

PACKAGE 1A

LUNCH/ DINNER

1 APPETIZER

1 CHICKEN

1 BEEF OR PORK OR SEAFOOD

1 VEGETABLE OR NOODLE

1 RICE

1 DESSERT

PACKAGE 1B

APPETIZERS

4 APPETIZERS

1 NOODLE

2 DESSERTS

2 DRINKS

CHIPS AND NUTS

GOOD FOR 30: \$50+/ PERSON GOOD FOR 50: \$45+/ PERSON GOOD FOR 100: \$35+/ PERSON

For Ordering Inquiries, please contact us: https://manilainasal.com/catering/ Catering@Manilalnasal.com

PACKAGE 2

2 APPETIZERS

1 CHICKEN

2 BEEF OR PORK OR SEAFOOD

1 VEGETABLE

1 NOODLE

1 RICE

2 DESSERT

GOOD FOR 30: \$60+/ PERSON GOOD FOR 50: \$55+/ PERSON GOOD FOR 100: \$45+/ PERSON

PACKAGE 3

2 APPETIZERS

1 CHICKEN

2 BEEF OR PORK OR SEAFOOD

2 VEGETABLE

1 NOODLE

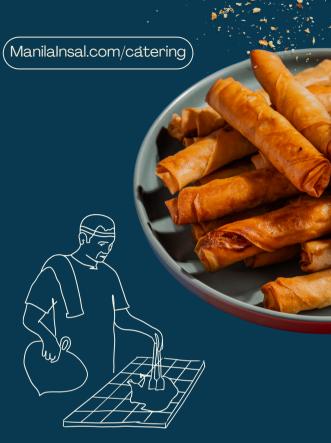
2 RICE

2 DESSERT

GOOD FOR 30: \$70+/ PERSON GOOD FOR 50: \$65+/ PERSON GOOD FOR 100: \$55+/ PERSON

OPTIONAL COSTS:

1 SERVER/WAITER (\$300/ DAY)
LOGISTICS (MILES*2+30 PER VEHICLE)
PLATES - 10" DINNER PLATES, 7"
SALAD/DESSERT/APPETIZER PLATES/SOUP BOWL \$1.5/ PC
GLASSWARE - HIGHBALL/WATER GOBLET (\$1.5/ PC)
CUTLERIES- FORK, SPOON, KNIFE (\$3/ SET)
CLOTH TABLE NAPKINS (\$1.5/ PC)



MANILA INASAL CATERING



Catering@Manilalnasal.com

APPETIZERS

Chicken inasal skewers with inasal sauce and areen chili-sauce

Lumpiang chorizo and cheese with calamansi

Lumpiang shanghai with sweet chili sauce

Lumpiang sariwa with peanut sauce (with vegan option)

Fried lumpiang gulay with spicy vinegar

Lechon belly sisig logs ☆

Kinilaw na tuna ☆

Shrimp paste chicken wings

Pork belly bao

Beef tapa pandesal

Chicken inasal slider

Tokwa't babou

Salmon mousse sando ☆

Adobo pate canapes

Arroz arancini with smoked salmon ☆

CHICKEN

Boneless chicken inasal with inasal sauce. green chili and cucumber salad

Quarter chicken inasal with inasal sauce, green chili and cucumber salad

Pinoy sweet chicken BBQ with peanut sauce

Chicken adobo sa puti, garlic confit and roasted potatoes Baked chicken pastel



Beefsteak tagalog with sauteed onions and crispy shallots

Beef shortrib adobo sa puti with garlic confit and roasted potatoes ☆

Beef belly tocino ☆

Beef tapa with fried garlic and atchara

Beef shortrib caldereta ☆

PORK

Crispy pork kare kare with macadamia toppings $\boldsymbol{\precsim}$

Lechon bellu

Pork belly inasal

Pork binagoongan

Grilled bangus inasal

Bangus a la pobre

Seafood Boil with shrimps, mussels, corn and sausage

Grilled salmon on orzo salad with sesame sauce ☆

Grilled miso butter prawns ☆

Grape, honey and walnut tossed salad

Miso butter vegetables

Mixed greens, bagoong vinaigrette

NOODLES

Pansit bam-i

Garlic noodles

Lemon tuyo pasta

Pinou sweet spaghetti

Tinapa pasta putanesca

Truffle mushroom pasta

White rice

Garlic rice

Paella Valenciana 🛣

Ube mochi brownie

Frozen Banoffee cups

Mango sticky rice

☆ PREMIUM DISHES +\$2 / PERSON

INCLUSIVE OF:

- · Classic Buffet Set Up with 2 staff
- 2-4 Hours of ingress time, depending on
- · 2 Hours clean up and egress time
- 2-3 Hours buffet service, guaranteed for set number of guests







