



## CATERING MENU

HOLIDAY 2017

### SMALL

TRAY  
SERVES 10-12

#### FRIED OKRA\*

30

flash-fried okra served with a calamansi sambal sauce

#### CRISPY EGGPLANT\*

30

fried eggplant triangles, burnt coconut bits, & corn nuts

#### DYNAMITE LUMPIA

47

40 pieces of pork, serrano peppers, & jack cheese in a crispy springroll

#### MANILA CHOWDER

45

spicy & chunky not-so-traditional clam chowder

#### COCONUT RICE\*

25

steamed jasmine rice with hints of coconut & sesame

#### PAPAYA SALAD\*

25

papaya, jicama, & apple in a tangy dressing

### DESSERT

TRAY  
SERVES 10-12

#### CARIOCA\*

18

chewy round treats made with rice flour & coconut caramel

#### BIBINGKA BUKO SALAD\*

18

sweet rice cakes topped with young coconut, palm fruit, & condensed milk

#### HALO-HALO MILKTEA ROLL CAKE

25

sponge cake filled with halo-halo milktea cream & tropical fruits

### MAIN

TRAY  
SERVES 10-12

#### FRESH LUMPIA & PANCIT\*

55

mixed veggies & noodles in a crepe with garlicky peanuts

#### GINATAANG KALABASA\*

55

winter squash & collard greens stewed in coconut milk

#### SINIGANG CASSEROLE\*

55

pole beans in a tangy mushroom gravy with crispy onions

#### BISTEK SKEWERS\*

60

beef meatballs in a tamari-calamansi sauce, leeks, tomato

#### PINOY LASAGNA\*

60

layers of sweet tomato sauce, noodles, crispy chicken skin

#### RELLENONG MANOK

60

whole chicken stuffed with pork, piña, sticky rice, eggs, & raisins

### DRINK

CARAFE  
SERVES 10-12

#### POMEGRANATE COOLER\*

21

calamansi, dalandan, pomegranate, aloe

#### MINT TSOKOLATE\*

21

dark chocolate, minty coconut milk, toasted pinipig

**\*CAN BE MADE VEGAN &/ GLUTEN-FREE UPON REQUEST**

ORDERS MUST BE PLACED 72 HRS AHEAD



SUBMIT INQUIRIES:

[WWW.THESARAPSHOP.COM/CATERING](http://WWW.THESARAPSHOP.COM/CATERING)

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