



CATERING *Service*



We value freedom in culinary arts.

We produce delectable food creations using wholesome ingredients.

Our Service

- ✓ Wedding
- ✓ Dinner Party
- ✓ Corporate Event

Contact Us

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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
 - Full Tray - \$180
 - Half Tray - \$110
- Beef
 - Full Tray - \$230
 - Half Tray - \$140
- Pork
 - Full Tray - \$180
 - Half Tray - \$110
- Seafood/Fish
 - Full Tray - \$210
 - Half Tray - \$120
- Salad/Veggies
 - Full Tray - \$110
 - Half Tray - \$70
- Starch
 - Full Tray - \$140
 - 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 eggplant.
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



Seared Salmon



Pinakbet

Fish/Seafood

1. 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