Menu Substitutions*

Substitute any item from the following entrées or any item in the brochure:

- **Chicken Apritada**
  a slowly simmered tomato-based stew with red bell peppers and potatoes

- **Beef Mechado, New Recipe!**
  a semi-sweet, slow cooked tomato-based stew with chunks of beef, red bell peppers, potatoes and whole peppercorns

- **Chicken, Calamari or Pork Adobo**
  Vinegar and soy sauce combination with your choice of meat cooked with tons of fresh garlic and a hint of bay leaves

- **Rafael’s Special Dinuguan**
  a slowly simmered tomato-based stew with red bell peppers and potatoes

- **Oyster Sauce Shrimp and Mussels**
  New Zealand Green Mussels sautéed with ginger and garlic oyster sauce topped over green beans and mushrooms

- **Salmon topped with a Thai Sweet Chile Sauce**
  wild caught Pacific salmon fillets pan-seared then oven-baked

- **Salmon in Lemon Butter & Garlic Sauce**
  wild caught Pacific salmon fillets pan-seared then oven-baked

- **Lumpia Shanghai**
  pork lumpia served with a Thai Sweet Chile Sauce

- **Beef Meatballs**
  smothered with our own thick & unique mushroom and garlic gravy

- **Turkey with Giblet Gravy**
  slices of both white and dark turkey meat served with our own special blend of holiday giblet gravy

- **Macaroni Salad**
  elbow macaroni shells cooked al dente folded in our sweet and tangy sauce

- **Ham and Cheese Sandwiches**
  cut into bite-sized portions

- **Fresh Fruit Bowl**
  seasonal variety of fresh cantaloupe, honey-dew, grapes and strawberries

- **Fruit Salad**
  canned tropical fruit mixed, chilled and gently folded in with our own white and sweet cream sauce made with condensed milk

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Terms and Conditions

- It is advisable to reserve a date and time up to 2-3 months in advance to ensure availability of our services.
- A 20% non-refundable deposit is required to reserve a date within our system and the remaining balance due on the day of your event.
- Local sales tax applied to all orders.

Delivery Charges

- We’re a delivery and drop off service only. Our delivery service charge includes all the heating dishes, heating fuel and serving utensils for the food.
- Our staff will set up your order, make sure the food is nice and hot by the time your guests are to eat, and at the end of your event, we’ll come back and pick up your equipment.

### For Packages of 100 guests or more

**Local Vallejo Delivery = $100**

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*some areas may not be available for delivery

### For Packages of 50-75 guests

- In Vallejo = 10% of the Total Price
- Areas within a 20 mile radius from Vallejo = 20% of the Total Price
- Areas with a 21-45 mile radius from Vallejo = 25% of the Total Price*

*some areas may not be available for delivery
A. International Filipino Menu
1. Rotisserie Chicken
2. Menudo
3. Pork Ribs
4. Garlic Mashed Potatoes with gravy
5. Pancit
6. Pakbet
7. Roast Beef slices with gravy

For 50 people: $492*
For 75 people: $738*

B. Classic American Menu
1. Tossed Green Salad w/ Ranch Dressing
2. Rotisserie Chicken
3. Savory Pasta OR Shrimp Fettuccine
4. Garlic Mashed Potatoes with gravy
5. Roast Beef with gravy
6. Pork Ribs
7. Baked Ham
8. Beef Meatballs

For 50 people: $492*
For 75 people: $738*

C. Create your own package by choosing any entrée from our brochure

1. Tossed Green Salad w/ Ranch Dressing
   Fresh iceberg and romaine lettuce tossed with carrots, purple cabbage and cherry tomatoes served with ranch dressing (caesar salad also available upon request)
2. Rice
   White steamed calrose grain rice
3. Garlic Mashed Potatoes with Gravy
   Chunks of Russet potatoes mashed with garlic
4. Savory Pasta OR Shrimp Fettuccine
   -Select one of the above, see right for description
5. Roast Beef with Gravy
   Slow oven-baked USDA-approved roast beef slices with our own signature brown gravy
6. Rotisserie Chicken
   Our special juicy and seasoned self-basting chicken cooked in a rotisserie oven
7. Pancit
   Combination canton and rice noodles with seasoned pork sautéed with fresh vegetables and fresh lemon juice
8. Menudo A Tap Pork!
   Delicious tomato pork stew with potato chunks, red bell peppers and peas
9. Pakbet
   Combination of fresh string beans, okra, eggplant, bitter melon and calabasa squash sautéed with shrimp-paste and seasoned pork
OR
   Mixed Vegetables (Fresh Lumpia)
   5-way mixed vegetables w/ bamboo shoots and seasoned ground pork served with a sweet and tangy garlic and peanut topping sauce
10. Pork Ribs
    Pork cutlets smothered in a sweet and bold barbeque sauce
11. Whole Roasted Pig (Lechon)
    A slow roasted and marinated rub USDA-approved whole lechon served with our homemade recipe sarsa
12. Sago Drink
    Tapioca pearls with gulaman gelatin in a blended mix of a tropical lychee and jackfruit syrup

Whole Roasted Pig (Lechon): $285*
a favorite pick!

Our special slow roasted USDA approved whole lechon ranges from 55-60 lbs and comes with our own special recipe sarsa. That sweet chili sauce also available upon request.

Diagram shows a typical line-up of our International Buffet Menu in our warmers, depending on tables provided. Delivery Service Charge includes set-up, light-up, serving utensils, and picking up of all equipment.