



We are pleased to submit the menu selections for Lunch/Dinner Packed Meals.

Menu A	Menu B	Menu C
Hummus <i>A creamy Middle Eastern dip, spread or savory dish made from mashed chickpeas blended with tahini, lemon and garlic.</i> Mesclun Greens <i>Served with honey mustard, & mango mint vinaigrette.</i> Red Cooked Chicken <i>Braised chicken with soy, sugar, star anise, cinnamon.</i> Pancit Bam-I <i>A classic Cebu base glass noodle dish with meats and vegetables.</i> Rice Pilaf <i>Fluffy seasoned rice with spices.</i> Crème Puff <i>Pastry shells filled with crème anglaise and caramel topping.</i> Taisan <i>A popular Filipino chiffon cake brushed with butter and sprinkled with sugar and cheese.</i> Bottled Water	Escalivada <i>Roasted eggplant and bell peppers with olive oil on a toast.</i> Hummus Salad <i>A versatile dish, featuring hummus as a based dressing, combined with fresh veggies, chickpeas, and other toppings.</i> Beef Mechado <i>Beef stew with soy sauce and lime</i> Pancit Sotanghon <i>Glass noodles with chicken and veggies.</i> Rice Pilaf <i>Fluffy seasoned rice with spices.</i> Chocolate Eclairs <i>Eclairs filled with pastry cream in a tender-crisp choux pastry iced with silky chocolate.</i> Chocolate Cupcake <i>Moist chocolate cake with frosting.</i> Bottled Water	Spanakopita <i>A classic Greek savory pastry made with layers of crisp, flaky filo dough filled with a mixture of tender spinach and creamy feta cheese.</i> Russian Salad <i>A creamy, flavorful salad made with diced cooked potatoes, sugar beets, carrots and pickles. Bound together with mayonnaise.</i> Lechon Kawali <i>Pork belly seasoned with salt and pepper, deep-fried to juicy perfection.</i> Lumpia Fresca <i>Fresh spring rolls with heart of coconut and garlic.</i> Rice Pilaf <i>Fluffy seasoned rice with spices.</i> Coconut Macaroons <i>A chewy dessert made with shredded coconut.</i> Fresh Fruit Platter <i>Assorted freshly sliced fruits.</i> Bottled Water
PHP 750 /person	PHP 750 /person	PHP 850 /person

inclusive of Vat	inclusive of Vat	inclusive of Vat
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Menu D	Menu E	Menu F
Liver Pate with Melba Toast Smooth savory liver pate served with crisp melba toast. Caesar's Salad Classic Caesar with anchovies, lemon, bacon, croutons, parmesan. Pork Spare Ribs Ribs with sweet chili sauce. Vegetable Lasagna Layered vegetables with cheese and tomato sauce. Mushroom Rice A flavorful rice dish, that features mushrooms as a key ingredient. Brazo Squares Custard-filled meringue squares. Chocolate Mini Cupcakes Moist cupcakes with buttercream frosting. Bottled Water	Champignones con Jamon Fried garlic and paprika. Shrimp Macaroni Salad A cold pasta salad featuring cooked macaroni, shrimp, and various veggies, tossed in a cream-based dressing Pollo con Jamon y Quezo Chicken stuffed with ham, cheese & hot sauce. Aubergine Lasagna Layered eggplant with cheese and tomato sauce. Steamed Pandan Rice Aromatic steamed pandan rice. Maja Blanca Coconut with corn kernels. Fresh Fruit Platter Assorted freshly sliced fruits. Bottled Water	Golden Shrimp Ukoy Crispy fritters made with shrimp, shredded papaya, and calabaza, lightly seasoned and fried to golden perfection. Philippine Mango Salad Julienne of green mango with a tangy, sweet and spicy dressing. Lemon Peppered Chicken Served with mango salsa Fried Lumpiang Batangas with spicy vinaigrette. Biryani Rice Banana Sesame Ripe bananas glazed with sugar and sesame seeds. Camote Fritters Camote glazed with sugar. Lemon Grass Iced Tea Infused lemon grass brewed with sugar syrup. Bottled Water
PHP 950 /person inclusive of Vat	PHP 950 /person inclusive of Vat	PHP 950 /person inclusive of Vat

Menu G	Menu H
Pinsec Prito Crunchy fried wontons filled with savory meat. Tomato & Red Egg Salad Sliced red eggs, with tomatoes and fish sauce. Pork Adobo Pork simmered in a savory blend of soy, vinegar, garlic, and spices. Tortang Talong Grilled eggplant omelette. Steamed Pandan Rice Aromatic steamed pandan rice. Turonitos con Langka Deep fried bananas with strips of jack fruit, wrapped in spring rolls and frying the delicious bundle in brown sugar. Pavlova Baked meringue with fruit toppings. Bottled Water	Croquetas de Carne Meat pieces bound with a glutinous batter. Shrimp and Pomelo Salad Beef Caldereta Beef with tomato sauce, laurel, and peppers. Pancit Bam-I A classic Cebu base glass noodle dish with meats and vegetables. Rice Pilaf Fluffy seasoned rice with spices. Steamed Pandan Rice Aromatic steamed pandan rice. Palitaw A soft chewy dessert made with glutinous rice flour, grated coconut, sesame seeds and sugar. Pilipit Twisted fried fritters with sugar glaze Coffee Jello with Tapioca Coffee jelly with tapioca in cream. Bottled Water
PHP 950 /person inclusive of Vat	PHP 1,050 /person inclusive of Vat

If you find our proposal in order, or have any special requests or need to make changes, please don't hesitate to reach out. Looking forward to catering your event soon!

Sincerely,

Joshua de los Reyes

Director of Sales and Marketing

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