

THEME CATERING

THAI

Entrees

1. Signature Shrimp w/ Pineapple Red Curry

Shrimp, Red Curry, Bell Peppers, Carrots, Zucchini, Onion, Pineapple, Kaffir Lime, Lemongrass, & Coconut Milk.

2. Thai Green Curry w/ Vegetables

Green Curry, Zucchini, Bell Peppers, Onion, Carrots, Tofu, Peas, Cauliflower, Kaffir Lime, Lemongrass, & Coconut Milk.

3. Thai Red Curry

Red Curry, Bell Peppers, Bamboo Shoots, Onion, Carrots, Zucchini, Kaffir Lime, Lemongrass, & Coconut Milk.

____ Chicken

____ Beef

____ Vegetarian

4. Panang Curry

Peanut Curry, Bamboo Shoots, Bell Peppers, Onion, Garlic, Kaffir Lime, Lemongrass, & Coconut Milk.

____ Beef

____ Chicken

____ Tofu

5. Holy Basil Stir-Fry

Thai Basils, Onion, Garlic, Thai Peppers, Bell Peppers, Fish Sauce, Oyster Sauce, & Palm Sugar.

____ Chicken

____ Beef

____ Tofu

6. Pad Thai Noodles

Rice Noodles, Fried Tofu, Dried Shrimps, Bell Peppers, Shallots, Garlic, Carrots, Red Cabbage, Sprouts, Green Onions, Carrots, Pad Thai sauce.

____ Chicken

____ Shrimp

____ Vegetarian

7. Thai Basil Fried Rice

Jasmine Rice, Thai Peppers, Garlic, Onion, Bell Peppers, Holy Thai Basils, Fish Sauce, & Lime Juice.

____ Chicken

____ Shrimp

____ Beef

____ Vegetarian

Sides & Salads

1. Plain Jasmine Rice

2. Thai Sticky Rice

3. Coconut Rice

4. Thai Chicken Salad

Thai Chicken, Romaine, Carrots, Bell Peppers, Sprouts, Cucumbers, Green Onion, Cilantro, Basil, Red Cabbage, & Egg Noodles. Served w/ Thai Peanut Dressing.

5. Papaya Salad

Green Papaya, Shredded Carrots, Cherry Tomatoes, Long Green Beans, Dried Shrimps, Peanuts, Fish Sauce, Palm Sugar. & Lime Juice.

6. Larb Salad

Ground Meat, Lemongrass, garlic, Ginger, Onion, Toasted Rice Powder, Thai Peppers, Fish sauce, Lime juice, Mint, & Kaffir Lime.

_____ Chicken

_____ Beef

_____ Pork

Appetizers

1. Chicken Satay w/ Peanut Sauce

2. Pork Satay w/ Peanut Sauce

3. Summer Rolls

_____ Crab

_____ Shrimp

_____ Jicama & Egg Crepe

_____ Cucumber & Avocado

Desserts

1. Mango w/ Sticky Rice

2. Fried Banana w/ Sticky Rice

- Please allow at least 24 hour notice for Sticky Rice Desserts.



THAI FOOD MENU

Prices Per Person

APPETIZERS

- 1 Appetizer Item = \$5
 - 2 Appetizer Items = \$10
 - 3 Appetizer Items = \$15
 - 4 Appetizer Items = \$20
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ENTREES & SIDES

- 2 Entrees & 2 Sides = \$20
 - 3 Entrees & 2 Sides = \$25
 - 4 Entrees & 3 Sides = \$30
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SIDES

- 1 Side Item = \$5
 - 2 Side Items = \$10
 - 3 Side Items = \$15
 - 4 Side Items = \$20
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DESSERTS

- 1 Dessert Item = \$5
 - 2 Dessert Items = \$10
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Onsite Catering

Includes: Set-Up & Break-Down, Table Clothes, Plates, Utensils, Napkins, Serving Trays, Warmers, & Chafers. Attendance for the duration of the event.

Drop-Off Catering

Includes: Plates, Utensils, Serving Utensils, & Napkins.

- **Minimum of 15 people.**
- **18% Gratuity & Tax of 4.5% will be added to the bill.**