



It's about time to WOW!



Philippe Pereyra
Head Chef



Micah Pereyra
Chef

About Us



Chefs in the House was conceived due to the clamour of Pere' Advertising & Promotions customers for good food during corporate events. Being from a family that loves good food, with Spanish heirloom recipes passed on from his father: Pedro Pereyra, Paul Pereyra decided to have his daughter Patricia Micah Pereyra & Philippe Pereyra formal studies and training in culinary arts. This tandem has since then been behind the success of Chefs in the House together with other chefs, cooks and servers.



Since then, Chefs in the House has been serving the catering needs of local and multinational companies like Shopee, Metrobank, Century Canning, Jea Steel Industries plus many more. Providing them unforgettable memories to cherish & wowing their customers.

Satisfied Corporate Clients

Chefs in the House specializes in Spanish, Filipino, Chinese & international cuisine and is a brand under Pere' Food Specialists. Food safety is a primordial concern in CITH so it only deals with established suppliers & has internal systems & procedures to assure proper food handling & sanitation practices.



Pere Food Specialists



CITH isn't just a catering company but it also undertakes Party Styling via its event stylist Carla Pereyra. It churns out various themes by its superb tablescapes & stage designs.



Party Styling



Perhaps one of the biggest advantages of CITH is its ability to customize the cuisine and create the right theme and ambiance to the requirements and delight of its customers. From the customized wines, thematic tablescapes, decors, entrance arcs & stage designs.

Customization





Personalized Labels



Packed Meals & Rice Bowls



CITH boasts of having one the most awesome grazing tables in the catering industry. It is also customizable and has a fine selection of cheeses, nuts, breads, biscuits, canapes, hams & sausages.

Grazing Table



To cater to smaller groups and occasions & due to public demand, CITH also sells party trays or food orders. It's fast, convenient, delicious & safe it's a perfect complement to meetings, family get togethers and even small seminars and conventions.



Food Orders / Party Trays

BEEF

- Spicy Jamaican Braised Beef
- Beef Caldereta
- Callos a la Madrilena
- Caldereta
- Roast Beef in Pepper Sauce
- Beef Stroganoff
- Beef Broccoli in Oyster Sauce
- Beef Pastel
- Beef Mole
- Roast Beef In Red Wine Sauce

PORK

- Roast Pork Loin in Champignon Sauce
- Pork BBQ De Carajay
- Pork Asado
- Pork Menudo
- Lumpiang Shanghai
- Pork Hamonado
- Chinese Pork Asado
- Stuffed Porkchop
- Pork Liempo
- Lechon Kawali w/ Bagoong Sauce

FISH

- Sweet & Sour Fish Fillet
- Breaded Fish Fillet w/ Tartar Sauce
- Fish Fillet in Tausi Sauce
- Fish N' Chips
- Battered Fish Fillet in Oriental Sauce
- Baked Fish Fillet in Spinach

VEGETABLES

- Chopsuey
- Buttered Vegetables with Ham
- Stir Fried Mixed Vegetables
- Fresh lumpiang hubad w/ Peanut Sauce
- Mixed Vegetables with creamy white sauce
- Garden Salad

CHICKEN

- Chicken Cordon Bleu with Tartar Sauce
- Chicken Teriyaki
- Chicken Flambe'
- Chicken Wings
- Garlic Parmesan / Honey Siracha / Buffalo
- Chicken Pastel
- Roast chicken
- Chicken BBQ

MENU

PASTA & NOODLES

- Spaghetti Bolognese w/ Meatballs
- Spaghetti Carbonara
- Spaghetti Pesto w/ Grilled Chicken
- Baked Macaroni
- Spaghetti Aglio E Olio w/ Spanish Chorizo & Olives
- Pancit Puti
- Pancit Bam-I
- Pancit Canton
- Special Sotanghon

DESSERTS

- Coffee Jelly
- Buko Pandan
- Almond Jelly with Lychee
- Fruit Salad
- Cupcakes
- Leche Flan
- Chocolate Mousse
- Macaroni Salad
- Sweet Sticky Rice (Biko)
- Turon

RICE

- White Rice
- Garlic Rice
- Yang Chow Fried Rice
- Bagoong Rice
- Java Rice
- Paella

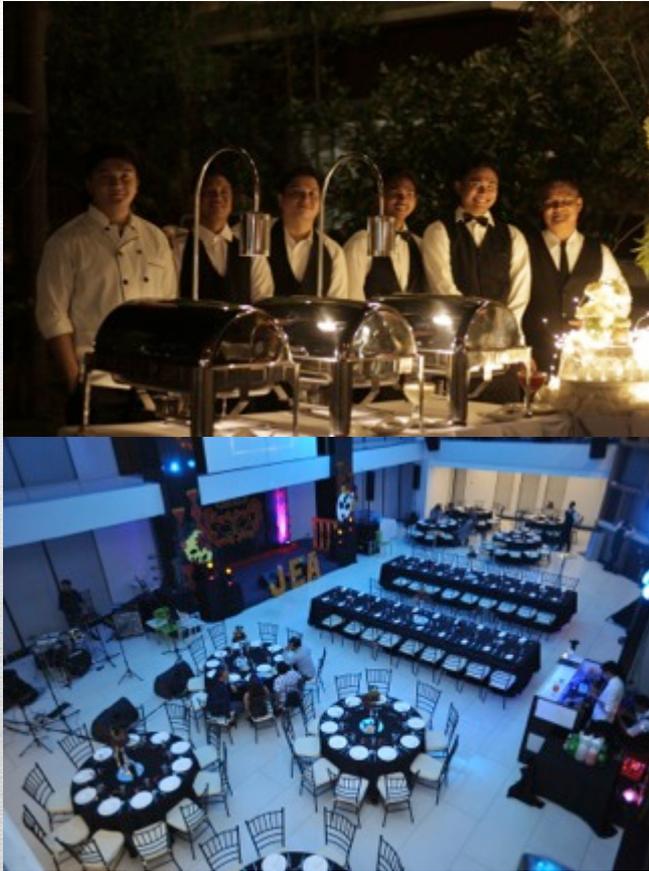
DRINKS

- Iced Tea
- Soft Drinks
- Tea
- Brewed Coffee
- Wine
- Mobile Bar

OTHERS

- Lechon Station
- Bread Station
- Grazing Table
- Dessert Buffet
- Food Cocktails
- Mixed Nuts
- Bruschetta
- Bacon Wrapped Banana
- Fruit Platter

MENU



Chefs in the House

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Chefs in The House

BOOK YOUR NEXT EVENT WITH US NOW!