

DEBUT PACKAGES





Book Online by Clicking this Link www.executivegourmet.ph/eg/public/booking/

Debut Package – Economy

PRICE: Php450/head++

Debut Package – Rose PRICE: **Php500**/head++

Debut Package – Gardenia

PRICE: **Php550**/head++

Debut Package – Tulips

PRICE: Php630/head++

Debut Package - Tiffany

PRICE: Php730/head++

Debut Package – Elite

PRICE: **Php900**/head++

+10% Service Charge

Debut Package – Economy (1 Appetizer, 3 Main Course with Rice and Beverages, 1 Dessert)

Sample Menu

Mushroom Melts
Steamed Rice
Slow-Roasted Beef with Mushroom Sauce
Pan-Seared Fish FIllet with Mango Salsa
Baked Spaghetti
Mango Delights
Refillable Iced Tea
Purified Water



Debut Package – Rose (1 Appetizer, 4 Main Course with Rice and Beverages, 1 Dessert)

Sample Menu

Buffalo Wings
Steamed Rice
Slow-Roasted Beef Ribs w/ Red Wine Sauce
Chicken Cordon Bleu
Fish Fillet with Lemon Butter Sauce
Cheesy Baked Mac
Mango Sago
Refillable Iced Tea
Purified Water

Debut Package – Gardenia (1 Appetizer, 5 Main Course with Rice and Beverages, 1 Dessert)

Sample Menu

Parmesan Fish Fingers
Steamed Rice
Slow-Roasted Beef with Pepper Sauce
Pan-Grilled Porkloin with Diane Sauce
Grilled Chicken Rosemary
Pan-Seared Fish FIllet with Mango Salsa
Baked Spaghetti
Mango Delights
Refillable Iced Tea
Purified Water



Debut Package – Tulips (1 Appetizer,1 Soup, 1 Salad, 5 Main Course with Rice and Beverages, 1 Dessert)

Sample Menu

Mussels Au Gratin
Cream of Pumpkin Soup
Tossed Green Salad
Steamed Rice
Slow-Roasted Beef with Pepper Sauce
Pan-Grilled Porkloin with Diane Sauce
Grilled Chicken Rosemary
Pan-Seared Fish FIllet with Mango Salsa
Baked Spaghetti
Mango Delights
Refillable Iced Tea
Purified Water

Debut Package – Tiffany (1 Appetizer,1 Soup, 1 Salad, 5 Main Course with Rice and Beverages, 1 Dessert) with All Tiffany Chairs for Guests

Sample Menu

Mussels Au Gratin
Cream of Pumpkin Soup
Tossed Green Salad
Steamed Rice
Slow-Roasted Beef with Pepper Sauce
Pan-Grilled Porkloin with Diane Sauce
Grilled Chicken Rosemary
Pan-Seared Fish FIllet with Mango Salsa
Baked Spaghetti
Mango Delights
Refillable Iced Tea
Purified Water



Debut Package – Elite (1 Appetizer,1 Soup, 1 Salad, 5 Main Course with Rice and Beverages, 1 Dessert) with High-End Menus and All Tiffany Chairs for Guests

Sample Menu

Parmesan Fish Fingers
Seafood and Corn Chowder Soup
Garden Fresh Salad
Steamed Rice
Grilled Fillet Mignon
Baby Back Ribs with BBQ Sauce
Chicken Cordon Bleu
Gambas ala Plancha
Baked Lasagna
Mango Pannacotta
Refillable Iced Tea
Purified Water



STANDARD MENU CHOICES

APPETIZERS

Mussels Au Gratin, Buffalo Wings, Grilled Hungarian Sausage, Parmesan Fish Finger with Cocktail Sauce, Assorted Nuts and Dips, Mushroom Melts, Ham and Cheese, Pizza Roll

SOUP

Cream of Mushroom Soup, Chicken Chowder Soup, Seafood and Corn Chowder Soup, Tomato Soup, Cream of Green Peas Soup, White Beans Soup, Cream of Pumpkin Soup. Cream of Corn Soup, Cream of Mixed Vegetable Soup, Cream of Crab and Coirn Soup

SALAD BAR

Tossed Green Salad, Russian Salad, Potato Salad, Oriental Salad, Greek Salad, Garden Fresh Salad, Chicken Salad, Coleslaw Salad

MAIN COURSES

BEEF: Roasted Beef with Pepper Sauce, Slow-Roasted Beef Ribs with Red Wine Jus, Roasted Beef with Mushroom Sauce, Slow Roasted Beef Brisket with BBQ Sauce, Slow-Roasted Beef Ribs with Bourbon Glaze, Beef Stroganoff, Slow-Braised Beef with Smothered Onions, Caldereta de Vaca, Lengua Con Setas

PORK: Slow-Roasted Pork Shoulder w/ BBQ Sauce, Grilled Porkloin w/ Diane Sauce, Grilled Pork Teriyaki, Roasted Pork Belly w/ Apple and Pineapple Sauce, Roasted Pork Cracklings with Liver Sauce, Roasted Pork Ribs w/ BBQ Sauce, Roasted Pork Belly w/ honey bourbon Glaze, Roasted Porkloin with Gravy Sauce

CHICKEN: Chicken Cordon Bleu, Chicken Shawarma, Pepper-Roasted Chicken,, Grilled Chicken Teriyaki, Grilled Chicken with Rosemary, Herb-Roasted Chicken, Asian Grilled Chicken. Grilled Chicken with Diane Sauce

SEAFOOD: Fish Fillet with Tartar Sauce, Fish Fillet w/ Creamy Jalapeno Sauce, Fish Fillet with Mango Salsa, Fish with Creamy Pesto Sauce, Fish Fillet Beurre Blanc, Fish Fillet Grenobloise, Pescado en Salsa Verde, Stir-Fry Mixed Seafood

PASTA: Chessy Baked Macaroni, Baked Spaghetti, Baked Lasagna, Spaghetti Bolognese, Mac and Cheese, Linguine Carbonara, Baked Tuna Macaroni, Pasta Marinara, Linguini with Pesto Sauce, Macaroni Beef Casserole

DESSERT

Mango Sago, Fresh Fruit Platter, Buko Pandan, Leche Flan, Mango-Buco Loco, Creamy Coffee Jello, Buko
Lychee, Mango Delights



HIGH-END MENU CHOICES

APPETIZERS

Mussels Au Gratin, Oyster Rockefellers, Stuffed Chicken Wings, Buffalo Wings, Grilled Hungarian Sausage, Parmesan Fish Finger with Cocktail Sauce, Honey Glazed Chicken Lollipop

SOUP

Cream of Pumpkin Soup, Creamy Chicken Asparagus Soup, Cream of Mushroom Soup, Chicken Chowder Soup, Seafood and Corn Chowder Soup, Cream of Corn Soup, Cream of Mixed Vegetable Soup, Nido
Soup, Cream of Crab and Corn Soup

SALAD

Tossed Green Salad, Russian Salad, Potato Salad, Oriental Salad, Greek Salad, Garden Fresh Salad, Chicken Salad, Coleslaw Salad

MAIN COURSE

BEEF: Grilled Fillet Mignon, Grilled Beef Tenderloin Steak with Mashed Potato, Pepper Coated Steak with Brandy Sauce, Grilled Beef Medallions, Slow-Roasted Beef Ribs with Red Wine Jus, Slow Roasted Beef Brisket with BBQ Sauce, Lengua Con Setas

PORK: Baby Back Ribs with Barbecue Sauce, Grilled HellFire Pork Temderloin, Roasted Porkloin with Diane Sauce, Stuffed Pork Butterfly, Beer-Roasted Pork Belly, Slow Roasted Pork Shoulder, Roasted Pork Cracklings with Onion Marmalade

SEAFOOD: Grilled Tiger Prawns, Prawns Thermidore, Pescado en Salsa Verde, Grilled Norwegian Pink Salmon, Grilled Black and Blue Marlin with Lemon Butter Sauce, Classic Grilled Tanigue Steak, Gambas ala Plancha

CHICKEN: Chicken Cordon Bleu, Pepper-Roasted Chicken, Chicken Saltimboca, Grilled Chicken Teriyaki, Grilled Chicken with Rosemary, Herb-Roasted Chicken, Asian Grilled Chicken. Grilled Chicken with Diane Sauce

PASTA: Chessy Baked Macaroni, Baked Spaghetti, Baked Lasagna, Spaghetti Bolognese, Linguine Carbonara, Baked Tuna Macaroni, Pasta Marinara, Linguini with Pesto Sauce, Stir-Fry Mixed Veggies, Sauteed Corn and Carrots, Pansit Bihon, BAM-I, Garlic Sotanghon

DESSERT

Mango Sago, Fresh Fruit Platter, Buko Pandan, Leche Flan, Mango-Buco Loco, Creamy Coffee Jello, Buko Lychee, Mango Delights



DEBUT PACKAGES INCLUSIONS

Stylish Couch and Dazzling Backdrop for the Debutante

Elegant VIP Table Setup for Parents and Close Friend

(Maximum of 20 persons)

Plated Service for VIP Guests

Modern Table Centerpieces with Tea lights

Classy Dining Setup with Chinaware, Glassware & Silverware

Table Numbers with Holders

Custom-built Menu Cards

Table linens in striking colors of your choice

Sparkling Roll Top Chaffing Dishes

Bouquet Flower for Debutante

18 Roses and 18 Shots and 18 Candles

Red Carpet

Extraordinary Full Buffet Setup

Menu Labels at the Buffet

Tables for Registrations, Gifts, and Cake

Ruby Chairs with cover and Ribbons

Bar Setup for Beverage Station

Well-Trained Uniformed Waiters

Menu tasting for 2 persons

Optional Debut Inclusions

Three-layered fondant cake -- 8,000

Mobile Bar -- 9500 up

Program EMCEE -- 8,000

Sounds and Lights -- 6,500

Upgrade VIP Tables 2,000

Photo and Video Coverage -- 25,000 up