



DELI BY CHELE BUFFET

BASIC BUFFET starts at P1,600++

Minimum of 30pax

Plus 5% Service Charge

Plus P10,000 Mobilization and
Catering Fee

Cold Station

Seasonal Salad Greens

with Dried Fruits, Nuts, Vegetables, cherry tomato, Croutons, Bacon bits and 3 Choices of Salad Dressing

Bruschetta Selection (Choose 1)

Tuna Canape | Chorizo Toast | Truffle and Cheese

Add Ons:

Ceviche Station (P390++)

Catch of the day with Tiger's milk, Mango, Cilantro, Calamansi, pickles and chili

Bread station

Homemade Sourdough

Served with mango basil jam, pickled, cream cheese spread

Soup Station

(Choose 1)

Tomato Soup

with roasted pumpkin, herbs and croutons

Onion Soup

Classic french onion soup with gruyere and crotons

Asian Clam Soup

Fresh manila clams with ginger, lemongrass and moringa

Pasta Station

(choose 1)

Chorizo & Tomato

Homemade Spicy Chorizo with garlic, Tomato and Paprika

Carbonara

Creamy Pecorino Cheese with Smoked Ham

Asian Stir Fry

Pad Thai Style stir fry flat noodles with herbs, shallots, beansprout, nuts and chicken

Hot Station

Catch of the Day in Fisherman Sauce

Pan Seared Fish with Tomato based sauce with garlic, paprika, bell pepper and bisque

Beef Bourguignon

French Beef Stew in red wine with Carrots, Garlic, Onions and fresh herbs

Potato Gratin

Baked potato thinly sliced with cream and parmesan cheese

Baked Chicken Casserole

Baked with onion, mushroom, cream, and herbs

Seasonal Vegetable al ajillo

Variety of vegetables cooked in olive oil, garlic and chili

Steamed Rice

Dessert

Cookies

Chocolate Macadamia | Mango Pili and White Chocolate

Deli Signature Pudding

Homemade Sourdough bread pudding served with creme anglaise

Beverage

House Blend Iced Tea

Homemade Banaba Tea flavored with Dalandan

Add Ons:

Pastrami Fried Rice | P200++

Our Signature Pastrami mixed with rice, Leeks, Spring Onion, Spices and garlic

Chicken Inasal Fried Rice | P200++

Grilled Chicken marinated in lemongrass, ginger, garlic, coconut vinegar mixed with rice

Roast Beef | P590++

Slow Roast Beef Marinated with Herbs and Spices

Baked Salmon | P550++

Norwegian Baked Salmon with Dill and Lemon Butter Sauce

Roasted Porchetta | P390++

Crispy Rolled Pork Belly marinated with lemongrass, 5 spice, chili, garlic and onion

Grilled Rib Eye | P1,100++

USDA Angus Rib Eye with red wine jus

NY Style Brisket Pastrami | P490++

Live Carving station of Deli by Chele signature New york style brisket pastrami served with pickles

Butterfly Prawns | P590++

Grilled Prawns in Paprika and Garlic



DELI BY CHELE

COCKTAILS

Starts at P950++
Minimum of 30pax
Plus 5% Service Charge
Plus P10,000 Mobilization and
Catering Fee

BITES

(Choice of 3)

Smoked Salmon & Dill Cream Cheese Puff
Truffle Cheese melt and Mushroom Toast
Jamon Croquettes with Garlic Mayo
Baked Chorizo Brioche Bun
Beef Pastrami Toast with Tomato and Dill
Parmesan Cheese Puff
Quiche Lorraine
Smoked Bacon Roll
Beef Pares Brioche Bun

DESSERT

(Choice of 2)

Chocolate Truffle with Extra Virgin Olive Oil
Mini Cookies (Chocolate & Macadamia | Mango & Pili white Chocolate)
Ube Macaron
Mini Bibingka Cheesecake

Beverage

House Blend Iced Tea

Homemade Banaba Tea flavored with Dalandan

Add Ons: Plus P250++ per bite, savory or dessert



DELI BY CHELE COCKTAILS

Starts at P950++
Minimum of 30pax
Plus 5% Service Charge
Plus P10,000 Mobilization and
Catering Fee

LIVE STATIONS

Add Ons

Deli by Chele Sandwich Bar | P750++

choice of three signature sandwiches

NY STYLE BRISKET PASTRAMI SANDWICH

PULLED PASTRAMI CHEESE MELT

NY STYLE PASTRAMI REUBEN

SMOKED SALMON SANDWICH

TUNA MELT

TRUFFLE CHEESE MELT

PASTRAMI HAM & CHEESE SANDWICH

ROAST BEEF SANDWICH

UBE CHEESEMELT

Pizza Station | P300++

(Choose 2 Flavors)

Spicy Chorizo and Arugula

Hand-rolled dough topped with Spicy Chorizo on Arugula

Margherita Pizza

Hand-rolled dough topped with Tomato Sauce, Mozzarella Cheese, Basil

Four Cheese Pizza (Add P50++)

Hand-rolled dough topped with a combination of four cheeses

Pastrami Pizza (Add P75++)

Hand-rolled dough topped with our signature NY Style Brisket Pastrami



DELI BY CHELE COCKTAILS

Starts at P950++
Minimum of 30pax
Plus 5% Service Charge
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Catering Fee

Tacos Station

(Choose 1)

Pastrami Tacos | P290++

Deli by Chele Pastrami with Guacamole, Pickled Onions, Jalepeño and cilantro on a tortilla taco shell

Cebu Lechon Tacos | P300++

Cebu Lechon with Pickled Onions, Jalepeño and cilantro on a tortilla taco shell

Ceviche Station | P390++

Catch of the day with Tiger's milk, Mango, Cilantro, Calamansi, pickles and chili

Pasta Station | P300++

(Choose 1)

Squid Ink Pasta

Black pasta tossed with squid, garlic, cherry tomatoes, and a light seafood sauce, finished with a hint of chili and lemon zest

Carbonara

Creamy pasta with crispy pancetta, egg yolk, Pecorino Romano, and black pepper

Bolognese

Slow-cooked meat ragù with tomatoes, herbs, and red wine, served over al dente pasta

CARVING STATIONS

Roast Beef | P590++

Slow Roast Beef Marinated with Herbs and Spices

Grilled Rib Eye | P1,100++

USDA Angus Rib Eye with red wine jus

Baked Salmon | P500++

Norwegian Baked Salmon with Dill and Lemon Butter Sauce

Roasted Porchetta | P390++

Crispy Rolled Pork Belly marinated with lemongrass, 5 spice, chili, garlic and onion

Butterfly Prawns | P590++

Grilled Prawns in Paprika and Garlic



DELI BY CHELE

COCKTAILS

Starts at P950++
Minimum of 30pax
Plus 5% Service Charge
Plus P10,000 Mobilization and
Catering Fee

Fried Rice Station

Pastrami Fried Rice | P250++

Our Signature Pastrami mixed with rice, Leeks, Spring Onion, Spices and garlic

Chicken Inasal Fried Rice | P200++

Grilled Chicken marinated in lemongrass, ginger, garlic, coconut vinegar mixed with rice



FILIPINO BY CARLOS VILLAFLO

(FAMILY STYLE OR BUFFET)

Starts at P1,900++
Minimum of 25pax
Plus 5% Service Charge
Plus P10,000 Mobilization and
Catering Fee

BITES

Tacos Station:

Crispy Sisig Tacos

All time Filipino Favorite Sisig paired with pineapple salsa, chili and cilantro on tortilla
OR

Pork Humba Tacos

Pork stew on black beans with pineapple salsa, jalapeño and creme fraiche on tortilla

Beef Pares Bao

Braised Beef stew with star anise, ginger, and garlic stuffed on steam homemade Bao

Shrimp and Vegetable Mini Lumpia

Crispy Spring Roll stuffed topped with Cabbage, Bell Pepper and shrimp

STARTERS

Tuna Kinilaw

Fresh Tuna with Coconut milk, Chili, ginger, calamansi, cilantro oil, pickled shallots, and Kamote Chips

Shrimp and Fern Salad with Pomelo and Salted Eggs

Fresh fiddlehead fern with tomato, onions and dressed with calamansi vinaigrette

Spicy Chorizo Quesadillas

Chorizo Picante with cheddar and mozzarella cheese on crispy tortilla



FILIPINO BY CARLOS VILLAFLOR

(FAMILY STYLE OR BUFFET)

Starts at P1,900++
Minimum of 25pax
Plus 5% Service Charge
Plus P10,000 Mobilization and
Catering Fee

SOUP

(Choose 1)

Seafood Filipino Laksa-Style

*A rich coconut broth infused with local spices and aromatics,
filled with prawns, squid, mussels, and rice noodles—finished with chili oil and calamansi.*

Halaan Clam Soup with Lemongrass

*A light and aromatic broth made with fresh halaan clams,
infused with lemongrass, ginger, and local herbs—comforting, clean, and deeply flavorful.*

Squash, Turmeric, Curry & Coconut Soup

*A velvety blend of squash and coconut milk,
infused with golden turmeric and mild curry spices
earthy, creamy, and gently spiced for a comforting finish.*

MAINS

Kaldereta Lasagna

A Rich and Creamy Beef stew in tomato-based sauce with bell pepper, garlic and layered with creamy bechamel and pasta.

Crispy Pata with Chimichurri

Deep Fried Pork Trotters and leg served with Chimichurri and fresh herbs

Rib Eye Bistek | Upgrade P750++ / Add On P1,100++

Served with Bistek sauce, Charred onion, and calamansi

Shrimp and Aligue Pasta

Creamy alfredo style pasta with Aligue and Grilled Shrimp

OR

Tiger Prawn Palabok

Served with crispy noodles, and chicharon

Heirloom Red Rice

OR

Chicken Inasal Fried Rice | Upgrade P150++ / Add On P200++

Grilled Chicken marinated in lemongrass, ginger, garlic, coconut vinegar mixed with rice



FILIPINO BY CARLOS VILLAFLO

(FAMILY STYLE OR BUFFET)

Starts at P1,900++
Minimum of 25pax
Plus 5% Service Charge
Plus P10,000 Mobilization and
Catering Fee

DESSERT

Ube Chika (Bibingka Cheesecake)

Our Signature Bibingka Cheese cake with Ube topped with chantilly cream and cheddar cheese

Chocnut Tiramisu

Lady Fingers dipped in local coffee and layered with mascarpone and chocnut mixture

Beverage

House Blend Iced Tea

Homemade Banaba Tea flavored with Dalandan



THE DELI EXPERIENCE

GRAZING TABLE

Starts at P1,000 (VAT INCLUSIVE)

Minimum of 30pax

Plus 5% Service Charge

Plus P10,000 Mobilization and
Catering Fee

MENU

Cold Cuts

Beef Pastrami

Deli by Chele NY Style Brisket Pastrami

Salami

Italian Cured and seasoned sausage

Jamon Serrano

Spanish Dry- Cured and slow aged Ham

Add Ons: Plus P200

Chorizo Iberico

Dry Cured Iberian Pig Chorizo Sausage

Salchichon Iberico

Cured Spanish Sausage with pepper, nutmeg, garlic, paprika

Smoked Salmon

Norwegian Smoke Salmon in slices

Mortadella

Italian Cured Pork Sausage with Pistachio

Cheese

Manchego

Spanish Semi Hard Cheese made from Sheep Milk

OR

Camembert

Soft and Creamy Cow's milk Cheese

Truffle Cream Cheese

Deli by Chele Homemade Cream Cheese with truffles



THE DELI EXPERIENCE

GRAZING TABLE

Starts at P1,000 (VAT INCLUSIVE)

Minimum of 30pax

Plus 5% Service Charge

Plus P10,000 Mobilization and

Catering Fee

Jams

Mango Basil Jam

Homemade Mango Jam with Basil

Spiced Honey

Palawan Honey infused with Chili Flakes

Condiments

Olives

Pickled Onions

Toasted Nut Selection

Seasonal Fruits

Bread Station

Sourdough Toast

Crackers

Terrines and Pate

Chicken Parfait

Smooth and rich chicken patè with herbs

Add Ons: Plus P200

Mushroom Spread - (Add P75)

Selection of Wild Mushroom, cream cheese and spices

Seafood Terrine

Variety of fresh selected seafood with herbs and spices



THE DELI EXPERIENCE

GRAZING TABLE

Starts at P1,000 (VAT INCLUSIVE)

Minimum of 30pax

Plus 5% Service Charge

Plus P10,000 Mobilization and
Catering Fee

Canapes and Toast

Tuna Canape

Creamy Tuna Spread with leeks, parsley, mustard and lemon on toasted ciabatta sourdough

Cheese Puff (Éclair)

Homemade Choux Pastry filled with cheese emulsion

Add Ons: Plus P150

Chorizo Puff

Spicy Chorizo with Caramelized Onion, Quail Egg on toasted ciabatta Soudough

Smoked Salmon Puff

With Dill and Cream Cheese

Salad

Seasonal Salad Greens with cherry tomato, pickled and nuts and balsamic vinaigrette

Tartines

Quiche Lorraine

Savory Tart with eggs, cream and ham

Bacon Roll

Baked puff pastry roll stuffed with smoked bacon



THE DELI EXPERIENCE

GRAZING TABLE

Starts at P1,000 (VAT INCLUSIVE)

Minimum of 30pax

Plus 5% Service Charge

Plus P10,000 Mobilization and

Catering Fee

Dessert

Mini Bibingka Cheesecake

Deli by Chele Signature Creamy bibingka cheesecake with grated cashew nuts

Deli Signature Pudding

Homemade Sourdough bread pudding served with creme anglaise

Add Ons: Plus P150

Cakes

Calaman Pie

Ube Chiffon Cake

Salted Caramel Carrot Cake

Chocolate Cake

Add Ons: Plus P60

Assorted Cookies

Chocolate Macadamia, Red Velvet, Mango Pili

ADD ONS:

Live Stations

Pastrami Carving Station, P490

Roasted Porchetta, P390

Roast Beef, P590

Baked Salmon, P500

Grilled Rib-Eye, P1,100

Butterfly Prawns, P590

Beverage Add Ons:

Sangria, P390

Wine, P650

Coffee and Tea, P250

Iced Tea, P150



DELI BY CHELE MEAL BOXES

Starts at P500 (VAT INCLUSIVE)
*Plus P60 for Deli Box packaging with
jute string ribbon*

Our **Sandwich Meal Box** offers our signature sandwich experience in a box.

Contents:
Solo Signature Sandwich
Potato Chips
Refreshing Iced Tea

SIGNATURE SANDWICH MENU

NY STYLE BRISKET PASTRAMI SANDWICH

PULLED PASTRAMI CHEESE MELT

NY STYLE PASTRAMI REUBEN

SMOKED SALMON SANDWICH

TUNA MELT

TRUFFLE CHEESE MELT

PASTRAMI HAM & CHEESE SANDWICH

ROAST BEEF SANDWICH

UBE CHEESEMELT

Iced Tea

HOUSE BLEND
OR
CALAMANTEA



PREMIUM BUFFET

PREMIUM BUFFET starts at P2,200++

Minimum of 30pax

Plus 5% Service Charge

Plus P10,000 Mobilization and

Catering Fee

Cold Station

Seasonal Salad Greens

with Dried Fruits, Nuts, Vegetables, cherry tomato, Croutons, Bacon bits and 3 Choices of Salad Dressing

Egg, Pastrami, and Potato Bowl

Creamy potato salad with egg and our signature NY Style Pastrami

Shrimp & Pomelo Thai Salad

With cucumber, Lollo Rosso, Nuts, Mint, Thai Basil and Vinaigrette

Smoked Salmon Toast

Paired with dill, cream cheese, and pickled chili on toasted ciabatta sourdough

Add Ons:

Ceviche Station | P390++

Catch of the day with Tiger's milk, Mango, Cilantro, Calamansi, pickles and chili

Bread station

Homemade Sourdough

Served with mango basil jam, pickled, cream cheese spread

Soup Station (Choose 1)

Pumpkin Curry Soup

Paired with pumpkin seeds, cilantro, and coconut cream

Seafood Chowder

Rich Creamy soup with fresh seafood and potato



PREMIUM BUFFET

PREMIUM BUFFET starts at P2,200++

Minimum of 30pax

Plus 5% Service Charge

Plus P10,000 Mobilization and
Catering Fee

Pasta Station

(choose 1)

Vongole

Fresh Clams in White wine, garlic, parsley, and Extra Virgin Olive Oil

Wagyu Bolognese Linguine

Italian Style Pasta Sauce with Homemade Wagyu Meatballs served with fresh basil

Hot Station

Truffle Chicken Stew with Mushroom

Creamy Chicken Casserole with mushrooms, Truffles, and Fresh Herbs

Roast Beef Carving

Slow Roast Beef Marinated with Herbs and Spices, Roasted potato
(Upgrade to Rib Eye, P650++)

Baked Salmon

Served with Calamansi Butter and Grilled Asparagus

Potato Gratin

Baked potato thinly sliced with cream and parmesan cheese

Seasonal Vegetable al ajillo

Variety of vegetables cooked in olive oil, garlic and chili

Steamed Rice

Dessert

Calaman Pie

Calamansi custard in a buttery crust topped with whipped cream

Cookies

Chocolate Macadamia | Mango Pili and White Chocolate

Deli Signature Pudding

Homemade Sourdough bread pudding served with creme anglaise



PREMIUM BUFFET

PREMIUM BUFFET starts at P2,200++

Minimum of 30pax

Plus 5% Service Charge

Plus P10,000 Mobilization and
Catering Fee

Beverage

House Blend Iced Tea

Homemade Banaba Tea flavored with Dalandan

Add Ons:

Pastrami Fried Rice | P200++

Our Signature Pastrami Mixed with rice, leeks, spring onions, spices and garlic

Chicken Inasal Fried Rice | P200++

Grilled Chicken marinated in lemongrass, ginger, garlic, coconut vinegar mixed with rice

Roasted Porchetta | P390++

Crispy Rolled Pork Belly marinated with lemongrass, 5 spice, chili, garlic and onion

Grilled Rib Eye | P1,100++

USDA Angus Rib Eye with red wine jus

NY Style Brisket Pastrami | P490++

Live Carving station of Deli by Chele signature New york style brisket pastrami served with pickles

Butterfly Prawns | P590++

Grilled Prawns in Paprika and Garlic



DELI BY CHELE SANDWICH BAR

Starts at P750 (VAT INCLUSIVE)

Minimum of 25 pax

Plus 5% Service Charge

Plus P10,000 Mobilization and
Catering Fee

Choice of Three Solo Size Signature Sandwiches (Choose 3)

NY STYLE BRISKET PASTRAMI SANDWICH

PULLED PASTRAMI CHEESE MELT

NY STYLE PASTRAMI REUBEN

SMOKED SALMON SANDWICH

TUNA MELT

TRUFFLE CHEESE MELT

PASTRAMI HAM & CHEESE SANDWICH

ROAST BEEF SANDWICH

UBE CHEESEMELT

Iced Tea

HOUSE BLEND

OR

CALAMANTEA

Add Ons:

Potato Chips, P90

Pastrami Tacos, P160

Charcuterie Board, P650

Dessert P200

Cakes, Assorted Cookies, Bibingka Cheesecake

Beverage (Wines and Sangria) P650

Pastrami Carving Station, P490 per person