



Creating your BBC Experience!

INTERACTIVE BUFFET MENU OPTIONS

For your most special occasion, we give you the option to decide on your preferred food choices thus our “Interactive Buffet Menu”. This assures you that the food served during your banquet is tailor fitted to your preference and taste.

To create your own personalized menu, please choose your preferred entree. You may select one item from the soup, salad and main course and four each from the starters and dessert course.

Please note that choices for the carving station will be considered as an add-on and will be charged accordingly. Likewise, please inform us of special food requirements such as vegetarian, vegan, gluten-free or halal restrictions. We will do our best to fulfil your requirements. Additional charges may apply due to special ingredients that may be needed but are not available locally.

Lastly, due to health risks and issues of accountability, kindly keep in mind that we do not allow take-away of food leftovers.



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STARTERS

Kinilaw na Tanguigue (*local king fish seviche*)

Calamares (*crispy deep fried squid rings*)

Sausage Wrapped in Bacon (*served with honey mustard on the side*)

Tomato Bruschetta (*toasted French bread slices topped with tomato spread*)

Chicken Canapés (*toasted French bread slices topped with chicken spread*)

Grilled Eggplant with Cheese (*slices of eggplant topped with mozzarella and cheddar cheese*)

Beef Satay (*grilled beef skewer served with peanut sauce on the side*)

Figs in a Blanket (*sausage wrapped in puff pastry served with aioli dip*)

Salmon Pate' (*bite size slices of cucumber topped with salmon pate'*)

Vegetable Quiche (*pastry crust with a variety of vegetables and cheese*)

Chicken Finger (*breaded chicken breast strips served with honey mustard dip on the side*)

Pearl Ball (*steamed ground pork with glutinous rice served with oriental dip*)

Vegetable Spring Roll (*served with sweet chili dip on the side*)

Roast Beef Canapés (*toasted French bread slices topped with roast beef strips*)

Tokwa't Baboy (*deep fried tofu cubes and pork cutlets in mother-in-law sauce*)

Lumpiang Sariwa (*fresh spring roll with vegetables, crushed peanut and sweet sauce*)

Sinuglaw (*grilled pork belly mixed with ceviche*)





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SOUP

Seafood Chowder

Mixed bounty of the sea in a cream based soup

Cream of Mushroom

Pureed variety of mushrooms, finished with cream and butter

Hearty Tomato Soup

Fresh tomato soup served thick and tangy

Vegetable Clear Soup

A variety of vegetables in season, cooked in vegetable broth

Minestrone

An Italian soup of chopped vegetables, beans and tomatoes

Tinolang Isda

Local soup flavoured with ginger, onion, tomato and native cabbage for a balanced sweet and salty broth

Halaan Soup

Clam soup flavoured with ginger, served with a variety of local vegetables

Nilagang Baka

Clear beef broth flavoured with a variety of local vegetables

Chicken Halang-halang

Spicy chicken soup cooked with coconut milk and local chillies





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SALAD

Fresh Apple & Mango Salad

A mix of apple, mango and chopped celery in a sweet mayo dressing

Classic German Potato Salad

Boiled potato, chopped bacon and caramelized onions in a mayo mustard dressing

Greek Salad

Slices of tomatoes, onion, red and green capsicum, black and green olives, chopped parsley and sliced lettuce dressed in lemon vinaigrette topped with local white cheese

Chef Salad

Sliced boiled egg, ham, chicken, julienned red & green bell pepper, cucumber, carrots, onions and iceberg lettuce with a choice of vinaigrette or thousand Island dressing

Nicoise Salad

Iceberg lettuce, shredded tuna meat, boiled egg, potatoes, black olives, green beans, capers and anchovies in a vinaigrette dressing

Oriental Seafood Salad

Flowerets of blanched squid, shrimps and fish fillet in a mayo mustard chilli dressing

Guso Salad

Seaweed marinated in local vinegar served with onions, tomatoes and wild chilli

Ensaladang Ampalaya at Itlog na Maalat

Bitter gourd marinated in vinegar served with onions, tomatoes, wild chilli and salted egg

Nilagang Gulay at Ensaladang Mangga

A variety of local garden vegetables blanched and served with sour green mango and shrimp paste





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MAIN COURSE

BEEF

Beef Lengua in Mushroom Sauce

Braised beef lengua served with a reduction of red wine, mushroom and house gravy

Braised Beef in Red Wine Sauce

Braised beef with carrots, potato and onions in red wine sauce

Beef Kofta

Baked ground beef skewer seasoned with herbs and spices served with peanut sauce on the side

Roast Beef and Beans

Roast beef wrapped green beans served with house gravy on the side

Stir Fried Beef with Broccoli

Stir fried beef strips and broccoli flowers seasoned with oyster sauce

Callos

Stewed ox tripe with garbanzo beans and chorizo in a tomato based sauce

Beef stroganoff

Beef strips stewed in white wine, sour cream and mushrooms

Beef Kare-kare

Local beef stew in a savory peanut sauce

Lengua Estofado

Stewed ox tongue cooked in tomato sauce

Beef Caldereta

Beef stew in tomato sauce served with carrots, pepper, peas, potato and liver paste.

Paklay

Sautéed ox tripe seasoned with black beans, atsucte oil and local spices





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MAIN COURSE

PORK

Baby Back Ribs

Pork ribs cooked in a choice of barbecue, sweet & spicy, oyster or black bean sauce

Pork Humba with Egg

A Visayan version of adobo made up of diced pork, bay leaf, star anise, black vinegar and sweet soy sauce served with hardboiled eggs

Braised Pork Ribs

Braised Pork Ribs with potato and carrots in red wine sauce

Bicol Express

Sautéed pork with chilies, shrimp paste and coconut milk

Pork Embotido

Steamed ground pork with carrots, raisin, onion, pickle and cheese

Pan Seared Pork with Clams Sauce

Pan seared pork tenderloin served with creamy clam sauce on the side

Pork Afritada

Pork stewed in tomato sauce with carrots, capsicum and potatoes

Pork Giniling

Ground pork cooked in tomato sauce with raisins, potato, carrots and peas





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MAIN COURSE

CHICKEN

Chicken Cordon Blue

Chicken breast stuffed with ham and cheese served with supreme veloute sauce

Crispy Fried Chicken

Our own version of crispy fried chicken, served with gravy on the side.

Creamy Chicken Curry

Chicken stewed in creamy curry sauce

Chicken Breast Stuffed with Water Spinach

Served with creamy mushroom sauce

Creole Chicken

Grilled chicken marinated in a creole rub served with tomato salsa on the side

Chicken Teriyaki

Grilled chicken tossed in Japanese teriyaki sauce

Herb Chicken Parmigiana

Herb breaded chicken breast topped with tomato sauce and parmesan cheese

Chicken Inasal

Marinated char-grilled chicken served with pickled papaya and mother-in-law sauce

Pinyahang Manok sa Gata

Chicken stew with pineapple juice, pineapple chunks, carrots, pepper, ginger and coconut milk

Chicken Adobo

Braised chicken in vinegar, soy sauce, sugar and spices

Chicken Binakol

Chicken cooked in coconut juice with coconut meat, papaya and local horseradish





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MAIN COURSE

SEAFOOD

Fish

- Herb Crusted Fish with Pineapple Beurre Blanc - *Baked cream dory topped with a herb crust served with a pineapple, butter and white wine vinegar reduction*
- Grilled Fish with Curry and Vegetable Broth - *Grilled fish fillet with a macedoine of carrots, onions and celery in a mild curry sauce*
- Bangus Ala Pobre - *Marinated milk fish cooked with garlic and peppercorns*
- Inihaw na Isda - *Grilled local fish fillet served with pickled papaya and mother-in-law sauce*

Shellfish

- Ginisang Halaan - *Sautéed local clams with ginger, tomato and onions*
- Ginataang Halaan - *Sautéed local clams in coconut milk*

Squid

- Inihaw na Pusit - *Grilled stuffed squid served with mother-in-law sauce*
- Adobong Pusit - *Braised squid in vinegar, soy sauce, sugar and spices*
- Calamar le Pain - *Stuffed squid with bread, onion, sweet pepper and butter served with tomato concasse sauce*

Crab (⚙)

- *Steamed with chilli sauce*
- *Steamed with lemon, butter and garlic sauce*

Prawns (⚙)

- *Braised prawns and okra with pepper, tomatoes and chorizo*
- *Grilled prawns served with lemon, butter and garlic sauce*

(⚙) - an additional charge of Php200.00/person shall apply for these menu choices





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VEGETABLES

Buttered Vegetables

Seasonal vegetables cooked in butter

Vegetables with Mornay Sauce

Seasonal vegetables with béchamel and cheese sauce

Asian Vegetables

Seasonal vegetables with oyster sauce and sesame oil

Ratatouille Vegetables

Stewed onions, garlic, tomatoes, zucchini and eggplant topped with parmesan cheese

Vegetable Tempura

A variety of bit size vegetables served with teriyaki dipping sauce on the side

Corn on the Cob

Seasoned with butter and topped with chopped parsley

Pinakbet

Sautéed mixed garden vegetables with shrimp paste and oyster sauce

Ginisang Kalabasa at Sitaw

Sautéed squash and string beans cooked with dried shrimp and coconut milk

Adobong Sitaw

String beans braised in vinegar, soy sauce, sugar and local spices

Adobong Talong

Eggplant braised in vinegar, soy sauce, sugar and local spices





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STARCH

(a choice of Potatoes, Noodles, Pasta and Rice)

Potatoes

- *Baked served with bacon bits, melted butter, sour cream and chives*
- *Au Gratin (sliced potato baked with béchamel and cheese)*
- *Roasted potato wedges tossed in paprika, olive oil, spices and herbs*

Noodles

- *Stir fried noodles (glass or mixed noodles) with strips of chicken and julienne vegetables*

Pasta

- *Spaghetti Carbonara*
- *Meaty Lasagna*
- *Fettucine alfredo*

Rice

- *Steamed white rice*
- *Garlic fried rice*
- *Japanese fried rice*
- *Vegetable fried rice*
- *Seafood fried rice*

CARVING (add-on)

Roast Pork Loin with au jus Gravy (20-25 pax)	Php5,000.00
Roast Beef with au jus Gravy (20-25 pax) <i>(Inside Top Round, Hanging Tender or Short Plate)</i>	Php7,500.00
Roast Whole Chicken <i>(with Chicken Veloute Sauce or Chicken Gravy)</i>	Php 450.00/pc
Roasted Pig/Lechon Baboy (live weight of 25-30 kgs.)	Php6,500.00
• Corkage (per piece)	Php2,500.00





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DESSERT

Crème Brulee

Brownies

Mango Crepe Samurai

Kulolo Cake

White Chocolate Crème Brulee

Moist Chocolate Cake

Chocolate Mousse

Coffee Jelly

Refrigerated Cheesecake

Sago at Gulaman

Classic Cheese Cake

Young Coconut Panna Cotta

Crème Puff

French Macaroons

Red Velvet Cake

Tiramisu in a glass

Chocolate Eclair

Fruit Jello

Mango Cupcake

Halo-halo Station (⚙)

Php200.00/person

Sorbetes Cart (⚙)

(Home Made Ice Cream)

Php3,500.00/one flavor

(⚙) - an additional charge of Php200.00/person shall apply for these menu choices

Seasonal Fresh Fruits shall be served standard, as part of the buffet

