

Wild Cats

MENU

SPRING & SUMMER 2024

OUR STORY

At Wild Cats Catering, our primary focus is creating a memorable experience for you and your guests. We are excited to share our Filipino focused menus, made with locally sourced ingredients, inspired by our childhood memories.

Our menus are inspired by Musang, our flagship restaurant in Beacon Hill. And it's our pleasure to bring the same creativity and hospitality to your table with every meal we prepare.

Whether corporate receptions, weddings or custom private dinners, our team & chefs are here to create the special experience you are dreaming of.

what style of food service is right for your event?

We often suggest selecting items that fit any food allergies or flavor preferences over removing or substituting ingredients.

Any food allergies must be stated directly to your sales representative so we can work to provide the best options for you and your guests.

It is also important to consider that our portion sizes are based on our experience but also on standard portion sizes. If you know that you are feeding a crowd of heavy eaters it is important to increase the number of food portions if having a buffet. Family-Style services are portioned and are much easier to manage.

Buffet events are the most affordable in terms of needing fewer staff members.

Rentals are required for the buffet display.

Buffet events make production more manageable and secure at venues with no kitchen or in those rural locations

Family-Style events are your more costly option, due to the increase of service staff and chefs.

Family-style service does have the highest rental cost due to each menu item requiring its own platter across all tables. You are also may be restricted on your table decorations as there needs to be space available on the table for the many food plates.

FAMILY STYLE & BUFFET MENU

APRIL - SEPTEMBER



VEGGIES

GRILLED CORN AT GATA

grilled corn, coconut and vegan fish sauce, lime, vegan bagoong (V, GF, DF)

WILD CATS GREEN GODDESS

little gems, escarole, coconut green goddess dressing, fried shallots (V, GF, DF)

LUMPIANG HUBAD

cabbages, carrots, jicama, marcona almonds, coconut and lime, fried garlic, cilantro (N, V, GF, DF)

INIHAW NA RAPINI

grilled rapini, tamari and vegan worcestershire fried garlic (S, V, GF, DF)

ENSALADANG TALONG

roasted eggplant, mango, red onion, cilantro, calamansi vinaigrette (S, V, GF, DF)

TINAPA TONNATO

heirloom and cherry tomatoes, smoked mackerel tonnato, mint, red onions, pan de sal crumbs (DF)

PANCIT

PANCIT CANTON

canton noodles, tamari, heirloom carrots, zucchini, mushrooms, english peas, fried garlic, scallions (S, V, DF)

PANCIT BIHON

bihon noodles, tamari, heirloom carrots, zucchini, mushrooms, english peas, fried garlic, scallions (S, VE, GF, DF)

+ = shellfish, S = soy, N = nuts, V = vegetarian, VE = vegan, GF = gluten free, DF = dairy free, C = chef on-site required

*The Public Health Department requests we note that this particular menu item contains raw or undercooked components and that the consumption of raw or undercooked potentially hazardous foods may result in foodborne illness



ENTREES

FRIED CHICKEN & GRAVY

double fried buttermilk marinated chicken thighs and our house gravy sauce

SARCIADONG ISDA

black cod, tomato, onion, garlic and egg sarsa sauce (S, GF, DF)

BABOY AT LONG BEANS

sautéed ground pork, crab fat, long beans and mushroom bagoong (+, S, GF, DF)

CHICKEN INASAL

grilled chicken marinated in lemongrass, turmeric, ginger and sprite, with our house made atchara (GF, DF)

BISTEK

koji marinated steak with tamari and lemon grilled onions and micro cilantro (S, GF, DF)

BBQ PORK

roasted and grilled banana ketchup pork ribs (S, GF, DF)

SHORT RIB KARE KARE

braised short rib, eggplant, okra, green beans, shrimp bagoong and peanut butter sauce (+, N, GF, DF)

STARCH

ROASTED GARLIC POTATOES

heirloom potatoes, garlic, parsley (V, GF, DF)

GARLIC RICE

garlic oil, fried garlic (V, GF)

STEAMED RICE

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APPETIZERS

DISPLAYED OR TRAY PASSED

KINILAW AT KILAWIN

TUNA KINILAW

seared ahi tuna, burnt onion jam, calamansi, chives, scallions, thai chilies, fried shallots (S, GF, DF)

BEEF KILAWIN

beef tartare, soy, calamansi, pickled red onions, chives, fried shallots (S, DF)

SHRIMP ESCABECHE COCKTAIL

sweet and sour poached shrimp (+, GF, DF)



FRIED THINGS

LUMPIANG GULAY

cabbages, carrots, onions, house seasoning, soy sauce, sweet chili sauce (S, VE, DF)

LUMPIANG SHANGHAI

pork shrimp, water chestnuts, carrots, onions sawsawan (+, S, DF)

PINAKBET ARANCINI

fried rice balls with okra, eggplant, green beans, vegan bagoong, kabocha squash puree and pickled bitter melon (S, VE, DF)

SINIGANG FRIED CHICKEN BITES

tamarind dusted fried chicken thighs with a mango dipping sauce (GF, DF)

SKEWERS

CHICKEN INASAL

grilled lemongrass and annatto chicken (S, GF, DF)

PINOY BBQ

banana ketchup grilled pork (S, GF, DF)

BEEF SALPICAO

grilled worcestershire and tamari beef (S, DF)

TOASTS & TARTS

MUSHROOM ADOBO TART

shiitake and coconut cream tartlet (S, VE)

GUISADO TART

tomato, onion, garlic and egg tart (V)

TINAPA AND TOMATO TOAST

smoked mackerel, cream cheese, tomatoes

SLIDERS

FRIED SPAM

spam, banana ketchup mayo, american cheese, onions, pickled zucchini, scallions

PORK ADOBO

braised pork adobo, fried garlic, cilantro (S, DF)

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