

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

# CORPORATE MENU

  
ENDERUN



**BANQUET BUFFET 1**

**Php 1150.00**

Minimum of 30 persons

**Salad and Appetizer**

Fried Vegetables Spring Rolls

Chicken Terrine with Pistachios

Potato Salad with Pancetta Crispies, Fresh Garden Greens

Grilled Vegetables and Pasta Salad, Citrus Lemon Honey Dressing

Mixed Greens with Condiments and Dressing

**Soup**

Classic Tomato Cream Soup

**Main Course**

Grilled Herb Chicken, Tomato, Garlic and Olives

Roast Pork Shoulder, Caraway Sauce

Baked White Cobbler Fillet, Calamansi Beurre Blanc

Beef Pot Roast

Stir-fry Oriental Vegetables

Steamed Rice

**Dessert**

Exotic Fruit Platter

Tiramisu Cake

Tres Leches Cake

Assorted Fruit Tartlet

Milk Chocolate Pudding with Strawberry Sauce

One Round of Iced tea.

One Round Choice of Coffee or Tea.

ALL ITEMS ARE TO BE SERVED ON THE DAY OF THE EVENT.  
PRICES ARE INCLUSIVE OF VAT AND GOVERNMENT TAX; SUBJECT TO 10% GRATUITY.

FOR INQUIRIES AND RESERVATIONS, PLEASE CONTACT OUR EVENTS SPECIALISTS:  
(632) 856 5000 LOCAL 534 / 560 | [events@enderuncolleges.com](mailto:events@enderuncolleges.com)



## **BANQUET BUFFET 2**

**Php 1350.00**

Minimum of 30 persons

### **Salad and Appetizer**

Marinated Salmon, Cucumber Crème Fraiche  
Peppered Shrimp, Spiced Garlic Aioli, Marinated Root Vegetables  
Penne Pasta, Artichokes, Red Peppers, Black Olives, Rocket Pesto  
Grilled Chicken Salad, Mango, Asian Slaw, Mirin Soy Dressing  
Mesclun Salad Greens, with Dressings and Condiments

### **Soup**

Lemongrass- Scented Pumpkin Soup with Coconut Milk

### **Main Course**

Cajun-Spiced Chicken Roulade with Forest Mushroom Ragout  
Braised Beef Rib Fingers, Root Vegetables, Shallots, Bacon  
Steamed Fillet of Mahi Mahi, Braised Leeks, Tomato-Olive Butter Sauce  
Pasta Aglio Olio  
Seasonal Vegetables  
Steamed Rice

### **Carvery**

Roasted Pork Loin with Rosemary, Natural Jus

### **Dessert**

Exotic Fruit Platter  
Pear Tart  
Calamansi Meringue Pie  
Baked Cheesecake with Strawberries  
Chocolate Brownie with Cream Cheese Icing  
Vanilla Panna Cotta

One Round of Iced tea.

One Round Choice of Coffee or Tea.

ALL ITEMS ARE TO BE SERVED ON THE DAY OF THE EVENT.  
PRICES ARE INCLUSIVE OF VAT AND GOVERNMENT TAX; SUBJECT TO 10% GRATUITY.

FOR INQUIRIES AND RESERVATIONS, PLEASE CONTACT OUR EVENTS SPECIALISTS:  
(632) 856 5000 LOCAL 534 / 560 | [events@enderuncolleges.com](mailto:events@enderuncolleges.com)



**BANQUET BUFFET 3**

**Php 1600.00**

Minimum of 30 persons

**Salad and Appetizer**

Italian Antipasti Platter with Grilled Asparagus and Olives  
Fresh Vietnamese Spring Rolls with Nuoc Cham Dipping Sauce  
Peppered Tuna Loin on Ratatouille Salad  
Thai Glass Noodle Salad with Prawns in Honey Lime Vinaigrette  
Seasonal Lettuces with Dressings and Condiments

**Soup**

Seafood Chowder with Herbed Croutons

**Main Course**

Roasted Rice Duck a l'Orange with Braised Radishes  
Grilled Beef Medallions with Three Pepper Sauce  
Baked Snapper Fillet with Olive, Tomato and Garlic Sauce  
Chicken a la Basquaise on Stewed Peppers  
Assorted Grilled Vegetables  
Penne Pesto with Bacon in Mascarpone Cream Sauce  
Potato Gratin  
Steamed Rice

**Carvery**

Oven-roasted Leg of Lamb, Black Olives, Cabernet Sauce

**Dessert**

Exotic Fruit Platter  
Apple Jalousie with Cinnamon Cream  
Chocolate Profiteroles  
Linzer Tart  
Mini Lemon Pie  
Assorted French Pastries

One Round of Iced tea

One Round Choice of Coffee or Tea

ALL ITEMS ARE TO BE SERVED ON THE DAY OF THE EVENT.  
PRICES ARE INCLUSIVE OF VAT AND GOVERNMENT TAX; SUBJECT TO 10% GRATUITY.

FOR INQUIRIES AND RESERVATIONS, PLEASE CONTACT OUR EVENTS SPECIALISTS:  
(632) 856 5000 LOCAL 534 / 560 | [events@enderuncolleges.com](mailto:events@enderuncolleges.com)



**BANQUET BUFFET 4**

**Php 1850.00**

Minimum of 30 persons

**Salad and Appetizer**

Green Bean and Baby Potato Salad with Seared Scallops and Prawns  
Japanese Maki and California Rolls with Wasabi  
Marinated Fish Fillets en Escabeche  
Pasta Salad w/ Smoked Duck and Crisp and Soy Ginger Dressing  
Assorted Grilled Vegetables with Goat Cheese in Pesto Dressing  
Freshly Shucked Oysters with Condiments

**Caesar Salad Station**

Tossed in front of guests with your choice of toppings:  
Cajun-spiced Chicken, Garlic-fried Shrimps or Charred Tuna

**Soup**

Cream of Roasted Capsicum

**Main Course**

Braised US Beef Short Ribs in Tangy Tamarind Sauce with Sautéed Kailan  
Oven-roasted Herb Chicken with Corn Pancakes  
Pan-fried Norwegian Salmon in Saffron Vegetable Cream Sauce  
Gratinated Seafood Stew Thermidor  
Buttered Root Vegetables  
Roast Baby Potatoes with Bacon and Garlic  
Steamed Rice

**Carvery**

Roast Beef Sirloin with Forest Mushroom Sauce

**Dessert**

Exotic Fruit Platter  
Sacher Torte  
Strawberry Cheesecake  
Apple Crumble with Vanilla Ice Cream  
Green Tea Opera Cake  
Lychee Panna Cotta

One Round of Iced tea.

One Round Choice of Coffee or Tea.

ALL ITEMS ARE TO BE SERVED ON THE DAY OF THE EVENT.  
PRICES ARE INCLUSIVE OF VAT AND GOVERNMENT TAX; SUBJECT TO 10% GRATUITY.

FOR INQUIRIES AND RESERVATIONS, PLEASE CONTACT OUR EVENTS SPECIALISTS:  
(632) 856 5000 LOCAL 534 / 560 | [events@enderuncolleges.com](mailto:events@enderuncolleges.com)



## **BANQUET BUFFET 5**

**Php 2100.00**

Minimum of 30 persons

### **Salad and Appetizer**

Soy and Sesame Marinated Squid Salad  
Smoked Fish Platter with Horseradish Cream and Pumpernickel  
Thai Seared Beef Salad with Vegetable Julienne  
Duck Liver and Smoke Duck Breast Terrine with Dried Apricots and Sweet Wine Gelée  
Crab and Lobster Cocktail with Carrot Ginger Dressing  
Assorted Leaf Lettuces with Dressings and Condiments

### **Tempura Station**

Prawn, Fish and Vegetable Tempura  
With Shredded Ginger, White Radish and Dipping Sauce

### **Soup**

Clear Seafood Broth with Prawn Wonton

### **Main Course**

Grilled US Beef Medallion with Bone Marrow in Pinot Noir Jus  
Steamed Lapu-lapu with Silken Tofu in Soy Garlic Sauce  
Oven-roasted Rack of Lamb on Stewed Lentils and Tomatoes  
Veal Medallions on Mediterranean Vegetables with Cognac Cream Sauce  
Butterfly Grilled King Prawns with Chili Garlic Butter  
Spinach and Potato Gratin  
Steamed Rice

### **Hainanese Chicken Station**

Gently Poached Chicken served with Flavored Rice, Broth and Condiments

### **Carvery**

Roast Prime Rib of Beef with Three Pepper Sauce

### **Dessert**

Exotic Fruit Platter  
Assorted Fruit Tartlets  
Pear and Blackberry Strudel  
Vanilla Macaron  
Chocolate Brownie with Walnut  
Blueberry cheesecake  
Pistachio Mousse Cake

One Round of Iced tea.

One Round Choice of Coffee or Tea.

ALL ITEMS ARE TO BE SERVED ON THE DAY OF THE EVENT.  
PRICES ARE INCLUSIVE OF VAT AND GOVERNMENT TAX; SUBJECT TO 10% GRATUITY.C

FOR INQUIRIES AND RESERVATIONS, PLEASE CONTACT OUR EVENTS SPECIALISTS:  
(632) 856 5000 LOCAL 534 / 560 | [events@enderuncolleges.com](mailto:events@enderuncolleges.com)



**BANQUET SET MENU - PRIX FIXE 1**

**Choose a menu from the following dishes:**

**Three courses**

**Php 1250**

**Four courses**

**Php 1400**

**Appetizers**

Salad of Marinated Prawns, Glass Noodles, Honey Coriander Dressing

Poached Salmon, Potato Salad, Herb Olive Dressing

Terrine of Steamed Chicken and Vegetables, Green Mango Slaw, Ginger Garlic Dressing

**Soups**

Cream of Pumpkin with Coconut Swirl

Creamy Mussel Bisque, Basil Cream

Mushroom Consomme, Spring Onion Pesto, Vegetable Julienne

**Main Courses**

Grilled Snapper Fillet, Fennel and Tomato Ragout, Clam Nage

Confit of Pork Loin, Green Beans, Apple Calvados Sauce

Cajun Spiced Roulade of Chicken, Mushroom Ragout, Creamy Polenta

**Desserts**

Yoghurt Mousse, Tropical Fruit Salsa, Black Sesame Tuile

Layered Mud Pie, Coffee Ice Cream

Calamansi Tart, Mixed Berry Coulis

One Round of Iced tea.

One Round Choice of Coffee or Tea.

PRICES ARE INCLUSIVE OF VAT AND GOVERNMENT TAX; SUBJECT TO 10% GRATUITY.

FOR INQUIRIES AND RESERVATIONS, PLEASE CONTACT OUR EVENTS SPECIALISTS:  
(632) 856 5000 LOCAL 534 / 560 | [events@enderuncolleges.com](mailto:events@enderuncolleges.com)



## **BANQUET SET MENU - PRIX FIXE 2**

**Choose a menu from the following dishes:**

**Four-course menu      Php 1,500**

**Five-course menu      Php 1,800**

**Six-course menu      Php 2,000**

All choices must include a sherbet

### **Appetizers**

Seared Tuna on Ratatouille Salad, Basil Coulis  
Jamon Serrano, Green Asparagus Salad, Herb Dressing  
Cognac and Coconut Flavored Prawn Cocktail, Pomelo Marmalade

### **Soups**

Seafood Minestrone, Garlic Crostini  
Forest Mushroom, Sesame Grisini  
French Onion Soup, Gruyere Crouton

### **Warm Appetizers**

Pan Seared Duck Breast, Creamy Polenta, Cherry Glaze  
Steamed Mahi, Kailan Leaves, Ponzo Sauce  
Baked Scallop with Mango Tomato Chutney

### **Sherbets**

Lychee  
Lemon Honey  
Vanilla Apple

### **Main Courses**

Steamed Salmon Center Cut, Stir-Fried Vegetables, Green Asparagus, Crustacean Butter Sauce  
Dark Beer Braised Beef, Mashed Potatoes, Roasted Root Vegetables  
Roast Lamb Shoulder with Tomato, Lentils, Mint Jus

### **Desserts**

Baked Pear Tart, Frangelico Sabayon  
Warm Date Pudding, Balsamic - Strawberry Coulis  
Dark Chocolate and White Chocolate Timbale, Bourbon Cream, Raspberry Puree

One Round of Iced tea.

One Round Choice of Coffee or Tea.

PRICES ARE INCLUSIVE OF VAT AND GOVERNMENT TAX; SUBJECT TO 10% GRATUITY.

FOR INQUIRIES AND RESERVATIONS, PLEASE CONTACT OUR EVENTS SPECIALISTS:  
(632) 856 5000 LOCAL 534 / 560 | [events@enderuncolleges.com](mailto:events@enderuncolleges.com)





### **BANQUET SET MENU - PRIX FIXE 3**

**Choose a menu from the following dishes:**

**Four-course menu      Php 2,100**

**Five-course menu      Php 2,300**

**Six-course menu      Php 2,500**

All choices must include a sherbet

#### **Cold Appetizers**

Steamed Tiger Prawns, Avocado Mousseline, Dried Fig-Lemon Chutney, Roast Capsicum Pesto  
Foie Gras Terrine "Au Torchon", Green Bean and Arugula Salad, Truffle Dressing  
Tomato and Crab Meat Terrine, Basil Coulis, Tomato Anchovy Dressing

#### **Soups**

Cream of Asparagus, Seared Scallops, Tomato Oil  
Cognac Flavored Lobster Bisque, Saffron Foam,  
Cream of Fava Beans, Crab and Chorizo Cake, Basil Oil

#### **Warm Appetizers**

Fillet of Lapu Lapu, Merlot Risotto, Crisp Fried Pumpkin Flower  
Warm Tomato Tart with Seared Scallops, Arugula, Herb Dressing

#### **Sherbets**

Red Berry and Beet  
Orange and Ginger  
Pink Champagne

#### **Main Courses**

Grilled Beef Medallion and King Prawn, Saffron Gnocchi, Dill Mousseline, Natural Jus  
Baked Lamb Loin in Brioche Crust, Spinach and Eggplant Stuffing, Roasted Garlic, Thyme Jus  
Baked Fillet of Lapu Lapu, Green Asparagus, Saffron Gnocchi, Crustacean Sauce

#### **Desserts**

Salad of Citrus Fruits, With Quark and Dark Chocolate Chip Semifreddo  
Warm Soft Centered Chocolate Pudding, Natural Yoghurt Ice Cream  
Vanilla Macaroon, Praline Mousse, Coffee Cream

One Round of Iced tea.

One Round Choice of Coffee or Tea.

PRICES ARE INCLUSIVE OF VAT AND GOVERNMENT TAX; SUBJECT TO 10% GRATUITY.

FOR INQUIRIES AND RESERVATIONS, PLEASE CONTACT OUR EVENTS SPECIALISTS:  
(632) 856 5000 LOCAL 534 / 560 | [events@enderuncolleges.com](mailto:events@enderuncolleges.com)



## BANQUET MEETING MENU

Snacks	AM / PM Coffee break with Two Food Items Coffee and Tea Station throughout the event	PhP 300 / Person
	AM and PM Coffee break with Two Food Items Coffee and Tea Station throughout the event	PhP 500 / Person
Half Day	Coffee and Tea Station throughout the day (1) Coffee break with Two Food Items Lunch Set Menu inclusive of (1) One round of Iced Tea	PhP 880 / Person
Full Day	Coffee and Tea Station throughout the day Am and Pm Coffee break with Two Food Items Lunch Set Menu Inclusive of (1) One round of Iced Tea	PhP 1,150 / Person

## COFFEE BREAK MENU

### Breakfast Pastries

Apple Danish  
Peach Danish  
Chocolate Chip Muffin  
Bran Muffin  
Strawberry Muffin  
Corned Beef Pan de Sal  
Ensaymada  
Banana Bread

### Sandwiches

Smoked Turkey and Tomato Confit on Whole  
Wheat Bread  
Smoked Ham and Brie Cheese Open-faced  
Sandwich  
Tomato and Mozzarella Bruschetta  
Tuna Pain Bagnat

### Hot Hors d'Oeuvres

Individual Bacon and Leek Quiche  
Baked Sausage Rolls  
Fried Chicken Wings with Tomato Salsa  
Individual Pizza

### Asian Coffee Break Items

Steamed Dim Sum (2 pcs)  
Fried Vegetable Spring Rolls  
Curried Vegetable Samosa  
Chicken Empanadas

### Pasta

Penne Pasta with Carbonara Sauce  
Baked Mac with Four Cheeses  
Spaghetti with Puttanesca Sauce  
Angel Hair Pasta with Pesto Sauce

### Sweet Items

Pear Jalousie  
Cream Puff  
Mocha Mousse Slice  
Brownie with Cream Cheese Icing  
Baked Mango Cheesecake

PRICES ARE INCLUSIVE OF VAT AND GOVERNMENT TAX; SUBJECT TO 10% GRATUITY.

FOR INQUIRIES AND RESERVATIONS, PLEASE CONTACT OUR EVENTS SPECIALISTS:  
(632) 856 5000 LOCAL 534 / 560 | [events@enderuncolleges.com](mailto:events@enderuncolleges.com)



## MEETING PLATED MENU

Choose one Appetizer or Soup, one main course and one dessert

### Appetizers

Salad of Crisp Vegetables on Parmesan Crumble with Pesto Dressing  
Heart of Romaine with Marinated Salmon and Caesar Dressing  
Salad of Green Beans, Baby Potatoes and Cured Tomatoes with Smoked Duck  
Grilled Chicken Salad with Asian Slaw and Soy, Lime and Honey Vinaigrette  
Grilled Seafood Salad on Gazpacho Coulis  
Poached Salmon Fillet coated with Herb-olive Dressing, with Warm Potato Salad

### Soups

Cream of Tomato Soup with Ricotta-spinach Dumplings  
Corn and Shrimp Chowder with Bell Peppers  
Tomato Essence with Root Vegetable Julienne  
French Onion Soup  
Pumpkin Cream Soup with Toasted Almonds  
Cream of Potato and Leek with Chicken Liver Quenelles

### Main Courses

Broiled White Fish Fillet on Lemongrass Pilaf Rice with Pineapple Beurre Blanc  
Pork Tenderloin Medallions on Spinach and Egg Noodles in Mild Grain Mustard Sauce  
Slow-cooked Beef Top Blade with Fried Potato Wedges and Shallot Barolo Sauce  
Teriyaki-glazed River Cobbler with Sautéed Bok Choi and Vegetable Fried Rice  
Seared Chicken Breast on Crisp Potato Pancake in Mushroom Cream Sauce  
Oven-roasted Leg of Lamb on Ratatouille and Thyme Glaze

### Desserts

Chocolate Brownie a la Mode  
Vanilla Panna Cotta with Raspberry Coulis  
Cheesecake with Forest Berry Confit  
Apple Pie with Vanilla Ice Cream  
One Round of Iced tea.  
One Round Choice of Coffee or Tea.

PRICES ARE INCLUSIVE OF VAT AND GOVERNMENT TAX; SUBJECT TO 10% GRATUITY.

FOR INQUIRIES AND RESERVATIONS, PLEASE CONTACT OUR EVENTS SPECIALISTS:  
(632) 856 5000 LOCAL 534 / 560 | [events@enderuncolleges.com](mailto:events@enderuncolleges.com)



## **MEETING BUFFET MENU**

### **Appetizer (Choose Two) - Inclusive of a Salad Bar**

Chicken Liver Pate with Melba Toast  
Vietnamese Springrolls, Nuoc Cham Sauce  
Thai Glass Noodles Salad, Honey Lime Vinaigrette  
Italian Antipasti  
Thai Fish Cakes, Sweet Chili Sauce  
Green Bean and Potato Salad

### **Soup (Choose One)**

Pumpkin Cream Soup with Cinammon  
Sweet Corn Chowder  
Clear Seafood Broth with Vegetable Julliene  
Potato and Leek Soup  
Roasted Capsicum Cream Soup  
Classic Tomato Soup with Herb Croutons

### **Main Course (Choose Two) - Inclusive of Vegetable Dish and Steamed Rice**

Baked Chicken Thigh Teriyaki  
Roasted Chicken al Orange  
Grilled Chicken with Olive, Garlic and Tomato, Balsamic Vinegar  
Braised Pork Ribs, Korean Style Galbi  
Roasted Pork Shoulder, Rosemary Sauce  
Roast Porkloin, Dijon Mustard Sauce  
Baked Fish Fillet in Tomato Butter Sauce  
Steamed Fish Fillet, Tofu and Bokchoi, Soy Ginger Sauce  
Breaded Fish Fillet with Tartar Sauce

### **Dessert (Choose One)**

Choco Brownies with Cream Cheese Icing  
Baked Mango Cheesecake  
Coffee Éclair  
Vanilla Pannacota, Fruit Coulis  
Choco Profiteroles  
Linzer Tart

PRICES ARE INCLUSIVE OF VAT AND GOVERNMENT TAX; SUBJECT TO 10% GRATUITY.

FOR INQUIRIES AND RESERVATIONS, PLEASE CONTACT OUR EVENTS SPECIALISTS:  
(632) 856 5000 LOCAL 534 / 560 | [events@enderuncolleges.com](mailto:events@enderuncolleges.com)