua Estofado (Beef tongue braised with apple cider and minced tomatoes)

Pastel de Lengua (Diced ox tongue seasoned with peppercorn and bay leaves, cooked with sherry, sausage, chorizo and Parmesan cheese, topped with browned pie crust)

\*\*\*

Oriental Meatballs Crunch (Deep fried Meat balls rolled with waterchestnuts, wrapped with crispy rice noodles. Topped with sweet and sour sauce)

Pork Chops Pizzaiola (Pan grilled pork chops seasoned with red wine, basil and oregano, topped with mozzarella cheese)

Pan Fried Pork and Mushrooms with White Wine Gravy (Pan fried pork tenderloin with cream, white wine, mushrooms, and parsley)

Sweet and Sour Pork with Fresh Fruits (Oven roasted with fresh orange and lemon, topped with marmalade glaze and orange zest)

### SEAFOOD

(CHOICE OF 1)

Baked Prawns Thermidor (Stuffed with prawns, mushrooms and ham topped with cream and cheese)

Breaded Fish Fillet in Saffron Sauce (Breaded cream fish finished with fresh cream, saffron, white wine, and celery)

Hot Prawn Salad (Crispy fried breaded prawns with mayo. Topped with cucumber, melon, apples, and mangoes)

Paella de Marisco (Saffron flavored rice dish, topped with mixed seafood)

Pan-Grilled Tuna (Served with mango salsa dressing)

Pan Fried Fish Fillet - Harbor Style (Breaded cream fish topped with toasted garlic, red bell pepper, chili, and onions)

Steamed Lapu-Lapu (Served with mayo salad dressing)

### PASTA

(CHOICE OF 1)

Baked Lasagna (Bolognese meat ragù and a nutmeg flavored Béchamel sauce in layers of pasta sheets, topped with cottage cheese)

Baked Penne Pasta (Bolognese meat ragù and a nutmeg flavored Béchamel sauce in layers of penne pasta, topped with parmesan cheese)

Seafood Pesto Pasta (Linguini pasta tossed with crushed fresh basil leaves, olive oil, cashew nuts, and sun dried tomatoes. Topped with Squid, Shrimp, Clams, Peppered Fish Fillet.)

Penne Tuna Marina (Penne pasta tossed with tomatoes, finished with crispy tuna, olive oil and grated parmesan cheese)

Tomato Seafood Linguini (Linguini pasta tossed in fresh tomatoes. Served with assorted fresh seafood)

Ysabel's Seafood Linguini (Linguini pasta tossed in olive oil with spices. Served with assorted fresh seafood)

### RICE

Steamed Rice (Traditional Rice served with Pandan)

### TASTEFUL ENDING

(CHOICE OF 2)

See choices below

### REFRESHMENTS

(CHOICE OF 1) See choices below

## **TURKEY FEAST!**

**WITHOUT SOUP – P935 / WITH SOUP – P965**

(Subject to 10% SC and 12% VAT)

**UNLESS SPECIFIED, CHOICE OF ONE PER CATEGORY**

### **SALAD**

Assorted Garden Greens w/ Condiments and Dressings (Assorted fresh greens w/ alfalfa sprouts topped with kernel corn, walnuts, black olives and turnips. Dressings: Balsamic Vinegar and Dijon Honey Mustard Dressing)

Spicy Seafood Salad with Fresh Tomatoes (Romaine lettuce tossed with lemon grass, cilantro, coriander, and onions. Topped with a fresh cold salsa, cocktail shrimps, mangoes, pineapples, and fresh chili)

### **SOUP**

Cream of Pumpkin (Served with crispy bacon, crunchy crouton, and swirled cream)

Butternut Squash (Served with fresh apples and French bread croutons)

### **MAIN ENTRÉE**

#### **CARVERY**

Roast Turkey (Stuffed juicy turkey, generously brushed with melted butter, olive oil, and garlic. Served with pan dripping gravy, mixed with turkey liver, and cranberry sauce)

### **PASTA**

Seafood Pesto Pasta (Linguini pasta tossed with crushed fresh basil leaves, olive oil, cashew nuts, and sun dried tomatoes. Topped with Squid, Shrimp, Clams, Peppered Fish Fillet.)

Cannelloni alla Besciamella (Cannelloni with Béchamel Sauce) (Pasta rolled in Bolognese meat, spinach, and mushrooms, finished with Bechamel sauce and parmesan cheese)

Spaghetti Aglio, Olio E Peperoncino (Spaghetti pasta tossed with red dried chili, bacon, and olive oil. Topped with spiced mushrooms and parmesan slices)

Spicy Pesto Chicken and Garlic Pasta (Crushed fresh basil leaves and olive oil tossed with linguini pasta, topped with sautéed garlic chicken)

### **RICE OR POTATOES**

Baked Potatoes (Baked with milk, pepper, and cream cheese)

Steamed Rice (Traditional Rice served with Pandan)

### **TASTEFUL ENDING** **(CHOICE OF 2)**

See choices below

### **REFRESHMENTS** **(CHOICE OF 1)**

See choices below

## **SO JAPANESE!**

**PRICE PER PERSON – P970**

(Subject to 10% SC and 12% VAT)

### **SALAD**

Kani Salad (Fresh greens with mango slices, cucumber and crab sticks. Topped with Japanese mayo and caviar)

### **APPETIZER**

Assorted Maki Station (Assorted Maki, served with Kikkoman and wasabi)

### **MAIN ENTRÉE** **CHICKEN**

Chicken Teriyaki (Boneless chicken in teriyaki-sesame)

### **PORK**

Pork Katsudon (Pork cutlets simmered in dashi soup stock, topped with sliced onions and egg)

### **BEEF/ NOODLES**

Beef Sukiyaki (Thin and tender sirloin beef slices, shiitake mushrooms, fresh tofu, leek and vegetables, served in steaming hot beef broth and sukiyaki noodles)

### **SEAFOOD**

Ebi Tempura (Prawns tempura, cooked on the spot)

### **RICE**

Japanese Fried Rice ("Yakimeshi style")

### **TASTEFUL ENDING**

#### **(CHOICE OF 2)**

See choices below

### **REFRESHMENTS**

#### **(CHOICE OF 1)**

See choices below

## **PABORITO NG PINOY!**

**PRICE PER PERSON – P790**

(Subject to 10% SC and 12% VAT)

### **APPETIZER**

Balot/ Penoy (Served with vinegar, sliced onion, and fresh chili)

### **MAIN ENTRÉE**

#### **CHICKEN**

Chicken Inasal (Served with soy sauce, calamansi, and fresh chili)

#### **PORK OR BEEF**

#### **CHOICE OF 1**

Lechon Kare-Kare (Rich peanut sauce with a variety of vegetables and fried pork. Served with shrimp paste)

\*\*\*

Beef Caldereta (A very filling meaty dish seared in tomato sauce, bay leaves and melted cheese, with a touch of chili)

### **SEAFOOD**

Inihaw na Pusit (Stuffed with mangoes, tomatoes, onions, and ground pork. Grilled to perfection!)

### **VEGETABLES**

Bicol Express (Green pepper leaves with bits of pork, Cooked in coconut cream, spiced up with chili)

### **RICE**

#### **CHOICE OF 1**

Adobo Rice (Topped with crispy pork flakes)

\*\*\*

Bagoong Rice (Topped with spiced pork and green mangoes)

### **TASTEFUL ENDING**

#### **(CHOICE OF 2)**

Puto Bumbong/ Bibingka

### **REFRESHMENTS**

#### **(CHOICE OF 1)**

See choices below

# Passion Cooks



CATERING & EVENT STYLING

## Desserts and Beverages

### TASTEFUL ENDING

#### (CHOICE OF 2 OR CREPE STATION ONLY)

- Ambrosia (Fresh Fruits Compote)
  - Apple Crumble (Topped with cinnamon, chocolate sauce and assorted fruits)
  - Buco Pandan Salad / Cooler (Fresh coconut served with sweet milk, diced gello, and tapioca)
  - Chocolate Lazy Cake (Sweet biscuits rolled with sticky milk chocolate, topped with whipped cream)
  - Cream Puff - Caramel / Chocolate (Custard filled puff pastries topped either milk chocolate or glazed sugar)
  - Fresh Fruit Tartlets (Seasonal fresh fruits with gelatin, baked to perfection in a pastry crust)
  - Fried Suman with Mango and Caramel (Deep fried suman. Served with home made caramel and fresh mangoes)
  - Gell-o Shots (Lime, Citrus and Sweet Blue Gelatin topped with assorted fresh fruits and sweets)
  - Leche Flan (Special creamy Flan with sweet sugar glaze. Topped with orange zest)
  - Mango Cream Pie (Layers of Fresh Mangoes or Bananas, Graham and Cream, Frozen to perfection)
  - Mango Cream with Pomelo Bits (Mango slices blended with cream and fresh pomelo bits)
  - Marble Chocolate Cake (Coffee flavored cake with chocolate bits)
  - Panna Cotta w/ Caramel Sauce (Topped with either caramel or strawberry sauce. Served in a shot glass)
- \*\*\*\*
- Crepe Station (Made on the spot! With seasonal fruits, whipped cream, chocolate and maple syrup. Topped with vanilla ice cream!)

### REFRESHMENTS

#### (CHOICE OF 1)

- Iced Tea (Served with fresh orange bits)
- Soda (Served on the rocks)
- Pink Lemonade (Topped with Pomelo bits)
- Tropical Fruit Juice (Served with fresh fruit slices)

## Add-ons

### SOUP

#### CHOICE OF 1 – P30+ / person

- Cream of Pumpkin (Served with crispy bacon, crunchy crouton, and swirled cream)
- Butternut Squash (Served with fresh apples and French bread croutons)
- French Onion (Served with French bread and parmesan spread)
- Potato and Leek (Served with cream and crunchy breadsticks)

### HEAVY COCKTAILS

- Beef and Asparagus Roulade, Peppered Tofu, and Cream Fish Medley (Served with teriyaki-sesame sauce)

#### ADDITIONAL – P80+ / person

- Buffalo Chicken Wings with Blue Cheese Dressing (Honeyed crispy wings marinated with a sweet-chili sauce. Served with Blue Cheese dressing) **ADDITIONAL – P55+ / person**



Chicken and Potato Croquettes (Mashed potatoes with chicken and mushrooms, encased in bread crumbs and fried to perfection. Served with a sweet-spicy sauce) **ADDITIONAL – P50+/ person**  
 Chicken ala King (Served on twisted toasts) **ADDITIONAL – P65+/ person**  
 Tortilla Cones/ Wraps (Grilled with tomatoes, lettuce and cheese, wrapped in a cone shaped pita. Topped with garlic-mayo and tomato salsa.) **ADDITIONAL – P55+/ person**  
 Choice of Grilled Chicken, Ground Peppered Beef, or Fish Fingers)  
 Quiche Lorraine (Eggless, and baked to perfection in a pastry crust) **ADDITIONAL – P40+/ person**  
 Choice of Ham and Cheese, Bacon and Mushrooms, and Mint and Cheese

#### **HORS D'OEUVRES (BUFFET OR PASS-AROUND) – SUGGESTED TO BE SERVED BEFORE LUNCH/ DINNER**

**SELECTION OF 2 – P120+/ person (3 pcs per person)**

**SELECTION OF 3 – P160+/ person (4 pcs per person)**

**SELECTION OF 4 – P200+/ person (5 pcs per person)**

Bacon and Banana Rolls (Served with honey-maple dip)  
 Brie Cheese Bites with Grapes and Walnut (Diced brie cheese on a toasted bread, topped with grapes and walnuts)  
 Bruschetta with Salami, Parma Ham, and Brie Cheese (Served on a sliced bruschetta)  
 Cherry Tomato Bites with Yellow Fin Tuna (Yellow fin tuna and mayo stuffed in a hollow cherry tomato. Topped with parsley and walnuts)  
 Cocktail Shrimp and Mandarin Orange Bites (A savory and tangy duo! Served on a sliced bread)  
 Crostini with Prosciutto Ham and Honeydew Melon (Honeydew Melon wrapped in prosciutto ham. Served with a sliced bruschetta)  
 Fresh Vegetable Sticks with Blue Cheese Dressing (Served in a shooter glass)  
 Montadito don Pepito (Grilled sukiyaki beef drizzled with smoked hickory barbecue and cheese sauce. Topped with caramelized onions, bruschetta, lettuce and tomatoes)  
 Peppered Pastrami and Asparagus Wraps (Asparagus spears wrapped in peppered pastrami, served on a sliced bruschetta)  
 Pinchito Pescado (Grilled fish bites drizzled with lemon and paprika. Topped with fresh lettuce, caramelized onion and garlic mayo. Served on a sliced bruschetta)  
 Potato Bites with Smoked Fish (Smoked fish and mayo in a hollow spiced potato)  
 Smoked Ham and Cherry Minis (Served on a sliced bread)  
 Smoked Salmon and Cucumber Squares (Topped with dill sauce)  
 Spicy Thai Beef Salad (Served in a shooter glass)  
 Tomato and Mozzarella Bruschetta (Fresh tomatoes and melted mozzarella on sliced bread)  
 Vegetable Crostini with Feta Cheese (Seasoned vegetables with diced feta cheese on sliced bread)  
 Wild Mushroom Vol-au-vent (Savory wild mushrooms stuffed in a small hollow case of puff pastry)

#### **Carvery**

#### **PRICES ARE AVAILABLE UPON REQUEST**

Roast Turkey (Stuffed juicy turkey, generously brushed with melted butter, olive oil, and garlic. Served with pan dripping gravy, mixed with turkey liver, and cranberry sauce)