



2014 PM Snacks/ Cocktails Buffet Menu

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

COMPLETE VENUE STYLING / DRESS-UP

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

Inclusive of themed ceiling drapes / swags with crystal drops / chandeliers / or anything that you can imagine...

Passion Cooks



CATERING & EVENT STYLING

PM SNACKS/ COCKTAILS BUFFET MENU 1

PRICE PER PERSON – P525
(Subject to 10% SC and 12% VAT)

HEAVY COCKTAILS

- Chicken and Ham Crepe (Chicken, ham, and Cheddar cheese, rolled up in a sweet Crepe, topped with gravy sauce)
- Grilled Beef Kebabs (Grilled tender beef slices with bell pepper, onions, and mushrooms on a skewer)
- Quiche Lorraine (Served with crispy bacon, crunchy crouton, and swirled cream)
- Choice of Ham and Cheese, Bacon and Mushrooms, and Mint and Cheese
- Fish Finger Wraps (Seasoned fish fillet with tomatoes, bell pepper, and quick melt cheese. Served with fresh tomato salsa, and wrapped in pita bread)

PASTA CHOICE OF 1

- 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)

TASTEFUL ENDING (CHOICE OF 2)

See choices below

REFRESHMENTS (CHOICE OF 1)

See choices below

PM SNACKS/ COCKTAILS BUFFET MENU 2

PRICE PER PERSON – P545
(Subject to 10% SC and 12% VAT)

HEAVY COCKTAILS

- Chicken and Potato Croquettes (Mashed potatoes with chicken and mushrooms, encased in bread crumbs and fried to perfection. Served with a sweet-spicy sauce)
- Beef Tortilla Cones (Ground Beef with tomatoes, lettuce and cheese, wrapped in a cone shaped pita. Topped with tomato-salsa. Served in a shot glass)
- Bacon and Banana Rolls (Served with honey-maple dip)
- Oysters Florentine (Baked fresh oysters on the half shell sprinkled with butter, cream, spinach, and Parmesan cheese)

PASTA CHOICE OF 1

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

TASTEFUL ENDING (CHOICE OF 2)

See choices below

REFRESHMENTS
(CHOICE OF 1)

See choices below

PM SNACKS/ COCKTAILS BUFFET MENU 3

PRICE PER PERSON – P610
(Subject to 10% SC and 12% VAT)

HEAVY COCKTAILS

Buffalo Chicken Wings with Blue Cheese Dressing (Honeyed crispy wings marinated with a sweet-chili sauce. Served with Blue Cheese dressing)

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

Cocktail Shrimp and Mandarin Orange Bites (A savory and tangy duo! Served on a sliced bread)

Wild Mushroom Vol-au-vent (Savory wild mushrooms stuffed in a small hollow case of puff pastry)

PASTA
(CHOICE OF 1)

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)

TASTEFUL ENDING
(CHOICE OF 2)

See choices below

REFRESHMENTS
(CHOICE OF 1)

See choices below

PM SNACKS/ COCKTAILS BUFFET MENU 4

PRICE PER PERSON – P660
(Subject to 10% SC and 12% VAT)

HEAVY COCKTAILS

Baked Chicken Galantine Toasts (Veal, chorizo and paprika stuffed chicken served on a toast)

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

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

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

PASTA
(CHOICE OF 1)

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

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

TASTEFUL ENDING
(CHOICE OF 2)

See choices below

REFRESHMENTS
(CHOICE OF 1)

See choices below

PM SNACKS/ COCKTAILS BUFFET MENU 5

PRICE PER PERSON – P690
(Subject to 10% SC and 12% VAT)

HEAVY COCKTAILS

Stuffed Savory Egg Boats (A blend of mashed yolks, parsley and mustard piped into each egg "boat", topped with a triangular "sail" toast)

Montadito don Pepito (Grilled sukiyaki beef drizzled with smoked hickory barbecue and cheese sauce. Topped with caramelized onions, bruschetta, lettuce and tomatoes)

Crostini with Prosciutto Ham and Honeydew Melon (Honeydew Melon wrapped in prosciutto ham. Served with a sliced bruschetta)

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

PASTA

(CHOICE OF 1)

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.)

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

TASTEFUL ENDING

(CHOICE OF 2)

See choices below

REFRESHMENTS

(CHOICE OF 1)

See choices below

PM SNACKS/ COCKTAILS BUFFET MENU 6

PRICE PER PERSON – P760
(Subject to 10% SC and 12% VAT)

HEAVY COCKTAILS

Vegetable Crostini with Feta Cheese (Seasoned vegetables with diced feta cheese on sliced bread)

Spicy Thai Beef Salad (Served in a shooter glass)

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

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

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)

TASTEFUL ENDING

(CHOICE OF 2)

See choices below

REFRESHMENTS

(CHOICE OF 1)

See choices below



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

SALAD STATION

- 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) **ADDITIONAL – P110+/ person**
- Caesar Salad (Romaine lettuce and croutons dressed with Parmesan cheese, bacon bits and anchovies, finished with lemon juice and olive oil) **ADDITIONAL – P80+/ person**
- Fresh Green Cups (Minced beef and fresh mushrooms with hoisin sauce and crispy rice noodles, served on a bed of lettuce) **ADDITIONAL – P80+/ person**
- Kani Salad (Fresh greens with mango slices, cucumber and crab sticks. Topped with Japanese mayo and caviar) **ADDITIONAL – P110+/ person**
- Oriental Salad (Assorted fresh greens topped with crispy catfish. Dressing: Mango - Tomato Salsa) **ADDITIONAL – P70+/ person**
- Russian Salad (Crunchy apples, pineapples, potatoes and sugar beets in a mayo-cream dressing) **ADDITIONAL – P65+/ person**
- 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) **ADDITIONAL – P110+/ person**