



k. by cunanan

CATERING

Create your own menu

OUR SERVICE INCLUDES

tables & chairs, tasteful florals,
wait staff, buffet setup

OPTION 1 P550 per head plus 10% service charge & 12% vat

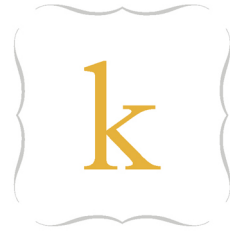
1 starter, soup or salad + 3 main dishes +1 dessert
carrot rice & steamed rice + raspberry or vanilla iced tea

OPTION 2 P690 per head plus 10% service charge & 12% vat

1 starter + 1 soup or salad + 4 main dishes + 2 desserts
carrot rice & steamed rice + raspberry or vanilla iced tea

OPTION 3 P780 per head plus 10% service charge & 12% vat

1 starter + 1 soup + 1 salad + 4 main dishes + 3 desserts
carrot rice & steamed rice + raspberry or vanilla iced tea



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CATERING

{ starter }

HOISIN CHICKEN WRAP
HOISIN CRACKLING PORK WRAP
KOREAN SOFT TACOS
BLINIS WITH SMOKED SALMON and DILL
CRACKERS with SMOKED TANIGUE and HORSE RADISH
CROSTINI with PRAWN THERMIDORE
CROSTINI with RATATOUILLE
BRUSCHETTA with EGGPLANT, ROASTED PEPPERS and FETA
ADOBO FLAKES and MANGO SALSA ON PAN DE SAL BRUSCHETTA
SPINACH and FETA FRIED RAVIOLI with MARINARA SAUCE
VEGETABLE SAMOSA with MANGO CHUTNEY
FRIED CHILI RELLENO
PORTOBELLO FRIES with WASABI CREAM
CHEESE and CHORIZO CROQUETTAS
CHEESE and ROASTED PEPPER QUESADILLA
SPICY TUNA NACHOS
BAKED BABY POTATOES with SOUR CREAM and BACON
FRESH VIETNAMESE SPRING ROLLS
MINI THAI FISH CAKES
FRITTO MISTO with WASABI AIOLI
HOMEMADE TARO and BANANA CHIPS with HUMMUS

{ soup }

SQUASH
ROASTED CORN
BROCCOLI and CHEESE
POTATO and LEEK
CLAM CHOWDER
TOMATO-BASIL
TOMATO, LENTIL and COUSCOUS
CLAM CHOWDER
FRENCH ONION
MUSHROOM with TRUFFLE OIL

{ salad }

BARBECUE CHICKEN SALAD
INSALATA CAPRESE with ORANGE, STRAWBERRY VINAIGRETTE
WATERMELON and FETA with CITRUS DRESSING
ARUGULA, ROMAINE and SUN DRIED TOMATO SALAD
MEDITERRANEAN SALAD
SHRIMP and MANGO SALAD
SEARED TUNA NICOISE
GRILLED CAESAR SALAD or CLASSIC CAESAR SALAD
FILIPINO CAPRESE with POMELO and KESONG PUTI
ROMAINE and SALTED EGG with TINAPA AIOLI



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{ pasta, paella, noodles }

BAKED PENNE PASTA with TOMATO and CREAMY PESTO
VONGOLE or SEAFOOD PASTA with FRESH TOMATOES and PESTO
CHICKEN, WILD MUSHROOMS and LINGUINE IN CREAM
EGGPLANT PARMIGIANA with ANGEL HAIR AGLIO OLIO
CHICKEN PARMIGIANA ON POMODORO PASTA
SEAFOOD, LEMON and BASIL with ALIGUE
BLACK PASTA with SQUID, CHORIZO PUREE, ZUCCHINI SALSA
SPICY TUYO in ANGEL HAIR PASTA
MUSSELS in CREAM & WHITE WINE
BEEF and BROCCOLI OVER CRISP NOODLES
SEAFOOD, CHICKEN and CHORIZO PAELLA
PINAKBET PAELLA

{ fish }

RED SNAPPER with MANGO SALSA and COCONUT CREAM
LAPU-LAPU with RATATOUILLE and SHAVED PARMESAN
CRUSTED DORY with MASHED POTATOES and SWEET SOY GLAZE
BAKED FISH IN CREAM with MASHED POTATOES and ALMONDS
SEARED TUNA with WASABI MASHED POTATO and BALSAMIC SYRUP
FISH or MIXED SEAFOOD KEBAB with SPICED YOGURT
THAI FISH CAKES
WHOLE BAKED LAPU-LAPU IN WHITE WINE

~fish upgrade, plus P200 per head~

SEARED SALMON with WASABI MASHED POTATO and BALSAMIC
BAKED SHRIMP & SALMON with MASHED POTATOES & ALMONDS
WHOLE SALMON, DILL SAUCE

~fish upgrade, plus P300 per head~

CHILEAN SEA BASS with MANGO SALSA and COCONUT CREAM
CRUSTED SEA BASS with MASHED POTATOES and SWEET SOY GLAZE
SEA BASS and MUSSELS in CREAM & WHITE WINE

{ seafood }

~seafood upgrade, plus P50 per head~

HONEY NUT PRAWNS
BABY PRAWNS with MANGO SALSA and COCONUT CREAM
BABY PRAWNS with RATATOUILLE and SHAVED PARMESAN

~seafood upgrade, plus P200 per head~

GRILLED TIGER PRAWNS with TARRAGON BUTTER

{ chicken }

JAPANESE ROLLED CHICKEN with CHEESE and LEEKS
GRILLED TANGY CHICKEN with CARAMELIZED ONIONS
TANGY CHICKEN with PESTO BABY POTATOES and SAUTEED TOMATOES
CHICKEN KEBAB with SPICED YOGURT and COUSCOUS
CHICKEN SATAY with PEANUT SAUCE and CUCUMBER SALAD
SUPREME OF CHICKEN with BASIL and PIMIENTO CREAM SAUCE
ROASTED ROSEMARY CHICKEN with STUFFING
ROAST CHICKEN with FENNEL SPICE RUB and CORN BREAD
HERBED SPATCHCOCK with OVEN BAKED VEGETABLES
CHICKEN AL'ORANGE
MOROCCAN CHICKEN STEW



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{ beef }

OSSO BUCCO

ROAST BEEF with vegetables in balsamic syrup & mashed potatoes
ROAST BEEF with mashed potato cakes and creamed spinach
BARBECUED BEEF RIBS and CORN with TARRAGON BUTTER
BEEF KOFTA with SPICED YOGURT and COUSCOUS
LENGUA with MUSHROOMS
CALLOS SERVED with CRUSTY BREAD

~beef upgrade, plus P150 per head~

PEPPER-CRUSTED TENDERLOIN STEAK
with vegetables in balsamic syrup
PEPPER-CRUSTED TENDERLOIN STEAK
with mashed potato cakes and creamed spinach
TENDERLOIN STEAK
with ponzu, truffle butter and onion rings

{ pork }

BABY BACK RIBS and CORN with TARRAGON BUTTER
PORK ROAST with CHORIZO RICE
PORK ROAST with CARAMELIZED APPLES and MASHED KAMOTE
HERBED PORK CHOPS with MUSTARD REDUCTION
PORK SATAY with PEANUT SAUCE and CUCUMBER SALAD
PORK BELLY with FIG COMPOTE and POTATO PUREE
ROAST CRACKLING PORK BELLY with LIVER, SOY and HOISIN SAUCE

{ dessert }

PANNA COTTA with MANGO, KIWI or STRAWBERRY
WHITE CHOCOLATE CAKE
TIRAMISU
BANOFFEE
CHOCOLATE MOUSSE
PICATOSTES con TSOKOLATE
BEIGNET with APPLE SAUCE
CHOCOLATE and HAZELNUT CANOLLI
MIXED FRESH FRUIT COMPOTE
GRILLED FRUIT KEBAB with GINGER SYRUP
LEMON or KALAMANSI or GINGER and LEMONGRASS CREME BRULEE
LIME CURD PIE with TORCHED MARSHMALLOW
QUESO DE BOLA CHEESECAKE
CHEESECAKE with RASPBERRY PRESERVE
CROISSANT PUDDING with VANILLA SAUCE
BREAD PUDDING with SULTANAS and VANILLA CREAM
DALANDAN-BASIL, WATERMELON or RASPBERRY-LEMON SORBET
DARK CHOCOLATE and BANANA FRITTERS
BANANA and JACKFRUIT TURRONES with COFFEE SYRUP
BANANA and JACKFRUIT TURRONES with UBE and MACAPUNO
CREPE SAMURAI
STRAWBERRY and CREAM CHEESE CREPE
ICED MANGO SAGO with CINNAMON-COCONUT CREAM
MANGO PUDDING
FLAMBEED MANGO with VANILLA ICE CREAM
GRILLED PINEAPPLE with VANILLA ICE CREAM
APPLE CRUMBLE with VANILLA ICE CREAM
COFFEE JELLY with VANILLA ICE CREAM



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OPTIONAL UPGRADES

{ cocktail hour }

Additional hors d'oeuvres: P35 per head plus 10% service charge for every additional item

California sushi station: P150 per head plus 10% service charge

Cheese board: P150 per head plus 10% service charge

{ main course }

Additional main dish (pasta, fish, chicken or pork): P60 per head plus 10% service charge

{ dessert buffet }

Additional desserts: P35 per head plus 10% service charge for every additional item

{ lechon }

Roast pig: P8,500 good for 75 pax

Roasted calf: P30-35,000 good for 200-300 pax

{ juicebox mobile bar }

P150 per head, minimum of 75 pax ~4 cocktails, 2 shooters, 1 juice~

P200 per head, minimum of 50 pax ~5 cocktails, 1 frozen cocktail, 2 shooters, 1 juice~

P250 per head, minimum of 50 pax ~4 cocktails, 1 premium cocktail, 2 frozen cocktails, 2 shooters, 1 juice~