



**ENDERUN
EVENTS**

OUR CATERING SERVICES

Buffet Menus 01, 02 or 03 for a hassle-free menu arranged by our chefs, having all items served on your memorable day.

Or

Personalize Your Buffet Menu to mix & match items that will suit you & your fiancée's food preference.

Choose from Enderun's list of partner venues

Professional wait staff on your memorable day

Service covers four (04) hours of your event

Standard round & rectangular tables with choice of linens

High cocktail tables for the guests' waiting area

Formal style, basic floral arrangements on guest tables

Tea light candles on guest tables

A bottle of Sparkling Wine for the couple's toast

Bar service throughout the event

Standard menu cards & table numbers

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.*

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



**ENDERUN
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BUFFET MENU 01

*Minimum of 150 pax
Php 1,300 ++ per person*

We have personally arranged these sets as your wedding menu. Our executive chefs have paired tasteful; complementary items which will *all* be served on the day of the event.

SALADS & APPETIZERS

Chicken Terrine with Pistachios
Thai glass noodle salad, honey lime vinaigrette
Grilled Vegetables and Pasta Salad, Citrus Lemon Honey Dressing

SALAD BAR

Mixed greens, condiments & dressings

SOUP

Choose one (01)

Classic Tomato cream soup *or* Lemongrass scented Pumpkin soup

MAINS

Grilled Herb Chicken, Tomato, Garlic and Olives
Roast Pork shoulder with apple & sage
Baked White Cobbler Fillet, citrus beurre Blanc
Seasonal buttered vegetables
Steamed rice

DESSERTS

Medley of seasonal fruits
Tiramisu cake
Assorted fruit tartlet
Milk chocolate pudding with strawberry sauce

House blend iced tea
Coffee or tea

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Prices are subject to changes.*

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ENDERUN EVENTS

BUFFET MENU 02

*Minimum of 150 pax
Php 1,500 ++ per person*

We have personally arranged these sets as your wedding menu. Our executive chefs have paired tasteful; complementary items which will *all* be served on the day of the event.

SALADS & APPETIZERS

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

SALAD BAR

Mixed greens, condiments & dressings

SOUP

Choose one (01)

Mushroom Consomme *or* Classic Tomato Soup

MAINS

Cajun-spiced chicken roulade with forest mushroom ragout
Roasted pork shoulder, braised cabbage with Marsala sauce
Poached fish fillet with tomato, caper butter sauce
Roasted potato wedges with caramelized onions
Seasonal buttered vegetables
Steamed rice

DESSERTS

Medley of seasonal fruits
Assorted fruit tartlets
Milk chocolate pudding with strawberry sauce

House blend iced tea
Coffee or tea

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BUFFET MENU 03

*Minimum of 150 pax
PhP 1,700 ++ per person*

We have personally arranged these sets as your wedding menu. Our executive chefs have paired tasteful, complementary items which will *all* be served on the day of the event.

SALADS & APPETIZERS

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

SALAD BAR

Mixed greens, condiments & dressings

SOUP

Choose one (01)

Mushroom Consomme *or* Pumpkin Cream

MAINS

Chicken a la Basquaise on stewed peppers
Grilled Beef Medallions with Three Pepper Sauce
Baked Norwegian salmon with lemon, caper, butter sauce
Assorted grilled vegetables
Spinach & potato gratin
Steamed rice

DESSERTS

Medley of seasonal fruits
Linzer Tart
Assorted French pastries

House blend iced tea
Coffee or tea

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PERSONALIZE YOUR BUFFET MENU

*Minimum of 150 pax
PhP 1,600 ++ per person*

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

PASS AROUNDS

Choose Two (2) Items

Sugar-cured Salmon
Mushroom *Vol au Vent*
Chorizo and chicken croquettes
Parma Ham, asparagus Arancini
Bacon, spinach, garlic quiche

TO START

Choose Two (2) Items

Couscous Salad with grilled Mediterranean vegetables , EVOO
Seasonal grilled Vegetables, *fromage de Chevre*, Pesto dressing
Seared Beef salad, crispy julienned vegetables
Penne pasta, smoked Duck shavings, *Hoisin*
citrus dressing
Smoked Salmon, Cucumber crème fraiche
Seafood medley, glass noodle salad, honey lime vinaigrette

SALAD BAR

Mixed Greens with Condiments & Dressings

SOUP

Choose One (1) Item

Truffle-scented, Cream of Mushroom
Classic Tomato soup
Cream of Mussel bisque
Hearty Corn Chowder
Classic Vegetable Minestrone
French consommé, herbed crepe ribbons, julienned vegetables



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SIGNATURE MAINS

Choose One (1) Poultry

Chicken Roulade, polenta cake, peppercorn cream sauce

Cajun-spiced Chicken roulade, forest mushroom ragout

Grilled Chicken, tomato, olives, herb jus

Roast Chicken with herbed new potatoes, Balsamic reduction gravy

Poulet Basquaise, Piperade, natural jus

Hainanese Chicken, steamed bok choy, condiments

Szechuan, Kung Pao Chicken with roasted Cashew nuts

Choose One (1) Fish

Baked Mahi Mahi fillet, citrus beurre blanche

Seared fillet of Salmon with saffron, dill cream sauce

Baked Salmon fillets with horseradish mustard cream sauce

Steamed fillets of Snapper, dill nage

Seared fillets of Snapper with lemon, caper, butter sauce

Choose One (1) Pork

Sous vide Pork loin, roast sweet potatoes, spinach cream sauce

Slow roast *Kurobota* Pork belly, natural jus

Balsamic-based Pork belly adobo

Korean-style, braised Pork *Galbi*, roasted sesame seeds

Pork *Emincer* with root vegetables, white cream sauce

Choose One (1) Pasta

Baked Macaroni & Cheese

Classic Carbonara pasta

Pomodorro & Shrimps pasta

Red pesto pasta, garlic, olives, capers

Pasta Aglio Olio

ACCOMPANIMENTS

Choose One (1) item

Seasonal buttered Vegetables

Roasted root Vegetables

Stir-fried Oriental Vegetables

Gratinated Broccoli, Cauliflower – *Al Forno* style

Roasted Potatoes, caramelized onions

Roasted, herb new Potatoes, crisped bacon & garlic bits

Classic Potato Gratin

Spinach, potato gratin



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STARCH

Choose One (1) item

Steamed Rice
Rice Pilaf
Garlic Fried Rice

DESSERT SELECTION

Choose Three (3) items

Medley of Seasonal Fresh Fruits
Fragrant Pear Tart
Assorted Fruit Tartlets
Calamansi Meringe Pie
Lychee Panna Cotta
Tiramisu shots
Classic Baked Cheesecake, Fresh Strawberries
Chocolate Profiteroles
Bread & Butter Pudding

House blend iced tea
Coffee or tea

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BUFFET MENU UPGRADES

Include our best-selling items on your special day.

Two Pass Around Items

Choose one at PhP 150 ++ per head

- Roast beef, sliced baguette, horseradish cream
- Vine-ripened tomato, Mozzarella caprese, pesto, herb focaccia
- Pork sisig tartlets
- Fried potato wedges, semi-dried tomato, mayonnaise dip

Main / Beef / Lamb

Choose one at PhP 250 ++ per head

- Grilled US Beef Medallion with Bone Marrow in Pinot Noir Jus
- Burgundy-braised Beef with pancetta & forest mushrooms
- Classic US Beef Pot Roast, Mushroom Ragout, Crispy Onions
- Braised US Beef Short Ribs, sautéed *Kailan*, Tangy Tamarind Sauce
- Lamb Navarin with Root Vegetables
- Veal Medallion on Mediterranean Vegetables, Cognac Cream Sauce

Main / Seafood

Choose one at PhP 160 ++ per head

- Pan-fried Norwegian Salmon, Saffron Vegetable Cream Sauce
- Steamed Lapu-Lapu, Silken Tofu with Soy Garlic Sauce
- Gratinated Seafood Stew Thermidor

Main / Paella

Choose one at PhP 80 ++ per head

- Paella de Valenciana
- Paella Negra
- Paella de Verduras

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CREATIVE ADD-ON STATIONS

From traditional carving stations to flavorful charcuterie selection, savor the variety of stations that will add fun & interaction to your special day.

CARVING STATION

*Each carving comes with our bread selection, condiments & sauces
Minimum of 50 persons*

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>
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>

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
Parmesan	

Cold Cuts Options:

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



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SUSHI & SASHIMI

Plus PhP 280 ++ per head

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

Aglia Olio : Garlic and Olive Oil

CONGEE STATION

Plus PhP 130++ per head

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

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