

2024 BAPTISMAL MENU PACKAGE

SET MENU/PLATED

REDWOOD

SET 1

Freshly Baked Bread Rolls & Butter

*

Highland Greens & Assorted Vegetables with Asian Ranch Dressing

*

Cream of Vegetable with Crispy Shallots & Parmesan

*

Pan Chicken Supremes

Mashed Potatoes, Fresh Vegetables, Mushroom Pan Juices

*

Chocolate & Caramel Cake

*

Coffee or Tea

REDWOOD

SET 2

Freshly Baked Bread Rolls & Butter

*

Fresh Tagaytay Greens & Vegetables with White Wine & Herb Vinaigrette

*

Creamy Potato & Leek Soup

*

Panko Herb Crusted Mahi Mahi

Rice Pilaf, Assorted Vegetables, Butter Sauce

*

Dulce de Leche Cake

*

Coffee or Tea

2024 BAPTISMAL MENU PACKAGE

SET MENU/PLATED

JUNIPER

PLATED MENU 1

SET 1

Freshly Baked Bread Rolls & Butter

*

Sesame Chicken & Greens

cherry tomatoes, cucumbers, fried wontons, roasted sesame dressing

*

Roasted Pumpkin Soup with Spinach & Toasted Almonds

*

Roasted Herb Butter Pork Loin

Creamy Potato & Truffle Puree, Market Fresh Vegetables, Garlic-Peppercorn Sauce

*

Chocolate - Caramel Cake

JUNIPER

SET 2

Freshly Baked Bread Rolls & Butter

*

Sun Dried Tomato & Grape

Tagaytay Greens, Assorted Vegetables,
and Balsamic Vinaigrette

*

Carrot & Pumpkin Soup with Croutons

*

Broiled Mahi Mahi with Hollandaise

Lemon mash potatoes, Haricot Verts & Roasted Carrots, Roasted Shallot Jus

*

Orange Cheesecake with Caramel

2024 BAPTISMAL MENU PACKAGE

SET MENU/PLATED

ELM

SET MENU 1

Tagaytay Romaine Caesar Salad

crispy bacon, parmesan

*

Roasted Pumpkin & Mushroom Soup with Sage & Croutons

Freshly Baked Bread Rolls & Butter

*

Slow Roasted US Beef

duchess potatoes, Haricot Verts, Roasted Carrots, Marsala Au jus

*

Banana Swiss Chocolate Chip Cake with Coffee Caramel Sauce

*

Coffee or Tea

ELM

SET MENU 2

Sun Dried Tomato & Tagaytay greens

candied walnuts, balsamic vinaigrette

*

Cream of Pumpkin & Spinach

Freshly Baked Bread Rolls & Butter

*

Grilled Marlin Pesto

Hungarian Potato Mash, Broccoli Greens, Roasted Carrots, Lemon Cream

*

Ensaymada Pudding with Crème Anglaise

*

Coffee or Tea

2024 BAPTISMAL MENU PACKAGE

BUFFET MENU

OAK

SET 1

SALAD

Sun Dried Tomato Salad & Walnut

Tagaytay lettuce, balsamic dressing, dressing, parmesan

Classic Potato Salad with Chives & bacon

SOUP

Roasted Pumpkin & Soup with Sage

Freshly Baked House Rolls & Butter

ENTRÉE

Pan Roasted Mahi Mahi

Lemon butter sauce, fresh herbs, garlic beans

Butter Roast Chicken

half roasted chicken, potato marble

Baked Beef Penne Bolognese

Tomato & beef sauce, pesto, bechamel

Steamed Rice

CARVING

Roasted Mustard & Herb Crusted Pork Loin with Peppercorn Sauce

DESSERT

Chocolate & Caramel Cake

Mango Canonigo with Crème Anglaise

Fresh Fruits

2024 BAPTISMAL MENU PACKAGE

BUFFET MENU

OAK

SET 2

SALAD

Mixed Greens, Vegetables, Kani
Soy-Asian dressing

Fiesta Macaroni Salad
ham & relish

SOUP

Beef Nilaga with Cabbage
Freshly Baked House Rolls & Butter

ENTRÉE

Roast Chicken Inasal
sauteed garlic beans, soy-sinamak

Beef Kare Kare with Local Farm Vegetables

Squid Ink Rice Noodles with Calamari

Steamed Jasmine Rice

CARVING

Roasted Whole Mahi Mahi with Lemon & Fresh Herbs & Dill Butter

DESSERT

Dulce de Leche Cake with Mango
Bayleaf Chocolate & Caramel Cake
Fresh Fruits

2024 BAPTISMAL MENU PACKAGE

BUFFET MENU

PINE

SET 1

STARTERS & SALAD

Crunchy Asian Slaw with Chicken & Hoisin Dressing

Classic Chopped Salad with Ham & Avocado

Assorted Greens & Vegetables

Vinaigrette & Dressings, Condiments

SOUP

Cream of Young Pumpkin with Bacon & Sage

Freshly Baked Bread Rolls

MAIN COURSE

Sweet & Sour Dorade with Stir Fried Bell Peppers & Onion

Roasted Hainanese Chicken with Ginger-Soy Sesame Glaze & Bok Choi

Tender Slow Cooked Beef Stew with Braised Mushrooms & Mashed Potato Crust

Korean Jap Chae with Stir Fried Vegetables

Steamed Rice

CARVING

Bayleaf Bagnet with Sauces & Condiments

WARM DESSERT

Banana & Cinnamon Bread Pudding with Crème Anglaise

DESSERT

Chocolate-Caramel Cake Squares

Cheesecake with Berry Compote

Canonigo with Vanilla Custard Sauce

Tropical Fresh Fruits

2024 BAPTISMAL MENU PACKAGE

BUFFET MENU

PINE

SET 2

STARTERS & SALAD

Cold Sesame Chicken with Japanese Cucumber & Nori

Kimchi Potato Salad with Grilled Ham & Shallots

Assorted Greens & Vegetables

Vinaigrette & Dressings, Condiments

SOUP

Corn, Potato, & Bacon Chowder with Spring Onions & Cheese

Freshly Baked Bread Rolls

MAIN COURSE

Crispy Panko Crusted Fish with Asian Ranch Dressing

Garlic & Pepper Roasted Chicken with Mushroom-Mustard Sauce

Braised Asian Beef Chuck with Fried Leeks & Toasted Sesame

Creamy Pasta Alfredo with Ham & Mushrooms

Steamed Jasmine Rice

CARVING

Asian Rubbed Whole Baked Mahi Mahi with Lime Curry Sauce

WARM DESSERT

Ensaymada Bread Pudding with Crème Anglaise

DESSERT

Bailey's Chocolate Cake Squares

Vanilla Cream Puff & Chocolate Eclairs

Brazo de Mercedez

Tropical Fresh Fruits

Freshly Brewed Coffee or Tea

2024 BAPTISMAL MENU PACKAGE

BUFFET MENU

SYCAMORE

SET 1

STARTERS & SALAD

Cold Chicken & Cucumber Salad with Ginger Dressing

Marinated French Beans with Salted Egg Vinaigrette

Japanese Potato Salad with Kani & Bonito

Assorted Greens & Vegetables

Vinaigrette & Dressings, Condiments

SOUP

Cream Mushroom & Chicken Soup with Spring Onions

Freshly Baked Bread Rolls

MAIN COURSE

Roasted Herbed Chicken with Mushroom Sauce & Fresh Vegetables

Sauteed Mahi Mahi with Pesto Cream Sauce & Roasted Tomatoes

“Korean Style” Beef Stew with Sesame & Leeks

Beef Lasagna with Spinach & Parmesan

Steamed Jasmine Rice

CARVING

Crispy Pork Maison with Sauces & Condiments

WARM DESSERT

Warm Chocolate Cake with Crème Anglaise & Berry Compote

DESSERT

Caramel Cheesecake with Orange Sauce

Ube & Macapuno Cake

Spanish Canonigo with Mango

Tropical Fresh Fruits

Freshly Brewed Coffee or Tea

2024 BAPTISMAL MENU PACKAGE

BUFFET MENU

SYCAMORE

SET 2

STARTERS & SALAD

Creamy Soy Cabbage Slaw with Tuna & Shallots

Italian Potato Salad with Pepperoni

Chopped Salad with Bacon & Grilled CORN

Assorted Greens & Vegetables

Vinaigrette & Dressings, Condiments

SOUP

Cream of Spinach & Squash with Toasted Almonds

Freshly Baked Bread Rolls

MAIN COURSE

Pan Roasted Dorade with Lemon-Butter & Fresh Herbs & Farm Vegetables

Lemon Grass Broiled Chicken with Asian Dressing & Green Beans

“Lechon” Belly Paksiw with Fried Eggplant

Seafood Jap Chae with Sesame Stir Fried Vegetables

Steamed Jasmine Rice

CARVING

Slow Roasted US Beef Shortplate with Red Wine Peppercorn Sauce

WARM DESSERT

Banana & Cinnamon Pudding with Crème Anglaise

DESSERT

Bayleaf Chocolate & Caramel Cake

Canonigo with Mango

Ube & Macapuno Cake

Tropical Fresh Fruits

Freshly Brewed Coffee or Tea