



Party Platters

Our culinary creations perfect for
intimate dinners or large gatherings.



Amuse Bouche

Mushroom & Spinach Empanaditas

Mini hand-folded pastries filled with truffled cream cheese, spinach, mushrooms, and a medley of cheeses

Medium **P1,395** | Large **P2,350**

Buffalo Balls

Crispy chicken meatballs tossed in spicy buffalo glaze, served with a creamy bleu cheese dip

Medium **P1,380** | Large **P2,300**

Caviar Pie *(serves 12-15 pax)*

A composed spread of eggs, cream sauce, sour cream and onion, layered with smoked salmon and finished with black caviar and paired with crisp lavash

Medium **P4,595**

Our *medium* platters serves approximately 5–8 pax, while *large* serves 10–15 pax.





A Toss Up

Mesclun Salad

A fresh medley of mesclun greens, peaches, Parma ham, cherry tomatoes, walnuts, feta, and raspberry vinaigrette

Medium **P2,650** | Large **P3,500**

Caesar Salad

Crisp romaine with bacon, croutons, shredded parmesan and house Caesar

Medium **P2,650** | Large **P3,500**

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Pulling Strings

Sisig Spaghetti

A Filipino twist on pasta, spaghetti tossed in a creamy sauce inspired by sisig, a beloved local dish, finished with crispy chicharon, spicy with adjustable heat

Medium **P2,980** | Large **P4,120**

Spaghetti with Truffle Cream Sauce

Al dente spaghetti tossed in a velvety truffle cream sauce with portobello mushrooms, finished with grana padano

Medium **P3,400** | Large **P4,850**

Spaghetti Bolognese

Ground beef simmered in pomodoro sauce over spaghetti, finished with Grana Padano

Medium **P3,100** | Large **P4,300**

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PARTY PLATTERS MENU

Truffle Mac & Cheese

Velvety truffle cheese sauce over pasta,
finished with prosciutto

Medium **P3,970** | Large **P5,695**

Pesto

House-blended basil pesto tossed with spaghetti
and finished with toasted walnuts,
cherry tomatoes, and parmesan

Medium **P3,250** | Large **P4,500**

Shrimp Fusilli

Fusilli pasta tossed in a rich tomato cream sauce
with plump shrimp, melted mozzarella,
and a finish of parmesan

Medium **P4,300** | Large **P4,850**

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while *large* serves 10–15 pax.

The Meat Of It

Bangus Belly Gratin

Milkfish belly in savory cream sauce,
baked with cheese and crisped to perfection

Medium **P4,800** | Large **P6,850**

Pan-Seared Salmon Fillet

Seared to medium doneness
with mango-tomato salsa

Medium **P5,895** | Large **P8,545**

Buttermilk Fried Chicken

Boneless chicken marinated in buttermilk,
fried to a delicate crisp, and served with
buttered carrots, french beans, and house gravy

Medium **P3,250** | Large **P4,525**

Chicken Tikka

Spiced chicken and tomatoes grilled on skewers,
complemented by creamy tzatziki

Medium **P3,550** | Large **P5,025**

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while *large* serves 10–15 pax.





PARTY PLATTERS MENU

Guava Pork Adobo

Slow-braised pork in a rich adobo sauce, balanced with the gentle sweetness of guava for a subtle twist on a Filipino classic

Medium **P3,250** | Large **P4,575**

Barbecue Ribs

Tender pork ribs glazed in our house barbecue sauce, slow-cooked until smoky and fall-off-the-bone

Medium **P6,995** | Large **P10,195**

Beef Pot Roast

Slow-roasted beef with hearty demi-glacé, served with buttered haricots verts

Medium **P3,270** | Large **P4,795**

Paella Valenciana

A vibrant medley of saffron rice, chicken, chorizo, seafood, and vegetables cooked in rich stock and olive oil

Medium **P2,950** | Large **P4,125**

Perfect Pairs

Marble Potatoes	P1,295		P1,650
Beans & Carrots	P1,295		P1,650
Truffle Mashed Potatoes	P2,450		P3,375

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Roast

Roast Turkey *(serves 10-15 pax)*

Traditional Whole Roast Turkey with our signature stuffing made with sausage and walnuts, along with candied sweet potatoes, cranberry jelly, and giblet gravy.

P9,995

Roast Lechon Belly *(serves 15-20 pax)*

Slow-roasted pork belly with crispy crackling and tender, flavorful meat, paired with house lechon sauce

P8,475

Roast Beef Belly *(serves 20-25 pax)*

Succulent slab of slow-roasted beef belly, paired with hearty demi-glace and buttered marbled potatoes

P14,500





*Celebrate with ease,
let Mesclun handle the feast.*

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