



BUFFET MENU

SPANISH

Cheese & Charcuterie

- Soft & Hard Cheese Slices, Flavored Cream Cheese
- Truffle Honey
- Chorizo & Jamon Slices
- Roasted Nuts, Fresh & Dried Fruit
- Crackers & Bread

Tapas

- Albondigas
- Mushroom al Ajillo
- Jamon & Seafood Croquettes

Salad

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

Mains

- Salpicao on-the-spot Station
- Iberian Chicken
- Porchetta Carving with Chimichurri & Au Jus
- Seafood Paella

Dessert

- Churros con Chocolate

Refreshments

- Sangria

Indian

Mezze

- Vegetable Samosas & Chutney
- Hummus
- Baba Ghanoush
- Palak Paneer
- Dahl
- Crackers & Flat Breads

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 Kangkong & 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
- Crackers & 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 Matcha Panna Cotta

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 & Orange 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
Indian Mezze Dips & Bread	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 Turkey with Pumpkin & Cranberry	P6,000.00	Good for 10-15
Roast Beef (Brisket / Belly)	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.

For inquiries and more information, you may contact us at the following:

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Email inquiry@happyconceptgroup.com

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COCKTAILS MENU

Small plates, cooked, styled and plated on the spot

COCKTALE MENU A

Cheeses & Charcuterie

- Assorted Hard Cheese Slices, Assorted Soft Cheeses
- Garlic Herb, Caviar & Truffle Cream Cheese Balls
- Truffle Honey
- Assorted Cold Cuts & Charcuterie
- Fresh & Dried Fruit, Roasted Nuts
- Crackers & Bread

Indian Dips + Flat Bread

- Baba Ghanoush
- Hummus
- Palak Paneer
- Tabouli
- Tzatziki
- Samosas and Chutney

Couscous Small Plates

- Beef Bourguignon with truffled mashed potatoes
- Salmon Teriyaki with soy glazed sauce

Pasta Station

- Truffle Carbonara
- Crab-fat Paella Orzo

Porchetta Bruschetta Bar

- Caramelized Onions and homemade fruit jam
- Chimichurri with Heirloom Tomatoes

DESSERT

- Panacotta

Refreshment

- Sangria

Filipino Cocktail

- Aligue creme brulee in egg shell
- Adobo mousse with chicken skin mille feuille
- Calamansi kilawin shots with caviar
- Truffle carbonara penne with quezo de bola shavings
- Keso puti croquettas
- Le chon bruschetta bar
- Pomelo salad with calamansi sorbet in cone
- Ube pannacotta

Around The World

THAI

Pomelo salad, toasted coconut flakes, lemon grass ice cream

INDIAN

Vegetable Samosas, mango chutney, dried mango bits and tamarind chips
Hummus, Quinoa Tabbouleh, Pineapple chutney, indian bread slices

JAPANESE

Gyoza + Ponzu Jelly
Crazy California Roll + Tempura Crumbs
Chicken Teriyaki Skewers

VIETNAMESE

Shrimp Chao Tom on Lemongrass Skewers
Vietnamese sugarcane pork bbq, creamy nut paste, wansui

ENGLISH

Salted Egg Battered Fish & Malt Vinegar Chips

SPANISH

Porchetta Bruschetta with choice of toppings:
-Onion Jam + Chimichurri
-Compressed Apples + Slaw
-Crispy Flakes + Herbed Aioli

ITALIAN PASTA BAR

- Truffle mushroom, cream, caviar
-Cacio e Pepe, pesto, garlic mousse and poached quail eggs

FRENCH

-Beef Bourguignon, Shimeji Mushrooms, Wild Arugula & Couscous
-Torched Salmon Belly, Heirloom Tomatoes, Micro greens

FILIPINO

-Bibingka pancake souffle, itlog na maalat paste, toasted coconut
-Guinumis, panucha icecream and sugarcane cotton candy shots

French

Cheeses & Charcuterie

- Assorted Hard Cheese Slices, Assorted Soft Cheeses
- Garlic Herb, Caviar & Truffle Cream Cheese Balls
- Truffle Honey
- Assorted Cold Cuts & Charcuterie
- Fresh & Dried Fruit, Roasted Nuts
- Crackers & Bread

Croque Madame

Salmon Crepe

Beef Bourguignon & Couscous

Porchetta Carving Station

Molten Soufflé

Basil Lemonade

Indian

Hummus + Beef + Pita Chip

Vegetable Samsosa + Chutney

Palak Paneer + Papadoms

Quinoa Tabbouleh

Curry Station

- Chicken cutlets, Fish Fillet
- Choice of Green, Yellow & Red Curries
- Indian Flavors & Spices
- Fragrant Basmati & Flat Bread

Indian Pastries (Barfi, Gulab Jamon, Ladoo, Perry)

Mango Lassi

Filipino

Nilasing na Mangga + Kiamoy Sugar

Baked Queso de Bola, Kangkong & Balut Dip + Pandesal Crostini

Crispy Okoy Coins + Calamansi & Chives Mousse

Pinoy Shawarma Station

- Beef Bulalo shreds with Roasted Bone Marrow
- Chicken Inasal with Crispy Chicken Skin
- Pork Sisig with Crumbled Chicharon

Pancit Malabon Bar

Guinumis Shake + Panucha Cotton Candy

COCKTAILS MENU

Japanese

Assorted Sashimi and Sushi

Edamame + Togarashi

Tempura

- Black Tiger Shrimp tempura & Mixed tempura vegetables

Yakitori Grill

- Chicken, Pork, Vegetables
- Special Teriyaki Sauce

Tokayaki

Matcha Panna Cotta

House-blend Iced Tea