

Catering Menu



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- Buffet style catering service is served in a disposable aluminum tray. Catering menu is available from Tuesday to Saturday. It's perfect for corporate luncheons. Please order at least 2 days in advance.
- Pickup between 11 am – 5 pm. Delivery is possible, within 3-mile radius. However, it depends on our availability. The minimum order for delivery is \$250 before taxes and delivery fee. Drop-off delivery fee of \$30 would be applied to the invoice.
- Please inform our staff if you require disposable utensils, paper plates, napkins and chopsticks.
- A 3% credit card fee may be applied, if you are paying by credit card. Otherwise, local checks and cash payment are accepted.

Option A – Pre-set Packages

Starter packages with some of our most popular dishes.

Package 1 – Serves 12-15 guests

Choose 1 appetizer, 2 small entrées (one noodle dish and one stir-fry dish), and 1 dessert

Starting at \$200 plus taxes (depending on your choice of appetizer and choices of protein in your entrees)

Sample Package: \$210 plus taxes

- Spring Rolls 30 pieces
- Half-size pan of Pad Si-Ew with chicken.
- Half-size pan of Ginger Chicken
- Half-size pan of Steamed Jasmine rice
- Half-size pan of Mango Sticky Rice

Package 2 – Serves 20-23 guests

Choose 2 appetizers, 3 small entrées (one noodle dish and two stir-fry dishes), and 2 small trays of dessert

Starting at \$350 plus taxes (depending on your choice of appetizer and choices of protein in your entrees)

Sample Package: \$370 plus taxes

- Crab Rangoon 40 pieces
- Som Tam salad
- Half-size pan of Pad Thai with shrimp
- Half-size pan of Panang stir-fry with chicken
- Half-size pan of Vegan Chef's vegetable stir-fry with tofu
- Two Half-size pans of steamed Jasmine rice
- Two Half-size pans of Mango Sticky Rice

Package 3 – Serves 30-35 guests

Choose 3 appetizers, 4 small entrees, and 3 small trays of dessert

Starting at \$500 plus taxes (depending on your choice of appetizer and choices of protein in your entrees)

Sample Package: \$525 plus taxes

- Chicken Satay 30 pieces
- Som Tam salad
- Gyoza - Chicken and vegetables dumplings (fried or steamed) 30 pieces
- Half-size pan of Pad Ki Mao (Drunken Noodles) with chicken
- Half-size pan of Khao-Pat Supparot with pork (Pineapple Fried Rice)
- Half-size pan of Massaman Curry with Tofu
- Half-size pan of Vegan Chef's vegetable stir-fry with tofu
- Two half-size pans of steamed Jasmine rice
- Three half-size pans of Mango Sticky Rice

Catering Menu

PRE-SET PACKAGE 1

Starting at \$210 plus taxes

Serves 12-15

Choose 1 Appetizer
and 2 small Entrées selections
(one noodle dish and one
stir-fry dish) and 1 dessert

Sample Menu

Appetizer

Spring Rolls

Homemade, vegetarian, crispy spring rolls (30 pieces)
served with sweet chili sauce.

Main Courses

Pad Si-Ew with Tofu

Wide rice noodles stir-fried in black soy sauce with broccoli,
Chinese broccoli, black pepper and egg.

Ginger Chicken

A mild stir-fry of chicken, vegetables, mushrooms and fresh ginger
with a dash of sesame oil. Served with a small tray of rice.

Dessert

Mango Sticky Rice (Seasonal)



Catering Menu

PRE-SET PACKAGE 2

Starting at \$360 plus taxes

Serves 20-23

Choose 2 Appetizers
and 3 small Entrées selections
(One Noodle dish and
Two Stir-fry dishes)
and 2 small trays of dessert

Sample Menu

Appetizer

Spring Rolls

Homemade, vegetarian, crispy spring rolls (30 pieces) served with sweet chili sauce.

Som Tam

The most popular salad in Thailand. Made with fresh green papaya, tomato, garlic, green bean, peanut and lime dressing.

Main Courses

Pad Thai with Shrimp

Thin rice noodles stir fried with egg, peanut, bean sprout, and scallion

Panang with Beef

Panang curry paste with green bean, bell peppers, coconut milk, peanut and Makrut lime leaf.

Served with a small tray of rice

Ginger Chicken

A mild stir-fry of chicken, vegetables, mushrooms and fresh ginger with a dash of sesame oil.

Served with a small tray of rice.

Dessert

Mango Sticky Rice (Seasonal)



Option B – Customize your own menu

A La Carte Catering Menu

Stir-Fry

Half Size Steam Pan (10" x 12" x 2.5") Serve 6 – 8 adults

\$70 Your Choice of Chicken, Pork or Tofu, \$80 if you choose Shrimp
(Served With Jasmine Rice - 1 Half-size steam pan)

Chef's Vegetable Stir-fry

Chef's choice of fresh vegetables in a light oyster and soy sauce
with a hint of sesame oil

Krapow (medium spicy **)

This spicy stir fry has vegetables and plenty of fresh basil.

Ginger Chicken

A mild stir-fry of chicken, vegetables, mushrooms and fresh ginger with
a dash of sesame oil

Pad Prik Pao (mild spicy *)

A mildly spicy stir-fry of roasted chili paste, vegetables and fresh basil

Gratiem

"Gratiem" is Thai for garlic. Assorted vegetables, black pepper, cilantro stir fried in garlic sauce

Prew Wan

Homemade 'Sour/Sweet' sauce, cucumber, bell peppers,
onion, tomato and pineapple

Panang (medium spicy **)

Panang curry paste with green bean, bell peppers, coconut milk, peanut and Makrut lime leaf

Please note: Vegan Stir-fry are also available. Please specify when you order if you prefer the Vegan version.

Price List for Catering Stir-fried Noodles & Fried Rice

Half Size Steam Pan (10" x 12" x 2.5") Serve 5 – 7 adults

\$60 Your Choice of Chicken, Pork or Tofu, \$70 if you choose Shrimp

Stir-fried Noodles

Pad Kee Maow (medium spicy **)

"Drunken Noodles". This spicy and full flavored noodle dish is a favorite.
Wide rice noodle with plenty of vegetables

Pad Thai

Thin rice noodles stir fried with egg, peanut, bean sprout, and scallion

Vegetarian Pad Thai with Tofu

Thin rice noodle stir-fried with eggs, peanut, bean sprout and scallion

Pad Si-Ew

Wide rice noodles stir-fried in black soy sauce with broccoli, Chinese broccoli, white pepper and egg.

Vegetarian Pad Si-Ew with Tofu

Wide rice noodle stir-fried in black soy sauce with eggs, broccoli, Chinese broccoli, and white pepper

Fried Rice

Khao-Pat Krapow (medium spicy **)

Spicy basil fried rice with egg, meat and assorted vegetables

Khao-Pat Supparot

Mild fried rice with egg, pineapple, raisin, vegetables and a bit of yellow curry powder

Khao-Pat Nam Prik Pao (mild spicy *)

Fried rice with egg, vegetables, meat and roasted chili paste. Spicy and flavorful!

Khao-Pat Tamada

Simple & mild fried rice with egg, meat and vegetables.

Price List for Catering Curries and Rice

Three (3) - 32 oz. containers Serve 6 – 8 adults

\$70 Your Choice of Chicken, Pork or Tofu, \$80 if you choose Shrimp

(Served With Jasmine Rice - 1 Half Size Steam Pan)

Green Curry (medium spicy **)

A coconut milk curry served with bell peppers, broccoli, bamboo shoots, green bean, eggplant, fresh basil leaves and your choice of meat

Massaman Curry (mild spicy *)

A coconut milk curry of roasted spices from southern Thailand. This curry, served with potato, onion and carrot, garnished with roasted peanuts, is mild and hearty.

Massaman Curry with Stewed Beef (mild spicy *) \$90

Price List for Catering Soups

Three (3) - 32 oz. Containers
Serve 6 – 8 adults (as appetizers/side portions)

\$35 Your Choice of Chicken or Tofu, \$45 if you choose Shrimp

Tom Yum (mild spicy *)

Classic sour and spicy Thai lemongrass soup with mushrooms, tomatoes, and your choice of meat, flavored with fresh chili and lime juice

Tom Kha (chicken or tofu)

A mild soup flavored with coconut milk, galangal and lime juice

Price List for Catering Appetizers

Half Size Steam Pan (10" x 12" x 2.5")
Serve 8-12 adults (as a side portion)

Mixed Green Salad \$25

Mixed greens with tomato and cucumber.
Served with your choice of peanut sauce or ginger soy dressing.

Som Tam \$45

The most popular salad in Thailand. Made with fresh green papaya, tomato, garlic, green bean, peanut and lime dressing.

Som Tam Plara \$55 (Expert only!)

The famous spicy green papaya salad from Isaan. Pounded in a mortar with tomato, garlic, green bean, chili, and lime-fermented fish sauce (Pla Ra). Thai Spicy!

Spring Rolls \$40

Homemade, vegetarian, crispy spring rolls (30 pieces) served with sweet chili sauce

Gyoza \$40

Steamed or pan-fried chicken & vegetables dumplings (30 pieces).
Served with ginger soy sauce.

Crispy Chive Dumplings \$40

Vegetarian garlic chive dumplings that are crispy on the outside, and soft & chewy inside.
Topped with fried garlic. Served with ginger-sweet soy sauce. (30 pieces)

Crab Rangoon \$35

Deep-fried wonton skin stuffed with cream cheese & 'surimi' crab filling (40 pieces)

Kanom Jeeb \$40

Homemade steamed chicken and shrimp dumplings (Dim Sum) (30 pieces) topped with golden crispy garlic. Served with ginger-sweet soy sauce.

Golden Bag \$35

Crispy golden bag stuffed with very tasty minced chicken (40 pieces)
Served with sweet chili sauce.

Shrimp in a Blanket \$50

Shrimps marinated in ginger-soy sauce and other Thai herbs, then wrapped in spring roll wrapper.
Served with sweet chili sauce. (30 pieces)

Chicken Satay \$50

Grilled chicken marinated in a seasoned coconut milk mixture.
Served on skewers (25 skewers). Served with peanut sauce.

Moo Ping \$50

Grilled sliced pork marinated in a seasoned coconut milk mixture.
Served on skewers (25 skewers). Served with sweet chili sauce.

Price List for Catering Desserts

**Half Size Steam Pan (10" x 12" x 2.5")
Serve 8-12 People**

Mango and Sticky Rice (seasonal) \$40

A favorite Thai dessert – the firm texture of the sweet rice paired with slices of fresh mango with coconut cream topping is an irresistible taste experience.

**Mango Swirl Cheesecake \$35
8-inch round cake – served 12-16 slices
(Need advance order)**

Creamy, light and sweet mango swirl cheesecake, topped with mango compote. It's sweet, tart, and creamy all at once. The taste is summer on the tongue!

Price List for Catering Sides

Half Size Steam Pan (10" x 12" x 2.5")

Extra Jasmine Rice \$18

Sticky Rice \$18

Sweet Sticky Rice topped with coconut cream \$25

16 oz. Container, or 32 oz. Container

Extra Peanut Sauce \$8, \$15

Extra Sweet Chili Sauce \$8, \$15

Extra Curry Sauce \$8, \$15

Extra Tom Yum/Tom Kha soup broth \$5, \$10