

Standard Amenities:

- Buffet Table(s) with Attractive Centerpieces
 - Round Tables with Linen
 - Chairs with White Seat Cover
 - Complete Table Settings
- 5 Finger Candelabra with Chimney Glass Cover for each Table
 - Skirted Table for Gifts & Cake
- Rectangular Chaffing Dishes for the Buffet Table
 - Table Numbers (Optional)
 - Food Name on Display
- Uniformed Set of Porcelain Wares & Glass Wares
 - Purified Drinking Water for all
 - Fresh Plants
- Trained and Serviceable Waiters & Buffet Staff
 - Quality Taste of Food & Presentation

Gallery A Amenities:

- Buffet Table(s) with Attractive Centerpieces
- Round Tables with Linen and Lace Toppings
- Chairs with Embroidered Seat Cover and Bought Accent
- Elegant Bride & Groom Table with Fresh Flowers
- Elegant Bride & Groom Backdrop with Fresh Flowers
- Platform Specially Made for the Bride & Groom
 - Special Parents Table with Fresh Flowers
 - Entrance De Grande with Fresh Flowers
- Tiffany Chairs for the B & G, Principal Sponsors & Parents
 - Complete Table Settings
 - Wedding Guest Book
- Presidential Table with 3 ½ ft. Tall Stainless Candelabra w/ Fresh Flowers
- 5 Finger Candelabra with Chimney Glass for each Table & Fresh Flowers
- 4 Layered Fondant Ceremonial Cake with 100 pieces Assorted Pastries
 - Skirted Table for Gifts & Bridal Cake
- Roll Top Chaffing Dishes for the Buffet Table
 - Buffet Lamp
 - Red Carpet with Fresh Rose Petals
 - Pair of White Doves (Rental Only)
 - Decorated Wedding Cage
- Sparkling Wine for the Ceremonial Toast (B & G, Principal Sponsors & Parents)
 - Place Cards for the Presidential Table
 - Table Numbers (Optional)
 - Food Name on Display
- Torch or Sword Parade during the Cake Cutting

or Grand Entrance

- Uniformed Set of Porcelain Wares & Glass Wares
 - Purified Drinking Water for all
 - Fresh Plants
- Trained and Serviceable Waiters & Buffet Staff
 - Quality Taste of Food & Presentation

Gallery B Amenities:

All amenities in Gallery A plus the following are upgrades

- Buffet Table(s) with Attractive Centerpieces & Fresh Flowers
- Elegant Bride & Groom Table with Candles & Fresh Flowers
- Special Parents Table with Candles & Fresh Flowers
 - Entrance De Grande with Five Finger Candelabra & Fresh Flowers
- Tiffany Chair for the Members of the Entourage
 - Presidential Table with 5 ft Tall Stainless Candelabra with Fresh Flowers
 - 3 ½ ft Tall Stainless Candelabra with Fresh Flowers for all Tables
 - 4 Layered Chiffon Cake with 100 pieces Assorted Pastries
- Decorated Wedding Cage with Fresh Flowers
- Sparkling Wine for the Ceremonial Toast of the Members of the Entourage
- Flaming Sword Parade during the Grand Entrance

**36 years of
GOOD FOOD
that ensures your
HEALTH and
WELLNESS**

*****Prices are subject to change without prior notice.**

*****Prices are subject to 12% E-vat & 10% Service Charge**



TOWN'S DELIGHT The Caterer

"The Perfect Experience in Food Service Management!"

Sales Offices:

THE WEDDING STORE

**SM City Dasmariñas 2nd Level
Robinson's Place Tagaytay City
2nd Level @ Summit Ridge Hotel**

Tel.#: (046) 432-3289 / 489-49-95

Tel.# : (046) 437-6055 / 437-8501

(046) 483-53-07 / (0918) 928-1296
(0922) 865-2685

info@townsdelight.com

www.townsdelight.com

www.weddinginthesky.com

In a nutshell, Town's Delight has established itself as a reputable and dependable catering business in Cavite that can handle wedding and other events with guaranteed expertise. It has earned the respect of Caviteños as a premier and professional company that caters to the province's high-end clientele.

Town's Delight considers its customers' satisfaction as its major milestone. Nothing compares to the clients' smile of approval and encouraging remarks commending good food and quality services. If there is something the company is truly proud of, it is the heartwarming feedback from its customers.

Sample Buffet Menus

MENU A

**Standard Set-Up Php 500.00++/head
Gallery A Set-Up Php 550.00++/head
Gallery B Set-up Php 600.00++/head**

- Crispy Nachos with Mexican Salsa
- Cream of Mushroom Soup with Crab Meat(Presidential)
- Pot Roast Beef w/ Mushroom Gravy
- Roasted Pork Loin in Apple Sauce & Honey
- Diced Chicken w/ Cashew Nuts, Turnips & Capsicum
- Mixed Vegetables in Season w/ Shiitake Mushroom & Oyster Sauce
- Fettuccine Alfredo w/ Bacon & Fresh Basil Herb
 - Steamed Rice
 - Buco Pandan Salad
 - Softdrinks
- Purified Drinking Water

MENU B

**Standard Set-Up Php 500.00++/head
Gallery A Set-Up Php 550.00++/head
Gallery B Set-up Php 600.00++/head**

- Crispy Nachos with Cheese Dip
- Cream of Mushroom Soup with Shrimp Meat(Presidential)
- Beef Teriyaki topped w/ toasted sesame seed
- Sliced Pork Roasted w/ Raspberry Sauce
- Chicken Cecilia w/ cheesy dogs, cheese & quail eggs
- Vietnamese Lumpia w/ chili soy sauce
 - Chinese Sotanghon w/ mushroom
 - Steamed Rice
 - Buco Lychee Salad
 - Soda or Fruit Punch
- Purified Drinking Water

150 guest minimum reservation

MENU C

Standard Set-Up Php 500.00++/head
Gallery A Set-Up Php 550.00++/head
Gallery B Set-up Php 600.00++/head

- Crispy Nachos with Mayo Garlic Dip
- Cream of Mushroom with Squid Meat(Presidential)
- Ox Tongue w/ Buttered Mushroom
- Korean Barbecue w/ bean sprouts, carrots, capsicum & spring onions
- Charcoal Grilled Chicken in honey sauce
 - Buttered Vegetables in season
- Pasta Linguine w/ ham, bacon & peas
 - Steamed Rice
 - Cathedral Window
 - Soda or Fruit Punch
 - Purified Drinking Water

MENU D

Standard Set-Up Php 500.00++/head
Gallery A Set-Up Php 550.00++/head
Gallery B Set-up Php 600.00++/head

- Crispy Nachos with Tartar Dip
- Cream of Mushroom Soup with Shell Meat(Presidential)
- Pastel de Lengua ala Cecilia
- Grilled Pork Spareribs w/ Garlic Honey Paste
- Chicken Cordon Bleu in Mushroom Sauce
- Mixed Vegetables w/ Shiitake Mushroom & Oyster Sauce
- Baked Meaty Macaroni topped w/ Béchamel Sauce & Cheese
 - Steamed Rice
- Assorted Pastries / Parisian Fruit Tartlets
 - Soda or Fruit Punch
 - Purified Drinking Water

MENU E

Standard Set-Up Php 550.00++/head
Gallery A Set-Up Php 600.00++/head
Gallery B Set-up Php 650.00++/head

- Crispy Nachos with Italian Tomato Salsa
 - Pumpkin Soup (Presidential)
- Garden Salad w/ House Dressing
- Grilled Fish w/ Lemon Butter Sauce
 - Roast Pork Loin in Apple Sauce
 - Chicken Pastel
 - Pot Roast Beef
 - Steamed Rice
- Assorted Pastries / Halo-halo Bar
 - Soda or Iced Tea
- Purified Drinking Water

MENU F

Standard Set-Up Php 600.00++/head
Gallery A Set-Up Php 650.00++/head
Gallery B Set-up Php 700.00++/head

- Crispy Nachos with Black Bean Salsa
- Gourmet Cream of Spinach Soup (Presidential)
- Garden Salad w/ House Dressing
- Tenderloin Steak w/ Mushroom Gravy
 - Camaron Rellenado
- Chicken Gallantina w/ Giblet Sauce
 - Buttered Vegetables
- Lasagna Supreme w/ Béchamel Sauce
 - Steamed Rice
- Buco Lychee Salad / Halo-halo Bar
 - Soda or Iced Tea
- Purified Drinking Water

MENU G

Standard Set-Up Php 650.00++/head
Gallery A Set-Up Php 700.00++/head
Gallery B Set-up Php 750.00++/head

- Sizzling Mushroom al Ajillo
- Gourmet Cream of Broccoli Soup (Presidential)
- Garden Salad w/ House Dressing
- Fish Tempura w/ Tentsuyu Sauce
 - Crab Fooyong
- Chicken Magnifique w/ Hollandaise Sauce
 - Pastel de Lengua
 - Fresh Asparagus w/ Garlic

- Lasagna Supreme w/ Béchamel Sauce
 - Steamed Rice
- Buco Pandan Salad / Fresh Fruit Platter / Assorted Pastries
 - Soda or Iced Tea
 - Coffee
 - Tea
 - Purified Drinking Water

Sample Buffet Menus for Kiddy Parties

KIDDY MENU A

Standard Set-Up Php 350.00++/head
Gallery A Set-Up Php 400.00++/head

- Meatballs w/ Sweet & Sour Sauce
- Grilled Chicken w/ Honey Glazed
 - Hotdog w/ Ham on stick
 - Fried Wonton w/ toyomansi
 - Grilled Cheese Sandwich
- Italian Spaghetti / Pancit Sotanghon
 - Steamed Rice
- Parisian Peach Tartlets / Yema Balls / Maja Maiz
 - Soda or Iced Tea
 - Purified Drinking Water

KIDDY MENU B

Standard Set-Up Php 350.00++/head
Gallery A Set-Up Php 400.00++/head

- Scotch Eggs
- Breaded Chicken Strips w/ Tartar Dip
 - Pig in a Blanket
- Pinsic Prito w/ Sweet & Sour Dip
- Corn Waffle w/ Maple Syrup and Butter
 - Baked Macaroni / Pancit Malabon
 - Steamed Rice
- Leche Flan w/ Cherry / Lihim ni Lola / Chinese Buchi w/ sesame seeds
 - Soda or Iced Tea
 - Purified Drinking Water

KIDDY MENU C

Standard Set-Up Php 350.00++/head
Gallery A Set-Up Php 400.00++/head

- Eggs in the Nest
- Chicken Lollipop w/ Sweet & Sour Sauce
 - Vietnamese Spring Rolls
 - Pork Barbecue w/ Honey
 - Hotdog Waffle
- Fettuccine Alfredo / Pancit Bihon
 - Steamed Rice
- Tapioca / Macapuno Tartlets / Jeweled Banana w/ honey
 - Soda or Iced Tea
 - Purified Drinking Water

KIDDY MENU D

Standard Set-Up Php 350.00++/head
Gallery A Set-Up Php 400.00++/head

- Shanghai Rolls w/ Dip
- Chicken Kebabs w/ Honey Sauce w/ Onions & Capsicum
- Quiche Lorraine (bacon & onion filled on a crust)
- Roasted Pork Loin in Raspberry Sauce
- Soshiwong (deep fried ham & cheese sandwich)
 - Lasagna Supreme / Pancit Canton
 - Steamed Rice
- Fruit Crepe in Season / Peach Tartlets / Assorted Gellos w/ nata
 - Soda or Iced Tea
 - Purified Drinking Water

more than just

FOOD SERVICE we

dish up NUTRITIOUS

CUISINE

Standard Amenities:

- Buffet Table(s) with Attractive Centerpieces
 - Round Tables with Linen
 - Chairs with White Seat Cover
 - Complete Table Settings
- 5 Finger Candelabra with Chimney Glass Cover for each Table
 - Skirted Table for Gifts & Cake
- Rectangular Chaffing Dishes for the Buffet Table
 - Table Numbers (Optional)
 - Food Name on Display
- Uniformed Set of Porcelain Wares & Glass Wares
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Gallery A Amenities:

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- Elegant Bride & Groom Table with Fresh Flowers
 - Elegant Bride & Groom Backdrop with Fresh Flowers
- Platform Specially Made for the Bride & Groom
 - Special Parents Table with Fresh Flowers
 - Entrance De Grande with Fresh Flowers
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 - Buffet Lamp
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 - Pair of White Doves (Rental Only)
 - Decorated Wedding Cage
- Sparkling Wine for the Ceremonial Toast (B & G, Principal Sponsors & Parents)
 - Place Cards for the Presidential Table
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or Grand Entrance

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Gallery B Amenities:

All amenities in Gallery A plus the following are upgrades

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 - Flaming Sword Parade during the Grand Entrance

Dishing up

HEALTHY and

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FOOD is what

WE DO BEST.

150 guest minimum reservation

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Catering Services and
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437-60-55 / 973-0010 / 437-8501 /
(046) 483-53-07

Mobile #: Smart (0918) 928-1296
(0922) 865-2685

Head Office:

A Soriano Highway, Barangay Daang Amaya
III, Tanza, Cavite

e-mail address:

info@townsdelight.com

website address:

www.townsdelight.com

www.weddinginthesky.com

**Vice President- Food Caterers Association
of the Philippines (FCAP) 2008-2009**

Sample Buffet Menus

Semi Buffet

**Standard Set-Up Php 700.00++/head
Gallery A Set-Up Php 750.00++/head
Gallery B Set-Up Php 800.00++/head**

APPETIZER:

Crispy Nachos with Black Bean Salsa
Cream of Pumpkin Soup with garlic Croutons
Town's Delight Caesar Salad

HOT ENTREES:

Grilled Fillet of Fish Grenobloise
Baked Pork Loin Hawaiian Style
Rolled Chicken Breast Stuffed with Spinach
Linguini with Sun-Dried Tomatoes, Bacon and Olives
Pot Roast Beef with Mushroom Gravy
Grilled Marinated Vegetable Skewer
Steamed Rice cooked in Pandan

DESSERT:

Assortment of Cookie Bars
Eclairs
Parisian Fruit Tartlets
Softdrinks
Coffee / Tea

Continental Buffet

**Standard Set-Up Php 800.00++/head
Gallery A Set-Up Php 850.00++/head
Gallery B Set-Up Php 900.00++/head**

APPETIZER:

Crispy Nachos with Italian Tomato Salsa
Cream of Mushroom with Lobster Meat

COLD ENTREES:

Ballotine of Chicken
Platter of Assorted Cold Cuts
Grilled Vegetables
Assorted Mini Quiches

SALADS:

Potato and Olive Salad with Dill Mustard
Penne Pasta with Ham and Pesto Dressing
Seasonal Green Salad with Oil and Vinegar, Vinaigrette
and Thousand Island Dressing

HOT DISHES:

Garlic Roasted Chicken with Apple & Raisin Sauce
Pan-Fried Fish Fillet with Tomato Concasse, Basil and
Croutons

Pork Tenderloin with Hoisin-Raisin Sauce
Barbecued Beef Short Ribs with Onion Leeks
Baked Fettuccine with Ham, Mushrooms in White Vine
Cream Topped with Cheese
Fresh Seasonal Vegetables
Pandan Rice

DESSERTS:

Fresh Fruit in Season
Chocolate Fudge Squares
Eclairs
Caramel Custard with Macapuno
Softdrinks
Coffee / Tea

Filipino-Spanish Buffet

Standard Set-Up Php 800.00++/head
Gallery A Set-Up Php 850.00++/head
Gallery B Set-Up Php 900.00++/head

APPETIZERS:

Fried Spring Rolls
Chicken and Pork Galantina
Mushroom and Quail Egg a'l Ajillo

SALADS:

Grilled Eggplant Salad
Tomato, Salted Egg, Green Mango, Bagoong
Chicken Macaroni Salad with Raisins

MAIN COURSES:

Paella Valenciana
Banoan Bangus Relleno
Lengua Estopado
Callos Madrileña
Chopped Native Pork Lechon with Liver Gravy
Sotanghon Guisado with Chicken and Mushrooms
Assorted Baguio Vegetables
Steamed Pandan Rice

DESSERTS:

Fresh Fruit in Season
Halo-Halo Bar
Assorted Native Cakes
Leche Plan
Pink Lemonade Punch & Coffee or Tea

International Buffet

Standard Set-Up Php 950.00++/head
Gallery A Set-Up Php 1,000.00++/head
Gallery B Set-Up Php 1,050.00++/head

APPETIZERS :

Baked Eggplant with Fresh Tomato, Basil and Mozzarella Cheese
Asian Spring Rolls with Sweet Chili Sauce
Assorted Japanese and California Maki Sushi

SALADS:

Salad Nicoise
Potato Salad with Bacon
Slice Tomato with Basil and Olive Oil
Pasta Salad with Herbs and Quail Eggs

HOT DISHES:

Seafood Paella
Grilled Fillet of Fish Caprise
Chicken Breast Cordon Bleu
Roast Beef Parisienne
Pastel De Lengua with Mushroom Buttons
Linguini Pasta with Garlic, Bacon & Sun-dried Tomatoes
Braised Baguio Vegetable in Oysters Sauce

DESSERT:

Fresh Fruit in Season
Fruit Crepe Samurai
Sans Rival
Parisian Grape Tartlets
Custard Peach w/ Jelly
Puffed Choux Pastries
Pink Lemonade Punch & Coffee or Tea

Food Station

Standard Set-Up Php 1,000.00++/head
Gallery A Set-Up Php 1,050.00++/head
Gallery B Set-Up Php 1,100.00++/head

JAPANESE

Mixed Local and Imported Sushi and Sashimi,
Assorted Maki Shrimps
Vegetable Tempura

SALAD BAR TABLE

Three kinds of Lettuce, Cucumber, Carrots, Beans, Young Corn, Asparagus, Water Crest, Onions, Ham, Cheese, Croutons, Bacon, Pineapple, with three kind of dressing
Hawaiian Macaroni Salad
Waldorf salad

Japanese Cucumber and kani Salad

PASTA TABLE (CHOISE OF THREE PASTAS)

Linguini, Angels Hair, Penne, Spaghetti, Fettuccine
(CHOICE OF THREE SAUCES)

Putanesca, Carbonara, Pesto, Bolognese, Alfredo, Pomodoro

GRILLED STATIONS (CHOICE OF THREE ITEMS)

Baby Prawns, Chicken, Beef Tenderloin, Pork Chop, Shrimp, Blue Marlin, Lapu-lapu, Swiss Sausage
Served with: Mushrooms, Au jus, Teriyaki, Lemon Butter, Calamansi Soy & Chili Sauces

RICE DISHES (CHOICE OF TWO)

Paella Valenciana
Garlic Fried Rice
Shanghai Rice
Steamed Dinorado Rice with Pandan

DESSERTS:

Fresh Fruit in Season
Tocino Del Cielo
Chocolate Mouse
Halo-halo Bar
Crepes Bar with Ice Cream
Home made Ice Cream Cart
Pink Lemonade Punch
Coffee
Tea

Sit-down Menu I

Standard Set-Up Php 800.00++/head
Gallery A Set-Up Php 850.00++/head
Gallery B Set-Up Php 900.00++/head

Chunky Calamares with Green Mango and Tomato Salsa
Cream of Green Asparagus Soup with Quail Egg
Pan Fried Chicken Breast with Blueberry
Au jus and Cranberry Jelly
Buttered Mixed Vegetables
Mashed Potatoes
Natilla with Wallnuts and Mango Fruits
Pink Lemonade Punch
Coffee
Tea

Sit-down Menu II

Standard Set-Up Php 850.00++/head
Gallery A Set-Up Php 900.00++/head
Gallery B Set-Up Php 950.00++/head

Asian Spring Rolls on Bed of Salad Greens and Sweet Chili Sauce
Clear Corn and Chicken Breast Soup with Cilantro
Grilled Fillet of Blue Marlin or Tanguingue or Lapu-lapu with Mango and Almond Lemon Butter
Medley of Fresh Vegetables
Steamed Pandan Rice
Three Cheesecakes with Vanilla Ice Cream
Pink Lemonade Punch & Coffee or Tea

Sit-down Menu III

Standard Set-Up Php 950.00++/head
Gallery A Set-Up Php 1,000.00++/head
Gallery B Set-Up Php 1,050.00++/head

Caesar Salad
Pumpkin Soup w/ Custard Ham Cubes
Norwegian Salmon Fillet with Tomatoes- Basil Sauce
Brochette of Mixed Vegetables
Tagliateli Pasta
Banana Strudel with Chocolate Sauce
Pink Lemonade Punch & Coffee or Tea

Sit-down Menu IV

Standard Set-Up Php 1,100.00++/head
Gallery A Set-Up Php 1,150.00++/head
Gallery B Set-Up Php 1,200.00++/head

Grilled Aubergine Parmigiano on Bed of Greens w/ Honey Balsamic Dressing
Lobster & Shrimp Bisque w/ Seafood Dumpling
Beef Tenderloin Steak ala "Pobre" or Japonaise
Grilled Marinated Vegetables
Potato Dauphinoise
Swan Pate a Choux de Sorbet
Coffee or Tea

36 years of
good food
that ensures
your health
and wellness

Fast Facts

❖ Town's Delight was established in 1974 at Tanza, Cavite by Mrs. Cecilia del Rosario-Pacumio, a Home Economics teacher..

❖ ts president and general manager Mr. Andrew Pacumio is a founding director of the Food Caterers Association of the Philippines. He was the association's vice president in 2006.

❖ The company owns The Wedding Store, a one-stop wedding shop located at the second level of SM Dasmariñas..

❖ Town's Delight also maintains WeddingInTheSky.com, Cavite's first wedding website/portal that features essential info about wedding planning, products, and services.

❖ For a consultant, Town's Delight has Ma. Sunnel Pacumio, a topnotch chef at Four Seasons Hotel in Ireland. She specialized in Culinary Arts at premier schools abroad.

❖ Town's was the official caterer of the Bong-Lani Revilla centennial wedding held on March 25, 1998 at Imus, Cavite. It prepared special Caviteño dishes for the 2000 VIPs of the Revillas.

❖ The company's personnel regular undergo values formation training, skills and leadership training, and visit institutions like Nestle Philippines to observe best practices.

❖ The company has undergone training with Serve Safe accreditation for food handling and management, and for health and wellness programs.

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