



**CATERING SERVICES**  
**8834-1567 | 8354-9020**

# *Catering Package*

**PHP1,095.00/HEAD + CATERING CHARGE**  
**MIN. OF 30PAX**

OUR CATERING PACKAGE INCLUDES SEÑOR ALBA'S CLASSIC AND TRADITIONAL SPANISH DISHES, WHICH GENERATIONS OF FAMILIES HAVE COME TO ENJOY AND LOVE FOR 70 YEARS!

WE GUARANTEE THAT YOU AND YOUR GUESTS WILL RELISH A DELECTABLE AND AUTHENTIC SPANISH FEAST!

WE ALSO PROMISE TO DELIVER EXCELLENT SERVICE VIA OUR WELL-TRAINED PROFESSIONAL SERVICE STAFF.

ALLOW US TO HELP YOU TURN THAT SPECIAL DAY INTO A BEAUTIFUL EXPERIENCE FOR YOU AND YOUR GUESTS.

BELOW ARE OUR PACKAGE AND AMENITIES TO ENSURE YOU A WORRY-FREE RECEPTION:

- AUTHENTIC SPANISH CUISINE (BUFFET SET-UP)
- STANDARD MENU (CREATE-YOUR-OWN)
- ELEGANT FLORAL ARRANGEMENTS AND CENTERPIECES
- SKIRTING FOR
  - BUFFET TABLES
  - CAKE TABLE
  - GIFT TABLE
  - REGISTRATION TABLE
- ROUND OR RECTANGULAR TABLES WITH TABLE CLOTH
- INDIVIDUAL CANDELABRAS FOR GUESTS' TABLES
- CHAIRS WITH FLOOR LENGTH COVERS
- NORITAKE TABLEWARE, ELEGANT CUTLERY AND GLASSWARE
- WELL TRAINED PROFESSIONAL STAFF

PACKAGE PRICE:

- PHP 1,095.00 PER HEAD PLUS 10% CATERING CHARGE, MIN. OF 30 PAX

NOTES:

- FOOD IS SERVED BUFFET STYLE.
- MINIMUM NUMBER OF GUESTS IS 30 PERSONS

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**YOUR CHOICE OF TWO (2) APPETIZERS**

## Tapas Frias (Cold)

**- TABLA DE EMBUTIDOS**

A VARIATION OF SPANISH COLD CUTS

**- ALBONDIGAS DE VACA**

SPANISH STYLE BEEF MEATBALLS

**- TORTILLA ESPAÑOLA**

TRADITIONAL SPANISH POTATO OMELET

**- ALBONDIGAS DE CHORIZO**

SPANISH STYLE CHORIZO MEATBALLS

**- COCA MALLORCA**

MAJORCAN PIE WITH VEGETABLES

**- CHORIZOS DE ALBA**

ASSORTED FRIED HOMEMADE SAUSAGES

## Tapas Calientes (Hot)

**- SALCHICHAS CON CHAMPIGNON**

SPANISH SAUSAGE WITH MUSHROOM

**- CROQUETAS DE POLLO**

CROQUETTES OF CHICKEN WITH AIOLI SAUCE

**- CALAMARES Y RABAS FRITAS**

DEEP FRIED SQUID AND TENTACLES SERVED WITH AIOLI

**- ALMEJAS AL HORNO**

BAKED CLAMS

**- MEJILLONES AL HORNO**

MUSSELS

**- ALBONDIGAS DE POLLO**

SPANISH STYLE CHICKEN MEATBALLS

**- MEJILLONES A LA TIGRE**

STUFFED MUSSELS

**ALBA ROLLS OR FRENCH BREAD**

**YOUR CHOICE OF SOUP OR SALAD**

## Soup

**- SOPA DE COCIDO**

VERMICELLI SOUP WITH HAM BROTH

**- SOPA DE AJO**

GARLIC SOUP

**- CALDO GALLEGO**

GALICIAN SOUP WITH CHORIZO, MORCILLAS, BEANS & CABBAGE

**- CREMA DE VERDURA**

CREAM OF VEGETABLE SOUP

**- CLEAR VEGETABLE SOUP**

**- SOPA DE CALABAZA**

PUMPKIN SOUP

**- SOPA DE MARISCOS**

SEAFOOD SOUP

## Salad

**- ENSALADA DE LA CASA**

HOUSE SALAD WITH YOUR CHOICE OF DRESSING

**- ENSALADA CATALUNIA**

SHREDDED LETTUCE & CARROTS WITH JAMON & PARMESAN CHEESE

**- ENSALADA AL AJO MOJO**

JULIENNE LETTUCE, ONIONS, TOMATO & OLIVES WITH AJO MOJO DRESSING

**- ENSALADA DEL CESAR**

CAESAR SALAD

**- ENSALADA ASTURIANA**

GARDEN VEGETABLES WITH APPLES DRESSED IN OLIVE OIL AND APPLE VINEGAR

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## ONE (1) PASTA DISH

### *Pasta*

- ALBA PASTA  
 PASTA IN WHITE SAUCE WITH CHEESE, SHRIMPS & HAM
- CANALONES  
 BAKED STUFFED CANNELLONI
- LENGUINI AL PESTO  
 LINGUINI IN OLIVE OIL, GARLIC, TOMATO WITH PESTO SAUCE
- PASTA CARBONARA  
 OUR OWN VERSION OF PASTA IN CARBONARA SAUCE
- ESPAGUETIS BOLOGNESA  
 SPAGHETTI IN MEAT SAUCE SEASONED WITH GARLIC, HERBS & OLIVE OIL
- ESPAGUETIS DELA CASA  
 SPAGHETTI WITH HOMEMADE FRESH TOMATO SAUCE TOPPED WITH CHOPPED FRIED CHORIZO DE BILBAO & CHEESE
- MACARONI AL HORNO  
 BAKED MACARONI
- BEEF LASAGNA

## ONE (1) VEGETABLE DISH

### *Vegetable Dish*

- MENESTRA DE LEGUMBRES  
 SAUTÉED VEGETABLES IN LIGHT SAUCE
- BERENJENAS AL HORNO  
 BAKED EGGPLANT WITH ANCHOVIES AND THREE KINDS OF CHEESE
- ESCALIVADA  
 ROASTED VEGETABLES
- VERDURAS  
 BUTTERED OR STEAMED VEGETABLES

## YOUR CHOICE OF PAELLA

### *Paella*

- PAELLA VALENCIANA  
 VALENCIAN RICE DISH WITH CHICKEN, PORK, SEAFOOD AND VEGETABLES
- PAELLA MARINERA  
 SAFFRON RICE DISH WITH A VARIETY OF SEAFOOD
- PAELLA DE POLLO FINAS HIERBAS  
 CHICKEN PAELLA WITH FINE HERBS
- PAELLA NEGRA  
 BLACK PAELLA WITH STUFFED SQUID
- PAELLA VERDE  
 GREEN VEGETABLE PAELLA
- PAELLA DE VERDURAS  
 VEGETARIAN PAELLA WITH VEGETABLES IN SEASON
- PAELLA Y PARILLADA  
 GRILLED MEAT, SEAFOOD AND VEGETABLES PAELLA
- PAELLA FILIPINO  
 PAELLA WITH SISIG AND COCHINILLO
- PAELLA DE CORDERO  
 LAMB PAELLA

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## **TWO (2) MAIN ENTREES**

### *Main Entrees*

**- LENGUA SEVILLANA**

STEWED OX TONGUE WITH  
MUSHROOM & OLIVES IN RICH  
SHERRY BROWN SAUCE

**- CALLOS A LA MADRILEÑA**

STEWED OX-TRIBE IN RICH TOMATO  
SAUCE

**- POLLO AL AJILLO**

CHICKEN IN SPICY GARLIC SAUCE

**- COMBINADO DE MARISCOS**

VARIETY OF GRILLED SEAFOOD

**- POLLO AL HORNO**

ROAST CHICKEN WITH MASHED  
POTATO

**- COSTILLAS DE VACA AL VINO ROJO**

BEEF RIBS COOKED IN RED WINE

**- PESCADO A LA VIZCAINA**

FILLET OF FISH IN HOME MADE TOMATO  
SAUCE

**- PESCADO EN SALSA VERDE**

FILLET OF FISH IN LIGHT CREAM SAUCE

**- PESCADO A LA ROMANA**

PAN-FRIED FILLET OF FISH SERVED WITH  
GARLIC MAYONNAISE

**- CALDERETA DE CABRITO**

GOAT STEWED IN SPICY SAUCE

**- TUHOD Y BATOC**

STEWED OX-KNEECAP AND CHUCK WITH  
BROWN SAUCE

**- POLLO CORDON BLEAU**

CRUSTED CHICKEN FILLET WITH HAM &  
CHEESE & CREAMY MUSHROOM SAUCE

## **YOUR CHOICE OF TWO (2) DESSERTS**

### *Desserts*

**CANONIGO**

FLAN AL CARAMELO

TARTA DE MANGA

BANANA CREAM PIE

MAJA BLANCA

**ENSALADA DE FRUTAS**

FRUTAS FRESCA

BRAZO GITANO

LEMON SQUARE

**COFFEE OR TEA**

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## MISCELLANEOUS

- BOTTOMLESS ICED TEA/SOFTDRINKS P 120.00 PER HEAD
- 1 ROUND OF ICED TEA/SOFTDRINKS P 65.00 PER HEAD
- SANGRIA (PER PITCHER) P900.00
- 1 WHOLE COCHINILLO P11,500.00 (GOOD FOR 8-10 PAX)
- HALF COCHINILLO P5,750.00
- TIFFANY CHAIR P200.00 PER PC.

TURN YOUR WEDDING, BIRTHDAY CELEBRATION, COMPANY PARTY, LAUNCHES, DEBUT, CHRISTENINGS, OR AN INTIMATE GET-TOGETHER WITH FAMILY AND FRIENDS INTO A SPECIAL AND MEMORABLE EXPERIENCE!



ALBA IS PROUD TO BE BACKED UP WITH ALMOST 70 YEARS OF PROFESSIONAL EXPERTISE! SENOR ALBA HAS INDEED PROVED HIS CULINARY CRAFT AND ARTISTRY TO MANY GENERATIONS IN THIS COUNTRY. CULINARY WRITERS ONLY RECOGNIZE ONLY ONE NAME AS THE ORIGINATOR OF THE BEST PAELLA AND THE BEST SPANISH FOOD IN THE COUNTRY, AND THAT IS ALBA.

FOLLOW AND LIKE US IN OUR SOCIAL MEDIA ACCOUNTS:

FACEBOOK: ALBA RESTAURANTE ESPAÑOL

INSTAGRAM: ALBARESTAURANTE\_PH

WEBSITE: WWW.ALBA.COM.PH