



BUFFET MENU

For Inquiries and more information,
you may contact us at
+63 917 5984480
inquiry@happyconceptgroup.com

SPANISH

Cheese & Charcuterie

- Brie, Camembert, Gorgonzola, Red Dutch, Flavored Cream Cheese
- Truffle Honey
- Chorizo, Jamon Iberico
- Roasted Nuts, Fresh & Dried Fruit
- Cracker & Bread

Tapas

- Albondigas
- Mushroom al Ajillo
- Croquetas

Salad

- Mesclun Greens, Cucumber, Tomato
- Crispy Bacon, Croutons, Grated Parmesan Cheese
- Caesar Dressing
- Lemon Vinaigrette

Salpicao Station

- Cubed Beef Tenderloin, Garlic, Olive Oil

Mains

- Iberian Chicken
- Porchetta Carving with Chimichurri & Au Jus
- Paella Valenciana

Dessert

- Churros con Chocolate

Refreshments

- Sangria

Indian

Mezze

- Chutneys
- Vegetable Samosas
- Hummus
- Baba Ghanoush
- Palak Paneer
- Dahl
- Flat Breads – Roti, Papadoms

Salad

- Quinoa Tabouli
- Curried Cauliflower, Chickpea & Basil Salad

Curry Station

- Fish Fillet, Choice of Green Red & Yellow Curry, Chilies, Onions, Garlic, Ginger, Basil

Mains

- Beef Masala
- Buttered Chicken
- Fragrant Basmati Pilaf

Dessert

- Ladoo
- Gulab Jamon
- Perry
- Barfi

Refreshment

- Cucumber Melon Flavored-Water

Thai

Appetizers

- Spicy Pickled Mango
- Fish Cakes with Cucumber Salad
- Fried Vegetable Spring Rolls with Sweet Chili Sauce
- Pork & Tofu Satay with Peanut Dip

Salad

- Green Papaya with Chili Piquant Dressing
- Pomelo Salad

Pad Thai Station

- Boneless Chicken cutlets, peeled Shrimp, Piquant Tamarind Sauce, Coriander Leaves, Bean Sprouts, Crushed Roasted Peanuts, Fresh Chili, Scrambled Egg, Rice Noodles

Mains

- Spicy Beef Rendang
- Crispy Basil Pork Carving with Piquant Dip
- Thai Fish Curry
- Thai Bagoong Rice

Dessert

- Mango Sticky Rice
- Ice Katchang

Refreshment

- Thai Milk Tea

Filipino

Pinoy Snacks & Charcuterie

- Garlic Malunggay & Honey Kasuy Cheese Balls
- Baked Brie topped Guava Jam & Adobo Flakes
- Baked Kankong & Kesong Puti Dip with Pandesal Crostini
- Chicharon, Kroppek, Shing-aling, Piyaya, Adobo Peanuts, Cornics, Samploc Candy, Crispy Dilis
- Nilasing na Manga with Kiamoy Sugar & Bagoong Alamang
- Crispy Okoy Bites
- Black Crispy Squid

Salad

- Mesclun Greens, Cucumber, Tomato
- Crispy Danggit
- Bagoong Caesar Dressing
- Honey Calamansi Vinaigrette

Pinoy Shawarma Station

- Grilled Shawarma flat bread, Cucumber, Tomato & Onions with Garlic Sauce or Chili and choice of filling: (a) Boneless Chicken Inasal with Crispy Chicken Skin (b) Beef Bulalo shreds with Roasted Bone Marrow (c) Pork Sisig with Chicharon

Mains

- Vegetable Kare Kare Bar
- Bakang Maanghang
- Lechon Belly Carving with Liver Sauce
- Pandan Rice with Adobo, Aligue, & Garlic Sauces

Dessert

- Guinumis

Refreshment

- House-brewed Iced Tea

French

Cheese & Charcuterie

- Brie, Camembert, Gorgonzola, Red Dutch, Flavored Cream Cheese
- Truffle Honey
- Roasted Herbed Bone Marrow, Jamon, Aged Sausage Slices
- Roasted Nuts, Fresh & Dried Fruit
- Cracker & Bread

Salad

- Mesclun Greens, Pears
- Crispy Bacon & Nuts
- Orange Vinaigrette

Mains

- Beef Bourguignon
- Porchetta Roulade Carving
- Salmon en Papillote with Dill & Caper Sauce
- Truffle Rice

Dessert Crepe Station

- Assorted Fresh Fruit
- Spreads – Nutella, Chocolate Sauce, Dulce De Leche, Orange Liqueur
- Toppings – Whipped Cream, Chopped Nuts, Marshmallow

Refreshment

- Iced Herbed Lemonade

Japanese

Sushi & Sashimi

- Tuna, Salmon, Tamago Nigiri
- California, Spicy Tuna, Philadelphia Maki
- Tuna, Salmon, Squid, Sea Urchin, Tobico, Kani, Tamago Sashimi

Salad

- Mesclun Greens, Cucumber, Tomato, Mango
- Kani, Shredded Nori, Tempura Crumbs
- Japanese Mayonnaise & Roasted Sesame Dressing

Ramen Bar

- Shoyu & Miso Base, Black garlic paste, Red Chili paste
- Nori Squares, Seasoned Tamago, Bamboo Shoots, Enoki Mushrooms
- Ramen & Soba Noodles

Teriyaki Grill Station

- House-blend Teriyaki Sauce
- Boneless Chicken quarters, Salmon Belly
- Yakitori – skewered enoki mushrooms bacon wraps, asparagus beef wraps

Mains

- Tempura – Shrimp, Fish, Vegetables
- Pork Gyoza
- Roast Beef Carving
- Kamameshi Rice

Dessert

- Almond Pudding with Matcha Syrup

Refreshment

- House-brewed Iced Tea

Brunch

Egg Station

- Omelet with assorted meat, seafood, vegetables & cheese
- Fried & Boiled Eggs

Bread

- Croque Madame
- Bruschetta – Caprese, Kani Salad & Smoked Salmon Avocado
- Danish Pastries

Salad

- Mesclun Greens
- Roasted Pumpkin Slices & Feta Cheese
- Honey Mustard Dressing

Mains

- Artisan Sausages, Hash & Sauerkraut
- Belly Bacon
- Parmesan-cruste Baked Salmon
- Kimchi Fried Rice

Pancakes & Waffles

- Fluffy Pancakes & Pressed Waffles, Churros Waffles
- Toppings Bar – Maple & Chocolate Syrup, Nutella, Peanut Butter, Whipped Butter, Cinnamon Sugar, Fresh Fruits, Chopped Nuts, Whipped Cream

Dessert

- Berries, Yogurt & Granola Parfait
- Mango Graham Jars

Refreshments

- House-brewed Iced Tea, Hot Chocolate

Continental

Cheese & Charcuterie

- Garlic Herb, Honey Nut, Black Pepper Cream Cheese Balls
- Hard Cheese Slices
- Hummus & Spinach Dips
- Fresh & Dried Fruit, Roasted Nuts
- Sausages & Cold Cuts
- Samosa & Chutney
- Mesclun Greens, Carrots, Tomatoes, Crispy Bacon, Croutons, Caesar Dressing & Lemon Vinaigrette

Pasta Station

- Truffle Cream
- Heirloom Tomato Puttanesca
- Roasted Garlic, Parmesan & Olive Oil

Carving Station

- Porchetta with Chimichurri

OR

- Roast Beef Brisket with Au Jus

Seafood Paella

- Lemon wedges and crab fat paste on the side

Dessert

- Crepes with choice of Banana Nutella, Blueberries & Cream, Orange Liqueur

Refreshments

- House-brewed Iced Tea

Add On

Cheese & Charcuterie	P5,000.00	Good for 10-15
Lechon De Leche	P6,000.00	Good for 10-15
Lechon	P8,500.00	Good for 20-25
Roast Beef with Au Jus	P6,000.00	Good for 10-15
Bibingka & Puto Bungbong	P150.00	per serving
Brewed Coffee & Tea	P80.00	per cup

Booking Confirmation

Should you wish to confirm, kindly deposit at least 50% of the total contract price to any BPI branch, 7-days prior to your event date and email or viber deposit slip:

BPI Account No. 4533-0039-02

Account Name: Madonna Peace O. Tiu.