

Catering Menu

• Nipa Hut requires a minimum of 2 weeks notice prior to the event

• Nipa Hut is only available on Saturdays and Sundays, for the time being

• Only events that are within Cheyenne’s city limit

• Catered events are subject to a 15% service fee and 6% sales tax (catered events on FE Warren Base are sales tax exempt)

• All payments are due 24 hours before the event

• Menu suggestions are welcomed (not limited to what’s on the menu)

• Call Merelyn directly at 307-214-2865 (leave a message or the best time to call is weekends or after 4pm during the weekday)

• Mailing information: Nipa Hut, P.O. Box 20902, Cheyenne, WY. 82003

Contact us at 307-214-2865 or send us a message and we will be in contact ASAP.

CATERING REQUEST INFORMATION

***Name:***

***Address:***

***Contact #:***

***Day of event:***

***Time:***

***Location of event:***

***Estimate # of attendees:***

***What type of event:***

***Theme of event:***

Per person catering

**Catering option 1**

**$12.75** per person

1 appetizer / 1 salad or cooked vegetable / 1 main dish / 1 dessert /

dinner rolls or rice / iced tea or lemonade or a can of soda

**Catering option 2**

**$15.25** per person

1 appetizer / 1 salad or cooked vegetable / 2 main dishes / 1 dessert /

dinner rolls or rice / iced tea or lemonade or a can of soda

**Catering option 3**

**$16.75** per person

2 appetizers / 1 salad / 1 cooked vegetable / 2 main dishes / 1 dessert / dinner rolls or rice / iced tea or lemonade or a can of soda

**Catering option 4**

**$18.75** per person

2 appetizers / 1 salad / 1 cooked vegetable / 3 main dishes /

1 dessert / dinner rolls / rice / iced tea or lemonade or a can of soda

**Catering option 5 – Custom menu**

Price will vary

Menu suggestions are welcomed. We can customize your catered event and schedule a meeting to go over specifications.

Select Menu Items

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| **( X )** | **Appetizers** |
|  | Beef Lumpia |
|  | Shanghai Lumpia |
|  | Vegetable Lumpia |
|  | Chicken and Vegetable Lumpia |
|  | Beef Empanada |
|  | Chicken Empanada |
|  | Vegetable Empanada |
|  | Beef Siopao |
|  | Chicken Siopao |
|  | Vegetable Siopao |

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| **( X )** | **Salads** |
|  | Tropical Fruit Salad |
|  | Corn and Beans Salad |
|  | Mixed Greens |
|  | Cut-up Vegetables |
|  | Fruit Salad |
|  | Potato Salad |
|  | ColeSlaw |

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| **( X )** | **Cooked Vegetables** |
|  | Peas and Carrots |
|  | Broccoli |
|  | Green Beans |
|  | Carrots |
|  | Mixed Vegetables |

Select Menu Items

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| **( X )** | **Main Dishes** |
|  | Chicken Pancit - *Rice noodle dish* |
|  | Pork Pancit - *Rice noodle dish* |
|  | Shrimp Pancit - *Rice noodle dish* |
|  | Combination of 2 Pancit - *Rice noodle dish* |
|  | Filipino Spaghetti – *Filipino style noodles with ground beef and hotdogs*  *in a sweet spaghetti sauce, topped with cheese* |
|  | Chicken Adobo – *Slow-cooked in a marinade of sweet soy sauce, garlic, onions, ginger, and vinegar* |
|  | Pork Adobo – *Slow-cooked in a marinade of sweet soy sauce, garlic,*  *onions, ginger, and vinegar* |
|  | Combination Adobo – *Slow-cooked in a marinade of sweet soy sauce,*  *garlic, onions, ginger, and vinegar* |
|  | Chicken Kabob – *skewer with a side of finadene sauce (tomatoes, onion, ginger, garlic, soy sauce, and lemon)* |
|  | Pork Kabob – *skewer with a side of finadene sauce (tomatoes, onion,*  *ginger, garlic, soy sauce, and lemon)* |
|  | Chicken Pancit Palabok – *Rice noodles with palabok sauce, topped with fish flakes, green onions, shrimp, lemon slices and hard boiled eggs* |
|  | Pork Pancit Palabok – *Rice noodles with palabok sauce, topped with fish flakes, green onions, shrimp, lemon slices and hard boiled eggs* |
|  | Chicken Fried Rice – *Stir-fried white rice with eggs, peas, and carrots. Garnished with green onions and a side of soy sauce.* |
|  | Ham Fried Rice – *Stir-fried white rice with eggs, peas, and carrots.*  *Garnished with green onions and a side of soy sauce.* |
|  | Stuffed Pork Belly – *Roasted pork belly stuffed with onions, garlic and*  *bell peppers* |
|  | Pork Tocino – *Pan-fried marinated pork served with sliced tomatoes* |
|  | Chicken Tocino – *Pan-fried marinated pork served with sliced tomatoes* |
|  | Beef Caldereta – *Beef cooked in a spicy and creamy tomato and coconut cream sauce with chunks of potatoes, carrots, bell peppers, garbanzo beans*  *and hot peppers* |
|  | Chicken Menudo – *Meat cooked in tomato sauce with liver, potatoes,*  *carrots, peas and bell peppers* |
|  | Pork Menudo – *Meat cooked in tomato sauce with liver, potatoes, carrots,*  *peas and bell peppers* |
|  | Beef Menudo – *Meat cooked in tomato sauce with liver, potatoes, carrots,*  *peas and bell peppers* |
|  | Combination of 2 Menudo – *Meat cooked in tomato sauce with liver,*  *potatoes, carrots, peas and bell peppers* |
|  | Chicken Afritada – *Meat cooked in tomato sauce and herbs with peas,*  *carrots, potatoes and bell peppers* |
|  | Pork Afritada – *Meat cooked in tomato sauce and herbs with peas,*  *carrots, potatoes and bell peppers* |
|  | Beef Afritada – *Meat cooked in tomato sauce and herbs with peas,*  *carrots, potatoes and bell peppers* |
|  | Beef Embutido – *Filipino style meatloaf stuffed with boiled eggs*  *and sausage* |
|  | Pork Embutido – *Filipino style meatloaf stuffed with boiled eggs*  *and sausage* |
|  | Ox tail Kare-Kare – *Meat dish cooked in peanut butter sauce with tripe,*  *string beans, eggplant and kangkong, served with a side of shrimp paste* |
|  | Chicken Kare-Kare – *Meat dish cooked in peanut butter sauce with tripe, string beans, eggplant and kangkong, served with a side of shrimp paste* |
|  | Pork hock Kare-Kare – *Meat dish cooked in peanut butter sauce with*  *tripe, string beans, eggplant and kangkong, served with a side of shrimp paste* |
|  | Pineapple Chicken – *Fried chicken cubes cooked in pineapple juice,*  *ginger, carrots, bell peppers and pineapple chunks* |
|  | Pinoy Beef Steak – *Tenderloin meat marinated in soy sauce, lemon juice,*  *garlic powder, then pan fried and topped with onions and tomatoes* |
|  | Pinoy Pork Steak – *Tenderloin meat marinated in soy sauce, lemon juice,*  *garlic powder, then pan fried and topped with onions and tomatoes* |
|  | Chicken Curry – *Pan fried meat cooked with curry sauce and coconut milk*  *with ginger, potatoes, carrots and bell peppers* |
|  | Pork Curry – *Pan fried meat cooked with curry sauce and coconut milk*  *with ginger, potatoes, carrots and bell peppers* |
|  | Beef Curry – *Pan fried meat cooked with curry sauce and coconut milk*  *with ginger, potatoes, carrots and bell peppers* |
|  | Pork Relleno – *Ground pork stuffed with garlic and onions with tomato*  *sauce, peas, carrots and craisins* |
|  | Beef Relleno – *Ground beef stuffed with garlic and onions with tomato*  *sauce, peas, carrots and craisins* |
|  | Baked Chicken – *Breaded chicken breast served with gravy* |
|  | BBQ Ribs – *BBQ pork with glazed with pinoy island BBQ sauce* |
|  | Baked or Fried Fish – *Breaded tilapia fillet baked or fried served with*  *sliced tomatoes and fish sauce* |
|  | Pork Chops – *Breaded pork chops pan fried and baked served with sliced tomatoes and green onions* |
|  | Broiled Fish – *Broiled whole milkfish or tilapia stuffed with tomatoes,*  *onions, ginger, and cilantro, wrapped with banana leaves and slowly*  *charcoal broiled, Served with a side of fish sauce and lemon* |
|  | Roasted Pig – *Small, Medium, or Large pig charcoal roasted and served*  *with a sauce. \*Available at an additional cost, prices vary* |

Select Menu Items

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| **( X )** | **Desserts** |
|  | Cassava Cake – *Grated yucca root baked with eggs, coconut milk, sugar*  *and topped with flan* |
|  | Cassava Pineapple Cake – *Grated yucca root baked with eggs, coconut*  *milk, sugar, and topped with flan and pineapple* |
|  | Pineapple Mango Tapioca Jello – *Red jello with pineapple, mango and tapioca topped with whipped cream* |
|  | Leche Flan – *baked egg custard* |
|  | Nilatikan – *Sweet rice cooked in coconut milk, sugar, and topped with*  *brown sugar and coconut cream* |
|  | Biko – *Sweet rice cooked in coconut milk, sugar, and topped with browned*  *and grated coconut* |
|  | Puto– *steamed powdered sweet rice and powdered regular rice, topped*  *with cheese or grated coconut* |
|  | Turon – *Fried banana wrapped in lumpia wrapper and topped with*  *caramelized brown sugar* |
|  | Sweetened Fruit Salad – *Tropical fruits mixed with cream and*  *condensed milk* |
|  | Crema De Fruta – *Sliced mangos on a bed of graham cracker, jello,*  *Whipped cream and condensed milk* |

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| **( X )** | **Additional items** | **price** |
|  | Carved Vegetable Platter – *20 servings* | $45 / tray |
|  | Carved Fruit Platter – *20 servings* | $45 / tray |
|  | Cinnamon Rolls | $10 / dozen |
|  | Cream Cheese Rolls | $11 / dozen |
|  | Blueberry Cream Cheese Rolls | $11 / dozen |
|  | Strawberry Cream Cheese Rolls | $11 / dozen |
|  | Hopin Mongo Ube | $11 / dozen |
|  | Pan de Coco | $11 / dozen |
|  | Ensymada | $10 / dozen |
|  | Pan de Sal | $5 / dozen |