

## Catering Services

Complimentary Training on Interactive Dashboards: Transforming Data into Dynamic Insights  
Using MS Power BI for the Regional Statistics Committee (RSC) V Members  
March 25-27, 2025

### DAILY MENU

March 25	<b>AM SNACKS</b>	<b>Number of Pax:</b>	<b>38</b>
	<ul style="list-style-type: none"><li>○ Fresh Veggie salad roll with chicken strips</li><li>○ Mayo Dip</li><li>○ Fresh Mango Shake</li></ul>		
	<b>LUNCH</b>	<b>Number of Pax:</b>	<b>37</b>
	<ul style="list-style-type: none"><li>○ Sinigang na hipon</li><li>○ Pork and chicken Adobo</li><li>○ Rice</li><li>○ Chopseuy</li><li>○ Leche Flan</li></ul>		
	<b>PM SNACKS</b>	<b>Number of Pax:</b>	<b>37</b>
	<ul style="list-style-type: none"><li>○ Pancit Canton</li><li>○ Toasted Siopao</li><li>○ Pineapple Juice</li></ul>		
March 26	<b>AM SNACKS</b>	<b>Number of Pax:</b>	<b>37</b>
	<ul style="list-style-type: none"><li>○ Mango Sticky rice</li><li>○ Turon</li><li>○ Hot choco</li></ul>		
	<b>LUNCH</b>	<b>Number of Pax:</b>	<b>37</b>
	<ul style="list-style-type: none"><li>○ Misua with patola and bola-bola soup</li><li>○ Tuna fish steak (belly or buntot)</li><li>○ Pinangat</li><li>○ Steamed Rice</li><li>○ Buko Pandan</li></ul>		
	<b>PM SNACKS</b>	<b>Number of Pax:</b>	<b>37</b>
	<ul style="list-style-type: none"><li>○ Pansit Malabon</li><li>○ Fried Lumpia</li><li>○ Pineapple Juice</li></ul>		
March 27	<b>AM SNACKS</b>	<b>Number of Pax:</b>	<b>37</b>
	<ul style="list-style-type: none"><li>○ Chicken Macaroni Salad</li><li>○ Lumpia shanghai</li><li>○ Four seasons (in can)</li></ul>		
	<b>LUNCH</b>	<b>Number of Pax:</b>	<b>37</b>
	<ul style="list-style-type: none"><li>○ Wonton soup</li><li>○ Garlic pepper beef</li><li>○ Stir fry mixed veggies</li><li>○ Rice</li><li>○ Choco moist cupcake</li></ul>		
	<b>PM SNACKS</b>	<b>Number of Pax:</b>	<b>37</b>
	<ul style="list-style-type: none"><li>○ Biko and Pichi pichi</li><li>○ Cheese Puto</li><li>○ Fresh Buko Juice (without sugar)</li></ul>		

Free flowing distilled/mineral water and coffee with creamer/sugar during training.

**Note:**

1. Prohibition on the use of styrofoam and similar single-use plastic for packaging and catering service.
2. Reusable foodware such as plates, cutlery, containers, stirrers, mugs or cups for hot drinks, and glass for water and beverage shall be utilized.
3. Coffee shall be served in pots instead of providing powdered coffee in sachets. Condiments shall also be served in reusable bottles, bowls, or dispenser.