

1) Pancit



Pancit or **pansit** is the term for noodles in Filipino cuisine.^[1] Different kinds of noodles can be found in Filipino supermarkets which can then be cooked at home. Noodle dishes are also standard fare in local restaurants. Food establishments specializing in noodles are often referred to as *panciterias*. They are therefore commonly served at special celebrations and events.

2) Chicken Adobo



Adobo is Spanish for sauce, seasoning, or marinade used in Latin American and Filipino cooking. Adobo relates to marinated dishes such as *meat adobo sauce*. The spices vary, but generally it include black peppers, soy sauce, lemon/lime juice or rice vinegar, dried bay leaves and a pinch of brown sugar to offset any bitter taste.

3) Fried Lumpia



Lumpia are pastries of Chinese origin similar to spring rolls popular in Indonesia and the Philippines. The recipe, both fried and fresh versions, was brought by the Chinese immigrants from the Fujian province of China to Southeast Asia and became popular where they settled in Indonesia and the Philippines.

Ground Pork

Water chestnuts -- chopped

Carrots – chopped

4) Sautéed Vegetables (Broccoli or cabbage, green beans, bell peppers, carrots, mushrooms)

5) Pork Fried Rice

6) Steam White Rice

7) Fruit Tray