



The Perfect Pairing

Let us set the table for the story you're about to write

WEDDING BUFFET MENU



Whether you're planning a more relaxed buffet dinner or a formal plated banquet, we can craft each course to reflect your style, your day, your story.

With experience across city receptions and destination events, our team ensures your food is as memorable as your first dance.





Full-Service Catering Inclusions

Buffet Station

Thoughtfully curated buffet featuring signature Mesclun dishes, elegantly styled and replenished throughout the event

Cocktail Setup

Pre-event or mingling area with passed hors d'oeuvres and a stylish cocktail bar setup

VIP Plated Service

Dedicated plated service for up to 10% of total guests, offering a refined dining experience

Beverage Station

Unlimited servings of freshly brewed coffee, assorted teas, infused water and fruit juices



Guest Dining Setup

Guest tables fully set with premium linens, tableware, centerpieces, and banquet seating tailored to your guest count and layout

Floral Centerpieces

Elegant, fresh floral arrangements for guest tables and key focal areas

Reception Tables

Includes a well-appointed cake display, gift table, and registration area, styled to complement your event theme

Professional Waitstaff and Bar Team

Courteous and highly trained staff providing hospitality and seamless service throughout the entire 4-hour event





Amuse Bouche

Starters to awaken the palate

Canapés

Mushroom Duxelles

A velvety blend of shiitake and button mushrooms with cream and fresh herbs

Herbed Boursin

Whipped cream cheese and yogurt infused with garlic and garden herbs

Tuna Poke

Fresh tuna ceviche with sriracha mayo on a crisp crostini

Smoked Salmon Mousse

Silky smoked salmon with cream cheese and lemon, served as a light mousse

Croquettes

Ham & Cheese

Creamy mashed potatoes with diced ham and cheddar

Chorizo Salamanca

Smoky Spanish chorizo folded into creamy potato

Squash & Ricotta

Roasted squash with ricotta and a hint of honey

Potato Pavé with Caviar

Delicate layers of potato with butter, topped with caviar rich and refined

Mini Tacos

Beer-Battered Fish

Crispy fish fillet, iceberg lettuce, garlic sauce

Chicken Shawarma

Spiced chicken with iceberg lettuce and spicy garlic sauce

Roast Pork Hoisin

Savory pork with hoisin glaze and crisp onion leeks

Lechon Tacitos

Roast pork with festive flavor, wrapped in a bite-sized taco



From The Oven

*Selection of housemade
artisan breads, served with butter*

Quite A Stir

Comforting and elegant first sips

Cream of Mushroom with Truffle Oil

Shiitake mushrooms, culinary cream,
chicken stock, spring onions, and a drizzle
of truffle oil

Roasted Squash Soup

Butternut squash, aromatics, and cream
for a golden bowl of warmth

Tomato Basil

Stewed tomatoes, fresh basil, and white wine vinegar

Minestrone

A hearty mix of vegetables in a tomato-beef broth

A Toss Up

Fresh, colorful and made to complement

Mesclun Salad

Mixed greens with peaches, speck,
cherry tomatoes, feta, walnuts,
raspberry vinaigrette

Caesar Salad

Romaine, crisp bacon, parmesan,
and house Caesar dressing

Garden Salad

Colorful vegetables with sesame
vinaigrette and feta crisps

Pulling Strings

*Freshly tossed pasta **à la minute***

Pastas: Rigatoni, Fusilli, Linguine

Sauces

Chorizo Pomodoro

Tomato sauce, chorizo, basil, parmesan

Truffled Cream

Button mushrooms, truffle oil, grana padano

Marinara

Clams, mussels, fish, olives,
capers in pomodoro sauce

Pesto Cream

Basil pesto cream with shaved grana padano

Aglio Olio

Garlic, parsley, and olive oil

Making Waves

Baked Whole Fish

Carved à la minute and served with corn mash and salsa

Round the Cluck

Tender and comforting poultry dishes

Chimichurri Chicken

Boneless roast with grana padano and vibrant chimichurri

Chicken in Pesto Cream

Dark meat chicken in a velvety pesto cream sauce

Creamy Tuscan Chicken

Sun-dried tomato cream, and a hint of lemon

The Meat of It

Hearty pork selections

Pork Roulade

Stuff and roast for rich flavor in every slice

Pork Milanese

Button mushrooms, truffle oil, grana padano

Creamed Pork

Slow-cooked pork in a savory cream sauce

Slow-cooked beef favorites

Irish Beef Stew

Slow-cooked with dark beer, root vegetables, and warm spices

Osso Bucco

Braised beef with wine, tomatoes, and aromatics

Beef Cheeks

Tender and flavorful, a decadent favorite

Perfect Pairs

Vegetable and hearty sides to complete the feast

Potato Gratin

Creamy layers of potato with cheese and bechamel

French Beans

Sauteed with garlic, brown butter, and parsley

Snow Pea Tempura

Crisp and delicate

Cauliflower Gratin

Cauliflower florets baked in a rich, creamy cheese sauce with crisp toasted breadcrumbs

Skillet Potatoes

Pan-seared with garlic and herbs

Along The Grain

Steamed Rice

Pilaf Rice

Herbed Rice

Tout Sweet

Confections to end your celebration on a sweet note

Gateaux

Strawberry Shortcake

Light vanilla sponge with fresh strawberry cream

Chocolate Caramel

Moist chocolate cake layered with rich caramel

Carrot Cake

Spiced carrot cake with cream cheese frosting

Mini Cake

Ube Cheesecake

Creamy New York-style cheesecake blended with ube

Brazo de Mercedes

Soft meringue rolled with velvety custard

Basque Cheesecake

Burnt-top cheesecake, rich and creamy inside

Mousses in Shot Glass

Lemon Curd

Tangy lemon custard topped with Swiss meringue

Chocolate

Layered milk and dark chocolate mousse with chantilly

Strawberry

Benguet strawberry mousse with light cream

Mango

Smooth mango mousse with chantilly cream

Ramequin

Vanilla Bean Crème Brûlée

Classic custard with caramelized sugar top

Raspberry Panna Cotta

Silky panna cotta with raspberry gelée

Lemon Custard Meringue

Layered graham, lemon custard topped with toasted Swiss meringue

Choux

Chocolate Eclairs

Choux filled with pastry cream, topped with ganache

Salted Butter Caramel Cream Puffs

Cream puffs topped with a luscious caramel ganache

Strawberry

Light choux topped with strawberry-infused ganache

Pavlova

Crisp meringue with soft center, topped with fresh fruits

Tartlets

Lemon Curd Tart

Buttery crust filled with tangy lemon curd

Curate Your Wedding Menu

Begin with a selection of (3) three *Amuse Bouche*, served as passed hors d'oeuvres to welcome your guests.

As the celebration flows into a thoughtfully curated buffet, select (1) one from each course:

Quite A Stir, A Toss Up, Round the Cluck, The Meat of It, Perfect Pairs, and Along the Grain,

with *Making Waves* and *Pulling Strings* presented as live stations,

and end on a sweet note with (3) three confections from *Tout Sweet*.

BUFFET WEDDING PACKAGE RATES PER PERSON	
50 TO 149 PERSONS	150 PERSONS AND ABOVE
P3,795 NET	P2,995 NET

ALL prices in NET are inclusive of 12% VAT and 10% service charge.



WEDDINGS

/

BUFFET

The Carve Affair

Signature carving stations featuring premium roasts

Roast Pork Belly

Carved à la minute and served with traditional lechon sauce.

₱10,400 NET per slab *(Good for 25 persons)*

Roast Beef Belly

Carved à la minute and served with demi-glace mushroom gravy and your choice of marbled or garlic mashed potatoes.

₱17,700 NET per slab *(Good for 25 persons)*

Choice Rib-Eye

Juicy, well-marbled choice rib-eye, roasted and carved à la minute, served with creamy mashed potatoes, garlic confit, sautéed mushrooms, and rich demi-glace

₱82,000 NET per slab *(Good for 30 persons}*





Let's create something unforgettable.

Get in touch to schedule your free food tasting.

0977 802 3927 | info@mesclun.ph | www.mesclun.ph

