PROPOSED MENU FOR THE QUARTERLY LOCATORS MEETING

(150 PERSONS)

FIRST QUARTER:

AM SNACK:

2PCS. SPECIAL MINI BIBINGCA

CANNED FRUIT JUICE

OVER FLOWING COFFEE

LUNCH MENU:

STEAMED BROWN RICE

SOUP

VEGETABLE

TWO (2) MEAT VIAND (CHOICE OF PORK CHICKEN AND BEEF)

FISH VIAND

BUCO PANDAN SALAD FOR DESSERT

BOTTLED OR CANNED SODA

SECOND QUARTER:

AM SNACK:

BIHON CANTON GUISADO WITH TOASTED BREAD

CANNED FRUIT JUICE

WITH OVER FLOWING COFFEE

LUNCH MENU:

STEAMED BROWN RICE SOUP VEGETABLE TWO (2) MEAT VIAND (CHOICE OF PORK CHICKEN AND BEEF) FISH VIAND FRUIT SALAD FOR DESSERT BOTTLED OR CANNED SODA

THIRD QUARTER:

AM SNACK:

THREE (3) LAYERS CHICKEN SANDWICH

CANNED FRUIT JUICE

OVER FLOWING COFFEE

LUNCH MENU:

STEAMED BROWN RICE SOUP VEGETABLE TWO (2) MEAT VIAND (CHOICE OF PORK CHICKEN AND BEEF) FISH VIAND ASSORTED SLICED FRESH FRUITS IN SEASON FOR DESSERT BOTTLED OR CANNED SODA

FOURTH QUARTER:

AM SNACK:

HAM AND EGG SANDWICH

CANNED FRUIT JUICE

WITH OVER FLOWING COFFEE

LUNCH MENU:

STEAMED BROWN RICE SOUP VEGETABLE TWO (2) MEAT VIAND (CHOICE OF PORK CHICKEN AND BEEF) FISH VIAND LECHE FLAN FOR DESSERT BOTTLED OR CANNED SODA