GLOBAL CATERING COLLECTION

Vietnamese

Food selections

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

APPETIZERS

Goi cuon

Shrimp and pork rice-paper rolls

Cha gio

Crisp pork and vegetable rolls

Chicken banh mi sliders

Mini sandwiches with pickled vegetables

Tofu summer rolls

Tofu, herbs and rice noodles

MAIN DISHES

Lemongrass chicken

Grilled chicken with fragrant lemongrass

Thit kho

Caramel-braised pork and eggs

Bo luc lac

Shaking beef with onion and peppers

Lemongrass tofu

Tofu with chile and lemongrass

SIDES & ACCOMPANIMENTS

Jasmine rice

Steamed fragrant rice

Rice vermicelli

Thin rice noodles with herbs

Vietnamese cabbage slaw

Cabbage, herbs and lime dressing

Garlic green beans

Stir-fried beans with garlic

DESSERTS

Che ba mau

Three-color bean and jelly dessert

Banh flan

Vietnamese caramel custard

Pandan coconut cake

Soft pandan-scented cake

Che chuoi

Banana and tapioca in coconut milk

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

Lemongrass chicken + Jasmine rice + Rice vermicelli

Signature — $37 / guest

Goi cuon + Lemongrass chicken + Thit kho + Jasmine rice + Rice vermicelli + Che ba mau

Celebration — $52 / guest

Cha gio + Thit kho + Bo luc lac + Rice vermicelli + Vietnamese cabbage slaw + Banh flan

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.