



CATERING SERVICE MENU

"Filipino regional classic"

APPETIZERS AND SALADS

FRESH MANGO SALSA WITH ORANGE VINAIGRETTE DRESSING

This is a smashing side dish with an interesting mixed of spicy, sweet and sour. Features firm mango, onions, charred bell pepper, tomatoes and coriander in a homemade orange dressing



ENSALADANG TALONG

Roasted Eggplant salad that is classic all through out the island. Simple yet filled with layers of savory and smoky flavor. Served with a light and oil-free dressing. And shrimp paste "alamang" on the side for a flavorful island taste



CRISPY CHICKEN WINGS WITH SWEET & HOT ADOBO GLAZE

A Filipino style Buffalo Wings. Filipinized hot wings start with frying some of our own blend spiced chicken wings until golden and crisp. Then glazed on to the famous adobo blend and a spike of "siling labuyo"



SHRIMP AND PORK MEATBALLS

Shrimp and Pork come together in one fantastic inspired meatball, coated in a delicious sweet chili sauce



PINOY STREET FISH BALL

It's one of the most popular street food in the Philippines. Served on a stick with our own garlic infused gravy and sweet spiced vinaigrette.



LUMPIANG SHANGHAI

This spring roll is a popular mainstay in Filipino food gathering. Deep fried filled with spiced ground pork. Served with chile sauce and pickled papaya ("atchara")



SISIG

Sisig is a Filipino dish made from parts of pig's head and liver, usually seasoned with calamansi and chili peppers. Sisig was first mentioned in a Kapampangan dictionary in the 17th Century meaning "to snack on something sour" and "salad".



UKOY

Believed to have originated in the province of Laguna. Simple yet very tasty Filipino dish and appetizer made from deep fried battered baby shrimps and starchy sweet potato or cassava roots with spicy vinaigrette dipping sauce



PLEASE, TAKE NOTE THAT WE ARE NOT A REGULAR RESTAURANT ESTABLISHMENT THUS WE LIMIT OUR INVENTORY.
WE FRESHLY BUY OUR INGREDIENTS FROM THE LOCAL MARKET AT TIME OF ORDER.
A 72 HOURS PRE-ORDER AND A MINIMUM ORDER REQUIRED AND SUBJECT TO AVAILABILITY.