



The Perfect Pairing

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

WEDDING PLATED 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

VIP Plated Service

Plated service for all guests, offering a refined dining experience

Cocktail Setup

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

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







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From The Oven

*Selection of housemade artisan breads,
served with herbed butter and truffle butter*

Quite A Stir

Comforting and elegant first sips

Broccoli & Cheddar

Blend of broccoli, simmered in a rich,
velvety cheddar cheese sauce

Brie & Leek

Silky, elegant soup featuring
sautéed leeks gently simmered
in a creamy broth, enriched with
the melt of Brie cheese.

Ulang Bisque

A rich and creamy bisque
crafted from succulent spiny
lobster meat, simmered with
aromatic herbs and a touch
of alcohol

A Toss Up

*Fresh, colorful,
and made to complement*

Mesclun Salad

A mix of greens with sweet peaches,
salty speck, cherry tomatoes, feta,
and walnuts—finished with our
housemade raspberry vinaigrette

Watermelon Feta Salad

Watermelon and briny feta
with fresh greens, toasted walnuts,
and a hint of mint

Smoked Salmon Salad

Delicate smoked salmon over
mixed greens, with red onions
and capers for a bright, briny finish

Making Waves

Elegant seafood selections

Baked Salmon

Oven-roasted salmon topped with herbaceous salsa verde
Served with creamy mashed potatoes

Pan-Seared Halibut in Lemon Capers

Delicate halibut fillet seared to golden perfection,
finished with a zesty lemon-caper sauce
Paired with fragrant herb rice

Grilled Sea Bass with Mushroom Risotto

Char-grilled sea bass with crisp skin
Served over a creamy wild mushroom risotto

Sole Fish with Corn Mashed

Light and flaky sole, pan-cooked
Served with sweet corn
mashed potatoes and browned butter

Cod in Rosemary Cream Sauce

Tender cod fillet in a rich rosemary-infused cream sauce
Served with steamed broccoli and smooth mashed potatoes

Fresh Pause

A light and refreshing sorbet to cleanse the palate

Round the Cluck

Tender and comforting poultry dishes

Chicmichurri Chicken

Herb-marinated grilled chicken finished with vibrant chimichurri sauce
Accompanied by truffle mashed potatoes

Duck Confit with Mushroom Risotto

Slow-cooked duck leg, crisped to perfection
Served with earthy mushroom risotto

The Meat of It

Hearty pork dishes and slow-cooked beef favorites

Roast Beef with Creamy Horseradish

Sliced roast beef served with a smooth horseradish cream and truffle mashed potatoes

Osso Buco

Braised veal shank in a rich tomato and wine sauce
Served with velvety mashed potatoes

Beef Tenderloin with Demi-Glace

Prime tenderloin, grilled to medium-rare and finished with a classic demi-glace
Served with truffle mashed potatoes

Beef Bourguignon

A French classic of slow-braised beef in red wine, with root vegetables
Served with buttery mashed potatoes

Tout Sweet

Confections to end your celebration on a sweet note

L'Opéra Classic

French almond sponge layered
with coffee buttercream and dark chocolate ganache

Strawberry Shortcake

Fluffy sponge layered with whipped cream
and fresh strawberries

Carrot Cake

Spiced carrot cake with cream cheese
frosting and toasted walnuts

Basque Cheesecake

Burnt Basque-style cheesecake with a rich,
creamy center

Crème Brûlée

Vanilla bean custard with a crisp caramelized sugar top

Panna Cotta

A classic, silky Italian cream dessert
finished with a fruit sauce

Pavlova

Crisp meringue shell with soft center,
topped with seasonal fruits – Strawberry,
Mango or Kiwi

Mousse

Light and airy, served chilled
in chocolate or strawberry.

Lemon Meringue Tart

Buttery tart shell filled with tangy lemon curd
and fluffy toasted meringue

Chocolate Éclairs

Choux pastry filled with vanilla or chocolate pastry cream
and finished with a rich chocolate glaze.

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 thoughtfully curated plated courses, select (1) one from each course:
Quite A Stir, A Toss Up, Making Waves or Round the Cluck, The Meat of It,
and end on a sweet note with (1) one confection from *Tout Sweet*.

PLATED WEDDING PACKAGE RATES PER PERSON	
50 TO 149 PERSONS	150 PERSONS AND ABOVE
P4,095.00 NET	P3,595.00 NET

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

*Let's create
something unforgettable.*

Get in touch to schedule your free food tasting.

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