



ORCHID THAI CATERING

1007 Aljunied Ave 4 #01-11 Singapore 389908 Tel 67427910 Fax 62344649
www.orchidthai.com.sg

Dear Sir/Madam,

Thank you for your interest in Orchid Thai Catering. We believe in providing our customers with the best standards and we assure you that your event will be served with our finest.

Buffet Catering

Cost : \$12.80/\$15.80/\$18.80/\$23.80 per pax

Transportation charge : \$40

Duration : 3 Hours (or the last collection time, whichever is earlier)

Term of Payment : Full amount payable on delivery (Cash or Cheque payable to Orchid Thai Catering)

All menus come in a package which includes:

- Warmers for Hot Dishes
- Disposable Plate, Forks, Spoons, Cups, Serviettes & Garbage bags
- Buffet table with Table Cloth
- Chilli sauce, etc...

Miscellaneous:

- Service Staff @ \$25 per hour (Min 4 Hours)
- Melamine Wares with glasses @ \$4.50 per set
- Any other services e.g. Tentage, Table & Chairs etc

If you have any queries or special requirements, please do not hesitate to call us at our hotline. You can also visit our website at www.orchidthai.com.sg for more information. Looking forward to your reply and have a nice day.

Enquiry Hotline : 67427910 or 96827824

APPETIZER

Green Mango or Papaya Salad

Tandy Salad with shredded mangoes, sliced onions, crispy fried shrimp in special Thai sauce.

HOT SAVOURY

Fried Seafood w Tom Yam Paste

Stir Fried prawn, squid, fish slices with flavouring of Tom Yam sauce.

Fried Squid w Chilli Paste or Garlic

Stir fried with chilli paste or deep fried with flavouring of garlic and pepper.

Thai Spring Roll

Vegetables, prawn, mushrooms wrapped in paper thin crepes deep fried and served with honey-chilli sauce.

Fried Chicken w Oyster Sauce or Minced Chicken w Basil Leave

Stir fried fillet of chicken with garlic & fresh oyster sauce / Minced chicken stir fried with hot basil leaves & Thai chilli.

Mixed Vegetable

Mushroom, broccoli, carrot, young corn & kailan stir fried.

Fried Bean curd w 3 flavors

Deep fried bean curd with 3 kinds of sauces.

STAPLE

Olive or Pineapple Rice

Olive or Pineapple rice with minced chicken, garlic & shallot.

DESSERT

Tapioca with Coconut Cream

Sweet Tapioca served in light coconut milk.

BEVERAGE

Lemongrass or Pandanleaf Juice

\$12.80 per pax / Min 30 pax / Transportation waived for 50 pax

| | |
|--------------------|---|
| APPETIZER | Green Mango or Papaya Salad Tandy Salad with shredded mangoes, sliced onions, crispy fried shrimp in special Thai sauce. |
| THAI SOUP | Tom Yam Seafood Soup Spicy soup with the typical spicy flavour sealed in for a hot Thai experience. |
| HOT SAVOURY | Green or Red Curry Chicken or Beef or Prawn Thick Thai green curry cook with mini egg plants, sweet basil leaves & fresh coconut milk. |
| | Fried Squid w Chilli Paste or Garlic Stir fried with chilli paste or deep fried with flavouring of garlic and pepper. |
| | Thai Spring Roll Vegetables, prawn, mushrooms wrapped in paper thin crepes deep fried and served with honey-chilli sauce. |
| | Crispy Fried Chicken Wings or Chicken Fillet w Garlic Thai style marinated chicken wings deep fried to golden brown w sesame / Stir fried boneless chicken with garlic & seasoning. |
| | Mixed Vegetable Mushroom, broccoli, carrot, young corn & kailan stir fried. |
| | Fried Bean curd w 3 flavors Deep fried bean curd with 3 kinds of sauces. |
| STAPLE | Olive or Pineapple Rice Olive or Pineapple rice with minced chicken, garlic & shallot. |
| DESSERT | Tapioca with Coconut Cream Sweet Tapioca served in light coconut milk. |
| BEVERAGE | Lemongrass or Pandanleaf Juice |

\$15.80 per pax / Min 25 pax / Transportation waived for 40 pax

| | |
|--------------------|--|
| APPETIZER | Green Mango or Vermicelli Salad Tandy Salad with shredded mangoes, sliced onions, crispy fried shrimp in special Thai sauce. / Glass noodle tossed with prawns & squid in fresh lime juice |
| THAI SOUP | Tom Yam Seafood Soup Spicy soup with the typical spicy flavour sealed in for a hot Thai experience. |
| HOT SAVOURY | Masumum Curry Chicken or Beef Thai-Indian fusion curry garnish with basil leave & peanut. |
| | Chicken w Cashew Nut or Fried Beef w Oyster Sauce Stir fried chicken with cashew nuts, onion, dry chilli and mixed sauce. / Stir fried fillet of beef with garlic & oyster sauce. |
| | Fried Prawn w Chilli Paste or Fish Fillet w 3 Flavors Thai style seasoning prawn fried and served in special Thai chilli paste. / Sliced fish deep-fried, topped with 3 kind of Thai sauces. |
| | Thai Fish Cake or Otah Ground white fish mixed with kaffir lime leave and Thai chilli paste deep fried or oven baked. |
| | Mixed Vegetable Mushroom, broccoli, carrot, young corn & kailan stir fried. |
| STAPLE | Phad Thai or Fried Vermicelli Thai style fried noodle. |
| | Olive or Pineapple Rice Olive or Pineapple rice with minced chicken, garlic & shallot. |
| DESSERT | Mango Glutinous Rice Pungent mango fruit mixed with thick coconut milk and glutinous rice. |
| BEVERAGE | Thai Ice Lemon Tea or Fruit Punch |

\$18.80 per pax / Min 25 pax / Transportation waived for 40 pax

| | |
|--------------------|--|
| APPETIZER | Lemongrass Salad or Spice Beef Salad Crispy salad with onion, finely sliced lemongrass, dried shrimp, scrap coconut flak served with Thai lettuce. / Beef charbroiled, sliced and tossed with crisp lettuce, onion, light pepper paste, fresh mint & lime juice. |
| THAI SOUP | Tom Yam Seafood Soup Spicy soup with the typical spicy flavour sealed in for a hot Thai experience. |
| HOT SAVOURY | Duck Curry or Pannang Curry Seafood Sliced roasted duck cook with curry paste, topped with small plum tomatoes. / Seafood steamed in savoury curry fish paste with lemongrass, sweet basil leaves & shredded chilli. |
| | Fried Garlic Prawn Classic Thai style seasoning of prawn with garlic, pasley root, pepper, tempura flour. |
| | Stuffed Chicken Wings or Tempura Crab Boneless chicken wings stuffed with spices, minced prawn, chicken & mushroom, deep fried. / Marinated softshell crab deep fried. |
| | Fried Fish Fillet w Thai Herb Sliced fish stir fried with lemongrass slices, crispy kaffir lime leave, onion and cashew nut. |
| | Shitake Mushroom w Kailan or Broccoli Baby Kailan /Broccoli stir fried with garlic & fresh mushroom slices with Thai oyster sauce. |
| STAPLE | Spicy Fried Noodle Thai style stir fried egg noodles with chicken, tomato & beansprout. |
| | Seafood Fried Rice Stir fried rice with fresh prawn, squid & shredded crabmeat. |
| DESSERT | Red Ruby Waterchestnut cooked with rose syrup topped with coconut milk. |
| BEVERAGE | Fresh Lime Juice |

\$23.80 per pax / Min 20 pax / Transportation waived for 40 pax

| | |
|--------------------|---|
| APPETIZER | Pomelo Salad (\$3) Sumptuous salad with onion, peanuts, dried shrimp. |
| THAI SOUP | Tom Kha Gai (\$2) Mild spicy chicken soup with herbs, galangal & mushrooms. |
| HOT SAVOURY | Larb (\$2) Mixture of minced chicken & red onion in spicy lemon sauce, served with mixed green. |
| | Grilled Chicken Thai Style (\$3) Tender grilled chicken meat served with special chilli dipping sauce. |
| | Grilled Beef Thai Style (\$3.50) Tender grilled beef meat served with special chilli dipping sauce . |
| | Sugarcane Prawn (\$3) Finely minced prawn meat wrapped with sugarcane & deep fried to perfection. |
| | Thai Satay (\$2) Marinated chicken breast tips & boneless leg barbeques on bamboo skewers served with peanut sauce and cucumber relish. |
| | Pandan Leaf Chicken (\$2) Chicken chunks wrapped in pandanleaf & deep fried to perfection. |
| | Beancurd with Tamarind Sauce (\$2) Stir fried tau Kwa with tamarind sauce |
| | Belacan Fried Rice (\$3) Stir fried rice with Thai belacan paste with chicken, shredded egg. |
| SIDES | Banana Fritter (\$1.50) Pungent deep fried banana to crispy. |
| | Thai Sakoo (\$2) Steamed sago (tapioca ball) with chicken filling served with lettuce. |
| | Vietnamese Popiah (\$2) Shredded vegetables, prawn, minced chicken & mushroom wrapped in paper thin crepes & served with plum sauce |

Above rates quoted – Per person for each item

DESSERT

Ta-Ko (\$1.50)

Water chestnut & corn with coconut custard topping.

Assorted Thai Kueh Kueh (\$1.50)

Yam & pumpkim custard.

Thai Ice Sago (\$2)

Tapioca ball served with ice, coconut milk.

Thai Chendol (\$2)

Self made pungent chendol served with ice & coconut milk.

Grass Jelly Longan (\$1.50)

Ching chio served in syrup with longan topping.

Look Choop (Mock Fruit) (\$3)

Hulled mung bean moulded into different fruit shapes.

Assorted Fruit Platter (\$1.50)

Freshly cut papaya, pineapple watermelon & honeydew.

Above rates quoted – Per person for each item