

## **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, Garlic or Pilaf 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.

Prices are inclusive of VAT and Government tax; subject to 5% gratuity.

## **BANQUET BUFFET 2**

**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, Garlic or Pilaf 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.

Prices are inclusive of VAT and Government tax; subject to 5% gratuity.

## **BANQUET BUFFET 3**

**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, Garlic or Pilaf 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.

Prices are inclusive of VAT and Government tax; subject to 5% gratuity.

## **BANQUET BUFFET 4**

**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, Garlic or Pilaf 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.

Prices are inclusive of VAT and Government tax; subject to 5% 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

## **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 5% gratuity.

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## **Live Cooking Station and Carvery Options**

### **Savory**

#### **Caesar Salad Station**

Freshly tossed Romaine Leaves with your choice of two toppings:  
Morsels  
Szechwan Fried Prawns  
Char Siu-marinated Beef Tenderloin Tips  
Garlic Fried Squid

**PhP 100 per Person**  
Cajun-fried Chicken

#### **Congee Station**

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

**PhP 100 per Person**

#### **Risotto station**

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

**PhP 150 per Person**

#### **Sushi and Sashimi Station**

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

**PhP 250 per person**

#### **Pasta station**

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

**PhP 160 per person**

#### **Roesti and Salmon Station**

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 person**

## **Asian Noodle Station**

**PhP 180 per 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

## **Taco Station**

**PhP 140 per 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

## **Additional Carving Stations (servings are considered for Dinner Buffet)**

Served with appropriate sauce and condiments

### **Leg of Lamb**

**PhP 150 per person**

1pc approx. 2 Kg or for 20 persons

### **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 5% 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)

Prices are inclusive of VAT and Government tax; subject to 5% gratuity.

## **Banquet Set Menus 1 – Prix Fixe**

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

Three courses **PhP 1100**

Four courses **PhP 1200**

### **Appetizers**

Heart of Romaine Lettuce with Shredded Chicken in Caesar Dressing

Salad of Sesame Marinated Squid on Bitter Greens in Pink Pepper and Honey Dressing

Roulade of Parma Ham and Eggplant Caviar with Seasonal Greens

### **Soups**

Cream of Pumpkin with Roasted Shrimps

French Onion Soup with Parmesan Crouton

Double-boiled Chicken Consommé with Semolina Dumplings

### **Main Courses**

Slow-roasted Beef Tri-tip with Creamed Horseradish Sauce

Steamed White Fish Fillet on Tofu with Kalia and Soy Ginger Sauce

Chermoula-spiced Seared Chicken Breast with Dried Fruit Couscous and Stewed Peppers

### **Desserts**

Warm Apple Pie with Vanilla Ice Cream

Chocolate and Vanilla Bavarian Cream with Raspberry Coulis

Flourless Chocolate Cake with Berry Compote

One round of iced tea.

One round choice of coffee or tea.

Prices are inclusive of VAT and Government tax; subject to 5% gratuity.

## **Banquet Set Menus 2 – Prix Fixe**

Choose a menu from the following dishes:

Three-course menu	<b>PhP 1200</b>
Four-course menu	<b>PhP 1600</b>
Five-course menu	<b>PhP 1800</b>

### **Appetizers**

Tian of Marinated Salmon and Salmon Rillettes served with Horseradish Herb Dressing  
Peppered Beef Carpaccio with Roast Capsicum Aioli  
Salad of Shrimps and Asparagus with Mesclun Leaves in Sauce Vierge

### **Soups**

Cream of Seafood with Basil Oil  
Spinach Puree Soup with Garlic Fried Shrimps  
Essence of Beef with Barley and Root Vegetables

### **Sherbets**

Green Apple Sherbet  
Melon and Mint Sherbet  
Lemon and Mountain Honey

### **Main Courses**

Leek and Salmon-stuffed Chicken Breast on Scallion-whipped Potatoes and Grain Mustard Sauce  
Red Snapper Fillet on a Ragout of Green Asparagus, Shiitake and Shallots in Tomato Beurre Blanc  
Grilled Medallions of Beef Tenderloin on Mediterranean Vegetables and Port Wine Glaze

### **Desserts**

Baked Peach Crumble with Cinnamon-mascarpone Cream  
Vanilla Panna Cotta with Minted Mango Salad  
Warm Chocolate Pudding with Vanilla Bean Ice Cream

One round of iced tea.  
One round choice of coffee or tea.

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## **Banquet Set Menus 3 – Prix Fixe**

Choose a menu from the following dishes:

Four-course menu	<b>PhP 1900</b>
Five-course menu	<b>PhP 2100</b>
Six-course menu	<b>PhP 2350</b>

All choices must include a sherbet

### **Cold Appetizers**

Grilled Scallops on Creamed Cauliflower Purée with Truffle Vinaigrette  
Layered Terrine of Lobster Salad, Peppered Tuna and Smoked Salmon on a Fennel and Orange Salad

Parma Ham with Marinated Olives and Artichokes with Herb Focaccia

### **Soups**

Cappuccino of Forest Mushroom with Goose Liver Flan  
Double-boiled Oxtail Consommé with Mushroom Wanton  
Crab and Corn Bisque with Champagne Foam

### **Warm Appetizers**

Darne of Red Snapper with Saffron Risotto and Citrus Butter Sauce  
Goat Cheese and Spinach Ravioli on Grilled Mushrooms in Port Jus  
Pan-seared Duck Breast on Pine Nut Polenta in Sour Cherry Sauce

### **Sherbet**

Champagne Sherbet  
Lychee Sherbet with Vodka  
Green Tea Sherbet with Sparkling Wine

### **Main Courses**

Grilled Beef Tenderloin Medallion with King Prawn with Potato Gratin, Dill Mousseline and Natural Jus

Slow-roasted Lamb Shoulder and Lamb Chop on Truffle-scented Mashed Potatoes and Grilled Asparagus

Baked Fillet of Chilean Sea Bass on Clam and Baby Squid served in Lime-scented Beurre Blanc

### **Desserts**

Hazelnut and Mascarpone Parfait with Warm Dried Fruit Compote and Chocolate  
Biscotti-layered Semolina Pudding and Raspberry Gelée on Kirsch-flavored Sabayon  
Macerated Exotic Fruits and Tropical Fruit Sherbet with Champagne

One round of iced tea.

One round choice of coffee or tea.

Prices are inclusive of VAT and Government tax; subject to 5% gratuity.

## Banquet Meeting Menu

**Half Day –** Coffee and Tea Station throughout the day **PhP 880 / Person**  
(1) Coffee break with Two Food Items

Lunch Set Menu inclusive of (1) One round of Iced Tea

**Full Day –** Coffee and Tea Station throughout the day **PhP 1,150 / Person**  
Am and Pm Coffee break with Two Food Items  
Lunch Set Menu Inclusive of (1) One round of Iced Tea

## Coffee Break Menu

### Breakfast Pastries

Apple or Peach Danish  
Chocolate Chip, Bran or Strawberry Muffin  
Corned Beef Pan de Sal, Ensaymada, Banana Bread

### Sandwiches

Smoked Turkey and Tomato Confit on Whole Wheat Bread  
Smoked Ham and Brie Cheese Open-faced Sandwich  
Tomato and Mozzarella Bruschetta  
Tuna Pain Bagnat

### Hot Hors d'Oeuvres

Individual Bacon and Leek Quiche  
Baked Sausage Rolls  
Fried Chicken Wings with Tomato Salsa  
Individual Pizza

### Asian Coffee Break Items

Steamed Dim Sum (2 pcs)  
Fried Vegetable Spring Rolls  
Curried Vegetable Samosa  
Chicken Empanadas

### Pasta

Penne Pasta with Carbonara Sauce  
Baked Mac with Four Cheeses  
Spaghetti with Puttanesca Sauce  
Angel Hair Pasta with Pesto Sauce

### Sweet Items

Pear Jalousie  
Cream Puff  
Mocha Mousse Slice  
Brownie with Cream Cheese Icing  
Baked Mango Cheesecake

One round of iced tea.  
One round choice of coffee or tea.

## **Banquet Meeting Menu**

### **Set Menu**

Choose one Appetizer or Soup, one main course and one dessert

### **Appetizers**

Salad of Crisp Vegetables on Parmesan Crumble with Pesto Dressing  
Heart of Romaine with Marinated Salmon and Caesar Dressing  
Salad of Green Beans, Baby Potatoes and Cured Tomatoes with Smoked Duck  
Grilled Chicken Salad with Asian Slaw and Soy, Lime and Honey Vinaigrette  
Grilled Seafood Salad on Gazpacho Coulis  
Poached Salmon Fillet coated with Herb-olive Dressing, with Warm Potato Salad

### **Soups**

Cream of Tomato Soup with Ricotta-spinach Dumplings  
Corn and Shrimp Chowder with Bell Peppers  
Tomato Essence with Root Vegetable Julienne  
French Onion Soup  
Pumpkin Cream Soup with Toasted Almonds  
Cream of Potato and Leek with Chicken Liver Quenelles

### **Main Courses**

Broiled White Fish Fillet on Lemongrass Pilaf Rice with Pineapple Beurre Blanc  
Pork Tenderloin Medallions on Spinach and Egg Noodles in Mild Grain Mustard Sauce  
Slow-cooked Beef Top Blade with Fried Potato Wedges and Shallot Barolo Sauce  
Teriyaki-glazed River Cobbler with Sautéed Bok Choi and Vegetable Fried Rice  
Seared Chicken Breast on Crisp Potato Pancake in Mushroom Cream Sauce  
Oven-roasted Leg of Lamb on Ratatouille and Thyme Glaze

### **Desserts**

Chocolate Brownie a la Mode  
Vanilla Panna Cotta with Raspberry Coulis  
Cheesecake with Forest Berry Confit  
Apple Pie with Vanilla Ice Cream

One round of iced tea.

One round choice of coffee or tea.

Prices are inclusive of VAT and Government tax; subject to 5% gratuity.