

 **ENDERUN**  
EVENTS | EVENT VENUES  
& CATERING SERVICES

## MENU ADD-ONS

  
ENDERUN



## LIVE COOKING STATION

Savory

### **Caesar Salad Station**

**Php140 per Person**

Freshly tossed Romaine Leaves with your choice of two toppings:  
Cajun-fried Chicken Morsels  
Szechwan Fried Prawns  
Char Siu-marinated Beef Tenderloin Tips  
Garlic Fried Squid

### **Congee Station**

**Php140 per Person**

Plain congee with choice of four main ingredients and four garnishes

Main ingredients:

Soy Chicken, Fish Fillet, Prawns, Crabmeat, Shredded Chicken, Squid, Salmon Belly

Garnishes:

Shiitake Mushroom, Salted Egg, Century Egg, Shredded Lettuce

Served with Spring Onions, Deep-fried Rice Sticks and Shredded Ginger

### **Risotto Station**

**Php180 per Person**

Choose three main ingredients and three vegetables/garnishes

Main ingredients

Veal Tenderloin, Prawns, Chicken Morsels, New Zealand Mussels, Crabmeat, Diced Fish Fillet,

Beef Tenderloin Tips

Vegetables and Garnishes

Green Peas, Button Mushrooms, Bell Peppers, Spinach, Asparagus, Artichoke Hearts, Oyster

Mushrooms, Shiitake Mushrooms, Zucchini, Eggplant

### **Sushi and Sashimi Station**

**Php320 per person**

Assorted Sushi and Sashimi (choose five Sushi/Maki and two Sashimi)

Sushi and Maki

Crabstick, Salmon, Japanese Omelet, Tuna, Squid, Futomaki, California Roll

Sashimi

Salmon, Tuna, Lapu-Lapu, Shrimp, Japanese Omelet, Squid, Kani

### **Pasta station**

**Php180 per person**

Assorted Pastas tossed with your choice of three sauces

Marinara - Seafood in Tomato Sauce

Bolognese - Meat and Tomato Sauce

Alfredo - Parmesan and White Wine Cream Sauce

Carbonara - Bacon and Mushroom in Egg and Parmesan Cream Sauce

Pesto - Garlic, Basil and Pine nuts blended with olive oil

Aglia Olio - Garlic and Olive Oil

### **Roesti and Salmon Station**

**Php250 per person**

Freshly Baked Blinis with three varieties of Salmon and Garnishes

Sugar-cured Salmon with Dill and Orange

Smoked Salmon

Gravlax

With Garnishes and Condiments

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**Asian Noodle Station**

**Php220 per person**

Choose four main ingredients and four types of noodles:  
Shredded Chicken, Poached Chicken, Prawn Wonton, Braised Beef Brisket,  
BBQ Pork, Soy-marinated Chicken or Duck, Sliced Raw Beef  
Canton Noodles, Ho Fan, Sotanghon, Bee Hon, Fresh Egg Noodles  
Udon Noodles, Chinese Oil Noodles  
With Kailan and Pechay, Sliced Shiitake, Straw Mushrooms  
Taco Station Php160 per person  
Crisp Corn Tacos with an array of Fillings  
Cajun-fried Seafood, Sautéed Chicken Morsels, Seared Tuna, Chilli con Carne  
Tomato Salsa, Shredded Lettuce, Guacamole, Sour Cream  
Pineapple Salsa, Refried Beans, Grated Cheese

Cold Cuts and Cheese

**Choose 3 types of cheese and 3 types of cold cuts Php 530 per person**

**Choose 5 types of cheese and 5 types of cold cuts Php 660 per person**

All options are serve with Melba Toast, Bread Sticks, Two Types of Dips, Grapes and Walnuts

**Cheese Options:**

Soft Cheese  
Brie  
Emmental  
Camembert  
Mozzarella  
Roselita from Davao

Hard Cheese  
Gouda  
Manchego  
Cheddar  
Davao Blue  
Parmesan

**Cold Cuts Options:**

Black Forest Ham Farmers  
Ham  
Turkey Ham Salami  
Prosciutto Parma Ham  
Jamon Serrano Chorizo  
Lyoner Bier Wurst

Sweet

**Pancake station**

**Php 115**

Hot Pancakes from the griddle, served with assorted fresh Fruits:  
Assorted Fruit Coulis and Sauces and Whipping Cream  
Sauces and garnishes:  
Fruit Salad, Marinated Strawberries, Sliced Almonds, Walnuts, Caramelized Pili Nuts  
Chocolate Sauce, Mango Sauce, Strawberry Coulis

**Ice Cream Station**

**Php 140**

Ice Creams and Sherbets with Dips, Cones and Garnishes  
Five varieties of Ice Cream and Sherbets  
Garnishes:  
Chocolate Chip Cookies, Biscotti, Sugar Strands, Chocolate Chips  
Fruit Salad, Sliced Almonds, Walnuts, Caramelized Pili Nuts  
Chocolate Sauce, Mango Sauce, Strawberry Coulis

**Crepe Suzette Station**

**Php 140**

Freshly dipped Crepes in Orange Sauce served with Choice of Ice Cream (two varieties)

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**CARVING STATIONS**

(servings are considered for Dinner Buffet)

Served with appropriate sauce and condiments

**Leg of Lamb Php 170 per person**

1pc approx. 2 Kg or for 20 persons

**Rack of Lamb Php780**

1 pc approx. 700 g or for 4 person

**Choice US Beef Strip Loin Php320**

1pc approx. 5 Kg or for 45 persons

**US Angus Beef Rib Eye Php380**

1pc approx. 7 Kg or for 60 persons

**Beef Wellington (Beef Tenderloin) Php260**

1pc approx. 1.8 Kg or for 25 persons

**Honey-glazed Smoked Pork Loin Php120**

1 pc approx. 1.7 kg or 35 persons

**Crisp Kurobuta Pork Belly Php150**

1pc approx. 800g or 10 persons

**Pineapple-glazed Ham Php170**

1 pc approx. 6 Kg or for 50 persons

**US Turkey Php140**

1 pc approx. 5.5 Kg or for 35 persons

**Herb-marinated Chicken Php80**

1 pc approx. 1 Kg or for 8 persons

**Salmon Coulibiac Php180**

1 pc approx. 1.8 Kg or for 25 persons

**Snapper in Salt Crust Php165**

1 pc approx. 3 Kg or for 35 persons

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## COCKTAIL ITEMS À LA CARTE

Minimum of 30 persons

### Cold Cocktail items

Chicken Liver Pâté with Port Gelée  
Napoleon of Chicken Liver Mousse  
Cajun-spiced Scallops with Avocado (in Chinese Porcelain Spoon)  
Baked Scallops on Orange-carrot Dip  
Sugar-cured Salmon and Cream Cheese Roll with Keta Caviar  
Steamed Prawns with Mango Chili Salsa  
Peppered Tuna Medallion on Pickled Cucumber  
Marble Potatoes with Smoked Salmon Parfait and Crème Fraiche  
White Fish Ceviche with Red Onions and Cucumbers  
Chilled Oysters with Lime Cucumber Gelée  
Marinated Kesong Puti Cheese with Black Olives and Lemon

### Canapes

Marinated Sardines on Whole Wheat Bread  
Salami and Black Olives on Toasted Focaccia  
Duck Rillettes and Duck Liver in Air-dried Beef Roll with Dried Apricots  
Smoked Salmon on Pumpernickel  
Salmon Tartare on Arugula Leaves and Rye Bread  
Turkey Ham with Fruit Chutney on Corn Bread  
Seared Roast Beef and Horseradish Cream in French Baguette  
Mini Mushroom Crostini  
Tomato and Mozzarella Bruschetta  
Black Forest Ham and Eggplant Mousse Roulade on French Baguette  
Turmeric-seared Scallops on Fennel Orange Salad

### Asian cocktail items

Salmon Kilawin with Pickled Vegetables  
Assorted Maki Rolls with Wasabi and Soy Sauce  
Seared Tuna Sashimi on Pickled Daikon Relish (in Soya Dish)  
Crystal Spring Rolls with Vietnamese Sweet Chili Sauce  
Pan-fried Gyoza Dumplings  
Steamed Har Kau  
Steamed Siu Mei  
Vietnamese Seafood Dumpling on Sugarcane with Nuoc Cham  
Chicken Satay with Peanut Sauce  
Deep-fried Vegetable Spring Rolls  
Teppan-fried Beef and Spring Onion Rolls with Soy Ginger Dipping Sauce  
Thai Fish Cakes with Spicy Dip

Choose 3 items for pass around  
pre-dinner cocktails

**Php 530**

Choose 1 item (total 5) from  
each category for pass around cocktail

**Php 660**

Choose 2 items (total 10) from  
each category

**Php 860**

Choose 3 items (total 15) from  
each category

**Php 1060**

Add a Carvery or live cooking station of  
your choice at prevailing prices

All Cocktail menus from Php 860 onwards  
are inclusive of one round of Iced tea

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### **Hot Hors d'Oeuvres**

BBQ-dipped Chicken Lollipops  
Swedish Meat Balls  
Almond and Herb-breaded Chicken Fingers with Bell Pepper Remoulade  
Mushroom Crostinis  
Individual Quiche Lorraine  
Individual Salmon and Spinach Quiche  
Baked Oysters on Spinach with Pink Peppercorn-lime Hollandaise  
Pissaladière  
Spinach, Parma Ham and Ricotta Cheese Strudel  
Fried Potato Croquettes with Smoked Ham and Goat Cheese  
Deep-fried Mozzarella Cheese  
Grilled Cocktail Franks wrapped in Bacon

### **Sweet Cocktails**

Apple Jalousie  
Melon Balls macerated in Port  
Coffee Éclair  
Assorted French Macaron  
Fruit Tartlets  
Strawberry Tartlets  
Walnut Financiers  
Mini Chocolate Brownies  
Individual Carrot Cake with Cream Cheese Frosting  
Lychee Panna Cotta  
White and Dark Chocolate Mousse  
Mango Cheesecake  
Prices

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### **KIDS MENU**

Minimum 10 Persons

#### **Set A - Php 350.00 per head**

Choice of:

Baked Macaroni

Kiddie Style Bolognese

Choice of:

Quarter Fried Chicken

Fish Fingers

Bacon Wrapped Hotdogs

Chicken Lollipop

Choice of:

Mini Chocolate Cake

Brownies

One round Orange Juice or Iced Tea

#### **Set B - PhP 400.00 per head**

Choice of:

Baked Macaroni

Kiddie Style Bolognese

Choice of:

Quarter Fried Chicken

Fish Fingers

Bacon Wrapped Hotdogs

Chicken Lollipop

Choice of:

Mini Pizza

Mini Burgers

One round Orange Juice or Iced Tea

### **CREW Meal**

Minimum of 10 persons

#### **Menu is Chef's Discretion - Php 300.00 per head**

Inclusive of:

Steamed Rice

One Entrée

Side Vegetables

One round of Iced Tea

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## BEVERAGE MENU

### Iced Tea

Additional One (1) round of Iced Tea	Php 75.00
Upgrade to Bottomless Iced Tea	Php 100.00
Upgrade to House Blend Iced Tea	Php 100.00
Upgrade to Bottomless House Blend Iced Tea	Php 250.00

### Soda

Coke, Coke Light, Royal Orange, Sprite, Root Beer	Php 75.00
Upgrade to Soda	Php 65.00
Upgrade to Bottomless Soda	Php 130.00

### Juices

Four Seasons	Php 120.00
Pineapple	Php 120.00
Calamansi	Php 120.00
Cranberry	Php 120.00
Lemonade	Php 120.00
Upgrade to Juice	Php 100.00
Upgrade to Bottomless Juice	Php 250.00
Mineral Water	Php 30.00

### Local Beers

San Miguel Pale Pilsen	Php 85.00
San Miguel Light	Php 85.00
San Miguel Super Dry	Php 100.00
Keg (30 Liters)	Php 7,500.00
Keg (50 Liters)	Php 10,000.00

### Cocktails

	Local	Imported
Vodka Sprite	Php 145.00	Php 250.00
Coke Rhum	Php 145.00	Php 250.00
Margarita	Php 145.00	Php 250.00
Cosmopolitan	Php 145.00	Php 250.00
Mojito	Php 145.00	Php 250.00
Whiskey Sour	Php 145.00	Php 250.00

### House Wine (ask your event specialist)

Red	Php 850.00
White	Php 850.00

### Champagne (ask your event specialist)

Php 1,500.00

### Wine List (available upon request)

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