



# TOWN'S DELIGHT

## THE CATERER

*Since 1974*

*Be mesmerized with the choices of food we offer at Love Taste—extended this 2016! With delightful taste of our international cuisines, you will enjoy variants of choices with healthy benefits. Enjoy Town's Delight cuisines without the guilt of sinful food selections.*

*And most importantly, more than the generous amount of food is its quality, fresh and authentic ingredients are used in each dish.*

*Robinson's Place Tagaytay City*

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# Wedding Menus

## 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*

*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*

*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

# 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 Bearnaise

*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

# 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*

*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*

*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*

# 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 Shiitake 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

*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

*Seafood Marinara* - Sautéed Fresh Seafood's like Shrimps, Fish, Clams, Squid, Mussels with Anchovies, Red Pepper, Garlic, and Tomatoes

*Pesto Pasta* - Seasoned with Fresh Basil, Nuts, Garlic, Cheese and Olive Oil

(Choose 3 of 6 Pasta)

*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



*Vegearoni 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

*Mixed Pasta with Pesto* - Spiral and Vegearoni 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.

*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

*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*

*Lyonnaise Potatoes - Sliced Fresh Potatoes Roasted with Caramelized Onion and Thyme*

*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 / Marshmallow / Bread Stick / Fresh Fruits*

*Assorted Pastries*

*Swan Puff with Custard / Bite Size Caramel Bars / Parisian Peach Tartlet / Fruit Crepe with Cream / Bite Size Chocolate Fudge Brownies / Chocolate éclairs*

**(Choice of One)**

*Traditional Banana Foster - Ripe Banana Flames in Brown Sugar Rum Sauce and Served Over Vanilla Whipped Cream*

*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*

## *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 Compliment 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 Compliment 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  
Decorated Wedding Cage 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*

## *Love Taste Deluxe Wedding Package*

*150 guest = Php 304,375  
200 guest = Php 372,500  
250 guest = Php 440,625  
300 guest = Php 508,750  
350 guest = Php 576,875  
400 guest = Php 645,000  
500 guest = Php 781,250*