



**ENDERUN
EVENTS**



OUR OUTSIDE CATERING SERVICES

Choose from our Half Day or Whole Day meeting menus

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

Formal styled, basic floral arrangements on guest tables

Materials for the meeting: pencils, business paper

Bar service throughout the event

Standard menu cards for VIPs

Table numbers on guest tables

Menus come with House Blend Iced Tea

Coffee & Tea Station

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



Half Day Meeting

PhP 880.00 per head

Minimum of 30 pax

Coffee and Tea Station throughout the day
One coffee break with choice of two (2) Items
Set menu with choice of items

Whole Day Meeting

PhP 1,150.00 per head

Minimum of 30 pax

AM Coffee break with choice two (2) items
Set menu with choice of items
PM Coffee break with choice two (2) items

Coffee Break Menu

Breakfast Pastries

Apple danish
Peach danish
Chocolate chip 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



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Asian Coffee Break Items

Steamed dim sum (2 pcs)
Curried Vegetable Samosa
Chicken Empanadas

Pasta

Penne Pasta with carbonara sauce
Baked macaroni with four cheeses
Spaghetti with putanesca Sauce
Penne Pasta with pesto sauce

Sweet Items

Pear jalousie
Cream puffs
Mocha mousse slice
Brownie with cream cheese icing
Baked mango cheesecake

Three-Course Plated Menu

Choice of one starter OR soup; one main course and one dessert.

Starters

Salad of crisp vegetables on parmesan crumble, pesto dressing
Heart of romaine lettuce with marinated salmon, caesar dressing
Salad of green beans, baby potatoes, cured tomatoes and smoked duck
Grilled chicken salad with Asian slaw, soy, lime and honey vinaigrette
Grilled seafood salad on gazpacho coulis
Poached salmon fillet coated with herb-olive dressing, 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

Mains

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

**For Event inquiries & reservations,
Please contact our Events Specialist
Telephone: (632) 856 5000 loc 524 or 581
Email: events@enderuncolleges.com**



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Slow-cooked Beef top blade with fried potato wedges and shallot barolo sauce
Teriyaki-glazed river cobbler with sautéed bok choy and assorted vegetables 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

*Rates are subject to 12% VAT and 10% gratuity.
Prices are subject to changes.*

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