# **PARTY TRAYS**

# **PORK**

basa fish fillet in escabeche sauce



C Company	
PORK BBQ (30 pcs)	\$92
grilled pork skewers  CRISPY BINAGOONGAN	\$75
crispy pork belly with shrimp paste, eggplant, green beans, and coconut milk	473
PORK ADOBO	\$75
pork simmered in cane vinegar, garlic, and soy sauce	4.5
(mixed chicken and pork adobo upon request)	
MENUDO	\$75
stew of pork meat and liver cubes with garbanzos (chickpeas), potatoes, and tomato sauce	
BICOL EXPRESS	\$75
pork belly slices in creamy coconut milk and chili peppers	
DINUGUAN	\$75
spicy pork blood and meat stew (non-spicy upon request)	
SISIG	\$75
crispy minced pork ear and meat with chili, pepper, and onions (12" x 10" x 1.5" tray)	
TOKWA-BABOY	\$58
pork belly and tofu with house-made soy sauce and vinegar dipping sauce	
LUMPIANG SHANGHAI	\$52/50 pcs   \$69/70 pcs
hand-rolled crispy spring rolls with ground pork and veggies with sweet chili dipping sauce	
CHICKEN	
CHICKEN INASAL WITH JAVA RICE	\$86
chicken marinated in vinegar, calamansi, and spices	
CHICKEN ADOBO	\$75
chicken leg and thigh simmered in cane vinegar, soy sauce, and garlic	
(mixed chicken and pork adobo upon request)	
CHICKEN AFRITADA	\$75
chicken stew with vegetables in tomato-based sauce	
CHICKEN SISIG	\$75
savory minced chicken with chili, pepper, and onions (12" x 10" x 1.5" tray)	
MANOK SA GATA	\$75
chicken in coconut milk, pineapple juice, and veggies	
BEEF	
KALDERETA	\$86
hearty beef stew in tomato-based sauce with potatoes and veggies	
KARE-KARE	\$86
beef, tripe (optional), and veggies in thick savory peanut-based sauce	
DIGE	
RICE	
FIESTA RICE	\$75
garlic rice with crunchy pork belly, egg, mango slices (seasonal), and veggies	
GARLIC FRIED RICE	\$43
STEAMED JASMINE RICE	\$35
SEAFOOD	
	\$80
FISH ESCABECHE	400

# **PARTY TRAYS**

# **VEGETABLES**

#### PINAKBET

green beans, squash, eggplant, and okra cooked in shrimp paste

#### GINATAANG KALABASA

kabocha squash, green beans, and eggplant cooked in coconut milk and shrimp paste

mixed bite-size veggies with pork and shrimp in thick sauce

#### VEGETABLE KARE-KARE

peanut stew with eggplant, green beans, and bokchoy

#### LAING

taro leaves cooked in coconut milk and shrimp paste topped with lechon kawali

# **NOODLES**

FILIPINO SPAGHETTI	\$80

filipino-style spaghetti sweet sauce made with banana ketchup and tomato sauce topped with cheese

thick rice noodles with shrimp, bonito flakes, pork cracklings, and eggs

### CANTON

stir-fried egg noodles with chicken, shrimp, and veggies (mix with bihon or sotanghon upon request)

#### SOTANGHON

vermicelli noodles with chicken, shrimp, and veggies

# **DESSERTS**

#### GINATAANG BILO-BILO

glutinous rice, sweet potato, taro root, tapioca pearls with jackfruit cooked in coconut milk

# CASSAVA CAKE

grated cassava and coconut milk

# **VEGAN**

#### VEGAN KARE KARE

veggies in thick savory peanut-based sauce

## VEGAN PINAKBET

green beans, squash, eggplants, and okra

## VEGAN GINATAANG KALABASA

kabocha squash, green beans, and eggplants cooked in coconut milk

## VEGAN LAING

VEGAN BIHON

taro leaves and coconut milk

# **VEGAN TOFU SA GATA**

tofu, yellow curry, coconut milk, pineapple juice, and veggies

## stir-fried rice noodles with veggies and tofu

**VEGAN TOFU SISIG** 

deep fried tofu with chili pepper and onions

# SPECIAL ORDER

# LECHON BELLY ALA PORCHETTA

oven-roasted pork belly (please order at least 3 days in advance)

# Please note:

- Party tray dimensions are 12" x 10" x 2.5"
- Prices are subject to change without prior notice
- If you have allergies, please inform us, as we use peanuts, shrimp, meat, eggs, wheat, and dairy products



\$50

\$175