

LA PLANTA CATERING MENU

NEGRENSE

Php 1299/pax

FROM THE COLD KITCHEN

Ensaladang langka
Tomato and eggplant salad
Potato leaf salad

ASSORTED KANLAON GREENS

Lettuce iceberg, lollo rosso, carrots, pomelo,
red onions, corn, cheeses, tomatoes
(Bignay dressing, Batuan dressing,
Thousand Island)

SOUP KETTLE

Inubaran na manok
(Homemade soft roll breads)

FROM HOT KITCHEN

Filipino style spaghetti
Beef kaldereta
Chicken inasal
Pata tim
Shrimp halabos
Laing
Plain rice
Annatto fried rice

SEAFOOD STATION

Local oyster, crabs, clams
(Condiments: Onion, chili, fish sauce, calamansi,
ginger and homemade sinamak)

CARVING STATION

Roasted whole fish
(Sweet fire sauce, ginger and coconut
cream sauce and spiced soy sauce)

SINUGBA STATION

Grilled pork liempo, stuffed squid, clams
(Condiments: toyo, calamansi, sinamak, chili
and annatto oil)

SWEET TABLE

Buko pandan
Maja blanca
Mango sticky rice

INTERNATIONAL

Php 1299/pax

FROM THE COLD KITCHEN

Waldorf salad
Quesadillas

ASSORTED KANLAON GREENS

Green lollo rosso, red lollo rosso, romaine
lettuce, carrots, bell peppers, chopped bacon,
corn cheddar cheese, red onion, tomatoes,
(Italian dressing, Caesar dressing
and honey balsamic vinaigrette)

FROM HOT KITCHEN

Seafood marinara
Lasagna al forno
Herb crusted fish fillet
Beef rendang
Lemon and garlic roasted chicken
Butter vegetable
Vegetable fried rice
Steamed rice

SOUP KETTLE

Clams and potato chowder
(Homemade and soft roll breads)

CARVING STATION

Italian porchetta
(Chipotle liver sauce, apple rosemary sauce)

GRILL STATION

Stuffed squid, pork souvlaki, and tuna skewers
(Spiced soy sauce, spiced vinegar and
tzatziki sauce)

SWEET TABLE

Fruit tart
Cream brulee
Banana tiramisu

La Planta

EST 1990

LA PLANTA CATERING MENU (FAMILY STYLE)

NEGRENSE

Php 1100/pax

APPETIZER

FISH KINILAW

Tanigue fish fillet, chili, ginger, red onion, calamansi and coconut milk

LUMPIANG SHANGHAI

Ground pork, sweet chili sauce and homemade sinamak

SOUP

KBL

Pigeon peas, pork and langka

DESSERT

FRUIT PLATTER

Watermelon, pineapple and ripe mango

BUKO PANDAN

MAINS

MIXED SEAFOOD HALABOS

Clams, shrimp, mussels, blue crabs and garlic butter sauce

ADOBONG TAKWAY

Taro roots, adobo sauce and tufo

SINUGBA NA MANOK

Marinated chicken leg quarter and spiced soysauce and homemade sinamak

CRISPY PATA

Crispy fry pork knuckle with spiced soy sauce and homemade sinamak

DRIED BEEF TAPA

Bacolod version tapa with homemade sinamak

ANNATO FRIED ICE

Flavored annatto rice with vegetable and chicken

STEAMED RICE

INTERNATIONAL

Php 1100/pax

APPETIZER

BAKED LOCAL SCALLOPS

Baked scallops, butter and cheese

POTATO SALAD

Potato, bacon bits, boiled egg and vegetables

SOUP

FISHERMAN SOUP

Clams, squid, shrimp, crabs stick and vegetables

DESSERT

CHOCOLATE DREAM CAKE

FRUIT SALAD

MAINS

SINGAPOREAN CHILI CRABS

Blue crabs and Singaporean sauce

FRESH LUMPIA

Fresh vegetable, chickpeas, jicama and soy peanut sauce

ROSEMARY AND GARLIC ROASTED CHICKEN

Roasted whole chicken, vegetables and au jus

PORCHETTA

Roasted pork belly, liver sauce and apple rosemary sauce

CALLOS

Beef meat, tripe, beef skin, chorizo de bilbao, garbanzo beans, red and green bell pepper and tomato – paprika sauce

YANGCHOW FRIED RICE

Vegetables, shrimp green peas, chorizo and egg

STEAMED RICE

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