

Taste of the Philippines Breakfast Catering Menu

Start your day with a delectable Filipino breakfast spread that captures the rich flavors and warmth of our culinary heritage. Our menu showcases a variety of traditional favorites prepared with love and authenticity.*

Main Dishes:

1. Tapsilog: Tender marinated beef tapa served with garlic fried rice and a sunny-side-up egg.
2. Longsilog: Flavorful Filipino-style sweet sausage (longganisa) paired with garlic fried rice and a sunny-side-up egg.
3. Bangsilog: Crispy and savory fried bangus (milkfish) with garlic fried rice and a sunny-side-up egg.
4. Adobo Flakes: Shredded adobo-seasoned meat, typically chicken or pork, served with garlic fried rice and a sunny-side-up egg.
5. Pandesal with Kesong Puti: Soft Filipino bread rolls served with local white cheese, tomatoes, and salted egg.

Sides:

1. Sinangag: Fragrant garlic fried rice.
2. Ensaladang Talong: Grilled eggplant salad with tomatoes, onions, and salted egg.
3. Atchara: Pickled green papaya slaw, sweet and tangy.
4. Crispy Danggit: Deep-fried dried fish, a delightful crunchy snack.
5. Champorado with Tuyo: Sweet chocolate rice porridge served with dried fish.

Beverages:

1. Barako Coffee: Strong and aromatic Filipino coffee brewed to perfection.
2. Salabat: Soothing ginger tea with a touch of honey.
3. Fresh Buko Juice: Refreshing young coconut water.
4. Sago't Gulaman: Sweet and refreshing drink made with tapioca pearls and agar-agar.

Desserts:

1. Bibingka: Classic rice cake topped with salted egg and cheese.
2. Puto: Steamed rice cakes, soft and fluffy, served with grated coconut.
3. Turon: Sweet banana and jackfruit spring rolls, fried to a caramelized perfection.

Indulge in the authentic flavors of the Philippines and experience a delightful morning feast that celebrates the essence of our culture. Our Filipino breakfast catering menu is the perfect way to start any event with a touch of warmth and nostalgia.*