

PUNTA DOLORES WEDDING CATERING

Hello! Thank you for opting to review our catering menu.

We pride ourselves on serving delicious, quality Filipino and Western food, sourcing the best ingredients to complete each recipe.

Our catering service is an all-inclusive price which covers wait-service, back kitchen service, chafing dishes, glassware, and tableware. It also comes with a stylized buffet area to match your wedding theme.

Weddings are a special milestone in your life, and our tight-knit team is committed to excellence. If you have any special requests, restrictions, or replacements for the menu, please share them with us!

We would love to cater to your wishes and supply exactly what you want for your celebration.

Sincerely,

Abe and Megan and the Punta Dolores Team



YOUR MENU

You may choose the following for your wedding:

Two Starters
Three Mains
Three Sides
Two Desserts

Inclusions:

Coconut Station

Sodas, Juices, Coffee, Tea, Ice and Water

Two-Tiered Wedding Cake *(for cake cutting)*

One Lechon



M E N U O P T I O N S

CHOOSE TWO STARTERS

CAMOTE CHIPS AND CHARRED
SCALLION DIP AND HERBS
PAN SEARED GYOZA
POKE AND KROPEK BITES
GRILLED SAUSAGES
COLD CUTS AND CHEESE
GRILLED VEGETABLE PLATTER
FETA WATERMELON CUBES
CHICKEN LOLLIPOP
BREADED SHRIMP COCKTAIL
FRENCH FRIES
HUMMUS AND PITA BREAD
MOZZARELLA STICKS
GREEN GARDEN SALAD
SHANGHAI LUMPIA

INCLUDED
ONE PUNTA DOLORES LECHON
*Roasted pig stuffed with herbs and
spices cooked onsite*

CHOICE OF THREE MAINS

ADOBONG PUSIT OR SAANG
BLUE SWIMMER CRABS
COOKED IN GATA
FLAT IRON STEAK
SINIGANG FRIED CHICKEN
GRILLED CHICKEN WINGS
PORK LIEMPO
PORK OR FISH YAKITORI
GREEN GODDESS ROASTED
CHICKEN
CATCH OF THE DAY
ASADO
TEQUILA SHRIMP
GRILLED CRABSTERS
HOMEMADE CHICKEN TERIYAKI

CHOOSE THREE SIDES

TINOLA
PORK SINIGANG
SOTANGHON
BULALO
SMACKED CUCUMBER SALAD
GREEN GARDEN SALAD
SIMPLE SAUCE PASTA
STIR FRIED VEGETABLES
PANCIT
ROASTED EGGPLANT SALAD

CHOOSE TWO DESSERTS

MANGO ROYALE
CHOCOLATE CAKE
FRUIT SALAD
KUTSINTA
HALO HALO
MAJA BLANCA
SUMAN AND TSOKOLATE
LECHE FLAN
TURON AND ICE CREAM
BIKO



SEAFOOD AND VEGETABLE YAKITORI
FRUIT PLATTER







ROASTED EGGPLANT WITH GATA (TOP RIGHT BOWL)
KINILAW MARINATED WITH COCONUT VINEGAR AND GATA
LUMPIA, PANCIT, SEAFOOD VARIETIES



PICTURED IS OUR SELECTION OF CHAFING DISHES AND BUFFET DECOR





T H A N K Y O U !

W E W O U L D L O V E T O C U S T O M I Z E Y O U R M E N U A S
D E S I R E D - P L E A S E L E T U S K N O W H O W W E C A N
S E R V E Y O U !

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