



# *Tamarind Tree*

28942 Bassett Rd.  
Westlake OH 44145  
Tel: 440-871-8708



## Asian Cuisine

28942 Bassett Road  
Westlake, OH 44145  
(440) 871 - 8708

### Sample Menu

#### Asian Canapes

Good for 15 - 20 persons

Shanghai Spring Rolls (with sweet sour sauce)	4 dozens @\$0.60 ea.	\$30
Pork Barbecue on skewers	3 dozens @\$1.25 ea.	\$45
Pancit Sotanghon (chicken breasts sautéed w/ vegetables & cellophane noodles)	one rectangular tray (19in. x 11 in.)	\$50

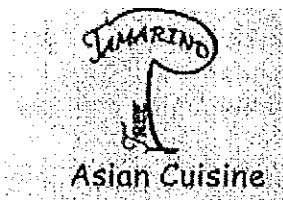
We can provide:

Assorted soft drinks	\$30
Coffee & Tea Service	

Please give us notice of one week for catering services.

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Hors d'oeuvres : Appetizers to go  
Kindly place the order by phone a minimum of two days before pick-up

Delivery available at \$10 extra depending on location

### ORIENTAL SPRING ROLLS

A healthy selection of oriental vegetables including tofu with accompanying sauce. Available fresh wrapped in lettuce leaf with delectable peanut sauce. Also available fried.

Minimum order: Two dozens ready to serve: \$30.00  
Medium tray

### SHANGHAI SPRING ROLLS

Excellent appetizers made of ground pork, shrimp and water chestnuts. With sweet & sour sauce. Delicious finger-food to serve with wine or cocktails.

Minimum order: Four dozens ready to serve: \$30.00 (Frozen: \$26.00)

### VIETNAMESE SPRING ROLLS

Exotic appetizers made with ground pork and crab meat with tangy sauce of lime and palm sugar.

Minimum order: Two dozens ready to serve: \$30.00 Four dozens: \$55.00  
(Cut into 2 pcs. will make 4 dozens.) (Cut into 2 pcs. will make 8 dozens.)

Note: Served with garnishing of fresh lettuce leaves, cucumber, carrots and basil.

### EMPANADA

Tasty mini-meat pies in buttery, flaky, melt-in-your mouth pastry. Great for parties or snacks for the whole family.

Minimum order: Two dozens ready to serve: \$30.00

### PORK BARBECUE

Marinated pork in delicious oriental sauce skewered on bamboo sticks and grilled to perfection.

Minimum order: <sup>Two</sup> dozens generous-sized skewers ready to serve: \$30.00



### CHICKEN CALDERETTA

Delicious chicken stew spiced with Spanish sausage, green peppers and tomatoes. A Philippine favorite. Please note that only olive oil is used in cooking. No animal fats.

Minimum order: 1 medium aluminum pan \$30.00

### THAI CHICKEN CURRY

Exotic spices make up this incredibly tasty curry flavored chicken with potatoes, green peppers, basil, peanuts and coconut milk.

Minimum order: 1 medium aluminum pan \$30.00

### MECHADO

Beef aged in soy sauce, lemon, onions, tomatoes and bay leaf. This delicious Philippine version of "Boeuf Bourguignon" is made with lean beef.

Minimum order: 1 medium aluminum pan \$35.00

### CHICKEN PASTEL

Spanish-inspired chicken pot pie is smothered in mushroom sauce and chorizo de Bilbao topped with buttery pastry shell.

Minimum order: 1 medium aluminum pan \$40.00 Large pan: \$65.00

### FRIED NOODLES

### PANCIT MALABON

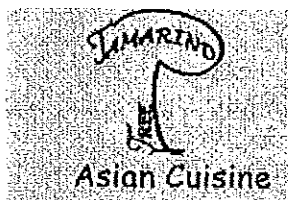
The specialty of the house. Rice noodles in garlicky pork, shrimp sauce topped with eggs and vegetables. An all time favorite!

Minimum order: 1 medium aluminum pan \$ 30.

### PANCIT SOTANGHON

Mung bean noodles sautéed with sliced chicken breasts, onions, celery and garlic.

Minimum order: 1 medium aluminum pan \$ 30.



### **VIETNAMESE PHO'**

The most famous culinary import from Vietnam...delicious beef brisket, beef balls, and rice noodles slowly simmered in beef broth spiced with cinnamon and star anise accented with basil leaves.

Minimum order: 1 medium aluminum container \$20.00 Large container \$35.00

### **STEAMED FISH IN GINGER AND GREEN ONIONS**

Flounder, rock cod or sea bass steamed in a special sauce spiced with ginger, green onions and garlic.

Minimum order: Whole fish, ready to serve: From 2.5 lbs. \$30.00 From 4 lbs. \$40.00

### **PAELLA**

This Spanish-inspired dish is a common party favorite. Saffron-flavored rice cooked with chorizo de Bilbao (Spanish sausage), chicken, mussels, shrimp and green beans. A complete feast in one dish.

Minimum order: 1 medium aluminum pan \$40.00 Large pan: \$60.00

### **KARE-KARE**

Oxtail stew and tripe simmered in ground peanut sauce served with bok choy or cabbage, banana heart, eggplant and green beans. Accompanied with "bagoong" (shrimp caviar sauce). A Philippine favorite.

Minimum order: 1 medium aluminum pan \$35.00 Large pan: \$65.00

### **DESSERT**

#### **ENSAIMADAS**

Melt in your mouth butter and cheese brioche often served as a mid-afternoon snack during "merienda" (coffee or tea break).

Minimum order: Two dozens ready to serve: \$30.00

#### **CASSAVA BIBINGKA**

A popular native cassava pudding baked in butter, coconut milk and "macapuno" (young coconut in syrup).

Minimum order: 1 medium aluminum pan \$25



## Asian Cuisine

### **COCIDO**

This classic Spanish-inspired beef stew is an entire meal in itself. Beef shank simmered in Chorizo de Bilbao and served with cabbage, garbanzos, sweet potatoes and green beans. Served with cocido sauce.

Minimum order: 1 medium aluminum pan \$35.00 Large pan: \$60.00

### **GINGER CHICKEN**

Savory chicken pieces simmered and glazed in ginger, garlic and olive oil. Delicious!

Minimum order: 1 medium aluminum pan \$30.00 Large pan: \$55.00

### **PORK & CHICKEN ADOBO**

The Philippine's national dish. Marinated pork and chicken in soy sauce, garlic, vinegar and bay leaves then cooked to perfection.

Minimum order: 1 medium aluminum pan \$30.00 Large Pan: \$55.00

### **TOKWA AT BABOY**

Crunchy chunks of fried tofu and thin slices of pork marinated in vinegar and soy sauce punctuated by garlic and chives. A great side dish for Adobo or Kare-Kare.

Minimum order: 1 medium pan \$25.00 Large pan: \$50.00

### **THAI CHICKEN BARBECUE**

Chicken marinated in sweet tangy sauce punctuated by lemon grass then roasted to perfection. Served with sweetened chili sauce.

Minimum order: 1 medium pan 3 lb. Chicken \$30.00 Large pan: \$55.00



PLEASE NOTE: This menu can be sold as food only/no personnel. Does not include beverage.

For catered parties, a choice of four items (Large pans) (appetizer, 2 main dishes and a dessert) will include rice.

Fruit and vegetable trays available upon request. Soft drinks and juices can be supplied.

Table linens, seat covers, decorative centerpieces available upon request. Choice of China or paperware.

We will be happy to custom design your party selections for your satisfaction. Please call us.

Cuisine is an expression of culture and the Philippines is a beautiful blend of Asian and Spanish culture and traditions. I was born in the Philippines and inherited my passion for cooking from a long line of excellent cooks-my cousin is considered the Julia Child's of the Philippines. We are doing a cookbook together that will see print in a few months. Cuisine has now been elevated to an art form and it gives me the greatest pleasure to be able to bring this to the United States which is now my home.

I came to this country at the age of 20 to pursue graduate studies in mass communications from the University of Michigan in Ann Arbor. Thereafter, I worked in television as a producer for Channels 2 & 4, ABS-CBN, the largest network in the Philippines. Because of my interest in cooking, I produced a cooking show entitled "Cooking It up with Nora". This show ran for 15 years. As a natural adjunct, I joined the hospitality industry and managed my cousin's first Filipino restaurant in Paris called "Aux Iles Philippines".

Most recently, my career path has led me to government service when I became Tourism Attaché for Central and Eastern Europe (Germany, Austria, Switzerland, Russia and the Czech Republic), a post I held for 8 ½ years. There I met my German husband, a resident of Lakewood for some 30 years. We now live in Westlake. I took early retirement from the foreign service and I've returned to my passion...COOKING! I specialize in what I know best – Asian cuisine.

Marina Villanueva-Velmin