GLOBAL CATERING COLLECTION

Myanmar / Burmese

Food selections

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

APPETIZERS

Samosa

Spiced potato and pea pastry

Baya kyaw

Split chickpea fritters

Tohu kyaw

Crisp chickpea tofu with tamarind dip

Mini samosa thoke

Chopped samosa, cabbage and tangy dressing

MAIN DISHES

Ohn no khao swe

Coconut chicken noodles with condiments

Chicken curry

Onion, garlic and turmeric chicken curry

Burmese beef curry

Slow-cooked beef with ginger and spices

Chickpea tofu curry

Chickpea tofu in tomato-onion sauce

SIDES & ACCOMPANIMENTS

Coconut rice

Rice cooked with coconut milk

Lahpet thoke

Tea-leaf salad with nuts, seeds and dried shrimp

Burmese tomato salad

Tomato, shallots, peanuts and lime

Stir-fried greens

Seasonal greens with garlic

DESSERTS

Shwe yin aye

Coconut dessert with jelly and bread

Sanwin makin

Semolina and coconut cake

Mont let saung

Rice-flour noodles in palm-sugar coconut milk

Sticky rice with coconut

Sweet glutinous rice and coconut

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.

GLOBAL CATERING COLLECTION

Myanmar / Burmese

Suggested DFW catering prices

PROPOSED FOOD-ONLY PACKAGES | 25-GUEST MINIMUM

Classic — $26 / guest

Ohn no khao swe + Coconut rice + Lahpet thoke

Signature — $37 / guest

Samosa + Ohn no khao swe + Chicken curry + Coconut rice + Lahpet thoke + Shwe yin aye

Celebration — $52 / guest

Baya kyaw + Chicken curry + Burmese beef curry + Lahpet thoke + Burmese tomato salad + Sanwin makin

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.