



Chef Rhochelle's
KITCHEN LOVE
Catering



Filipino • Asian • Hawaiian • American

Note: To our valued customers, please inform us of any food allergies.

STARCHES

Plain White Rice

Plain Brown Rice

Garlic Fried Rice

Shrimp Fried Rice

Mashed Potato with Gravy





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FINGER FOODS AND APPETIZERS

Fried Lumpia (Egg rolls)

Choose beef, pork, chicken or turkey

Medium (125 pcs Serves 20-30)

Large (250 pcs Serves 40-50)

Pork Barbecue Stick

sold per each

Calamares (Calamari)

Medium (Serves 20)

Large (Serves 40)

Spicy Honey Glaze Chicken

Medium (Serves 20)

Large (Serves 40)

Tangy Meatballs on Skewers (2 oz each)

slowly cook in Sassy & Savvy homemade bbq sauce.

Large Tray (serves 40)





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NOODLES & PASTA

Pancit Bihon (Rice Noodles) or Pancit Canton (Egg Noodles)

Sautéed with vegetables, a choices of; chicken, pork or shrimp. For extra meat additional charges apply. Ask for details.

Medium (Serves 20)

Large (Serves 40)

Pancit Palabok (Thick Rice Noodles)

Thick rice noodles in a delicious shrimp, and ground pork sauce, garnished with fried garlic, pork cracklings, and green onion and sliced boiled egg.

Medium (Serves 20)

Large (Serves 40)

Spaghetti (Pinoy Style)

Pinoy style spaghetti in a sweet tomato sauce, with ground beef, diced smoked ham and slices of hot dog, topped with shredded cheese.

Medium (Serves 20)

Large (Serves 40)

Mild Italian Baked Penne Pasta

Penne pasta in a marinara sauce with Italian sausage, spinach, mushrooms Parmesan and mozzarella cheese.

Medium (Serves 20)

Large (Serves 40)





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SALADS

Available in Large order only

Pasta Salad

Tri-color Ritoni pasta with sliced red and green bell peppers, cucumbers, red onions, shredded carrots, mini pepperoni and fresh mozzarella cheese, seasoned to perfection.

Large (Serves 30-40)

Green Salad

Mix green salad with, strawberries, blueberries, apples, toasted almond, dried cranberries and blue cheese. Dressing of your choice.

Large (Serves 30-40)

Shrimp Salad

Made with shrimp, red onion, cucumber, cilantro, olive oil, jalapeno and lime juice.

Large Tray (serves 40)

Grilled Squid Salad

Marinated squid grilled to perfection and dice. Mixed with jalapeno, red onion, lemon juice, lime juice, cilantro, chili flakes, olive oil, salt and pepper.

Large Tray (serves 40)





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BEEF

Beef Caldereta (Pinoy Style Beef Stew)

Cooked in beef stock, tomato sauce and liver spread. With potatoes, carrots, olives and bell pepper.

Medium (Serves 20)

Large (Serves 40)

Pinoy Bistek (Beef Steak)

Thinly sliced beef sirloin sautéed in onions, lemon juice and soy sauce.

Garnish with fresh onion rings.

Medium (Serves 20)

Large (Serves 40)

Kare – Kare (Beef Stew in Peanut Sauce)

Beef stew or shank with vegetables simmered in thick peanut sauce.

Served with shrimp paste on the side.

Medium (Serves 20)

Large (Serves 40)

Korean Style BBQ Short Ribs (Kalbi)

Marinated in Kikkoman soy sauce, brown sugar, ginger, garlic and green onion.

Medium (Serves 20)

Large (Serves 40)





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CHICKEN

Chicken Sisig (Sizzling Chicken)

Pan fried or grilled chicken thighs. Flavored with onions, garlic salt, and jalapeño or Thai chili pepper to add the heat, chicken liver and mayonnaise.

1st place judge's choice award at the 2014 UTAH Asian Festival Cooking Challenge

Medium (Serves 20)

Large (Serves 40)

Chicken Adobo (Chicken Stew)

Marinated in soy sauce and vinegar. Enhanced with the flavors of garlic, bay leaf, and whole peppercorn.

Medium (Serves 20)

Large (Serves 40)

Chicken Afritada

Cooked in tomato base mix with potatoes, carrots, and bell pepper and green peas.

Medium (Serves 20)

Large (Serves 40)

Pinoy Style Chicken Curry

Cooked in coconut milk with potatoes, carrots, onion, and bell pepper.

Medium (Serves 20)

Large (Serves 40)

Korean Style BBQ Chicken

Boneless/Skinless chicken thighs marinade in Kikkoman soy sauce, brown sugar, ginger, garlic and green onion.

Medium (Serves 20)

Large (Serves 40)

Coq au Vin (Chicken braised in wine and chicken stock)

Chicken legs and thighs braised in red wine and brown stock. Flavor enhanced with render bacon, pearl onions, garlic, tomato paste, thyme, parsley and mushrooms.

(Available in Large only)

Large (Serves 40)





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CHICKEN

Sautéed Chicken Breast Chardonnay

Cooked in white wine and chicken stock. Flavor enhanced with shallot, heavy cream, parsley, and mushroom. (Available in Large only).

Large (Serves 40)

My Mama's Fried Chicken

(Available in Large only)

Large (Serves 40)

Grilled Chicken Leg Quarters Inasal

Marinated with lemon juice, garlic, ginger, lemon grass, sugar, salt & pepper.
Glazed with butter and achiote.

Large (Serves 25)

Smoked Chicken Leg Quarters

Marinated in a sweet n savory suace and smoked to perfection.

Large (Serves 25)





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PORK

Pork Sisig (Sizzling Pork)

Deep fried or grilled pork. Flavored with onions, garlic salt, fresh ginger, lemon juice and jalapeño or Thai chili pepper to add the heat.

Medium (Serves 20)

Large (Serves 40)

Bicol Express

Deep fried pork belly with coconut and shrimp paste sauce.

Medium (Serves 20)

Large (Serves 40)

Lechon Kawali (Fried Pork Belly)

This pork belly is cooked twice. Boiled with aromatic herbs then deep fried to get that perfect crispiness. Comes with our special sauce.

sold per pound

Pork Menudo

Cooked in tomato sauce with potatoes, green peas or garbanzos.

Medium (Serves 20)

Large (Serves 40)

Ilocano Style Pork Igado (Pork Style Ragout)

Cooked in soy sauce and vinegar, flavor enhanced with peppercorn, garlic and onion with bell pepper and green peas.

Medium (Serves 20)

Large (Serves 40)

Pork Adobo

Marinated in soy sauce and vinegar. Enhanced with the flavors of garlic, bay leaf, and whole peppercorn.

Medium (Serves 20)

Large (Serves 40)

Sweet & Sour Meatballs (2 oz. each)

(Available in large only)

Large (Serves 40)





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PINOY'S FAVORITES OF ALL TIMES

Pinakbet (stew vegetables)

A combination of variety vegetables; eggplant, tomatoes, bitter melon, okra, squash, long green beans sautéed with pork and shrimp paste. Available Ilocano or Tagalog style. A very popular dish in Ilocos Region

Medium (Serves 20)

Large (Serves 40)

Ginisang Mongo (Sautéed Mongo Beans)

Sautéed with pork, garlic and onion with spinach, bitter melon and eggplants.

Medium (Serves 20)

Large (Serves 40)

Adobong Pusit (Squid Stew)

Cooked in soy sauce and vinegar. Flavor enhanced with peppercorn, garlic, onion and ginger.

Medium (Serves 20)

Large (Serves 40)

Ginataang Hipon (Shrimp cooked in coconut milk)

Sautéed shrimp, shrimp paste, garlic, shallot and mix vegetables; squash, long green beans and baby bak choy.

Medium (Serves 20)

Large (Serves 40)

Laing (Taro leaves)

Sautéed in coconut milk and pork with fresh chili.
(If taro leaves are not available we substitute to spinach).

Medium (Serves 20)

Large (Serves 40)

Pritong Tilapia (Deep Fried Tilapia)

sold per each





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WELCOME TO THE ISLAND OF HAWAII

Teriyaki Chicken w/ Pineapple

Pan fried chicken thighs flavored with soy sauce, brown sugar, honey, sesame seeds and pineapple. Garnished with green onions.

(Available in Large only)

Large (Serves 40)

Shoyu Chicken

A classic Hawaii dish that is everyone's local favorite! Using a chicken thighs, cooked in soy sauce, mirin, garlic, brown sugar, ginger and black pepper.

(Available in Large only)

Large (Serves 30-40)

Garlic Chicken

Boneless Chicken thighs marinated to perfection. Flavor enhanced Aloha soy sauce, garlic, sesame oil, chili flakes and sugar.

(Available in Large only)

Large (Serves 30-40)

Fried Mochiko Chicken

Boneless Chicken thighs marinated with rice flour, cornstarch, sugar, soy sauce, eggs, green onions, sesame seeds and garlic.

(Available in Large only)

Large (Serves 30-40)

Chicken Long Rice

Rice noodles in a broth flavored with ginger, garlic, mushrooms, curry powder, green onions, salt and black pepper.

(Available in Large only)

Large (Serves 30-40)





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WELCOME TO THE ISLAND OF HAWAII

Laulau

This dish is one of the most favorite's food for local people in Hawaii.

Pork seasoned with sea salt wrap in taro leaves and steamed
for several hours.

Selling per each only.

sold per each

Kalua Pork

Traditionally this recipe is cooked underground back in the old days.
Modern days the Slow Cooker is now used, using a pork butt, Hawaiian
sea salt and liquid smoke. Available in Large only.

(Available in Large only)

Large (Serves 30-40)

Whole Roasted Pig

sold per pound

Teriyaki Beef

Marinated sliced beef flavored with soy sauce, brown sugar, honey,
sesame seeds and pineapple. Garnished with green onions.

(Available in Large only)

Large (Serves 40)

Squid Luau

Cooked in coconut milk with taro leaves (spinach substituted if taro
leaves are not available). Flavor enhanced with garlic and sea salt.

(Available in Large only)

Large (Serves 30-40)





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Mac Salad

Hawaii's favorite salad. Made with elbow macaroni, mayo, shredded carrots and seasoned to perfection.

(Available in Large only)

Large (Serves 30-40)

Spam Musubi

A popular snack and lunch food in Hawaii composed of a slice of grilled spam (or you can do a teriyaki style spam musubi) top of a block of rice, wrapped together with nori dried seaweed in the traditional of Japanese omusbi. Selling per each only. sold per each

Haupia

This Hawaiian dessert is made of cornstarch, coconut milk, sugar and salt.

(Available in Large only)

Large (Serves 30-40)

Fruit Platter

Seasonal fruits.

(Available in Large only)

Large (Serves 30-40)

Pineapple with Li Hing Mui

(Available in Large only)

Large (Serves 30-40)





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FILIPINO DESSERTS

Bilo-Bilo

Mochi rice cooked in coconut milk, vanilla and sugar with tapioca, banana, purple yam and jack fruit.

(Available in Large only)

Large (Serves 40)

Banana Lumpia

This deep fried banana is made of simple ingredients; banana, lumpia wrapper and brown sugar.

Medium (Serves 20)

Large (Serves 40)

Bibingka

Mochi rice cooked in banana leaves. Flavored with coconut milk, sugar, vanilla, shredded coconut, Vanilla and salted butter.

Per order

Baked Bibingka

Mochi rice cooked in the oven. Flavored with coconut milk, sugar, baking powder, egg, vanilla, 2% milk, butter, shredded coconut, cheddar cheese and condensed milk.

Medium (Serves 15-20)

Large (Serves 30-40)

Maja Blanca

A Filipino dessert made from coconut milk, cornstarch, sugar and garnish with toasted coconut.

Medium (Serves 15-20)

Large (Serves 30-40)





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DESSERTS

It's All About The Flan!

Leche Flan

This dessert is a custard pie and is very popular in the Philippines especially in the holidays. Made of egg yolks, condensed milk, Evaporated milk, Sugar, Vanilla and lemon zest. (16 Servings)

Per order

Cheesecake Flan

This dessert is similar to Leche Flan but denser. Made of egg yolks, egg whites, cream cheese, sugar, vanilla, 2% milk, Evaporated milk, Condensed milk, orange zest and salt. (16 Servings)

Per order

Chocolate Cake Flan

A Leche Flan but with a layer of chocolate cake added. (16 Servings)

Per order

Coffee Flavored Flan

A Leche Flan infused with coffee flavor (16 Servings)

Per order





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Additional items may be available upon request.

WE OFFER FULL SERVICE

Setup, take down, clean-up and delivery.

Just let us know what you need!

Gratuity and delivery not included on all menu items.

With an order of \$1000 or more on food, disposable plates,
cups, utensils and napkins are included.

Thank you for doing business with us.

We do our best to accommodate your request

Prices subject to change without further notice

Updated 06/02/2019

