



OUR OUTSIDE CATERING SERVICES

Choose from four (04) of our buffet menu choices for a worry-free event . Our executive chefs have paired tasteful; complementary items which will all be served on the day of the event.

Or

Personalize Your Buffet Menu with our signature Filipino-Asian dishes to make your event more festive.

Professional wait staff

Service covers five (05) hours of the event

Standard round & rectangular tables with choice of linens

High cocktail tables for the guests' waiting area

Formally styled, basic floral arrangements on guest tables

Tea light candles on guest tables

House wine for toasting

Bar service throughout the event

Standard menu cards for VIPs

Table numbers on guest tables

Menus come with House Blend Iced Tea, Coffee or Tea

*Vegetarian options are available upon client's request.
Additional catering fees shall apply for out-of-town events.*



ENDERUN
EVENTS



Corporate Menu: Buffet 01

PhP 750.00++ per head

Minimum of 200 persons

Nuts and Chips

Salads

Thai glass noodle salad, honey lime vinaigrette

Asian Slaw

Mixed greens with condiments & dressings

Soup

** choose one soup*

Cream of pumpkin

or

Corn chowder

Mains

Baked white cobbler fillet, dill cream sauce

Smoked Chicken barbeque

Roasted Pork shoulder with apple & sage

Seasonal garden Vegetables

Steamed rice

Desserts

Medley of seasonal fresh fruits

Chocolate brownies

Vanilla panna cotta

Free flowing, house blend iced tea

Choice of coffee or tea

Prices are subject to 12% VAT and 10% gratuity.

Prices are subject to changes.

For Event inquiries & reservations,
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Email: events@enderuncolleges.com



Corporate Menu: Buffet 02

PhP 800.00++ per head

Minimum of 200 persons

Nuts and Chips

Salads

Assorted cold cuts platter

Green bean salad

Mixed greens with condiments & dressings

Soup

** choose one soup*

Classic tomato

Or

Potato & leek

Mains

Roasted Chicken *a l' Orange*

Slow roasted Pork belly

Steamed Whitefish Fillet Dugléré-style

Seasonal garden Vegetables

Steamed rice

Desserts

Medley of seasonal fresh fruits

Tres Leches cake

Lychee panna cotta

Free flowing, house blend iced tea

Choice of coffee or tea

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Corporate Menu: Buffet 03

PhP 850.00++ per head

Minimum of 200 persons

Nuts and Chips

Salads and Appetizer

Selection of Italian antipasti

Classic potato salad, crisped bacon bits

Mixed greens with condiments & dressings

Soup

** choose one soup*

Cream of mushroom

Or

Mussel bisque

Mains

Baked white cobbler fillet, lemon *beurre blanc*

Southern cajun fried chicken, tomato & basil salsa

Braised pork ribs, Korean *Galbi* style

Penne pasta, pesto cream, parmesan cheese

Seasonal garden Vegetable

Steamed Rice

Desserts

Medley of seasonal fresh fruits

Coffee eclair

Chocolate mousse

Free flowing, house blend iced tea

Choice of coffee or tea

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Corporate Menu: Buffet 04

PhP 1,020.00++ per head

Minimum of 100 persons

Nuts and Chips

Salads and Appetizers

Fresh Vietnamese spring rolls, *Nuoc Cham* sauce
Traditional Salmon Gravlax with cucumber, dill cream
Mediterranean Couscous Salad
Mixed greens with condiments & dressings

Soup

** choose one soup*

Classic tomato soup

Or

Cream of mushroom

Mains

Chicken roulade, three peppercorn sauce
Slow-cooked Beef pot roast
Poached Fish fillet in tomato & caper butter sauce
Roasted potatoes, caramelized onions
Seasonal garden Vegetables
Steamed Rice

Desserts

Medley of seasonal fresh fruits
Baked Mango Cheesecake
Classic milk chocolate pudding

Free flowing, house blend iced tea.

Choice of coffee or tea

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PERSONALIZE YOUR BUFFET MENU

Minimum of 150 pax

Php 1,300 ++ per person

If you are looking for a one-of-a-kind menu, we have options that allow you to select your full event menu. Customize it & our team will work with you to maximize flavors and surpass your team's wish list.

PASS AROUNDS

Choose Two (2) Items

Grilled cocktail franks wrapped in bacon
Steamed prawns with mango, chili salsa
Chicken satay with peanut sauce
Marinated kesong puti with lemon & black olives

TO START

Choose Two (2) Items

Chicken *Embotido*

Smoked bangus, with ensalada
Steamed vegetables with shrimp paste
Assorted dimsum: *shrimp dumpling, pork siomai, wanton*
Fresh Vietnamese Spring Rolls with Nuoc Cham Dipping Sauce
Assorted Japanese maki rolls with wasabi dressing
Thai Glass Noodle Salad with Prawns in Honey Lime Vinaigrette

SALAD BAR

Mixed Greens with Condiments & Dressings

SOUP

Choose One (1) Item

Classic Tomato soup
Mushroom consommé
Hearty Corn Chowder
Asian Canton noodles, shredded chicken, kailan, sliced Shitake mushrooms
Molo soup
Chicken noodle soup

FIL-ASIAN MAINS

Choose One (1) Poultry

Classic chicken inasal
Chicken afritada
Chicken teriyaki
Filipino-style chicken barbeque
Hainanese Chicken, steamed bok choy, condiments
Szechuan, Kung Pao Chicken with roasted cashew nuts

Choose One (1) Fish

Steamed fish fillet with calamansi beurre blanc
Boneless bangus ala pobre



Steamed mahi-mahi with silken tofu, soy garlic sauce
Sweet and sour fish fillet

Choose One (1) Pork
Classic pork caldereta
Barbequed pork liempo
Balsamic-based Pork belly adobo
Korean-style, braised Pork *Galbi*, roasted sesame seeds

Choose One (1) Pasta or Noodle
Baked Macaroni & Cheese
Classic Pasta Carbonara
Pasta *Aglio Olio*
Filiipino-style Spaghetti
Stir-fried noodles with vegetables

ACCOMPANIMENTS

Choose One (1) item
Steamed root vegetables
Seasonal buttered vegetables
Stir-fried Oriental Vegetables
Roasted Potatoes, caramelized onions

STARCH

Choose One (1) item
Steamed Rice
Garlic Fried Rice

DESSERT SELECTION

Choose Three (3) items
Medley of Seasonal Fresh Fruits
Calamansi Meringe Pie
Bucu Pandan
Maja Blanca
Brazo de Mercedes
Ube cake roll
Tres leches cake

Free, flowing, house blend iced tea
Coffee or tea

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Buffet Menu Upgrades
Minimum of 50 persons

Carving Stations

US Angus Beef Rib Eye <i>1pc approx. 7 Kg (50 persons)</i>	Php 350 <i>per head</i>
Choice US Beef Strip Loin <i>1pc approx. 5 Kg or for 45 persons</i>	Php 290 <i>per head</i>
Beef Wellington (Beef Tenderloin) <i>1pc approx. 1.8 Kg or for 25 persons</i>	Php 240 <i>per head</i>
Crisp Kurobuta Pork Belly <i>1pc approx. 800g or 10 persons</i>	Php 140 <i>per head</i>
US Turkey <i>1 pc approx. 5.5 Kg or for 35 persons</i>	Php 130 <i>per head</i>
Herb-marinated Chicken <i>1 pc approx. 1 Kg or for 8 persons</i>	Php 75 <i>per head</i>
Salmon Coulibiac <i>1 pc approx. 1.8 Kg or for 25 persons</i>	Php 165 <i>per head</i>
Snapper in Salt Crust <i>1 pc approx. 3 Kg or for 35 persons</i>	Php 147 <i>per head</i>

CHEESE & CHARCUTERIE STATION

Plus PhP 450 ++ per head

Choose four (4) cheeses & assorted cured meats

Served alongside Melba Toasts, Bread Sticks, two (2) kinds of Dips, Grapes & Walnuts

Soft Cheese Options: Hard Cheese Options:

Brie	Gouda
Emmental	Manchego
Camembert	Cheddar
Mozzarella	Davao Blue
Roselita from Davao	Parmesan

Cold Cuts Options:

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

SUSHI & SASHIMI

Plus PhP 280 ++ per head



**ENDERUN
EVENTS**



Choose five (5) Sushi or Maki and two (2) Sashimi items

Sushi and Maki

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

Sashimi

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

PASTA STATION

Plus PhP 180++ per person

Assorted Pastas tossed with your choice of three (03) 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

Aglio Olio : Garlic and Olive Oil

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