

BANQUET BUFFET 1

Php 1150.00

Minimum of 30 persons

Salad and Appetizer

Marinated Salmon with Cucumber Crème Fraiche
Chicken Liver Pâté with Shallot Confit and Melba Toast
Penne Pasta with Artichoke and Red Pepper, Rocket Pesto
Salad of Grilled Vegetables and Mozzarella Cheese in Basil Vinaigrette
Mesclun Salad Greens, with Dressings and Condiments

Soup

Lemongrass-scented Pumpkin Cream Soup with Coconut Milk

Main Course

Cajun-spiced Chicken Roulade with Forest Mushroom Ragout
Oven-roasted Pork Loin in Mild Dijon Mustard Sauce
Lamb Navarin with Root Vegetables
Steamed Whitefish Fillet Dugléré-style
Seasonal Vegetables
Roast Potato Wedges with Caramelized Onions
Steamed Rice

Dessert

Exotic Fruit Platter
Coffee Éclair
Assorted Fruit Tartlet
Baked Mango Cheesecake
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.

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

Potato and Leek Soup

Main Course

Cajun-Spiced Chicken Roulade with Forest Mushroom Ragout
Braised Beef Rib Fingers, Root Vegetables, Shallots, Bacon
Steamed Fillet of Tanigue, 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

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BANQUET BUFFET 3

Php 1500.00

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.

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BANQUET BUFFET 4

Php 1750.00

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 with Herb Dumplings

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.

BANQUET BUFFET 5

Php 2000.00

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.

COCKTAILS MENU

Cocktail Items à la Carte

Choose 3 items for pass around pre-dinner cocktails at **PhP 450**
Choose 1 item (total 5) from each category for pass around cocktail at **PhP 580**
Choose 2 items (total 10) from each category at **PhP 780**
Choose 3 items (total 15) from each category at **PhP 980**
Add a Carvery or live cooking station of your choice at prevailing prizes
All Cocktail menus from PhP 680 onwards are inclusive of one round of iced tea

Cold Cocktail items

Chicken Liver Pâté with Port Gelée
Napoleon of Chicken Liver Mousse
Cajun-spiced Scallops with Avocado (in Chinese Porcelain Spoon)
Baked Scallops on Orange-carrot Dip
Sugar-cured Salmon and Cream Cheese Roll with Keta Caviar
Steamed Prawns with Mango Chili Salsa
Peppered Tuna Medallion on Pickled Cucumber
Marble Potatoes with Smoked Salmon Parfait and Crème Fraiche
White Fish Ceviche with Red Onions and Cucumbers
Roast Veal Loin in Tuna Mayonnaise
Chilled Oysters with Lime Cucumber Gelée
Marinated Kesong Puti Cheese with Black Olives and Lemon

Canapes

Marinated Sardines on Whole Wheat Bread
Salami and Black Olives on Toasted Focaccia
Duck Rillettes and Duck Liver in Air-dried Beef Roll with Dried Apricots
Duck Galantine with Shallot Confit on Sour Dough
Smoked Salmon on Pumpernickel
Salmon Tartare on Arugula Leaves and Rye Bread
Turkey Ham with Fruit Chutney on Corn Bread
Seared Roast Beef and Horseradish Cream in French Baguette
Mini Mushroom Crostini
Tomato and Mozzarella Bruschetta
Black Forest Ham and Eggplant Mousse Roulade on French Baguette
Turmeric-seared Scallops on Fennel Orange Salad in Endive Leaf

Asian cocktail items

Salmon Kilawin with Pickled Vegetables
Assorted Maki Rolls with Wasabi and Soy Sauce
Seared Tuna Sashimi on Pickled Daikon Relish (in Soya Dish)
Crystal Spring Rolls with Vietnamese Sweet Chili Sauce
Pan-fried Gyoza Dumplings
Steamed Har Kau
Steamed Siu Mei
Vietnamese Seafood Dumpling on Sugarcane with Nuoc Cham
Chicken Satay with Peanut Sauce
Deep-fried Vegetable Spring Rolls
Teppan-fried Beef and Spring Onion Rolls with Soy Ginger Dipping Sauce
Thai Fish Cakes with Spicy Dip

Events at Enderun Colleges

<http://events.enderuncolleges.com>



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Hot Hors d'Oeuvres

BBQ-dipped Chicken Lollipops

Swedish Meat Balls

Almond and Herb-breaded Chicken Fingers with Bell Pepper Remoulade

Mushroom Crostinis

Individual Quiche Lorraine

Individual Salmon and Spinach Quiche

Baked Oysters on Spinach with Pink Peppercorn-lime Hollandaise

Pissaladière

Spinach, Parma Ham and Ricotta Cheese Strudel

Fried Potato Croquettes with Smoked Ham and Goat Cheese

Deep-fried Mozzarella Cheese

Grilled Cocktail Franks wrapped in Bacon

Sweet Cocktails

Apple Jalousie

Melon Balls macerated in Port

Coffee Éclair

Assorted French Macaron

Fruit Tartlets

Strawberry Tartlets

Walnut Financiers

Mini Chocolate Brownies

Individual Carrot Cake with Cream Cheese Frosting

Lychee Panna Cotta

White and Dark Chocolate Mousse

Mango Cheesecake

Prices are inclusive of VAT and Government tax; subject to 10% gratuity.

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Live Cooking Station and Carvery Options

Savory

Caesar Salad Station

PhP 100 per

Person

Freshly tossed Romaine Leaves with your choice of two toppings: Cajun-fried Chicken

Morsels

Szechwan Fried Prawns

Char Siu-marinated Beef Tenderloin Tips

Garlic Fried Squid

Congee Station

PhP 100 per

Person

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

Risotto station

PhP 150 per

Person

Choose three main ingredients and three vegetables/garnishes

Main ingredients

Veal Tenderloin, Prawns, Chicken Morsels, New Zealand Mussels, Crabmeat, Diced Fish Fillet, Beef Tenderloin Tips

Vegetables and Garnishes

Green Peas, Button Mushrooms, Bell Peppers, Spinach, Asparagus, Artichoke Hearts, Oyster Mushrooms, Shiitake Mushrooms, Zucchini, Eggplant

Sushi and Sashimi Station

PhP 250 per

person

Assorted Sushi and Sashimi (choose five Sushi/Maki and two Sashimi)

Sushi and Maki

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

Sashimi

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

Pasta station

PhP 160 per

person

Assorted Pastas tossed with your choice of three sauces

Marinara – Seafood in Tomato Sauce

Alfredo – Parmesan and White Wine Cream Sauce

alla Norma – Diced Zucchini and Eggplant with Pancetta in Tomato Sauce

Bolognese – Meat and Tomato Sauce

Carbonara – Bacon and Mushroom in Egg and Parmesan Cream Sauce

Roesti and Salmon Station person Freshly Baked Blinis with three varieties of Salmon and Garnishes Sugar-cured Salmon with Dill and Orange Smoked Salmon Gravlax With Garnishes and Condiments	PhP 180 per
Asian Noodle Station person Choose four main ingredients and four types of noodles: Shredded Chicken, Poached Chicken, Prawn Wanton, Braised Beef Brisket, BBQ Pork, Soy-marinated Chicken or Duck, Sliced Raw Beef Canton Noodles, Ho Fan, Sotanghon, Bee Hon, Fresh Egg Noodles Udon Noodles, Chinese Oil Noodles With Kailan and Pechay, Sliced Shiitake, Straw Mushrooms	PhP 180 per
Taco Station person Crisp Corn Tacos with an array of Fillings Cajun-fried Seafood, Sautéed Chicken Morsels, Seared Tuna, Chilli con Carne Tomato Salsa, Shredded Lettuce, Guacamole, Sour Cream Pineapple Salsa, Refried Beans, Grated Cheese	PhP 140 per
Additional Carving Stations (servings are considered for Dinner Buffet) Served with appropriate sauce and condiments	
Leg of Lamb person 1pc approx. 2 Kg or for 20 persons	PhP 150 per
Rack of Lamb	PhP 780
1 pc approx. 700 g or for 4 person	
Choice US Beef Strip Loin	PhP 300
1pc approx. 5 Kg or for 45 persons	
US Angus Beef Rib Eye	PhP 380
1pc approx. 7 Kg or for 60 persons	
Beef Wellington (Australian Beef Tenderloin)	PhP 260
1pc approx. 1.8 Kg or for 25 persons	
Honey-glazed Smoked Pork Loin	PhP 90
1 pc approx. 1.7 kg or 35 persons	
Crisp Kurobuta Pork Belly	PhP 150
1pc approx. 800g or 10 persons	
Pineapple-glazed Ham	PhP 170
1 pc approx. 6 Kg or for 50 persons	
US Turkey	PhP 115
1 pc approx. 5.5 Kg or for 35 persons	
Herb-marinated Chicken	PhP 70
1 pc approx. 1 Kg or for 8 persons	
Salmon Coulibiac	PhP 130
1 pc approx. 1.8 Kg or for 25 persons	
Snapper in Salt Crust	PhP 115
1 pc approx. 3 Kg or for 35 persons	

Prices are inclusive of VAT and Government tax; subject to 10% gratuity.

Sweet

Pancake station

PhP 115

Hot Pancakes from the griddle, served with assorted fresh Fruits:

Assorted Fruit Coulis and Sauces and Whipping Cream

Sauces and garnishes:

Fruit Salad, Marinated Strawberries, Sliced Almonds, Walnuts, Caramelized Pili Nuts

Chocolate Sauce, Mango Sauce, Strawberry Coulis

Ice Cream Station

PhP 140

Ice Creams and Sherbets with Dips, Cones and Garnishes

Five varieties of Ice Cream and Sherbets

Garnishes:

Chocolate Chip Cookies, Biscotti, Sugar Strands, Chocolate Chips

Fruit Salad, Sliced Almonds, Walnuts, Caramelized Pili Nuts

Chocolate Sauce, Mango Sauce, Strawberry Coulis

Crepe Suzette Station

PhP 140

Freshly dipped Crepes in Orange Sauce served with Choice of Ice Cream (two varieties)

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Banquet Set Menu – Prix Fixe 1

Choose one appetizer or soup, a main course and a dessert

Three courses at PhP 1100

Four courses at PhP 1200

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.

Banquet Set Menu – Prix Fixe 2

Choose a menu from the following dishes:

Three-course menu at PhP 1,200

Four-course menu at PhP 1,600

Five-course menu at PhP 1,800

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

Seafood Minestrone, Garlic Crostini

French Onion Soup, Gruyere Crouton

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

Honey Glazed Smoked Pork Loin, Bacon Braised Cabbage, Grain Mustard Sauce

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.

Banquet Set Menu – Prix Fixe 3

Choose a menu from the following dishes:

Four-course menu at PhP 1,900

Five-course menu at PhP 2,100

Six-course menu at PhP 2,350

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 Chilean Sea Bass, 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.

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