

# Alba Exclusive Buffet Menu

Buffet set-up with choices of:

- Three appetizers
- Alba rolls or French bread
- Soup or Salad
- One Pasta dish
- One Vegetable dish
- Your choice of Paella
- Three Entrees
- Three Desserts

LUNCH - 1,100+ per head  
DINNER - 1,200+ per head  
Notes: +10% **Service charge**  
Kids 3ft below = FREE  
4ft below = Half rate  
Above 4ft = Full rate  
Buffet and function room are exclusive. Client must meet minimum. \* Prices herein are subject to change without prior notice.

## Tapas frias y calientes

Cold & Hot Appetizers (Choice of three)

### Tabla de Embutidos

A variation of Spanish cold cuts

### Sardinas Picantes

Spicy imported Spanish sardines

### Boquerones

Fillet of anchovies in garlic & olive oil

### Tortilla Española

Traditional Spanish potato omelet

### Coca Mallorca

Majorcan pie with vegetables

### Chorizos de Alba

Assorted fried homemade sausages

### Salchichas con Champignon

Spanish sausage with mushroom

### Croquetas de Pollo

Croquettes of chicken with aioli sauce

### Calamares y Rabas fritas

Deep fried squid & tentacles

### Almejas/Mejillones al Horno

Baked clams or mussels

### Mejillones al Tigre

Stuffed mussels

### Albondigas

Spanish-style meatballs

## Sopa o Ensalada

Soup or Salad (Choice of one)

### Sopa de Cocido

Vermicelli soup with ham broth

### Sopa de Ajo

Traditional garlic soup

### Caldo Gallego

Galician soup with chorizo, morcillas, beans & cabbage

### Cream of vegetable soup

### Clear vegetable soup

### Sopa de Calabaza

Pumpkin soup

### Sopa de Mariscos

Seafood soup

### Ensalada de la Casa

Alba's house salad

### Ensalada Catalonia

Shredded lettuce & carrots with ham & parmesan cheese

### Ensalada al Ajo Mojo

Julienne lettuce, onions, tomato & olives with ajo mojo dressing

### Ensalada del Cezar

Caesar salad

### Ensalada Asturiana

Garden vegetables with apples dressed in olive oil and apple vinegar

## Pasta

(Choice of one)

### Espaguetis Bolognesa

Spaghetti in meat sauce seasoned with garlic, herbs & olive oil

### Espaguetis dela Casa

Spaghetti with homemade fresh tomato sauce topped with chopped fried chorizo de Bilbao & cheese

### Macaroni al Horno

Baked macaroni

### Canalones

Baked stuffed cannelloni

### Linguini al pesto

Linguini in pesto sauce topped with sautéed fresh tomatoes

### Pasta Carbonara

Our own version of pasta in carbonara sauce

### Beef Lasagna

## Verduras

Vegetables (Choice of one)

### Menestra de Legumbres

Sauteed vegetables in a light sauce

### Berenjenas al Horno

Baked eggplant with anchovies and three kinds of cheese

### Escalivada

Roasted vegetables

### Buttered Vegetables

Steamed Vegetables

## Paellas

Spanish rice dishes (Choice of one)

### Paella Valenciana

Valencian rice dish with chicken, pork, seafood and vegetables

*\*Specialty of the House!*

### Paella de Pollo Finas Hierbas

Chicken paella with fine herbs

### Paella Negra *(upon availability)*

Black Paella with stuffed squid

### Paella de Cordero

Lamb Paella

### Paella Marinera

Saffron rice dish with a variety of seafood

### Paella Verde

Green vegetable paella

### Paella Filipino *(upon availability)*

Paella with sisig & cochinitillo

### Paella y Parillada

Paella with grilled meats, seafood and vegetables

## Platos y Especialidades de la Casa

Entrees & Specialties of the House (Choice of three)

### Tuhod y Batoc

Stewed ox-kneecap and chuck in brown sauce

### Callos a la Madrileña Stewed

ox-tripe with rich tomato sauce

### Pollo al Ajillo

Chicken in spicy garlic sauce

### Pollo al Horno

Roast chicken

### Pollo Cordon Bleu

Crusted chicken fillet with ham and cheese and creamy mushroom sauce

### Caldereta de Cabrito

Goat stewed in spicy sauce

### Pescado en Salsa Verde

Fish in light cream sauce

### Pescado a la Vizcaina

Fish in homemade tomato sauce

### Pescado a la Romana

Pan-fried fillet of fish served with garlic mayonnaise

### Combinado de Mariscos

Variety of grilled seafood

### Caldereta de Vaca

Beef stewed in spicy sauce

### Costillas de Vaca al vino rojo

Beef ribs cooked in red wine

## Postres

Desserts (Choice of three)

Ensalada de Frutas Flan al Caramelo Mango Tart Brazo Gitano  
Maja Blanca Banana Cream Pie Canonigo Lemon Squares

### \*EXCLUSIVE BUFFET & FUNCTION ROOM MINIMUM

Polaris - 60 pax for the 1st floor, 30 pax for the 2nd floor

Morato - 100 pax

Westgate - 40 pax for the 1st floor

Prism Plaza - 120 pax

Estancia - 150 pax

Booking Requirements/Terms:

50% Down payment upon signing of the contract.

50% Balance on day of function.

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(Updated APR2023)