

# PUNTA DOLORES WEDDING CATERING

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

We pride ourselves on serving delicious quality Filipino food for our guests. We source the best ingredients to complete each recipe and what is presented here in our menu are our tried-and-true favorites.

Included in all our pricing plans is a welcome drink of fresh coconut water harvested from our trees. In addition, white rice and soft drinks will be served. After the meal, we will also have brewed coffee and teas available for our guests.

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

Excluded from the catering rate are dining table florals and any decorations for the tables or venue.

Weddings are a special milestone in your life. Our tight-knit team is committed to excellence and serving you homecooked goodness that will leave your guests happy and satisfied.

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

# PUNTA DOLORES WEDDING CATERING





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# BUFFET CATERING MENU

## 2,500 PER GUEST

### Starter

#### SHANGHAI LUMPIA

*Ground pork mixed with herbs and  
fried in a spring roll*

#### MOZZARELLA STICKS

*Breaded and Fried Mozzarella sticks  
served with marinara sauce*

#### POKE

*Fresh fish marinated in soy sauce  
and aromatics served in a cup*

#### BUKO JUICE WELCOME DRINK

*Young coconut water served with  
ice, juices, and other garnishes*

### Mains

#### PORK LIEMPO

*Barbecue pork belly served with  
dipping sauces*

#### GRILLED CHICKEN WINGS

*Marinated chicken barbecue*

#### GRILLED FISH

*Fresh Catch of the Day*

### Soup

#### TINOLA

*Clear chicken broth soup with  
malunggay leaves and ginger*

### Sides

#### BAM-I PANCIT

*Noodles cooked with chicken, pork,  
and vegetables*

#### STIR FRIED VEGETABLES

*Cabbage, carrots, beans, cauliflower,  
and broccoli sauteed together*

### Dessert

#### BIKO

*Sticky rice dessert with latik*

#### TURON AND ICE CREAM

*Sweet banana deep fried in wrapper  
and drizzled with caramelized sugar*



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# CATERED BUFFET 3,000 / GUEST

## Starters

### BREADED SHRIMP COCKTAIL

*Shrimps tossed in panko breadcrumbs  
fried and served with sauce*

### CHEESE, JAMS, AND CRACKERS

*Platter of Cheeses with variety of  
jams and crackers*

### GRILLED SAUSAGES

*Spicy and herb variety sausages*

### HUMMUS AND PITA BREAD

*Ground Chickpeas with herbs and  
spices*

## Choice of Three Mains

### PORK OR FISH YAKITORI

*Vegetables, fruit, pork, and fish  
skewered and grilled*

### SPICE-RUBBED SPATCHCOCKED CHICKEN

*Baked Chicken stuffed with  
aromatics*

### CATCH OF THE DAY

*Fresh fish lightly seasoned and  
garnished on the grill*

### ASADO

*Braised pork shoulder stewed in  
tomato sauce and edam cheese*

### TEQUILA SHRIMP

*Spicy shrimps sauteed with Tequila*

## Soup

### PORK SINIGANG

*Tamarind soup cooked with  
pork and vegetables*

## Sides

### KINILAW

*Freshly caught fish marinated in  
coconut milk, ginger, and chilis*

### SIMPLE SAUCE PASTA

*Tomato sauce blended  
with onions and butter  
with your choice of pasta*

### STIR FRIED VEGETABLES

### PANCIT

## Dessert

### MAJA BLANCA

*Coconut pudding with corn kernels  
and toasted coconut shavings*

### SUMAN AND TSOKOLATE

*Sticky rice dessert cooked in banana  
leaf drizzled with chocolate*

### LECHE FLAN

*Caramel egg custard with vanilla*



# RECOMMENDED MENU 3,000 / GUEST

## Starters

BREADED SHRIMP COCKTAIL  
CHEESE, JAMS, AND CRACKERS

GRILLED SAUSAGES

HUMMUS AND PITA BREAD

## Choice of Three Mains

SPICE-RUBBED  
SPATCHCOCKED CHICKEN

CATCH OF THE DAY

ASADO

## Sides

KINILAW

SIMPLE SAUCE PASTA

STIR FRIED VEGETABLES

PANCIT



## Soup

PORK SINIGANG

## Dessert

MAJA BLANCA

SUMAN AND TSOKOLATE

LECHE FLAN



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# CATERED BUFFET 3,500 / GUEST

## Choose Four 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**  
**PUNTA DOLORES LECHON**  
*Roasted pig stuffed with herbs and  
spices cooked onsite*

## Choice of Four 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 One Soup

TINOLA

PORK SINIGANG

SOTANGHON

BULALO

## Choose Three Sides

SMACKED CUCUMBER SALAD

GREEN GARDEN SALAD

SIMPLE SAUCE PASTA

STIR FRIED VEGETABLES

PANCIT

ROASTED EGGPLANT SALAD

## Choose Three Desserts

MANGO ROYALE

CHOCOLATE CAKE

FRUIT SALAD

KUTSINTA

HALO HALO

MAJA BLANCA

SUMAN AND TSOKOLATE

LECHE FLAN

TURON AND ICE CREAM

BIKO



# RECOMMENDED MENU 3,500 / GUEST

## Four Starters

POKE AND KROPEK BITES

GRILLED SAUSAGES

COLD CUTS AND CHEESE

GRILLED VEGETABLE PLATTER

## Four Mains Plus Lechon

PUNTA DOLORES LECHON

GREEN GODDESS CHICKEN

TEQUILA SHRIMP

FLAT IRON STEAK

CATCH OF THE DAY

## Choose One Soup

BULALO



## Choose Three Sides

SMACKED CUCUMBER SALAD

PANCIT

ROASTED EGGPLANT SALAD

## Choose Three Desserts

CHOCOLATE CAKE

HALO HALO

LECHE FLAN





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# THANK YOU

WE HOPE TO HEAR FROM YOU SOON,  
PLEASE FEEL FREE TO CUSTOMIZE  
YOUR MENU WITH US!

MEGAN 0917 714 8100  
EVENTS@PUNTADOLORES.COM

