



ALBA

CATERING

Standard Banquet for all Occasion 2019

100 MINIMUM - AFFORDABLE PRICES STARTS AT PHP 350 / HEAD

235 El Grande ST. BF Homes Las Pinas City

DIRECT LINE: 8294031 / 8254502/ 8298493/ 6720912/ 5711687/ 8266771 **MOBILE:** 09175609858/ 09178480353

WEBSITE: www.albacatering.ph / www.albacatering.net

E-MAIL: albacatering@yahoo.com/albacatering88@gmail.com

FILIPINO

MENU 1

Pasta/Noodles

Pansit Canton Guisado

Main Dish

Boneless Chicken Inasal

Embutido

Beef Caldereta

Prito at Guisadong Kangkong,

Talong at Sitaw (Bagoong, Itlog na Pula,

Kamatis at Sibuyas, Manggang Hilaw)

(contains shrimp)

Steamed Rice

Desserts

Assorted Native Cakes

Beverages

Lemon Iced Tea

MENU 2

Pasta/Noodles

Sotanghon Guisado

Main Dish

Rellenong Manok

Crispy Liempo Slab

Beef and Tripe Kare-Kare

with Bagoong (contains peanuts and shrimp)

Adobong Kangkong (with ground pork

and fried Garlic)

Steamed Rice

Desserts

Assorted Fresh Fruits in Season

Beverages

Lemon Iced Tea

MENU 3

Appetizer

Lumpiang Sariwa

Fish balls and squid balls

Pasta/Noodles

Pansit Lukban

Main Dish

Crispy Lechon Kawali with Ginger vinegar

Kare-Kare (ox tail) with shrimp paste

Chicken Inasal

Seafood in oyster sauce

Chopsuey

Fried Rice

Steamed Rice

Desserts

Biko

Sapin-Sapin

Suman at Mangga

Beverages

Iced Tea

Soda

Coffee



PANSIT LUCBAN

INTERNATIONAL



**CRISPY
PORCHETTA**



MENU 1

Pasta/Noodles

Creamy Baked Macaroni

Main Dish

Chicken Cordon Bleu with cream sauce
Breaded Fish Fillet in Aioli Dip
Beef Stew Supreme
Mixed Buttered Vegetables
Steamed Rice

Desserts

Blondies and Brownies

Beverages

Lemon Iced Tea

MENU 2

Pasta/Noodles

Fettuccine in Mushroom Sauce

Main Dish

Roasted Chicken with Rosemary and Herbs
Back Ribs Steak
Fish Fillet with Tartar
Corn and Carrots
Steamed Rice

Desserts

Mango Panacotta in Shot glasses

Beverages

Lemon Iced Tea

MENU 3

Pasta/Noodles

Spaghetti Bolognese

Main Dish

Creamy Mushroom Parmesan Chicken skillet
Fish & chips in Aioli Dip
Crispy Porchetta
Oven Roasted Squash with parmesan garlic parsley
Steamed Rice

Desserts

Choco Chip and Oatmeal Raisin Cookies

Beverages

Lemon Iced Tea

INTERNATIONAL

MENU 4

Pasta/Noodles
Carbonara

Main Dish

Chicken Cacciatore
Oven Baked Barbecue Spareribs
Breaded Fish Fillet in Roasted pepper,
chickpeas mayo
Greek Roasted Potatoes in lemon mayo dip
Steamed Rice

Desserts
Madeline

Beverages
Lemon Iced Tea

MENU 5

Pasta/Noodles
Al fungi

Main Dish

Crispy Parmesan Fish Fillet in
Honey Mustard Parmesan Dip
Honey Glazed Roasted Chicken
French onion Pulled Pork with
Smoked Barbecue Sauce
Garlic Buttered Diced Potatoes, Carrots,
Peas & beans
Steamed Rice

Desserts
Cream Cheese Brownies

Beverages
Lemon Iced Tea

MENU 6

Appetizer
Pumpkin Soup
4 kinds of Cheese bites
Crostini in Garlic parsley butter

Salad Bar
Fresh Fruits and Vegetables
with Caesar, Sesame mayo and Vinaigrette
Macaroni Salad
Potato Salad

Pasta/Noodles
Seafood and Mushroom Risoni

Main Dish
Salmon en Croute
Beef Bourguignon
Callos Madrilenas
Skillet Chicken with Sausages and peppers
Seafood Paella
Steamed Rice

Desserts
Crème Brûlée
Pot d' Crème
Tiramisu
Assorted MiniCakes
(Brownies, Blondies and Carrot Cakes)

Beverages
Iced Tea
Soda
Coffee



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CARBONARA

INTERNATIONAL

MENU 7

Pasta/Noodles

Seafoods ala Vongole

Main Dish

Skillet Roasted Chicken with Sausage and bellpeppers
Porchetta Stuffed with Asian Risotto
Roast Beef in mushroom Gravy
Garlic Potato Marbles in olive oil
Steamed Rice

Desserts

Blondies & Brownies
Crème Brulee

Beverages

Iced Tea
Soda

MENU 8

Pasta/Noodles

Spaghetti with Sundried Tomato

Main Dish

Braised Chicken in Red wine
Back Ribs in Steak Sauce
Beef and Sausage stew with potato Crusts
Garlic Roasted Potatoes & Pumpkin Topped With Garlic Yogurt Mayo
Paprica Rice
Steamed rice

Desserts

Fruit Tarts
Carrot Cake with Cream Cheese Frosting

Beverages

Iced Tea
Soda

MENU 9

Pasta/Noodles

Penne Pasta Puttanesca

Main Dish

Chicken Galantine
Mediterranean Beef Curry with Garlic Mayo
Crispy Pork Belly with Spicy vinegar or liver sauce
Fresh vegetables in balsamic vinaigrette
Paprica Rice
Steamed rice

Desserts

Mango Crème Caramel
Baked Crispy Puff Pastrys with Chocolate Dip

Beverages

Iced Tea
Soda



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**SKILLET
ROASTED CHICKEN
WITH SAUSAGE
AND BELLPEPPERS**

INTERNATIONAL

MENU 10

Pasta/Noodles

Penne Pasta Puttanesca

Main Dish

Chicken Galantine
Mediterranean Beef Curry with Garlic Mayo
Crispy Pork Belly with Spicy vinegar or liver sauce
Fresh vegetables in balsamic vinaigrette
Paprica Rice
Steamed rice

Desserts

Mango Crème Caramel
Baked Crispy Puff Pastrys with Chocolate Dip

Beverages

Iced Tea
Soda

MENU 11

Appetizer

Croquette in Marinara sauce
Sausage bites

Pasta/Noodles

Fettuccine Alfredo Sauce

Main Dish

Beef Bourguignon
Chicken Parmigiana
Baby Back Ribs
Vegetable Gratin
Paprica Rice
Steamed Rice

Desserts

Caramel Walnut Tart
Cream Cheese Brownies

Beverages

Iced Tea
Soda

MENU 12

Appetizer

Mini pork skewers
Tuna Canape

Pasta/Noodles

Seafood linguini in marinara Sauce

Main Dish

French onion pulled pork Shoulder
Lengua with Mushroom Sauce
Fish Fillet En croute
Buttered Corn, Carrots and Peas
Paprica Rice
Steamed Rice

Desserts

Mango Crème Caramel
Blueberry Tart or Strawberry Tart

Beverages

Iced Tea
Soda



LENGUA WITH MUSHROOM SAUCE

ASIAN FUSION



**SEAFOOD IN
OYSTER SAUCE
WITH TOFU**



MENU 1

Pasta/Noodles

Hofan noodles

Main Dish

Fish Fillet in sweet and sour
Pata Tim with Bok choy
Szechuan Chicken with
Shitake Mushroom and peanuts
Chopsuey
Steamed Rice

Desserts

Almond Lychees in Shot Glasses

Beverages

Lemon Iced Tea

MENU 2

Pasta/Noodles

Chap chae

Main Dish

Braised Pork Belly with Bokchoy
Korean Beef Stew
Chicken with chili and ginger sauce
Stir fried tofu veggie
Steamed Rice

Desserts

Assorted Fresh Fruit in Season
Lemon Meringue Tartlets

Beverages

Iced Tea
Soda

MENU 3

Appetizer

Satay Chicken
Pork rolls with sweet and spicy dip

Pasta/Noodles

Hofan Noodle with Mushroom & seafoods

Main Dish

Seafood in Oyster Sauce with Tofu
Szechuan Chicken with
Shitake Mushroom and peanuts
Patatim with bokchoy
Oriental Mixed Veggies
Stir fried Rice
Steamed Rice

Desserts

Almond jelly
Fruit Salad

Beverages

Iced Tea
Soda

ASIAN FUSION

MENU 4

Appetizer

Vietnamese spring rolls with tamarind sauce
Mini Pork barbeque

Pasta/Noodles

Chap Chae with Shitake mushrooms

Main Dish

Seafood Medley
Hainanese Soy Chicken with Ginger
and soy chili dipping sauce
Braised Porkloin with Bokchoy
Sautéed buttered Veggies
Stir fried Rice
Steamed Rice

Desserts

Almond Lychee
Mango Crème Caramel

Beverages

Iced Tea
Soda



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PUMPKIN SOUP

For customization to suite your budget and style. Please call.
Note: for 100 pax and above Free food tasting for 2- Saturdays 2:00 - 5:00 PM
@235 El Grande Avenue, BF Homes Paranaque City
Please call for schedule at least 2 days before coming.

Additional:

- Soup : PHP 35- PHP 50
- 1 whole 14kg Lechon (roasted suckling pig) - PHP 11,500 and up
- Brewed coffee and tea
- PHP 50/head Flowing - whole day event
- PHP 35/head Flowing - half day event
- Sushi and Sashimi - PHP 120/head
- Tiffany Chairs - PHP 75/head

Prices are subject to change without prior notice.

Amenities:

- Monobloc chairs with white/black mantles and hints of selected motif-patterned ribbons.

Available Chairs:

Tiffany / 75 each

Crystal Tiffany Ghost Chair / 200 each

- Gracefully arranged 10-seater guest tables with floor-length table cover, dinner napkins.
- Blooming farm-fresh Flowers for centerpiece
- Buffet Table with stylish arrangements.
- Top-class catering equipment.
- Silverware, glassware and flatware.
- Professionally trained and well-groomed waiters
- Mineral water and iced cube

Payment Terms And Condition:

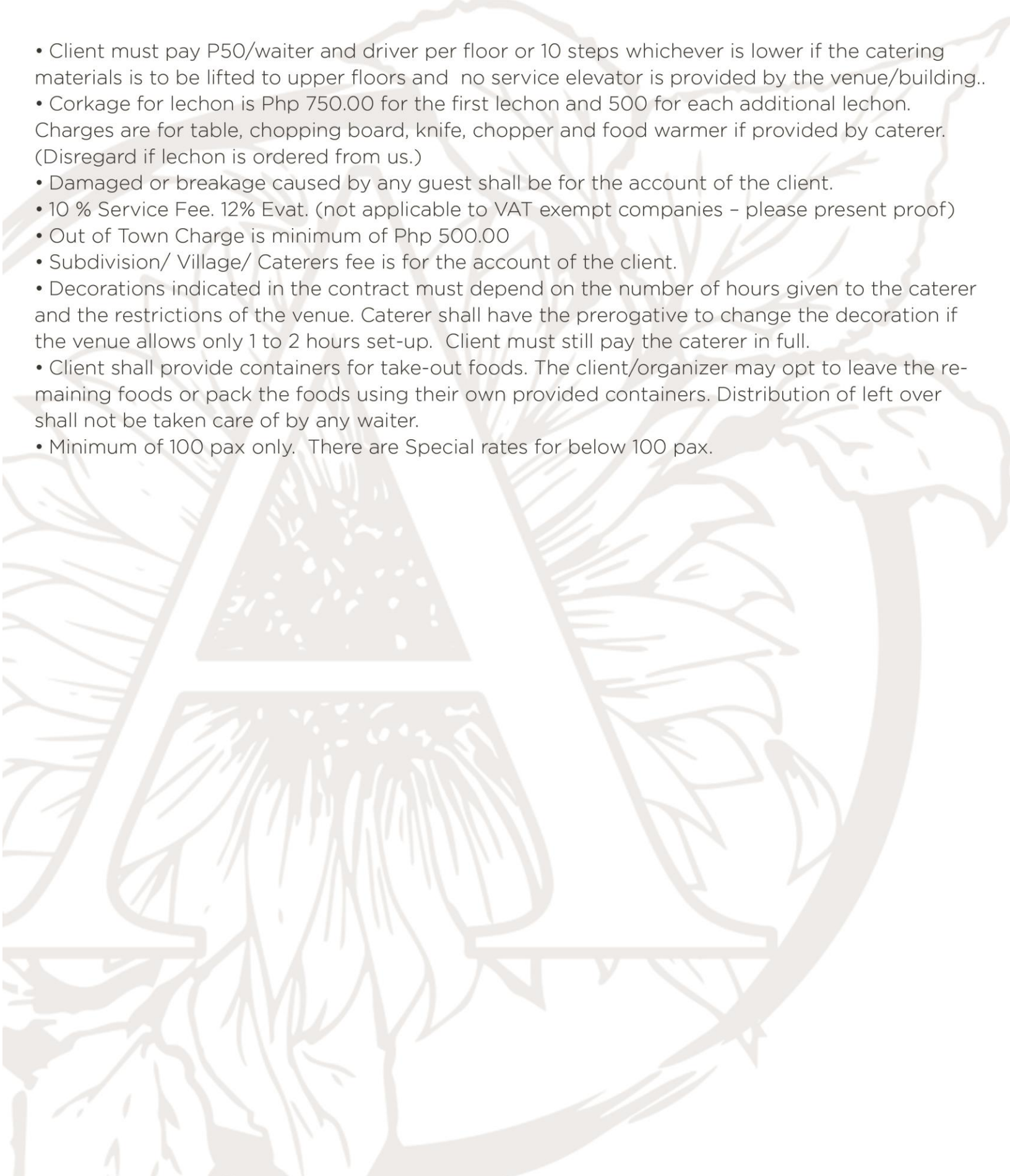
- PHP 10,000.00 or 10% of the total contract price whichever is higher reservation fee. Non-refundable, non-consumable, non-transferrable. (cash, check or credit card)
- 50% less reservation fee three weeks before the event.(cash, check, credit card)
- Full payment one week before the event. (cash, check, credit card)
- Check payment is accepted if payment is made at least two weeks before the event.
- For check payment, please make check payable to Albas Filipino Catering Services. You may opt to deposit to Albas Filipino Catering Services BDO SA No. 004360102448- BF Homes, Aguirre Branch and fax the signed contract & deposit slip to 8266771.
- Four (4) Hours service exclusive of arrangement time. P750/hour or a fraction of an hour OR 75/hour/crew whichever is higher if service requires more than 4 hours. Payable immediately.
- P55/head service charge for services rendered to guests in excess of number indicated in the

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- Client must pay P50/waiter and driver per floor or 10 steps whichever is lower if the catering materials is to be lifted to upper floors and no service elevator is provided by the venue/building..
 - Corkage for lechon is Php 750.00 for the first lechon and 500 for each additional lechon. Charges are for table, chopping board, knife, chopper and food warmer if provided by caterer. (Disregard if lechon is ordered from us.)
 - Damaged or breakage caused by any guest shall be for the account of the client.
 - 10 % Service Fee. 12% Evat. (not applicable to VAT exempt companies – please present proof)
 - Out of Town Charge is minimum of Php 500.00
 - Subdivision/ Village/ Caterers fee is for the account of the client.
 - Decorations indicated in the contract must depend on the number of hours given to the caterer and the restrictions of the venue. Caterer shall have the prerogative to change the decoration if the venue allows only 1 to 2 hours set-up. Client must still pay the caterer in full.
 - Client shall provide containers for take-out foods. The client/organizer may opt to leave the remaining foods or pack the foods using their own provided containers. Distribution of left over shall not be taken care of by any waiter.
 - Minimum of 100 pax only. There are Special rates for below 100 pax.

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