GLOBAL CATERING COLLECTION

Thai

Food selections

A flexible menu for weddings, corporate gatherings and private celebrations.

APPETIZERS

Vegetable spring rolls

Crisp rolls with sweet chile sauce

Chicken satay

Grilled skewers with peanut sauce

Tod man pla

Fish cakes with cucumber relish

Miang-style lettuce bites

Coconut, lime, ginger and peanuts

MAIN DISHES

Green curry chicken

Chicken in coconut-herb curry

Pad kra pao beef

Basil and chile beef

Shrimp pad Thai

Rice noodles with shrimp, egg and peanuts

Tofu red curry

Tofu and vegetables in coconut curry

SIDES & ACCOMPANIMENTS

Jasmine rice

Steamed fragrant rice

Thai basil fried rice

Rice with egg, vegetables and basil

Stir-fried vegetables

Mixed vegetables in garlic sauce

Som tam

Green papaya salad with fish sauce

DESSERTS

Mango sticky rice

Coconut rice and seasonal mango

Coconut pudding cups

Soft coconut custard

Thai tea panna cotta

Thai-inspired tea cream dessert

Banana coconut rice parcels

Sweet rice steamed in banana leaves

CUSTOMIZE YOUR MENU

Choose dishes to suit your event. Spice levels and recipe adaptations can be discussed. Confirm ingredients and allergens before ordering; vegetarian dishes may require separate preparation. Regional recipes vary.

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Suggested DFW catering prices

PROPOSED FOOD-ONLY PACKAGES | 25-GUEST MINIMUM

Classic — $26 / guest

Green curry chicken + Jasmine rice + Thai basil fried rice

Signature — $37 / guest

Vegetable spring rolls + Green curry chicken + Pad kra pao beef + Jasmine rice + Thai basil fried rice + Mango sticky rice

Celebration — $52 / guest

Chicken satay + Pad kra pao beef + Shrimp pad Thai + Thai basil fried rice + Stir-fried vegetables + Coconut pudding cups

FOOD SUBTOTALS

PACKAGE	25 GUESTS	50 GUESTS	100 GUESTS
Classic	$650	$1,300	$2,600
Signature	$925	$1,850	$3,700
Celebration	$1,300	$2,600	$5,200

OPTIONAL ADDITIONS

Any listed appetizer: +$6 per guest (2 small pieces or one 2-oz dip/salad portion). Any listed side: +$4 per guest (one 3-4 oz portion). Any listed dessert: +$5 per guest (one mini portion). Apply additions to the full guest count; main-dish substitutions require a revised quote.

WHAT THE PRICES COVER

Prepared food in disposable catering pans. Plan 6-7 oz combined cooked protein per guest, shared across included mains, plus sides; rice/noodle mains use an equivalent meal portion. Extras are portioned as stated above.

Delivery, setup, staff, live cooking, chafers, tableware, rentals, beverages, tax and gratuity are excluded. Totals are food subtotals only. Prices are proposed estimates, subject to ingredient costs, availability and final written confirmation.