



Thai Buffet

Menu 1

\$46.00 per person / 35 people maximum

Mixed Salad with Sweet Chili Vinaigrette / Sesame Dressing

Thai Mango Salad

(Strips of Mango, Peppers, Onion flavored with Chili, Fish Sauce and Sesame)

Entrée

Beef Panang

(Curry flavored with Lemongrass, Lime Leaf, Coriander and Coconut)

Thai Fish Cake

(Made with Fish, Fresh Fish Paste, Long Beans, Red Curry Paste and Lime Leaf)

Jasmine Rice

Stir-Fried Vegetables

(Stir-fried Seasonal Mixed Vegetable with Garlic and Soy Sauce)

Thai Baby Shrimp Omelette

(Fried Eggs with Baby Shrimp and Scallions)

Vegetable Pad Thai Station

(Stir-fried Rice Noodle with Tofu, Bean Sprout, Peppers and Peanuts)

(Cook on side - chef needed)

Dips

Thai Chili Sauce, Peanut Dip, Cucumber Chili Dip

Dessert

Banana Fritters

(Deep fried Banana in thick batter)

Tapioca Coconut Pudding

Fruit Salad



Thai Buffet

Menu 2

\$57.75 per person / 35 people maximum

Spinach Salad / Ginger Dressing

Thai Beef Salad

(Strips of Beef mixed with Peppers, Onion, Cilantro and Sweet Chili)

Thai Papaya Salad

depends on availability

(Strips of young Papaya flavored with Fish Sauce, Chili and Peanuts)

Entrée

Shrimp Green Curry

(Creamy Coconut Green Curry with Eggplant, Peppers and Onion)

Thai Fried Fish with Chili Sauce

(Crispy fresh Local Fish marinated with Fresh Coriander Spices)

Pad Gra Prow

(Stir-fried Thai Basil Beef with Oyster Sauce and Peppers)

Stir-fried Baby Bok Choy in Garlic Sauce

Pineapple Fried Rice

(Stir-fried Rice with Pineapple flavored with Red Curry Paste and Fish Sauce)

Chicken Pad Thai Station

(Stir-fried Rice Noodle with Chicken, Bean Sprout, Peppers and Peanuts)

(Cook on side - chef needed)

Dips

Thai Chili Sauce, Peanut Dip, Cucumber Chili Dip, Chili Oil

Dessert

Tapioca Mango Pudding

Tropical Fruit Salad

Thai Crème Caramel (flavored with Pandan Leaf)

Coconut Cake



Thai Buffet Menu

Salad

- Thai Beef Salad (Strips of Beef mixed with Peppers, Onion, Cilantro and Sweet Chili)
- Baby Shrimp Glass Noodle Salad (Glass Noodle and Baby Shrimp flavored with Thai Chili & Fish Sauce)
- Thai Chopped Salad (Edamame, Kale, Peppers, Onion & Carrot tossed in Sesame Peanut Dressing)
- Papaya Salad (Strips of young Papaya flavored with Fish Sauce, Chili and Peanuts)
- Thai Mango Salad (Strips of Mango, Peppers, Onion flavored with Chili, Fish Sauce and Sesame)
- Thai Chicken Salad (Strips of Chicken & Vegetables tossed in Sweet Chili Vinaigrette)

Soup

- Tom Yam Soup (Chicken or Seafood - *choose one*)
(Sweet, Sour and Spicy broth flavored with Lemongrass and Lime Leaf)
- Curried Coconut soup (Thick and creamy soup flavored with Yellow Curry and Coconut Milk)

Entrees

- Beef Panang (Curry flavored with Lemongrass, Lime Leaf, Coriander and Coconut)
- Beef Red Curry (Cooked in Aromatic Herbs, Spices and Chili Coconut Sauce)
- Beef with Thai Basil (Sautéed with Ginger, Lemongrass, Peppers and Oyster Sauce)
- Stir-fried Beef Thai-style with Lemongrass and Chili
- Chicken Red Curry (Cooked in Aromatic Herbs, Chili & Coconut Sauce)
- Chicken Green Curry (Creamy Coconut Green Curry with Eggplant, Peppers and Onion)
- Chicken Yellow Curry (Thai Curry flavored with Turmeric, Aromatic Spices and Coconut Milk)
- Chicken with Thai Basil (Sautéed with Ginger, Lemongrass, Peppers and Oyster Sauce)
- Chicken Satay with Peanut Dip (Tender marinated Chicken pieces skewered and grilled)
- Stir-fried Chicken Thai-style with Lemongrass and Chili
- Shrimp Green Curry (Creamy Coconut Green Curry with Eggplant, Peppers and Onion)
- Shrimp Red Curry (Cooked in Aromatic Herbs, Chili & Coconut Sauce)
- Thai Fish Cake (Made with Fish, Fresh Fish Paste, Long Beans, Red Curry Paste and Lime Leaf)
- Thai Fried Fish (Crispy Fresh Local Fish marinated with Fresh Coriander Spices)



Steamed Fish Fillet with Ginger Chili Sauce

Shrimp Cake (Made with Shrimp Paste, Lime Leaf, Red Curry Paste and Fresh Cilantro)

Fried Calamari with Lemon Chili Sauce (Crispy fried Calamari tossed in Lemon Chili Sauce)

Stir-fried Mixed Vegetables (Stir-fried Seasonal Mixed Vegetables with Garlic and Soy Sauce)

Stir-fried Baby Bok Choy in Garlic Sauce

Shrimp Omelette (Fried Eggs with Baby Shrimp and Scallions)

Vegetable Omelette (Fried Eggs with Peppers and Onion)

Pineapple Fried Rice (Stir-fried Rice with Pineapple flavored with Red Curry Paste and Fish Sauce)

Seafood Fried Rice (Stir-fried Rice with Shrimp, Calamari and Fish)

Chicken Fried Rice (Stir-fried Rice with Chicken and Mixed Vegetables)

Vegetable Fried Rice (Stir-fried Rice with Mixed Vegetables and Egg)

Jasmine White Rice

Dessert

Banana Fritters (Deep fried Banana in thick batter)

Thai Mango Pudding

Tapioca Coconut Pudding

Tropical Fruit Salad

Thai Crème Caramel (flavored with Pandan Leaf)

Tapioca Mango Pudding

Coconut Cake

**Choose 3 salads, 2 fish or meat entrée,
2 sides and 2 desserts for \$37.75**

Minimum 20 people

Create your own menu (will be priced depending on your selection)