



## CATERING MENU

2024

### **LUCENACHON/Filipino Porchetta**

Slow roasted rolled *Duroc* pork belly

Quarter (serves 5-7) | Half (serves 12-14)  
Whole (serves 15-20)

**PANCIT CHAMI.** Sweet & Spicy Egg Wheat Noodles, fish cake, cabbage, carrots, soy or  
**PANCIT SOTANGHON.** Vermicelli/rice noodle, shredded chicken, celery, cabbage, carrots, snow peas, green beans, shiitake mushroom, fishsauce.

**Medium tray** (serves 6-8)

Toppings: regular  
lechon kawali (pork)  
blue prawns

**Large tray** (serves 10-12)

Toppings: regular  
lechon kawali (pork)  
blue prawns

**BISTEK NA RIBEYE.** Almond wood-grilled 30 oz. Black Opal Wagyu Ribeye (serves 4-5)

**WAGYU OXTAIL KARE-KARE.** Wagyu oxtail, peanut sauce, fried long beans, eggplant, pickled red fresno, smoked shiitake mushrooms, housemade fermented shrimp. (serves 3-4)

**LAING.** braised taro leaves in coconut milk, ginger, bonito flakes. Half tray

**INIHAW NA SUGPO SA ALIGUE.** Grilled New Caledonia blue prawns with housemade garlic crab sauce.

**LECHON KAWALI.** Deep fried pork belly, housemade spiced vinegar

**INIHAW NA BRANZINO.** Almond wood-grilled Branzino, tomato-red onion relish stuffing, toyomansi, housemade chili-garlic

**INIHAW NA PANGA.** Almond wood-grilled hiramasa collar, toyomansi, chili-garlic oil

**LITSON MANOK.** Almond wood-grilled whole chicken, soyvinegar dipping sauce.

**TOFU & MUSHROOM.** Grilled mushroom and tofu, green bagoong dressing, pickled fresno, garlic chips, sesame seeds, chives.

**CHOPSUEY.** Cauliflower, broccoli, bell pepper, mushroom, young corn, carrots, snap peas, fried tofu. [depends upon availability]

**GRILLED GAILAN.** Chinese broccoli, kaffir lime green goddess, pan de sal bread crumbs, pickled red fresno, pickled shallots, garlic chips [depends upon availability]

**BEEF TAPA OR TOCINO.** Grilled prime beef short ribs. Choice of Tapa (savory) or Tocino (sweet)

**GARLIC RICE.** Japanese medium grain rice, garlic, annatto. (half tray) – serves 6-8 | (full tray) - serves 10-12

**Dessert: CALAMANSI PIE** Filipino key lime pie, pandan whipped cream serves 3-4

**Cucumber Tomato Salad.** Cucumber, tomato, onions, soft herbs

**Housemade ACHARA** Pickled green papaya, garlic, red bell pepper

**Housemade Spiced VINEGAR.** Assorted vinegar, Kuya's special spices

**Housemade Garlic Chili Oil.** Fried garlic, chili, Asian spices

\*Please email [hello@kuyalord.com](mailto:hello@kuyalord.com) for full catering menu and prices.

\*Prices are subject to change without prior notice.

\*Some dishes on the menu are subject to availability.

\*For catering events, we require 3-10 days of advance notice depending on the dish to be prepared.

\*The trays are available for pick-up or delivery (depends on the availability of our delivery person).

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

**If you have a food allergy, please inform us or ask for more information.**