



CENTER TABLE  
CATERING, INC.

**Wedding Banquet Amenities:**  
**For P 470 and P 530 per head**  
Plus 12% VAT & 10% Service Charge  
For a minimum of 150 persons (Non-Exclusive Venues)

**The Banquet:**

A fine selection of the following:

- ☞ Appetizers
- ☞ Cold Buffet for Salad
- ☞ Hot Buffet for Soup, Main Courses and Sides
- ☞ Decadent Dessert Station
- ☞ Free-flowing Beverage Bar with a choice of cold and hot non-alcoholic drinks, purified water and ice.

**Reception Essentials:**

- ☞ Basic Backdrop of choice for the Bride & Groom
- ☞ Elevated Platform for the Bride & Groom
- ☞ A choice of a bottle of sparkling wine or non-alcoholic sparkling juice for the Bride & Groom's toast
- ☞ A pair of Doves in a decorated cage
- ☞ Guest book
- ☞ Torch Parade (optional)

**Elegant Centerpieces & Floral Arrangement:**

- ☞ Standard centerpieces of your choice for the Presidential and Guest's tables with floral arrangements
- ☞ Buffet Centerpiece & floral arrangement
- ☞ Standard floral arrangement for the Bride & Groom's table and Presidential table

**Dining Essentials:**

- ☞ Banquet Head (Supervisor)
- ☞ Uniformed Waiters, Banquet Staff, Kitchen Crew
- ☞ Flatware, Stemware, Glassware, China & Holloware
- ☞ Bride & Groom's center table

**Tables:**

- ☞ Presidential table with menu cards, place cards (optional), & floral arrangement (Maximum of 24 persons)
- ☞ Individual tables with floor length table cloth and overlay for guests
- ☞ Buffet tables for hot, cold and dessert buffets
- ☞ Tables for Cake, Give-away, Gifts and Registration
- ☞ Gold (Brass) or Silver (Stainless) Table Number holders

**Chairs:**

- ☞ Tiffany Chairs for the Bride & Groom
- ☞ Tiffany Chairs for the Presidential Table
- ☞ Chairs with floor-length seat covers for guests (monobloc)

**Linen & Carpet:**

- ☞ Floor-length Table Cloths
- ☞ Overlay of your choice
- ☞ 6 ft. wide Carpet (Color of your choice: Wheat (Cream), Carnation Pink, Powder Blue, Lime Green, Turquoise & Venetian Red) & 3 ft. wide for stairs (optional)
- ☞ Table Napkins

**Payment Terms:**

- Reservation Fee** - Php 10,000.00 (Deductible from Total catering cost; Non-refundable)
- 50% Downpayment** - upon signing of contract
- 50% Balance** - 2 weeks before scheduled affair.



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## Php 470.00 per head

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### **Appetizer Selection: (Choice of One)**

- Mushrooms con Ajillo (Mushrooms sautéed in olive oil with garlic and pepper)
- Pallitos de Queso with Mayo-Tomato Dip (Cheese Sticks)
- Crispy Shrimp Fritters with Vinegar & Garlic Dipping Sauce
- Crispy Spinach with Creamy Garlic Dip

### **Salad: (Choice of One)**

- Chicken Potato Salad with Walnuts
- Tuna Macaroni Salad
- Chicken Macaroni Salad
- Tuna, Apple and Penne Salad

### **Soup: (Choice of One)**

- Cream of Chicken & Asparagus Soup
- Cream of Mushroom Soup
- Cream of Corn Soup
- Celery Soup

**Soft Pan Rolls with Butter** (freshly baked from our kitchen)

### **Main Course:**

#### **Beef or Pork Selection: (Choice of One)**

- Roast Beef with Pan Gravy, Buttered Vegetables & Mashed Potatoes
- Beef con Champignon (Tender beef slices smothered with sliced mushrooms & mushroom sauce)
- Roast Pork Loin with Herbed Marble Potatoes
- Pork Tenderloin Salpicao with Corn Salsa (Spot Cooking)

#### **Poultry Selection: (Choice of One)**

- Barbecued Chicken Fillet
- Garlic Infused Roasted Chicken
- Chicken Pastel (Baked chicken casserole topped with pastry crust)
- Chicken a L' Orange
- Baked Curried Chicken Fillet with Gravy
- Bacon Wrapped Chicken Rolls

#### **Seafood Selection: (Choice of One)**

- River Cobbler Fillet with Tartar Sauce (Spot Cooking)
- Fish Kebabs (Spot Cooking)
- Cream Dory Fillet with Honey Mustard Sauce (Spot Cooking)
- Eastern Shrimp Rolls with Sweet Chili Sauce (Spot Cooking)

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**Pasta Selection: (Choice of One)**

- Spaghetti Carbonara
- Spaghetti with Creamy Pesto
- Cappellini alla Puttanesca

(Cappellini /Angel Hair Pasta)

**Steamed Rice**

**Dessert: (Choice of Two)**

- Crème Brulee
- Chocolate Mousse
- Buko Pandan Salad in Shot Glasses
- Peach & Cherry Jello in Shot Glasses
- An Assortment of Pastries:
  - Crème Puff & Tiramisu
- An Assortment of Brownies:
  - Plain, Fudge, Rocky Road

**Cold Beverages: Free-flowing (Choice of One)**

- Green Tea Apple Iced Tea
- Lemon Iced Tea
- Assorted Soda: Coke, Coke Zero, Royal, Sprite

**Hot Beverage: Free-flowing**

- Coffee & Tea



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## Php 530.00 per head

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### **Appetizer Selection: (Choice of One)**

- Roast Beef Canape with Caper Mayonnaise
- Bread Sticks & Crackers with Heart of Artichoke Dip

### **Salad Selection: (Choice of One)**

- Mixed Salad Station (Bar):  
Heart of Lettuce, Cucumber, Tomatoes, Onion Rings, Corn Kernels, Pineapple Tidbits, Egg Slices, Cheese cubes.  
Choice of 2 Dressings: Italian, Ranch, Classic Thousand Island, Creamy French)
- Chicken Potato Salad with Walnuts
- Waldorf Salad
- Mango Kani Salad with Mayo Wasabi Dressing (Lettuce, Mangoes, Kani, Nori, Roe and Dressing)

### **Soup: (Choice of One)**

- Sopa de Pamplina
- Cream of Chicken & Asparagus Soup
- Cream of Mushroom Soup
- Cream of Corn Soup

**Soft Pan Rolls with Butter** (freshly baked from our kitchen)

### **Main Course:**

#### **Beef or Pork Selection: (Choice of One)**

- Roast Beef with Pan Gravy & Buttered Vegetables
- Lengua con Champignon
- Callos a la Madrilenia
- Beef con Champignon (Tender beef slices smothered with sliced mushrooms & mushroom sauce)
- Pork Tenderloin Salpicao with Corn Salsa (Spot Cooking)

#### **Sidings: (Choice of One)**

- Mashed Potatoes
- Baked Creamy Sour Cream Potatoes
- Beans, Carrots, Chayote, & Marble Potatoes in Rosemary Butter
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#### **Poultry Selection: (Choice of One)**

- Barbecued Chicken Fillet
- Garlic Infused Roasted Chicken
- Chicken Pastel (Baked chicken casserole topped with pastry crust)
- Chicken a L' Orange
- Bacon Wrapped Chicken Rolls
- Baked Curried Chicken Fillet with Gravy



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**Seafood Selection: (Choice of One)**

- River Cobbler Fillet with Tartar Sauce or Honey Mustard Sauce (Spot Cooking)
- Parmesan Crusted Cream Dory
- Fish Kebabs (Spot Cooking)
- Grilled Blue Marlin with Lemon Butter Sauce (Spot Cooking)
- Eastern Shrimp Rolls with Sweet Chili Sauce (Spot Cooking)

**Pasta Selection: (Choice of One)**

- Spaghetti Carbonara
- Spaghetti with Creamy Pesto
- Sopa Seca Italiana (Baked Macaroni with Chicken, Ham & Bacon)
- Cappellini alla Puttanesca

(Cappellini /Angel Hair Pasta)

**Steamed Rice**

**Dessert: (Choice of Two)**

- Crème Brulee
- Chilled Fresh Fruits in Season
- Chocolate Mousse in Shot Glasses
- Buko Lychee Salad in Shot Glasses
- Buko Pandan Salad in Shot Glasses
- Peach & Cherry Jello in Shot Glasses
- An Assortment of Pastries:  
Crème Puff & Tiramisu
- An Assortment of Brownies:  
Plain, Fudge, Rocky Road

**Cold Beverages: Free-flowing (Choice of Two)**

- Green Tea Apple Iced Tea
- Raspberry Iced Tea
- Lemon Iced Tea
- Assorted Soda: Coke, Coke Zero, Royal, Sprite

**Hot Beverage: Free-flowing**

Coffee & Tea