

The
Manila
Social

Rotisserie + Lounge

by Romeo

Catering Packages



www.manilasocial.ca



hello@manilasocial.ca



778-362-2428



#102-340 Victoria Street

Breakfast Spreads

Minimum 10 People | Served until 11:00 am
Add Coffee and assorted tea for \$3 per person

Continental Breakfast - 18

Seasonal Fresh Fruit Platter
Muffins, Danishes + Croissants
Bagel Tower + Flavoured Cream Cheese
Build Your Own Yogurt Parfait

Breakfast Sandwiches - 22

Seasonal Fresh Fruit Platter
Muffins, Danishes + Croissants
Breakfast Potatoes + Chives
Breakfast Sandwiches
• Ham, Egg + Swiss
• Sausage, Egg + Cheddar

Deluxe Breakfast - 25

Seasonal Fresh Fruit Platter
Muffins, Danishes + Croissants
Breakfast Potatoes + Chives
Waffles/Pancakes
Vegetarian Breakfast Quiche
Bacon
Sausage Patties

Canadian Breakfast - 23

Seasonal Fresh Fruit Platter
Muffins, Danishes + Croissants
Build Your Own Yogurt Parfait
Breakfast Potatoes + Chives
Vegetarian Omelettes
Bacon, Sausage Patties

Breakfast Burritos - 25

Seasonal Fresh Fruit Platter
Build Your Own Yogurt Parfait
Breakfast Potatoes + Chives
Build Your Own Breakfast Burritos
• Flour Tortillas
• Scrambled Eggs
• Chorizo
• Seasoned Smashed Black Beans
• Guacamole
• Cheese
• Tomato
• Onions
• Salsa
• Sour Cream

Hearty Breakfast - 22

Seasonal Fresh Fruit Platter
Breakfast Potatoes + Chives
Pancakes
Scrambled Eggs
Bacon
Sausage Patties

Breakfast Add-Ons

These items are available as an enhancement to any breakfast package

Pancakes Or Waffles – 3

Butter, Syrup, Whipped Cream
Strawberry Topping, Nutella
Chocolate Chips, slivered Almonds

Hot Oatmeal – 2.00

Dried fruits, Brown Sugar, Milk

Breaks & Refreshments

Beverages

Coffee + Assorted Tea – 3.50/person
Bottled Water – 3.00/bottle
Soft Drinks – 3.00/can
Juice – 3.75/can
Assorted Juice – 14.00/1L jug

Snacks minimum order of 12

Fruit Kabobs – 5.00/person
Assorted Yogurts – 3.00/person
Whole Fruit – 3.00/person
Assorted Potato Chips – 2.50/person

Baked Goods priced per 6 pieces

Assorted Croissants – 24.00
Assorted Danishes – 24.00
Assorted Gluten Free Muffins – 24.00
Assorted House Baked Cookies – 19.50
Assorted Muffins – 24.00
Bagel Tower – 20.50
Banana Loaf – 39.00
Bavarian Cream Mini Donuts – 12.00
Cranberry Orange Loaf – 39.00
Lemon Poppy Seed Loaf – 39.00
Mini Brownies – 18.00
Spinach + Feta Danishes – 25.00
Vegan Banana Bread – 39.00

Specialty Break Snacks

Minimum 10 People | Available 9am - 11am, 2pm - 4pm

Flavour Fiesta – 11.00

Nacho Chips
Green Onions
Pickled Jalapenos
Black Beans
Pico De Gallo
Onions
Cilantro
Warm Nacho Cheese
Add Beef or Chicken – 4.00

Healthy Refresh – 13.00

Naan Bread + Crostini's
Hummus
Dukkah + Olive Oil
Crispy Hanout Chickpeas
Roasted Mixed Nuts
Feta Stuffed Peppers
Mixed Olives
Fresh Crudit e
Preserved Fruits

Donut Dreams – 12.00

Mini Donuts
White Chocolate Pretzels
Milk Chocolate Pretzels
Seasonal Fresh Fruit Platter

Deli Delight – 16.00

Assorted Buns
Condiments
Pickled Vegetables
Sliced Cheese
Assorted Cold Cuts

Lunch Specialties

Minimum 20 People | Available from 11:00 am – 4 pm

Sweets + Treats Included | Add Coffee and assorted tea for \$3 per person

Burgers – 25.00

Potato Salad
Assorted Burger Buns
Sautéed Onions
Sautéed Mushrooms
Toppings
• Swiss + Cheddar Cheese
• Pickles
• Tomato
• Onion
• Lettuce
• Ketchup & Mustard

Beef Burgers

Add Smokies – 4.00

Shawarma Break – 29.00

Pita Bread
Baba Ghanoush
Yogurt Sauce
Cucumbers
Diced Tomatoes
Shredded Lettuce
Feta
Tabbouleh Salad
Potato Wedges
Shawarma Style Sautéed Chicken

Mediterranean Feast – 29.00

Grilled Pitas
Fresh Greens
Greek Salad
Moussaka
Lemon Chicken
Tzatziki Sauce + Hummus

Choice of One:

- Saffron + Caramelized Onion Rice Pilaf
- Roasted Lemon Potatoes

Build A Bowl – 26.00

Garlic Toast
Fresh Greens, Romaine + Arugula
3 Dressings
Grilled Chicken
Crunch + Seeds: Croutons, Pumpkin Seeds,
Fried Onion + Fried Capers
Fresh Veg: Green Onions, Shredded Carrot,
Cucumber + Cherry Tomatoes
Toppings: Garlic Confit, Spiced Corn, Bacon Bits,
Edamame, Hummus-Spiced Chickpeas,
Marinated Artichokes + Pickled Onion
Cheese: Shredded Parmesan + Feta

Little Italy – 29.00

Garlic Toast
Classic Caesar
Caprese Salad
Ravioli + Rotini
Sundried Tomato Pesto Sauce
Beef Bolognese
Chicken Parmigiano

BBQ Lunch – 29.00

Assorted Buns
Broccoli + Smoked Cheddar
Fresh Greens
Condiments
Potato Wedges
BBQ Baked Beans

Choice of One:

- BBQ Chicken Thighs
- Pulled Pork

South East – 28.00

Vegetable Spring Rolls
Plum Sauce
Sesame + Cucumber Salad
Garlic Rice
Peanut-Hoisin Sauce
Ginger Beef
Stir Fry Noodles (Filipino Pancit)
Spiced Pork + Garlic Lettuce Wraps

Taco Fiesta – 27.00

Flour Tortillas + Corn Taco Shells
Mexican Rice
Seasoned Smashed Black Beans
Toppings
Choice of One:
• Pork Carnitas
• Lime + Tajin Spiced Ground Beef
• Spiced Pulled Chicken
• Tempura Cod Fillets

Chef's Inspired Lunch – 34.00

Dinner Rolls + Butter
Fresh Greens
Potato Salad
Vegetable Medley
Choice of Chef's Select Potato or Rice
Choose Two Hot Entrées:
• Manila Social Roasted Chicken
• Pork Chops + Onion Gravy
• Pork Longanisa (Filipino Sausage) + Perogies
• Beef Curry with Peanuts (Panang Curry)
• *Add Additional Entrée - 6.00*

Express Lunch – 28.00

Fresh Greens
Broccoli + Smoked Cheddar
Assorted Potato Chips

Pick three:

- Pesto Chicken Salad, Lettuce + Tomato
- Turkey BLT, Bacon, Lettuce, Tomato + Garlic Aioli
- Turkey + Swiss Cheese + Sundried Tomato Pesto Mayo
- Ham + Smoked Cheddar, Hoisin Mayo, Lettuce + Tomato
- Roast Beef + Cheddar, Horseradish Mayo, Tomato + Lettuce
- Greek Veggie Wrap

Boxed Lunch – 26.00 Individual Lunch To-Go

Choose 1 sandwich type for entire group

- *Choose from "Express Lunch Package"*

Also Included:

- Fresh Greens
- Whole Fruit
- Miss Vickie's Chips
- House Baked Cookie
- Bottle of Water
- Packaged with: Disposable Cutlery

Chef's Romeo's Signature Dinner

Minimum 30 People | Priced Per Person | Available from 4 pm - 9pm

The
**Manila
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Rotisserie + Lounge
by Romeo

Included with all buffets:

House Pickles and Preserves
Dinner Rolls + Butter
Choice of TWO Salads, TWO Starch,
TWO Vegetables, ONE Garden Main
Chef's Selection of Desserts

One Main Protein - 44
Additional Main Dish – 8.50
Additional Starch – 4.50
Additional Salad – 4.50
Additional Vegetable – 3.50
Additional Vegan Main – 6.00

Salad Selections

Mixed greens with assorted dressings and vinaigrettes
Classic Caesar salad with Grana Padano and house-baked garlic croutons
German-style potato salad with fresh dill and pickles
Tomato and bocconcini salad with fresh basil, extra virgin olive oil, and balsamic vinegar
Greek salad with cucumber, tomatoes, peppers, red onions, olives, and feta cheese
Pasta salad with artichokes, charred peppers, olives, red onions, spinach, pesto dressing, and parmesan

Starch Selections

Spanish-style rice with tomatoes and saffron
Garlic whipped potatoes
Slow-roasted baby potatoes with fresh herbs
Build-your-own baked potatoes with fixings
Filipino garlic rice
Potato gratin with parmesan
Filipino stir-fry (pancit) with pork, chicken, shrimp, rice noodles, and lemon

Vegetable Selections

Roasted carrots with orange, dill, and dukkah
Fried Brussels sprouts with nduja vinaigrette and parmesan
Steamed bok choy and broccolini with X.O. sauce
Baked acorn squash with toasted pepitas and sage
Crisp corn ribs with Tajín spice and charred jalapeño ranch
Sautéed green beans with chili, garlic, and toasted sesame seeds
Cauliflower gratin with parmesan and chicharrón

Entrée Selections

Slow-roasted roast beef with house gravy and fixings (chef-carved)
Braised beef short rib with peanut sauce, steamed broccoli, and charred eggplant
Manila Social Signature Rotisserie Chicken
Roasted turkey breast with slow-cooked turkey thighs, house bread dressing with turkey sausage and dried fruits, gravy, and cranberry sauce
Grilled salmon with smoked cod couscous, wild mushrooms, snap peas, herbs, and sauce vierge
Roast pork (lechon-style) with preserved chutney and Filipino-style vinegar dipping sauce
Chicken adobo braised in soy and vinegar, served with braised mung beans
Filipino pork BBQ with pickles and sweet sauce
Moroccan chickpeas with roasted root vegetables (Vegan)
Malaysian-style jungle curry with peppers, zucchini, snap peas, and carrots, with marinated tofu (Vegan)

Themed Dinners

Minimum 30 People | Priced Per Person | Available from 4 pm - 9pm
Sweets + Treats Included | Add coffee + tea for \$3 per person

Southwest – 42.00

Blue Tortilla Chips + Guacamole
Flour Tortillas + Corn Taco Shells
Mexican Rice

Seasoned Smashed Black Beans

Toppings

- Cheese
- Lettuce
- Tomato
- Onion
- Rojas
- Salsa + Sour Cream

Chili Cheese Enchiladas

Choice of One:

- Pork Carnitas, Lime + Tajin Spiced Ground Beef,
Spiced Pulled Chicken, or Tempura Cod Fillets

Add Additional Protein Filling – 6.00

BBQ Dinner – 42.00

Assorted Dinner Rolls + Butter

Fresh Greens

Broccoli + Smoked Cheddar

BBQ Baked Beans

Spiced Corn

Baked Potatoes

BBQ Pork Ribs

Eataly – 42.00

Garlic Toast

Classic Caesar

Fresh Greens

Caprese Salad

Charcuterie Board

Roasted Root Vegetables

Vegetarian Lasagna

Ravioli + Rotini Pasta

Beef Bolognese

Sundried Tomato Pesto Sauce

Chicken Parmigiano

Snack Platters

Small 20 Guests | Large 50 Guests | Available Anytime

Bruschetta

Small 90.00 | Large 225.00

Baked Herb Crostini, Mixed Olive, Whipped Feta,
Roasted Garlic, + Balsamic Glaze

Fresh Crudites With Dip + Hummus

Small 120.00 | Large 300.00

Fresh Sliced Seasonal Fruit

Small 140.00 | Large 350.00

Assorted Mini Bun Sandwiches

Small 150.00 | Large 375.00

Vegetarian on a Mini Baguette

Roast Beef on a Mini Potato Bun

Ham + Swiss on a Mini Potato Bun

International + Domestic Cheese Display

Small 160.00 | Large 400.00

Domestic + Imported Cheese

Dried Fruits

Baked Herb Crostini + Crackers

Assorted Desserts

Small 160.00 | Large 400.00

Assortment of Desserts

Cake

Macarons

Charcuterie Board

Small 200.00 | Large 450.00

Assorted Crackers

Crostini's

Smoked Cheddar

Swiss Cheese

Pepperjack Cheese

Oka Cheese

Marinated Bocconcini

Spanish Chorizo

Prosciutto

Pepperoni

Andouille Sausage

Nduja

Spiced Olives

Dried Fruits

Marcona Almonds

Caramelized Onion Jam

Tomato Jam