



## THAI BUFFET MENU

### MENU I - \$54.50 (minimum 35 people)

#### **Mixed Salad**

with Sweet Chili Vinaigrette/ Sesame Dressing

#### **Thai Mango Salad**

strips of Mango, Peppers, Onion  
flavored with Chili, Fish Sauce & Sesame  
Dressing

#### **Entrée**

##### **Beef Panang**

Curry flavored with Lemongrass, Lime  
Leaf, Coriander & Coconut

##### **Thai Fish Cake**

made with Fresh Fish Paste, Long Beans,  
Red Curry Paste & Lime Leaf

##### **Jasmine Rice**

##### **Stir Fried Vegetables**

Seasonal Mixed Vegetables Stir Fried  
with Garlic & Soy Sauce

##### **Thai Baby Shrimp Omelet**

Fried Eggs with Baby Shrimp Scallions

##### **Vegetable Phad Thai Station**

Stir Fried Rice Noodles with Tofu, Bean  
Sprouts, Peppers & Peanuts  
Cooked on Site | 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**

### MENU II - \$66.50 (minimum 35 people)

#### **Spinach Salad**

with Ginger Dressing

#### **Thai Beef Salad**

Strips of Beef mixed with Peppers, Onion, Cilantro &  
Sweet Chili

#### **Thai Papaya Salad**

Strips of Young Papaya flavored with Fish Sauce, Chili &  
Peanuts | [subject to availability](#)

#### **Entrée**

##### **Shrimp Green Curry**

Creamy Coconut Green Curry with Eggplant & Peppers &  
Onion

##### **Thai Fried Fish with Chili Sauce**

Crispy Fresh Local Fish Marinated with Fresh  
Coriander Spices

##### **Padgra Prow**

Stir Fried Thai Basil Beef with Oyster Sauce & Peppers

##### **Stir Fried Baby Bok Choy in Garlic Sauce**

##### **Pineapple Fried Rice**

Stir Fried Rice with Pineapple flavored with Red Curry  
Paste & Fish Sauce

##### **Chicken Phad Thai Station**

Stir Fried Rice Noodles with Tofu, Bean Sprouts, Peppers &  
Peanuts | Cook on site | Chef Needed

#### **Dips**

Thai Chili Sauce | Peanut Dip | Cucumber Chili Dip | Chili Oil

#### **Dessert**

##### **Thai Crème Caramel**

flavored with Pandan Leaves

##### **Tapioca Mango Pudding**

##### **Tropical Fruit Salad**

##### **Coconut Cake**



## THAI BUFFET LIST

### Salad

**Thai beef Salad** | Strips of Beef mixed with Peppers, Onion, Cilantro & Sweet Chili

**Baby Shrimp Glass Noodle Salad** | Glass Noodle & Baby Shrimp flavored with Thai Chili & Fish Sauce

**Thai Chopped Salad** | Edamame, Kale, Peppers, Onion & Carrots tossed in Sesame Peanut Dressing

**Papaya Salad** | Strips of Young Papaya flavored with Fish Sauce, Chili & Peanuts

**Thai Mango Salad** | Strips of Mango, Peppers, Onion flavored with Chili, Fish Sauce & Sesame Dressing

**Thai Chicken Salad** | Strips of Chicken & Vegetables tossed in a Sweet Chili Vinaigrette

### Soup

**Tom Yam Soup (Chicken or Seafood)** choose one | Sweet, Sour & Spicy Broth flavored with Lemongrass & Lime Leaf

**Curried Coconut Soup** | Thick & Creamy Soup flavored with Yellow Curry & Coconut Milk

### Entree

**Beef Panang** | Curry flavored with Lemongrass, Lime Leaf, Coriander & Coconut

**Beef Red Curry** | cooked in aromatic Herbs, Spices & Chili Coconut Sauce

**Beef with Thai Basil** | Sautéed with Ginger, Lemongrass, Peppers & Oyster Sauce

**Stir Fried Beef** | Thai style with Lemongrass & Chili

**Chicken Red Curry** | cooked in aromatic Herbs, Chili & Coconut Sauce

**Chicken Green Curry** | Creamy Coconut Green Curry with Eggplant & Peppers & Onion

**Chicken Yellow Curry** | Thai Curry flavored with Turmeric, aromatic Spices & Coconut Milk

**Chicken with Thai Basil** | Sautéed with Ginger, Lemongrass, Peppers & Oyster Sauce

**Chicken Satay** | Tender Marinated Chicken Pieces Skewered & Grilled | served with Peanut Dip

**Stir Fried Chicken** | Thai style with Lemongrass & Chili

**Shrimp Green Curry** | Creamy Coconut Green Curry with Eggplant & Peppers Onion

**Shrimp Red Curry** | cooked in aromatic Spices & Chili Coconut Sauce

**Thai Fish Cake** | made with Fresh Fish Paste, Long Beans, Red Curry Paste & 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 & Fresh Cilantro

**Fried Calamari** | Crispy Fried Calamari tossed in Lemon Chili Sauce | served with Lemon Chili Sauce

**Stir Fried Mixed Vegetables** | Stir Fried Seasonal Mixed Vegetables with Garlic & Soy Sauce

**Stir Fried Baby Bok Choy** | in Garlic Sauce

**Pineapple Fried Rice** | Stir Fried Rice with Pineapple flavored with Red Curry Paste & Fish Sauce)

**Shrimp Omelet** | Fried Eggs with Baby Shrimp & Scallions

**Vegetable Omelet** | Fried Eggs with Peppers & Onion

**Seafood Fried Rice** | Stir Fried Rice with Shrimp, Calamari & Fish

**Chicken Fried Rice** | Stir Fried Rice with Chicken & Mixed Vegetables

**Vegetable Fried Rice** | Stir Fried Rice with Mixed Vegetables & Eggs

**Jasmine White Rice**





## THAI BUFFET LIST cont'd

### Dessert

Banana Fritters | Deep Fried Banana in Thick Batter  
Thai Mango Pudding  
Tapioca Coconut Pudding  
Tropical Fruit Salad  
Thai Crème Caramel | flavored with Pandan leaves  
Tapioca Mango Pudding  
Coconut Cake

Choose 3 salads, 2 fish or meat entrée, 2 sides and 2 desserts for \$42.75

Create your own menu | pricing will depend on your selection

Minimum 20 people