



TOWN'S DELIGHT THE CATERER



LOVE TASTE PACKAGE

APPETIZER

(Choice of One)

Artisan Breads with Spinach Dip

Roasted Garlic Bruschetta with Parmesan

Spicy Roasted Chickpeas

Hot, Crunchy Garbanzos Add an Element of Surprise to a Casual Party

Sweet Onion Dip

Sweet and Creamy Enough to Become Your Signature Dip served with Freshly Baked Nachos, It's a Fine Line Between Crystallized and Caramelized, so Keep a Close Eye on this Sugar Mixture.

Spinach, Bacon, and Onion Dip

This Dip Combines Spinach, Bacon, and Onion with Cream Cheese, Milk, Sour Cream, and a Bubbly Parmesan Topping for Extra Richness. Serve this Crowd-Pleaser Warm with Freshly made Crostini

Pesto Breadstick

Freshly Baked Breadsticks Seasoned with Garlic Pesto in Olive Oil

Bacon Hassel Back Potatoes

Freshly Baked Potatoes with Honey Cured Bacon Slices Seasoned with Magnolia Gold Butter

Hungarian Sausage

Sliced Imported Hungarian Sausages Served with Cheese Cubes & Pitted Black and Green Olives





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Mashed Potato

Freshly Mashed Potatoes with Cilantro, Chili Pepper and Grated Parmesan Cheese Served with Garlic Ranch Dip

Sugar-Candied Peanuts

It's a Fine Line Between Crystallized and Caramelized, so Keep a Close Eye on this Sugar Mixture.

Sausage-Cheddar Balls

While these look like Meatballs, they're Really Bite-Size Sausage and Cheddar Cheese. Serve them with Your Choice of Dipping Sauces, such as Mustard or Barbecue Sauce

Bruschetta Pomodoro

To Make this Dish Even More Rustic (and easy), Rip the Tomatoes and Basil with your Hands Instead of Using a Knife.

SUSHI PLATTER

(Choice of Three)

Tamagoyaki

Eggroll with Sushi Rice

Teriyaki Milkfish Maki

Boneless Smoked Milkfish Flakes and Fresh Cucumber Rolled with Sushi Rice and Roasted Sesame Seeds Drizzled with Authentic Teriyaki Sauce

Garlic Ranch Roasted Chicken Kappa Maki

Roasted Skinless Chicken Flakes and Cucumber Rolled with Sushi Rice Drizzled with Garlic Ranch Dressing





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Kani Maki

Crab Meat Stick with Sushi Rice

California Maki

Sushi Rice Filled with Lettuce, Carrot, Cucumber, Ripe Mango & Tamago

Shrimp Tempura Maki

Shrimp Tempura with Sushi Rice

Smoked Pork and Cream Cheese Maki

Sushi Rice with Luncheon Meat and Cream Cheese

Kappa Maki

Sushi Rice with Fresh Cucumber

Volcano Roll

Crab, Cucumber or Avocado with Spicy Mayo Sauce

Futomaki Roll

Egg Omelet, Cucumber, Pickled Radish and Sweet Fish Powder

Vegetable Tempura Roll

3 kinds of Vegetable Tempura, Sesame Seed and Sweet Sauce





SOUP

(Choice of One)

French Onion Soup

Sliced Onions Sautéed in Sweet Butter and Seasonings, Simmered in a Light Beef and Tomato Broth

Potato Leek Soup

Shredded Russet Potatoes and Tender Leeks are Simmered in a Rich Chicken Veloute Embellished with Sweet Cream and Snipped Chives

Baked Stuffed Potato Soup

Russet Potatoes with Smoked Bacon in a Rich Cream Sauce with Spring Onions and Chive

Broccoli Cheddar Soup

Chopped Broccoli and Broccoli Florets Simmered in a Velvety Chicken Broth Seasoned with Grated Cheddar Cheese, Herbs, and Sweet Onions

Carrot Ginger Soup

A Light Broth of Pureed Carrot and Ginger with a Touch of Honey and Orange

Chicken Florentine Soup

Ribbons of Home Style Noodles and Diced Chicken are Simmered in a Rich Chicken Velouté Highlighted with Carrots, Onions, Celery, and Spinach

Chicken Noodle Soup

Chicken Breast is Simmered in a Chicken Broth with Tender Egg Noodles, Carrots, Onions, Celery, and Select Herbs





TOWN'S DELIGHT THE CATERER



BEEF

(Choice of One)

Beef Brisket

This Brisket is Cooked to Perfection. It is Roasted Twice, Creating a Very Tender Entrée. May be Served with a Honey Barbecue Sauce or Mushroom Sauce on the Side.

Peppered Beef Tenderloin Tips with Sautéed Mushroom

Slices of Juicy Tenderloin Seasoned to Perfection. May be Served with Harry Bain Sauce or Béarnaise

Ginger Beef Stir-Fry

A Delicious and Dazzling Recipe with Fresh Ginger, Broccoli Florets, Boneless Premium Beef in Plum Sauce

Pot Roast Beef In Buttered Mushroom Sauce

Roasted Beef Slices Simmered in Mushroom Sauce and Topped with Champignon Slices in Olive Oil

Pastel De Lengua

A Hispanic inspired Dish Favorite amongst Filipinos. This is an Extravagant Dish composed of Lengua Cubes, Veggie Cubes, Quail Eggs and White Creamy Sauce Topped with Bread Crust

Beef Tenderloin Tips in Parmesan Shrimp Cream Sauce

Beef Tenderloin Steak Slices Seasoned with Kosher Salt and Ground Black Pepper, Served with Creamy Shrimp Sauce and Grated Parmesan Cheese

Beef with Broccoli in Oyster Sauce

Sirloin Beef Strips Marinated with Oyster Sauce, Served with Freshly Blanched Broccoli Flowers

Beef Strips in Teriyaki Sauce

Beef Tenderloin Strips Cooked in our House Mixture of Teriyaki Sauce Topped with Roasted Sesame Seeds and Vegetable Sidings





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SEAFOOD

(Choice of One)

Caribbean Baked White Fish

Cream Dory Fish Baked in Fresh Lime Juice and Roasted Tagaytay Tomatoes.

Paella Valenciana

Authentic Paella Prepared with Shrimp, Mussels, Clams, Calamari, Cream Dory, Chicken, Adouille, Chorizon Sausage, Green Onions and Aromatic Vegetables in Local Saffron Rice.

Seafood "Bouillabaise"

Classic Seafood Stew that includes Shrimp, Mussels, Clams, Scallops Served in Light Citrus Local Saffron Broth. Garnished with Assorted Vegetables, Potatoes and Fresh Chopped Herbs.

Crusty Fish Fingers with Cilantro-Lemon Mayonnaise

Herb Cream Dory Crisp in a Tangy, Herby Dip.

Baked Herby White Fish Fillet with Bacon, Mushroom and Walnut

Cream Dory Fish Fillet Seasoned with House Blend of Pesto, Topped with Honey Cured Bacon, Stemmed Mushrooms and Roasted Walnut

Mediterranean Roasted Fish Fillet with Capers and Black Olives

White Fish Slices Seasoned with Diced Tomatoes, Roasted Garlic, Cilantro, Chili Pepper, Capers and Black Olives

Pesto Cream Dory with Tomatoes and Artichokes

The Pesto and Balsamic Vinegar Both Pack in a lot of Flavor, so go Easy on the Salt

Steamed Fish Fillet with Fresh Tomatoes in Tausi Sauce

Healthy Oriental Cream Dory Flavor with Fresh Tomatoes and Tausi Sauce





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Fish Fillet with Cream Cheese White Sauce and Grapes

Your Taste Buds will Agree that a Light Fish, Tangy White Sauce, and Juicy Grapes are a Match Made in Heaven.

Sichuan Poached Fish Fillets in Hot Chili Oil

The Most Famous Sichuan Cooking Style and its Essential Ingredients is the Bean Sauce.

Cajun Fish Fillet with Tropical Salsa

White Fish Fillet with Fresh Tropical Salsa.

Fish Fillet and Baby Corn with Black Bean Sauce

Fried Fish Fillet with Young Corn and Leeks in a Black Bean Sauce

PORK

(Choice of One)

Stuffed Pork Loin

Rolled Pork Loin Stuffed with Sausage-Spinach and Parmigiano-Reggiano with a Light Natural Au Jus

Pork Chops and Peppers

Grilled Marinated Pork Chops with Sweet and Hot Vinegar Peppers

Pork Medallion

Delicate Pork Medallions Sautéed Francaise Style

Barbecue Pork Tenderloin

Tender Pork Tenderloin Marinated with our Home Spice Rub and Grilled to Perfection





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Maple Mustard Glazed Pork Loin

Boneless Pork Loin is Baked with a Seasoned Glaze.

Herb Stuffed Pork Loin

A Seasoned Stuffing Rolled Inside a Roast Pork.

Adobo Roast Pork Loin

With Roast Carrots, Onions, Peppers, Tomatoes, Sliced and Served with Adobo Sauce

CHICKEN

(Choice of One)

Boneless Chicken Delight

Sautéed Boneless Chicken Breast Smothered in Delicate Lemon Sauce with Spinach, Mushrooms and Melted Mozzarella.

Chicken Breast Piccata

Flattened Breast of Chicken in a Delicate Lemon, White Wine, and Caper Butter Sauce.

Roast Chicken Tivoli

Roast Chicken Breast with Mushroom, Caper, Asparagus, Lemon and White Cream Sauce.

Braised Chicken and Wine

Slow Braised Chicken Pieces with Smoked Bacon, Vidalia Onions and Mushrooms.

Baked Honey Nut Chicken

Baked Honey and Assorted Nut Crusted Chicken Breasts, Served with a Creamy Dijon Sauce.

Delightful Grilled Chicken

Tender Marinated Grilled Chicken Pieces Tossed with Caramelized Onions, Mushroom and Extra Virgin Oil





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VEGETABLE

(Choice of One)

Tuscan Vegetable Display

A Stunning Array of Grilled and Roasted Marinated Vegetables

Roasted Baguio Beans Display

Finished with Cracked Black Pepper Oil

Bouquet of Seasoned Vegetables

Six Kinds of Vegetables Simply Cooked in High Grade of Butter

Chinese Vegetables with Quail Eggs and Shitake Mushroom

A Mixture of Seven Kinds of Vegetables in Season, Boiled Native Quail Eggs, and Sliced Organic Shiitake Mushrooms Seasoned with Panda Oyster Sauce and Sesame Oil

Spicy Vegetables with Peanut and Cashew Nuts

A Mixture of Six Kinds of Vegetables in Season, Roasted Peanut and Cashew Nuts, Stir-Fried Chicken Breast Strips and Panda Chili Garlic Sauce

Beans and Carrot in Peanut Oil

Blanched and Stir-Fried Baguio Beans and Carrot Cooked in Peanut Oil and Fresh Garlic

Roasted Vegetable Medley

A Variety of Seasonal Vegetables Oven Roasted with Herbs

Stir Fry Broccoli

Sweet Soy Glaze with a Hint of Spice





TOWN'S DELIGHT THE CATERER



Chefs Selection of Seasonal Vegetables

Stir-fry till the Vegetables get a Glaze and add Walnuts to make an exciting combination

Roasted Farm Fresh Squash

Perfectly Slow Roasted in Butter, Maple and Allspice

Southern Corn Succotash

Creamy Corn, Beans and Smoked Bacon Finished with Green Onion

Green Beans Almondine

Sautéed with Sliced Garlic, Sweet Sherry and Toasted Almond

PASTA DELIGHT

(Choose 3 of 6 Sauces)

Italian Meaty Red Sauce

Sautéed Spaghetti Sauce with Italian Seasoning and Chosen Chopped Vegetables

Peas and Hungarian Sausage In Olive Oil

Blanched Green Peas and Sautéed Sliced Hungarian Sausage with Basil and Sundried Tomatoes

Carbonara with Capsicum

White Creamy Sauce Mixed with Crispy Bacon and Minced Capsicum

Spicy Shrimp, Mushroom, Roasted Garlic and Herbs Sauce

Sautéed Tomato Cubes in Olive Oil Mixed with Butter Fried Shrimps, Mushroom Slices, Roasted Garlic, Roasted Shallots and Chosen Herbs





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Seafood Marinara

Sautéed Fresh Seafood's like Shrimp, Squid, Fish, Clams, Mussels with Anchovies, Red Pepper, Garlic, and Tomatoes

Pesto Pasta

Seasoned with Fresh Basil, Nuts, Garlic, Cheese and Olive Oil

(Choose 3 of 6 Pastas)

Spaghetti	Penne	Linguine
Macaroni	Fettuccine	Tortellini

PASTA

(Choice of One)

Rigatoni Margaret

Rigatoni Pasta and Plum Tomato Sauce, Finished with Garden Fresh Basil and Buffalo Mozzarella

Tri-Color Rotini and Chicken "Champignon"

Sautéed Chicken Strips and Assorted Mushrooms Tossed Rotini Pasta and Finished with Fresh Herbs in a Blush Tomato Cream

Vegeroni and Italian Sausage

Fresh Roasted Sweet Italian Sausage, Broccoli, Mushrooms Served in a Light Cream Sauce and Finished with Parmigiano-Reggiano

Seafood Linguine

Linguine Pasta Sautéed with a Mixture of Assorted Fresh Seafood's like Mussels, Clams, Prawns, Fish Cubes and Squid, Seasoned with White Cooking Wine and Freshly Chopped Parsley





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Mixed Pasta with Pesto

Spiral and Vegeroni Pasta Seasoned with House Blend Pesto Topped with Pasteurized and Parmesan Cheese

Spanish Sardines Pasta

Pasta Linguine Mixed with Spanish Sardines, Sun-dried Tomato Pesto, Sautéed Ham, Mushrooms and Onions

Vegetable Lasagna

A Lightly Creamy Layered Pasta Dish Composed of Lasagna Pasta, Spinach Leaves, Mushroom Slices, Zucchini Slices, and Spaghetti Tomato Sauce

Spaghetti Pasta Pomodoro

A Very Light Pasta Dish with Roasted Tomato Cubes, Chopped Basil Leaves, Cooking Wine and Cider Vinegar

Penne Pasta Puttanesca

A Great for the Heart! This Pasta Dish is a Mixture of Roasted Tomato Cubes, Capers, Black Olives, Pesto Sautéed with Shallots, Garlic and Sun-dried Tomato

Rigatoni A La Vodka

Rigatoni Pasta Tossed with a Plum Tomato Sauce, Infused with Vodka, cream, Parmigiano-Reggiano and Fresh Basil

Baked Macaroni and Cheese

Smooth and Silky Baked Pasta with Four Cheese Sauce

Penne Supremo

Penne Pasta Tossed with Grilled Chicken, Pesto, Fresh Tomato, and Walnuts, in a Light Cream Sauce.





TOWN'S DELIGHT THE CATERER



Spiral Puttanesca

Spiral Pesto with Homemade Marinara, Olives, Caper, Anchovy and Oregano – An Italian Classic

SALAD DELIGHT

(Choice of One)

Wedding Café Salad

Field Greens, Vine Ripe Tomatoes, Red Onions, Sliced Apple, Spiced Nuts in Apple Cider Vinaigrette

Traditional Caesar Salad

Romaine Tossed with our Famous Dressing with Fresh Baked Herbs Croutons by Chef Connie's Kitchen

Chopped Salad

Chopped Iceberg Lettuce, Diced Vine Ripe Tomatoes, Cheese, Artichokes, Cucumber, Red Onion and Black Peppers in Lemon Vinaigrette

Fire and Ice Salad

Vine Ripe Tomato Salad, Red Onion, Torn Sweet Basil, Extra Virgin Olive Oil and Cracked Black Pepper

Asian Noodle Salad

Asian Vegetables and Oriental Noodles Tossed in a Peanut and Sesame Seeds

Leafy Green Japanese Miso Salad

Assorted Greens, Cucumber, Tomato, Orange, Scallion, and Sesame in Red Miso Dressing

Fresh Fruit Salad

Seasonal Fresh Fruits with Lemon Yogurt Dressing





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Volcano Pasta Salad

Capers, Olives, Red Onions, Vine Ripe Tomatoes, Crumbled Feta Cheese, Pasteurized Cheese, Creamy Three Citrus Dressing

Caesar Pasta Salad

Spiral Garden Pasta and Vegetables with Caesar Dressing

Vegetable Pasta Salad

Garden Pasta, Carrots, Cucumber, Broccoli, Peppers and Mushrooms in Homemade Red Wine Vinaigrette

Mustacolli Pasta Salad

Mustacolli Pasta, Pimiento, Black Olives and Cucumber in a Sweet Vinaigrette Dressing

STARCH

(Choice of One)

Whipped Creamer Potato Mash

Classic Light and Buttery, Roasted Garlic and Horseradish

Chorizo Smashed Potatoes

Smashed Premium Potatoes, Rendered Chorizo and Pasteurized White Cheddar Cheese

Herb Roasted Fresh Potatoes

Wedged Potatoes Roasted with Herbs and Garlic

Lyonnaisse Potatoes

Sliced Fresh Potatoes Roasted with Caramelized Onion and Thyme





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Baked Potato Casserole

Mashed Potatoes are Baked with a Mixture of Cheese, Seasonings and Bacon for the Mouthwatering Side Dish

RICE

(Choice of One)

Plain Steamed Rice

Tarragon Steamed Rice

Steamed Pandan Rice

Lemon Grass Steamed Rice

DESSERT BAR

Belgian Chocolate Fondue
Bread Stick

Marshmallow
Fresh Fruits

Assorted Pastries

Swan Puff with Custard
Parisian Peach Tartlets
Bite Size Chocolate Fudge Brownies

Bite Size Caramel Bars
Fruit Crepe with Cream
Chocolate éclairs

(Choice of One)

Traditional Banana Foster

Ripe Banana Flames in Brown Sugar Rum Sauce and Served Over Vanilla Whipped Cream





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Yummy Crepes

Mixed Tropical Fruits, Chocolate & Strawberry Syrup Topped with a Fruit Whipped Cream

Viennese Sweet Table

A Stunning Selection of Cake Bites, Tarts and Pastries

Assorted Mini-French Pastries

A Selection of Éclairs, Cream Puffs and Fruit Tarts All Prepared in Bite Size Pieces

Homemade Delectable Ice Cream

Load in with Your Ice Cream and Toppings: Nuts, Candies & Choco Cookies

Fresh Fruit Display

A Selection of Local Tropical Fruits Served with Fruit Cream

Assorted Dessert Squares

An Ample Assortment of Decadent Home-Style Desserts and Bar Cookies

BEVERAGE

Coke / Orange

Brown Coffee with Cream

Hot Lemon Green Tea

Purified Drinking Water





TOWN'S DELIGHT THE CATERER

05282520

Love Taste Wedding Amenities

Couple's Backdrop Beautified with Fresh Flowers
Platform Specially made for the Bride and Groom

Elegant Couple's and Presidential Tables Enhanced with Romantic Candles and Beautiful Floral Arrangement

Seated Service for the Principal Sponsors

Round Tables topped with Fine Linen that will Match your Color Palette

Crystal Tiffany Chairs for All

Complete Table Arrangement

Customized Table Centerpieces and Flower Arrangements to Complement your Desired Theme

White Cloth Napkin for All

Place Cards for Principal Sponsors

Personalized Menu Card and Table Numbers for all Tables

Buffet Table with Customized Centerpieces that will Complement your Theme

Uniformed Set of Porcelain Wares and Glass Wares

Roll Top Chaffing Dishes with Buffet Lamp

Food Name on Display

Dressed Tables for Wedding Cake, Gifts and Registration

4 Layered Ceremonial Cake or 3 Layered Fondant Style Cake

Decorated Wedding Cake with Fresh Flowers

Pair of White Doves (rental only)

Sparkling Wine for the Couple and for the Members of the Entourage for the Ceremonial Toast

Entrance De Grande Embellished with Fresh Blooms

Red Carpet with Fallen Loose Fresh Rose Petals

Luminaries for the Grand Entrance

Torch or Sword Parade during the Cake Cutting or Grand Entrance

Wedding Guest Book

Purified Drinking Water for All

Trained and Serviceable Wait Staff and Buffet Staff

Hearty and Delightful Dishes with State-of-the-Art Presentation

Complimentary Food Tasting For Two





TOWN'S DELIGHT THE CATERER



Love Taste with Venue Package

100 persons = Php 209,000

150 persons = Php 238,500

200 persons = Php 293,000

With 1 standard room for the couple

Optional amenities

Garden for ceremony = Php 5,000

Price subject to change w/o prior notice

