GLOBAL CATERING COLLECTION

Filipino

Food selections

A flexible menu for weddings, corporate gatherings and private celebrations.

APPETIZERS

Lumpiang Shanghai
Mini pork spring rolls

Tokwat baboy cups
Tofu and pork with vinegar dressing

Chicken barbecue skewers
Sweet-savory marinated chicken

Fresh lumpia
Vegetables in soft wrappers with sauce

MAIN DISHES

Chicken adobo
Chicken braised in soy, vinegar and garlic

Pork menudo
Pork and vegetable tomato stew

Beef caldereta
Beef stew with peppers and potatoes

Ginataang kalabasa
Squash and beans in coconut milk

SIDES & ACCOMPANIMENTS

Garlic rice
Rice with toasted garlic

Pancit bihon
Rice noodles with vegetables

Pinakbet
Mixed vegetables with shrimp paste

Atsara and cucumber salad
Pickled papaya and cucumber

DESSERTS

Leche flan
Rich caramel custard

Ube cake
Purple yam sponge cake

Biko
Coconut sticky rice squares

Cassava cake
Grated cassava and coconut milk bake

CUSTOMIZE YOUR MENU

Choose dishes to suit your event. Spice levels and recipe adaptations can be discussed. Confirm ingredients and allergens before ordering; vegetarian dishes may require separate preparation. Regional recipes vary.

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Suggested DFW catering prices

PROPOSED FOOD-ONLY PACKAGES | 25-GUEST MINIMUM

Classic — $25 / guest

Chicken adobo + Garlic rice + Pancit bihon

Signature — $36 / guest

Lumpiang Shanghai + Chicken adobo + Pork menudo + Garlic rice + Pancit bihon + Leche flan

Celebration — $50 / guest

Tokwat baboy cups + Pork menudo + Beef caldereta + Pancit bihon + Pinakbet + Ube cake

FOOD SUBTOTALS

PACKAGE	25 GUESTS	50 GUESTS	100 GUESTS
Classic	$625	$1,250	$2,500
Signature	$900	$1,800	$3,600
Celebration	$1,250	$2,500	$5,000

OPTIONAL ADDITIONS

Any listed appetizer: +$6 per guest (2 small pieces or one 2-oz dip/salad portion). Any listed side: +$4 per guest (one 3-4 oz portion). Any listed dessert: +$5 per guest (one mini portion). Apply additions to the full guest count; main-dish substitutions require a revised quote.

WHAT THE PRICES COVER

Prepared food in disposable catering pans. Plan 6-7 oz combined cooked protein per guest, shared across included mains, plus sides; rice/noodle mains use an equivalent meal portion. Extras are portioned as stated above.

Delivery, setup, staff, live cooking, chafers, tableware, rentals, beverages, tax and gratuity are excluded. Totals are food subtotals only. Prices are proposed estimates, subject to ingredient costs, availability and final written confirmation.