



CATERING

BY THE LITTLE GREEN KITCHEN

Standard

₱285/head
Min of 75 persons

1 Pork **OR** Chicken dish
1 Seafood dish
1 Pasta dish
1 Veggie dish

Classic

₱325/head
Min of 75 persons

Classic pork dish
Classic chicken dish
Classic seafood dish
Classic pasta dish
Classic veggies dish
Classic dessert x 1
Plain rice only
Classic drinks
Appetizer

Traditional

₱375/head
Min of 75 persons

Traditional pork dish
Traditional chicken dish
Traditional seafood dish
Traditional pasta dish
Traditional veggie dish
Basic dessert x 1
Plain rice only
Traditional drinks
Appetizers

Favorite

₱450/head
Min of 50 persons

Favorite beef **OR** pork dish
Favorite chicken dish
Favorite seafood dish
Favorite pasta dish
Favorite veggie dish
Favorite dessert x 1
Favorite rich dish
Favorite drinks
Appetizers

Premium

₱525/head
Min of 50 persons

Premium beef **OR** pork dish
Premium chicken dish
Premium seafood dish
Premium pasta dish
Premium veggie dish
Premium desserts x 2
Premium rice dish
Premium drinks
Appetizers

Pork

Available in all packages

Cantonese Sweet Sour Pork
Smoked Pork Loin Hawaiian
Porketta
Chuletas de Cerdo
Pork Steak (with gravy)
Embutido (with white gravy)
Meat Loaf Jardinera
Pork Tim
Sisig
Cantonese Meatballs (rolled in fried noodles)
Pork Binagoongan
Dinuguan
Bopis (pork ears, lean meat, & innards)
Bicol Express
Pork Embutido
Pork BBQ (either on stick, liempo, or chops)
Pork Asado
Rellenong Talong (eggplant with ground pork)
Pork Teriyaki (with veggies)
Pork Hamonado (pork tenderloin cooked with sausage, cheese in pineapple sauce)
Sweet & Sour Pork
Baked Pork BBQ (baked pork in BBQ sauce)
Menudo
Pork & Tofu in Black Bean Sauce
Pork Pot Pie
Meatloaf (with gravy)
Pork Cordon Bleu (with asparagus gravy)
Almondegas
Breaded Pork Steak
Pork Caldereta

Only available in Traditional, Favorite, & Premium

Creamy Pork Salpicado (with mushrooms)
Classic Pork Salpicado (with mushrooms)
Lechon Paksiw
Pork Morcon
Meatballs with gravy
Sweet & sour meatballs
Fried meatballs
Pork cordon bleu
Pork Medallions with peas
Asian Stir Fried Pork
Pork Kare Kare
Roast Pork with applesauce
Roast Pork Loin with gravy
Pork Morcon
Pork Mechado
Creamed Pork and Bacon
Pork Gochujang

Only available in Favorite, & Premium

Tender Pork Loin (with apple sauce)
Pork Medallions (with marinara sauce)
Pork Ribs Oriental
Pork Ribs Texan
Roast Pork
Pork Satay
Pork Humba Pao
Pork Salpicado
Pork a la Bistek Tagalog
Cantonese Pork Steak

Chicken

Available in all packages

Buttered Chicken
Shantung Chicken
Lemon Chicken
Classic Roasted Chicken (with mushroom sauce)
Chicken Cordon Bleu
Cheesy Chicken Marinara
Creamy Pineapple Chicken
Chicken Yellow Curry
Chicken Bicol Express
Chicken Tenders
Chicken Pot Pie
Kung Pao Chicken
Chicken Lollipops (with choice of dip)
Southern Fried Chicken

Only available in Traditional, Favorite, & Premium

Chicken and Mushroom Fricassee
Chicken Teriyaki with roasted leeks and beansprouts
Grilled Marinated Chicken Yakitori
Gochujang Fried Chicken with prawn crackers
Crusty Crunchy Buttermilk Fried Chicken
Orange Chicken
Korean Fried Chicken

Only available in Favorite, & Premium

Smoked Cured Chicken (with apples and pineapples)
Portuguese Roasted Chicken
Cream Stuffed Classic Roasted Chicken
Garlic Chicken
Chicken a la King
Pastel de Pollo
Rosemary Chicken
Chicken al Ajillo

Only available in Premium

Gallantina
Relleno

Seafood

Available in all packages

Fish Fillet with tartar
Kisu Furai
Thai Fish Cake with cucumber relish
Sweet & Sour Fish Fillet
Fish Fillet with tausi
Fish a la King
Fish Bopis
Fruity Fillet

Only available in Traditional, Favorite, & Premium

Mixed Seafood with vegetable and garlic
Mixed Seafood Gambas

Only available in Favorite, & Premium

Sweet & Sour Fish
Bangus Sardine Style
Mixed Seafood with cream and peppers
Mixed Seafood with white wine and capers
Mixed Seafood Kare-kare
Mixed Seafood Thai Curry
Fish Steak with lemon-butter

Beef

Only available in Favorite, & Premium

Oriental Beef and Mushrooms
Kare-kare
Beef with broccoli
American Beef Stew
Caldereta
Beef Pochero
Beef with cream
Beef Bulgogi with mushrooms and vegetables
Beef Pot Pie
Beef and Bacon Meatloaf with gravy
Salisbury Steak (with leek and Italian sausage gravy)
Beef Boil with assorted vegetables

Only available in Premium

Callos Madrilena
Sliced Roast Beef with gravy
Lengua con Crema
Lengua with mushrooms
Lengua Estufada
Lengua Sevillana
Pastel de Lengua
Goulash
Roast Beef with gravy
Mechado
Oriental Beef Stew
Beefsteak Tagalog

Vegetables

Available in all packages

Cole Slaw
Buttered Vegetables
Traditional Mixed Vegetables with oyster sauce
Fresh Lumpia Hubad
Fried Vegetable Lumpia
Mashed Potato & Roasted Squash
Chop Suey
Kakiage

Only available in Traditional, Favorite, & Premium

Vegetable Kare-kare
Mediterranean Grilled vegetables
Ratatouille
Sautéed assorted vegetables

Only available in Favorite, & Premium

Legume Basil
Fresh Lumpia Rolls
Fresh Lumpia Salad
Vegetable Gratin
Tagaytay Greens
Ampalaya con Carne
Native Salad Bar

Only available in Premium

Tagaytay Greens with your choice of dressing
(*balsamic, fruit vinaigrette, caesar, ranch, honey mustard or thousand island*)
Buttered mixed vegetables
Oriental Fresh Lumpia
Mashed Potato & Squash
Potato Croquettes
Bacon and Beans Salad

Rice

Available in all packages

Plain Steamed Rice

Only available in Favorite & Premium

Green Rice
Garlic Rice
Java Rice
Yang Chow Fried Rice

Only available in Premium

Paella Valenciana (meats and vegetables)
Bibimbap (Korean)
Khao Phat (Thai)
Yang Chow Salted Fish Fried Rice (Chinese fried)

Pasta

Available in all packages

Carbonara
Pinoy Spaghetti
Sotanghon
Bam-I
Mac & Cheese
Bolognese
Rustico
Agliao y Olio
Chap Chae (Korean)

Only available in Favorite & Premium

Meat Lasagne
Fettuccini Alfredo
Tuna Pasta Casserole
Chicken Macaroni Salad
Spam Macaroni Salad
Vegetable Lasagne
Pad Thai (Thai)
Kuay Tweoy (Singaporean)

Only available in Premium

Amatriciana
Penne Casserole
Garden Pasta
Marinara
Tuna Casserole
Puttanesca
Seafood Lasagne
Crispy Palabok

Dessert

Available in all packages

Fruits in Season
Mini Cakes
Leche Flan
Local Sumans etc.
Banana Fritters
Churros with chocolate fried suman served w/
tsokolateh (a la churros)

Only available in Traditional, Favorite, & Premium

Individual Custard

Only available in Favorite & Premium

Mango Crepe
Choco Crunch Crepe
Fruit Salad on Shooters
Biko't Buko
Suman at Tsokolate
Pastries
Gourmet Turrón

Only available in Premium

Mocha Sambo
Fruit Cobblers
Fresh Fruit Salad on Shooters
Apple Fritters
Banana Crepe
Panna Cotta
Red Rubies
Thai Rice & Mango Medley

Appetizers

Available in all packages

Pansit Prito
Fried Siomai
Cheese Pimiento Cocktail Sandwiches
Egg Salad Cocktail Sandwiches
Kamote Fries with dip
Corn Fritters
Pinoy Trail Mix

Only available in Traditional, Favorite, & Premium

KFC (Kequiam, Fish balls, Chicken balls)
Vegetable Lumpia
Shanghai Lumpia
Thai Fish Cakes

Only available in Favorite & Premium

Traditional Embutido on Mini Pan de Sal or Fita
Vietnamese Spring Rolls
Chicken Nuggets with gravy on the side
Cheese Dogs
Crostini with tomato balsamic
Melba Toast with tuna tapenade
Breaded Meatballs
Kangkong Tempura
Ukoy Pinoy
Bruschetta al Pomodoro
Skewered Buffalo Chicken Meat
Oriental Meatballs
Mini Chicken BBQ
Mantao (Korean Fried Dumplings)
Pig in a Blanket

Only available in Premium

Mozzarella Garlic Rolls
Fresh Lumpia Pouches
Ham Salad Cocktail Sandwiches
Empanaditas
Steamed Siomai
Nachos Bar
Mini Pork BBQ
Mini Chicken Sate
Calamares

Drinks

Available in all packages

Iced Tea
Sweet Potato Citrus
Lemongrass Ginger Iced Tea
Moringa Citrus

Only available in Traditional, Favorite, & Premium

Mango Crepe
Choco Crunch Crepe
Fruit Salad on Shooters
Biko't Buko
Suman at Tsokolate
Pastries
Gourmet Turrón

Only available in Premium

Gulaman
Tamarind Juice
Lemon Iced Tea
Four Seasons

Terms & Conditions

1. **Indicated prices** are applicable only for catering engagements within Tacloban City Proper. If outside, the additional fee will be discussed upon contract signing, depending on the location.
2. The food packages include service staff, flowing purified water, **simple individual** centerpieces for tables and buffet.
3. Food packages can be applied to weddings, birthdays, debuts, and other similar events.
4. We can recommend suppliers and partner with them for special needs such as event styling, florists, lights & sounds, dessert or drinks bar.
5. We require a 50% deposit upon confirmation.
6. The client shall, in writing, inform The Little Green Kitchen of any increase, reduction and/or changes to the chosen catering package at least seven (7) working days prior to the event date.
7. Set-up time before the event is four (4) hours. Maximum service time during the event proper is five (5) hours.

Other Costs

1. Lost and broken utensils and other similar incidental charges need to be settled in cash immediately after the event.
2. Should the event exceed the service time, an additional fee of P75 per hour per waiter and staff shall be charged to the client.
3. Should the event be held in a building without a service elevator, an additional fee of P50.00 per floor per waiter and staff shall be charged to the client.
4. All other miscellaneous expenses - such as entrance fees for private villages, parking fees & tollgate costs - will be added to the client's account.