

**Food for Guests and Participants**  
 Focus Group Discussion (FGD) for 2020 CPH  
 May 3-4, 2018  
 Naga City

Date	Breakfast	AM Snack	Lunch	PM Snack	Dinner
			<b>30 pax</b>	<b>30 pax</b>	<b>42 pax</b>
2-May			Chicken and Corn Soup Oven Roasted Rosemary Chicken Pan Seared Tuna with Mango Salsa Gulay na Laing Steamed Rice Sliced Mango	Sotanghon with Focaccia Bread Juice	Molo Soup Inihaw n aLiempo Bistek Tanigue Ampalaya Con Tofu Steamed Rice Lakatan
	<b>42 pax</b>	<b>42 pax</b>	<b>42 pax</b>	<b>42 pax</b>	<b>42 pax</b>
3-May	Fresh fruits Slices Pork Longganisa Egg Fritata Boneless Dilis with Vinegar with Chili Dip Chinese Fried Rice	Danish Pastries Juice	Binakol Pinangat Pinaputok na Tilapia Chicken Teriyaki Steamed Rice Papaya	Turon with Coco Jam Juice	Potato and Leek Soup Adobong Baboy Inihaw n Isda (Tnigue or Tuna) Pinakbet Kanin may Pandan Pili Tres Leches
	<b>42 pax</b>	<b>42 pax</b>	<b>42 pax</b>	<b>42 pax</b>	<b>42 pax</b>
4-May	Fresh Fruit Slices Beef Tapa Tomato and Onion Omelet Hotdog with Onion Buttered Rice	Cheese Sandwich with Fries Juice	Sinanglaw Soup Bagnet Ala Bicol Express Hinurong Tanigue Sauteed spring Vegetable Kanin Puti Watermelon	Chicken Macaroni Salad with crackers Juice	Golden Pumpkin Soup Chicken Barbecue Raost Pork Loin with Garlic Sauce Buttered Carrots and Baguio Beans Steamed Rice Fruit Tartlettes
	<b>42 pax</b>				
5-May	Fresh Fruit Slices Tinapa Scramble Eggs Fried Eggplant Garlic Fried Rice				

Note: Flowing Coffee with creamer/Tea and mineral water for the entire duration of the training.

Rice: No artificial flavoring/enhancer.

Juice: Should not be powdered juice.

Needed Amenities

- Air-conditioned Conference Hall
- Strong Wifi Connection
- Sound System
- Rostrum & (3) Microphones
- LCD Projector
- Backdrop and Welcome Streamer
- Whiteboard & Whiteboard Marker
- Secured Parking Space
- Standby Generator Set