



OUR OUTSIDE CATERING SERVICES

Personalize Your Cocktail Event and choose from our variety of pass around items, adding actions stations to invite more fun & interaction amongst guests.

Professional wait staff on your memorable day

Service covers five (05) hours of your event

Registration table for the event

High cocktail tables for the guests'

Formal style, basic floral arrangements on high cocktail tables

Modern & sleek styled food stations of your choice

Tea light candles on guest tables

Bar service throughout the event

Standard menu cards

Menus come with House Blend Iced Tea

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



**ENDERUN
EVENTS**

COCKTAIL HOUR

*Choose two items at PhP 300++ per head
Choose three items at PhP 530++ per head
Choose five items at PhP 600++ per head
Minimum of 50 pax
(Menu comes with house blend iced tea)*

Cold Cocktail items

Cajun-spiced scallops with avocado
Baked scallops on orange-carrot dip
Sugar-cured salmon and cream cheese roll with keta caviar
Steamed prawns with mango chili salsa
Marble potatoes with smoked salmon parfait and crème fraiche
Marinated kesong puti cheese with black olives and lemon

Canapes

Mini Mushroom Crostini
Tomato and Mozzarella Bruschetta
Turmeric-seared Scallops on Fennel Orange Salad
Salami and Black Olives on Toasted Focaccia
Roast beef, sliced baguette, horseradish cream
Vine-ripened tomato, Mozzarella caprese, pesto, herb focaccia

Hot Hors d'Oeuvres

Mushroom Crostinis
Grilled Cocktail Franks wrapped in Bacon
Individual Salmon and Spinach Quiche
Pork sisig tartlets
Grilled Cocktail Franks wrapped in Bacon
Fried potato wedges, semi-dried tomato, mayonnaise dip

Asian Cocktail Items

Assorted Maki Rolls with Wasabi and Soy Sauce
Crystal Spring Rolls with Vietnamese Sweet Chili Sauce
Pan-fried Gyoza Dumplings
Chicken Satay with Peanut Sauce
Teppan-fried Beef and Spring Onion Rolls with Soy Ginger Dipping Sauce



Sweet Items

Assorted Maki Rolls with Wasabi and Soy Sauce
Coffee Éclair
Assorted French Macaron
Fruit Tartlets
Strawberry Tartlets
Walnut Financiers
Mini Chocolate Brownies
Lychee Panna Cotta
White and Dark Chocolate Mousse
Mango Cheesecake

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

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



**ENDERUN
EVENTS**

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 STATIONS

*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

Minimum of 50 persons

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



**ENDERUN
EVENTS**

SUSHI & SASHIMI

Plus PhP 280 ++ per head

Minimum of 50 persons

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

Minimum of 50 persons

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

GIN & TONIC STATION

Plus PhP 280++ per person

Minimum of 50 persons

Three varieties of imported gin with condiments:

Botanist with orange slices, cinnamon, star anise

Bombay Sapphire with lime, cucumber, black peppercorn

Tangueray with lemon slices, rosemary, cardamom

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