

We value freedom in culinary arts.
We produce delectable food creations using wholesome ingredients.

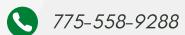
Our Service







Contact Us







Important Details on Catering Service

- Malaya Eats Food Trailer on-site
- Starts at \$55 per person
- Minimum 50 counts/guests
- Service charge applies
- Buffet table set-up and take-down included
- Chafing dish and other serve ware included
- Replenish food during lunch/dinner service included
- Dinnerware, silverware, and napkins not included
- Delivery/transportation and handling Fee Applies
- Optional Add-on: Grazing Table, Charcuterie, Crudites Starts at \$15/person



PARTY TRAY ONLY Minimum of \$500 order

Pricing Information

- Chicken
 - o Full Tray \$180
 - o Half Tray \$110
- Beef
 - Full Tray \$230
 - Half Tray \$140
- Pork
 - Full Tray \$180
 - o Half Tray \$110

- Seafood/Fish
 - o Full Tray \$210
 - o Half Tray \$120
- Salad/Veggies
 - Full Tray \$110
 - o Half Tray \$70
- Starch
 - o Full Tray \$140
 - o Half Tray \$90

CATERING MENU

Pick three (3) entrees, one (1) salad/fruits/veggies, & one (1) starch/pasta

Chicken

- 1. Filipino Style Chicken Barbecue salty sweet charcoal grilled chicken.
- 2. Chicken Adobo classic Filipino chicken stew in a briny mixture of soy sauce, vinegar, garlic, and spices.
- 3. Chicken Afritada classic Filipino chicken stew in tomato sauce, with carrots, potatoes, green peas, and bell peppers.
- 4. Deep Fried Chicken Lumpia ground organic chicken in spring roll wrapper.
- 5. Chicken with Stir Fried Vegetables Asian style chicken with stir fried bell peppers, carrots, celery, cabbage, and green beans.



Filipino Style Chicken BBQ



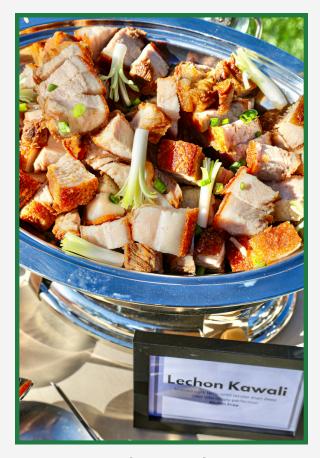
Beef Kare Kare

Beef Additional \$5/person on all beef items

- 1. Beef Kare-Kare classic Filipino beef peanut stew dish using beef chuck roast braised until tender, served with blanched green beans, bok choy, and egaplant.
- 2. Beef Mechado classic Filipino beef stew in onion and tomato sauce, braised until tender, topped with sauteed carrots, bell peppers, and potatoes.
- 3. Beef Pot Roast oven-roasted tri-tip steak with mushroom gravy sauce
- 4. Beef Kaldereta classic Filipino spicy beef stew in tomato sauce, with carrots, potatoes, green peas, and bell peppers.
- 5. Bistek Tagalog classic Filipino beef stew in soy sauce and lemon, with sweet onions.

Pork

- 1. Lechon Kawali braised pork belly until tender then deep fried into crispy perfection.
- 2. Pork Adobo classic Filipino pork stew in a briny mixture of soy sauce, vinegar, garlic, and spices.
- 3. Pork Menudo classic Filipino pork stew in tomato sauce, with carrots, potatoes, raisins, and bell peppers.
- 4. Pork Barbecue thinly sliced marinated pork, grilled over wood charcoal, glazed with sweet tomato-based sauce.
- 5. Crispy Sweet & Sour Pork savory sweet & sour pork with bell peppers and onions



Lechon Kawali



Pinakbet

Fish/Seafood

- Seared Salmon seared salmon with sautéed garlic and spinach served with lemon garlic cream sauce.
- 2. Deep Fried Pompano deep fried pompano with ensalada: cherry tomatoes, onions, and cucumber. (additional \$5/person)
- 3. Lemon and Garlic Butter Shrimp shrimp cooked with lemon, garlic, and butter. (additional \$5/person)
- 4. Seafood Boil cajun seafood boil with shrimp, mussels, sausage, and corn. (additional \$5/person)
- 5. Ginataang Tilapia baked tilapia with coconut cream sauce

Salad/Vegetables

- 1. Chop Suey stir-fried seasonal mixed vegetables.
- 2. Pinakbet classic Filipino vegetable stew with squash, eggplant, okra, string beans, and bitter melon. (additional \$5/person)
- 3. Organic mixed greens salad with vinaigrette dressing.

Starch

- 1. Pancit Vegan stir-fried organic wheat noodles with baked organic tofu and organic vegetables.
- 2. Fried Rice fried organic basmati rice with egg, carrots, and green peas.
- 3. Garlic Fried Rice
- 4. Steamed Rice
- 5. Filipino Style Spaghetti sweet style spaghetti with ground pork and hotdog.



Pancit and Rice