

Passion Cooks



CATERING & EVENT STYLING

HORS D' OEUVRES

Bacon and Banana Rolls
Served with honey-maple dip

Brie Cheese Bites
Diced brie cheese on a toasted bread, topped with grapes and walnuts

Cherry Tomato Bits with
Yellow Fin Tuna
Yellow fin tuna and mayo stuffed in a hollow cherry tomato. Topped with parsley and walnuts

Cocktail Shrimp and Mandarin
Orange Bites
A savory and tangy duo! Served on a sliced bread

Crostini with Prosciutto Ham and
Honeydew Melon
Honeydew Melon wrapped in prosciutto ham. Served with a sliced bruschetta

Fresh Vegetable Sticks with Blue
Cheese Dressing
Served in a shooter glass

Meat Lover's Bruschetta
Served with salami and Parma ham. Topped with melted cheese

Montadito don Pepito
Grilled sukiyaki beef drizzled with smoked hickory barbecue and cheese sauce. Topped with caramelized onions, bruschetta, lettuce and tomatoes

Peppered Pastrami and Asparagus Wraps
Asparagus spears wrapped in peppered pastrami, served on a sliced bruschetta

Pinchito Pescado
Grilled fish bites drizzled with lemon and paprika. Topped with fresh lettuce, caramelized onions and garlic-mayo. Served on a sliced bruschetta

Potato Bites with Smoked Fish
Smoked fish and mayo in a hollow spiced potato

Smoked Ham and Cherry Minis
Served on a sliced bread

Smoked Salmon and Cucumber Squares
Topped with dill sauce

Spicy Thai Beef Salad
Served in a shooter glass

Smoked Salmon and Cucumber
Bruschetta
Topped with dill sauce

Tomato and Mozzarella Bruschetta
Fresh tomatoes and melted mozzarella on sliced bread

Vegetable Crostini with Feta Cheese
Seasoned veggies with diced feta cheese on sliced bread

Wild Mushroom Vol-au-vent
Savory wild mushrooms stuffed in a small hollow case of puff pastry

HEAVY COCKTAILS

Quiche Lorraine

***Bacon and Mushroom Quiche

***Ham and Cheese Quiche

***Mint and Spinach Quiche

Eggless, and baked to perfection in a pastry crust

Beef and Asparagus Roulade,

Peppered Tofu, and Cream Fish Medley

Served with teriyaki-sesame sauce

Beef Tortilla Cones

Ground Beef with tomatoes, lettuce and cheese, wrapped in a cone shaped pita. Topped with tomato-salsa

Buffalo Chicken Wings with

Blue Cheese Dressing

Honeyed crispy wings marinated with a sweet-chili sauce.

Served with Blue Cheese dressing

Chicken Tortilla Cones

Grilled with tomatoes, lettuce and cheese, wrapped in a cone shaped pita. Topped with garlic-mayo and tomato salsa

Chicken ala King

Served on twisted toasts

Chicken and Potato Croquettes

Mashed potatoes with chicken and mushrooms encased in bread crumbs and fried to perfection. Served with a sweet-spicy sauce

Crispy Shanghai Rolls

Minced meat with vegetables, wrapped in a thin piece of pastry, served with a classic sweet and sour sauce

Fish Finger Wraps

Seasoned fish fillet with tomatoes, bell pepper, and quick melt cheese. Served with guacamole, and wrapped in pita bread.

Stuffed Savory Egg Boat

A blend of mashed yolks, parsley and mustard piped into each egg "boat", topped with a triangular "sail" toast

SOUP

Butternut Squash and Fresh Apples

Served with fresh apples and French bread croutons

Cream of Pumpkin

Served with crispy bacon, crunchy crouton, and swirled cream

French Onion and Cheese

Served with French bread and parmesan spread

Potato and Leek

Served with cream and crunchy breadsticks

PASTA

Basilico E Pomodoro

Angel hair pasta tossed with fresh basil and tomatoes, finished with olive oil and parmesan cheese

Baked Lasagna

Bolognese meat ragù and a nutmeg flavored Béchamel sauce in layers of pasta sheets, topped with cottage cheese

Baked Penne Pasta

Bolognese meat ragù and a nutmeg flavored Béchamel sauce in layers of pasta sheets, topped with cottage cheese

Beef Stroganoff

Tender strips of Beef in tomato sauce, mushrooms and onions, finished with lite sour cream. Serve with Linguini.

Cannelloni alla Besciamella

(Cannelloni with Béchamel Sauce)

Pasta rolled in Bolognese meat, spinach, and mushrooms, finished with Béchamel sauce and parmesan cheese

Classic Baked Macaroni

Tomato meat sauce served on a bed of macaroni, topped with Parmigiano cheese

Classic Carbonara

Spaghetti pasta tossed with spiced mushrooms, bacon, and bell pepper. Topped with a rich and creamy Béchamel sauce and parmesan cheese

Classic Spaghetti Bolognese

Meat sauce served on a bed of spaghetti with a good sprinkling of grated Parmigiano cheese

Fettuccine Boscaiola

(Fettuccine with Ham and Mushrooms)

**Fettuccine pasta tossed with cheese, butter and cream sauce.
Topped with ham and mushrooms**

Penne Tuna Marinara

Penne pasta tossed with tomatoes, finished with crispy tuna, olive oil and grated parmesan cheese

Spaghetti Aglio, Olio E Peperoncino

Spaghetti pasta tossed with red dried chili, bacon, and olive oil. Topped with sliced mushrooms and parmesan slices

Spaghettini with Italian Meatballs

Ragù and a nutmeg flavored spaghetti sauce, topped with beef meatballs and parmesan cheese

Seafood Pesto

Linguini pasta tossed with crushed fresh basil leaves, olive oil, cashew nuts, and sun dried tomatoes. Topped with Squid, Shrimp, Clams, Peppered Fish Fillet

Spicy Pesto Chicken and Garlic Pasta

Crushed fresh basil leaves and olive oil tossed with linguini pasta, topped with sautéed garlic chicken

Three Mushrooms Pasta

A combination of shiitake and button mushrooms with black fungus, in creamy Béchamel sauce

Tomato Seafood Linguine

Linguini pasta tossed in fresh tomatoes. Served with assorted fresh seafood

Ysabel's Seafood Linguine

Linguini pasta tossed in olive oil with spices. Served with assorted fresh seafood

NOODLES

New York Seafood Pancit (20 -24)

Sotanghon noodles smothered with a thick, golden shrimp sauce topped with freshly minced green onion and crushed ground pork

Oriental Pancit Canton (20 -24)

Oriental rice noodles fried with soy sauce and citrus, with a variation of sliced meat and chopped vegetables

SALAD

Assorted Garden Greens

w/ Condiments & Dressings

Assorted fresh greens w/ alfalfa sprouts topped with kernel corn, walnuts, black olives and turnips

Dressings: Balsamic Vinegar and Dijon Honey Mustard

Caesar Salad

Romaine lettuce and croutons dressed with Parmesan cheese, bacon bits and anchovies, finished with lemon juice and olive oil

Creamy Fruit Salad

Assorted fruits with cream, served in their own juice

Fresh Green Cups

Minced beef and fresh mushrooms with hoisin sauce and crispy rice noodles, served on a bed of lettuce

Kani Salad

Fresh greens with mango slices, cucumber and crab sticks. Topped with Japanese mayo and caviar

Oriental Salad with Mango

And Tomato Salsa

Assorted fresh greens topped with crispy catfish.

Dressing: Mango - Tomato Salsa

Russian Salad

Crunchy apples, pineapples, potatoes and sugar beets in a mayo-cream dressing

Spicy Seafood Salad with Fresh

Tomato Salsa

Romaine lettuce tossed with lemon grass, cilantro, coriander, and onions. Topped with a fresh cold salsa, cocktail shrimps, mangoes, pineapples, and fresh chili.

CHICKEN

Baked Chicken Parmigiana

An Italian-American dish made of chicken breasts covered in bread crumbs and topped with tomato sauce and mozzarella cheese

Chicken and Ham Crepe

Chicken, ham, and Cheddar cheese, rolled up in a sweet Crepe, topped with gravy sauce

Chicken Galantine

Veal, chorizo and paprika stuffed chicken. Served with pineapple salsa

Chicken Florentine

Pan fried chicken breasts marinated in white wine, tomato sauce, ham and melted mozzarella

Chicken Kebabs With Java-Peanut Sauce

Grilled chicken and peppers on a skewer served with Java peanut sauce

Chicken Veronique

With Parsley and Grapes

Bechamel-based dish, with chicken and seedless red grapes cooked in white wine

Hungarian Paprika Chicken

With Sour Cream

A mildly spicy dish that combines chicken, bacon and paprika served with tomato sauce and sour cream

Pan-fried Chicken Cacciatore

Pan-fried chicken prepared "hunter-style" with tomatoes, onions, mushrooms, herbs and wine

Pollo Con Cetas

Chicken and asparagus spears in creamy white wine sauce

Roast Turkey

Stuffed juicy turkey, generously brushed with melted butter, olive oil, and garlic. Served with pan dripping gravy, mixed with turkey liver, and cranberry sauce

Roast Herbed Chicken

Whole chicken, generously brushed with melted butter, thyme, peppercorn, sage, and rosemary, roasted to perfection. Served with pan dripping gravy

Soy Sauce Chicken

A twist on the good old chicken adobo! Served with mashed potatoes

PORK

Apple & Prune Stuffed Pork

Roast Porkloin rolled in sweet prunes and apple slices

Classic Shepherd's Pie

Ground pork and a nutmeg flavored tomato sauce in layers of mashed potatoes, peas, kernel corn and carrots

Grilled Pork Ribs w/ Honey Barbecue Sauce

Ribs coated with sweet cayenne and garlic, grilled with honey-barbecue sauce

Grilled Pork Ribs w/ Herbed Cream Cheese

Served with Muscovado Apples

Lechon Kare-Kare

Rich peanut sauce with a variety of vegetables and fried pork. Served with shrimp paste

Oriental Meatballs Crunch

Deep fried Meat balls rolled with water chestnuts, wrapped with crispy rice noodles. Topped with sweet and sour sauce

Pan Fried Pork and Mushrooms

with White Wine Gravy

Pan fried pork tenderloin with fresh cream, white wine, mushrooms, and parsley.

Pork Barbecue Skewers

With Java-Peanut Sauce

Grilled pork, lemon, mushrooms, and pepper on a skewer, served with Java peanut sauce

Pork Chops Pizzaiola

Pan grilled pork chops seasoned with red wine, basil and oregano, topped with mozzarella cheese

Roast Herbed Pork

With Marble Potatoes

Generously brushed with melted butter, thyme, peppercorn, sage, and rosemary, roasted to perfection. Served with creamed pan dripping gravy and glazed potatoes

Roast Pork

With Glazed Potatoes

Tender roasted pork slices with pan-dripping gravy! Partnered with sweet glazed potatoes.

Roast Porkloin

With Orange Marmalade

Oven baked with fresh orange and lemon, topped with marmalade glaze and orange zest

Stuffed Porkloin with Cashews

And Dried Mangoes

Cooked with fresh mango puree', topped with cilantro

Sweet and Sour Pork with Fresh Fruits
Cooked with fresh mango puree', topped with cilantro

BEEF

Baked Beef Pastel w/ Pastry Crust
Tender beef, mushrooms, potatoes and peas cooked in cream sauce, topped with browned pie crust

Beef Perfection Roll (Morcon)
Beef rolls filled with prunes, cheese, and sausage, stewed in tomato sauce

Beef Salpicao
Stir-fried beef tenderloin topped with toasted garlic

Beef Spareribs
Served with honey-barbecue sauces
Callos ala Madrilena
Stewed ox tripe with Italian sausage in dry white wine and rich tomato sauce

Grilled Beef Kebabs
Grilled tender beef slices with bell pepper, onions, and mushrooms on a skewer. Served with pan dripping gravy.

Grilled Lamb Chops
Served with Mint Jelly and Lamb Jus

Kare-Kare
Rich peanut sauce with a variety of vegetables, stewed ox tail, beef, and tripe. Served with shrimp paste

Korean Beef Stew
Diced beef seared in browned 'mirepoix' (onions, celery and carrots) and tomato sauce, topped with sesame seeds

Lengua Estofado
Beef tongue braised with apple cider and minced tomatoes

Osso Buco
(Beef Shank in Herbed Tomato Sauce)
Beef shanks cooked in Marsala, Brandy and "Bouquet Garni" (rosemary, thyme and bay leaves), topped with Gremolata

Pastel de Lengua
Diced ox tongue seasoned with peppercorn and bay leaves, cooked with sherry, sausage, chorizo and Parmesan cheese, topped with browned pie crust

Roast Beef
Tender beef slices served with mushroom sauce

Tofu Steak Rolls
Fresh tofu wrapped with Sukiyaki beef rolls. Served with teriyaki-sesame sauce

SEAFOOD

Baked Mussels
With Herbs and Garlic
Oven baked fresh mussels with cream and cheese, topped with a sprig of parsley

Baked Prawns Thermidor
Stuffed with prawns, mushrooms and ham topped with cream and cheese

Baked Fish Fillet in Basil Cream Sauce
Stuffed with prawns, mushrooms and ham topped with cream and cheese

Breaded Fish Fillet in Saffron Sauce
Breaded cream fish finished with fresh cream, saffron, white wine, and celery.

Baked Fish Fillet in Basil Cream Sauce
Stuffed with prawns, mushrooms and ham topped with cream and cheese

Crispy Shrimp Rolls
Served with sweet-chili sauce

Grilled or Breaded Peppered Fish Fillet
Served with teriyaki-sesame and mango-mint salsa

Grilled Chilean Sea bass
Topped with our special minced garlic sauce

Hot Prawn Salad
Crispy fried breaded prawns with mayo. Topped with cucumber, melon, apples, and mangoes

Prawns in Red Velvet- Sauce
Served in butter sauce, tossed with cucumber

Oysters Florentine
Baked fresh oysters on the half shell sprinkled with butter, spinach, cream, and Parmesan cheese

Oysters Rockefeller
Baked fresh oysters on the half shell sprinkled with butter, cream, bacon and Parmesan cheese

Paella de Marisco
Saffron flavored rice dish, topped with mixed seafood

Pan Grilled Tuna
Served with mango salsa dressing

Pan Fried Fish Fillet – Harbor Style
Breaded cream fish topped with toasted garlic, red bell pepper, chili, and onions

Steamed Lapu-Lapu
Served with mayo salad dressing

VEGETABLES

Eggplant Parmigiana
Layered sliced eggplant, tomato sauce and Mozzarella, topped with Parmesan cheese

Stuffed Peppers
Red bell peppers generously stuffed with rice And fresh tomatoes, seasoned with garlic and Basil, topped with Parmesan cheese

RICE

Adobo Rice
Topped with crispy pork flakes

Bagoong Rice
Topped with spiced pork and green mangoes

Garlic Rice
Topped with crispy garlic

Java Rice
Spiced rice with jalapeno, chili, and curry mix. Topped with crispy shrimp bits

Japanese Fried Rice
“Yakimeshi style”

Pandan Rice
Traditional rice cooked with pandan

Yang Chow Fried Rice
Grains of rice cooked in oyster sauce, egg, roast pork, diced carrots and peas

Tortilla Crusted Fish Fillet
Served with fresh guacamole and sour cream

Verduras con Camaron
Sautéed shrimp and squid with mushroom cream sauce

Buttered Seasonal Vegetables
Buttered fresh seasonal vegetables

Mushrooms al Ajillo
Fresh seasoned mushrooms cooked in wine, Topped with parsley and pepper

TASTEFUL ENDING

Ambrosia
Fresh fruits compote

Apple Crumble
Topped with cinnamon

Assorted Gello Shots
**Lime, Citrus and Sweet Blue Gelatin topped with assorted fresh fruits and sweets
Served in a shot glass**

Beehive Cupcakes
Luscious chocolate cupcakes with a “beehive” looking whipped cream, topped with chocolate syrup

Buco Pandan Salad/Cooler
**Fresh coconut with sweet gelatin,
Served in pandan-milk**

Chocolate Lazy Cake
Sweet biscuits rolled with sticky milk chocolate

Cream Puff
Custard filled puff pastries topped either milk chocolate or glazed sugar

Crepe Station

Made on the spot! With seasonal fruits, whipped cream, chocolate and maple syrup. Topped with vanilla ice cream!

Fresh Fruit Tartlets

Seasonal fresh fruits on a bed of custard cream!

Fried Suman with Caramel and Mangoes

Deep fried suman. Served with homemade caramel and fresh mangoes

Leche Flan

Special creamy Flan with sweet sugar glaze. Topped with orange zest

KIDDIE MENU

Cheese Sticks

Served with Mayo-Ketchup!

Chicken Lollies

Served with Mayo-Ketchup!

Classic Chicken/ Fish Fingers

Served with Mayo-Ketchup!

Crispy Fried Chicken

Served with Mayo-Ketchup!

Crunchy Breadsticks

Served in a shooter glass

Grilled Hotdogs and Mallows

Juicy hotdogs and soft colorful mallows on a stick, Grilled!

Mango or Banana Cream Pie

Layers of fresh mangoes or bananas, graham and cream, Frozen to perfection!

Mango Cream with Pomelo Bits

Mango slices blended with cream and fresh pomelo bits

Marble Chocolate Cake

Coffee flavored cake with chocolate bits

Panna Cotta

Topped with caramel or strawberry sauce

Grilled S'mores

Grilled mallows encased in graham crackers

Kiddie Spaghetti

Meat sauce and hotdog served on a bed of spaghetti with a good sprinkling of cheddar cheese

Mini Beef Burgers

Homemade beef patties in a soft bun. Served with cheese and ketchup

Mini Pizza Bread

Crispy bread toasts, topped with sweet ham, melted cheese and tomato sauce!

Mini Donuts

Mini sugar donuts topped with nips and chocolate

Nacho Feast

Crispy nachos topped with melted cheese and ground beef!