



CHINATOWN'S BEST FOOD

BANQUETS • CATERING • BUFFET • ALA CARTE

#589 Banawe St. corner Don Manuel Agregado St., Quezon City
Tel Nos. 712-4249 / 711-1444 / 740-8649 / 741-7942 Email address: chinatownsbestfood@gmail.com
www.chinatownsbestfood.com

CATERING MENU

Amenities:

- Choice of buffet menu
- One (1) round Iced Tea
- Uniformed waiters
- Lighted buffet table set-up with centerpiece
- Free use of round tables and monobloc chairs
- Complete with linens and individual table centerpieces (*no centerpieces for menu A & B)
- Free purified drinking water and ice cubes

Note:

- 50% Reservation (Non-refundable/Non-transferrable)
- Balance Due One Week before the Event
- Subject to 12% VAT and 3% Service Charge
- Free Transportation Charge within Metro Manila (additional transportation charge may apply for farther party venue site)
- For Client's Account: Any Village / Subdivision Entrance Fees, Party Sites w/ Corkage Fees or Caterer's Fees
- Prices are subject to change w/o prior notice

Menu A 330/Head *(Minimum of 100 Persons)*

- Lemon & Rosemary Scented Roast Chicken
- Imperial Braised Dong-po Pork Belly
- Seasonal Vegetables with Quail Egg
- Singaporean Bihon
- Steamed Jasmine Rice
- Ube Buchi

Menu B P420/Head *(Minimum of 50 Persons)*

- Kingdao Spareribs with Pineapple
- Fish Cordon Bleu
- Roast Chicken in Mushroom Gravy
- Seasonal Vegetables with Quail Egg
- Pasta Bolognese
- Shanghai Fried Rice
- Pandan Mousse
- Ube Mousse

Menu C P510/Head *(Minimum of 50 Persons)*

- Golden Seafood Mango Roll (OTS)
- Korean Beef Stew
- Chicken Pastel
- Cantonese Shrimp with Salted Egg
- Vegetable Medley with Garlic
- Sotanghon Guisado
- Yangchow Fried Rice
- Mango Panacotta
- Ube Buchi

Menu D P510/Head *(Minimum of 50 Persons)*

- Cheesy Seafood in Crab Shell
- Kare-Kare
- Fried Spareribs Salt & Pepper
- Chicken Teriyaki
- Steamed Cobbler Fillet with Garlic & Superior Soy Sauce
- Baked Lasagna Supreme
- Steamed Jasmine Rice
- Vanilla Panacotta
- Chocolate Mousse

Menu E P560/Head (Minimum of 50 Persons)

- Shrimp Tempura (OTS)
- Beef Pot Roast in Red Wine Reduction
- Stuffed Bacon Roll with Minced Meat
- Chicken Cordon Bleu
- Chopsuey
- Baked Macaroni Gratin
- Salted Fish & Chicken Fried Rice
- Portuguese Egg Tarts
- Almond Jelly with Fruit Cocktail

Menu F P560/Head (Minimum of 50 Persons)

- Grilled Tuna Belly with Citrus Soy Glaze or Lemon Butter Sauce (OTS)
- Szechuan Shrimps
- Sliced Beef Tips in Black Pepper Sauce
- Fried Spareribs with Salted Egg
- Broccoli Flower with Crabmeat Sauce
- Seafood Birthday Noodles
- Yangchow Fried Rice
- Pandan Sago Salad
- Chocolate Decadence Cake

Menu G P630/Head (Minimum of 50 Persons)

- Grilled Prawns with Lemon Butter Sauce (OTS)
- Lengua Sevillana Con Champignon
- Steamed Mahi Mahi Fillet with Ham
- Boneless Chicken Barbeque
- Broccoli Flower with Two Kinds Mushroom
- Beef Hofan
- Japanese Fried Rice
- Mango Sago
- Chocolate Decadence Cake

Menu H P695/Head (Minimum of 50 Persons)

- Grilled USDA Beef Steak (OTS)
- Fried Crispy Suahe Salt & Pepper
- Baked Salmon Florentine
- Hickory BBQ Spareribs with Sweet Corn and Coleslaw (Carving Station)
- Chicken Roulade with Spinach, Honey Ham & Cheese
- Broccoli Flower with Bay Scallops
- Korean Chapchae
- Seafood Fried Rice
- Strawberry Mousse
- Blueberry Cheesecake

Menu I P760/Head (Minimum of 50 Persons)

- Grilled USDA Beef Steak (OTS)
- Grilled Prawn w/ Lemon Butter Sauce(OTS)
- Parmesan Herb Crusted Mahi Mahi Fillet
- Boneless Chicken Teriyaki
- Pastel De Lengua
- Baked Lasagna Supreme
- Broccoli Flower with Crabmeat Sauce
- Japanese Fried Rice
- Ube Mousse
- Tiramisu

Menu J P950/Head (Minimum of 50 Persons)

- USDA Angus Roast Beef (Carving Station)
- BBQ Baby Back Ribs with Sweet Corn & Coleslaw (Carving Station)
- Crab with Ginger Onion
- Baked Salmon with Parmesan Garlic Mousse
- Cold Shrimp Salad
- Chicken Pastel
- Broccoli Flower with Asparagus & Twin Mushroom
- Fookien Misua
- Paella Rice
- Mango Sago
- Tiramisu

UPGRADES (GOOD FOR 50 PERSONS)

Hong Kong Style BBQ Carving Station <ul style="list-style-type: none"> • Inclusions: Crispy Lechon Macau, Soya Chicken & Roasted Asado • Trio of Sauces: Hoisin, Liver And Ginger Onion Sauce 	P8750.00/station
Peking Duck Carving Station <ul style="list-style-type: none"> • Inclusions: 3 Whole Roasted Duck • Scallions • Cucumber • Mandarin Pancakes with Hoisin Sauce 	P6000.00/station
Boneless Cebu Lechon <ul style="list-style-type: none"> • Two Flavors • Original – Lemon Grass & Garlic Infused • Spicy with Siling Labuyo • Duo of Sauces: Liver and Garlic Vinegar 	P5000.00/station
Soup Station (choose one) <ul style="list-style-type: none"> • Hot & Sour Soup • Seafood Spinach • Seafood Corn Soup 	P2250.00/station
Halo Halo Station <ul style="list-style-type: none"> • White Beans, Kaong, Macapuno, Green Gulaman, Ube, Corn Kernel • Orange Gulaman, Sweetened Banana, Shaved Ice, Milk and Sugar 	P3500.00/station

Hauling Fee:

We cannot service venues above the third floor unless there is elevator access for our crew to unload equipment directly from the truck to the elevator foyer. Venues on the second or third floor, or service elevators that are inaccessible from our trucks will be subject to a hauling fee based on the number of guests booked.

Number of persons	Fee
50	800.00
60 to 100	1600.00
110 to 150	2400.00
160 to 200	3000.00
210 to 250	3600.00
260 to 300	4200.00

Overtime Fee:

Overtime fee after the initial 3 hours from program/eating time is P1000.00/hour for parties of 50 to 100 persons. In excess of 100 persons, there will be an additional P100.00/hour/10 guests.

Number of persons	Fee/hour
50 to 100	1000.00
110	1100.00
120	1200.00
130	1300.00
140	1400.00
150	1500.00
and so on	