



## CONTACT DETAILS

Catering Date:

Number of person:

Booth No.:

## CATERING MENU

### FOOD:

- Coffee Break (3 items) at THB 1,200 net / person
- Assorted Cookies (30 pieces) at THB 500 net / plate
- Sliced Fresh Fruit (3 varieties) serves 12 pieces at THB 500 net / plate
- Canapé at THB 900 net per dozen
- Lunch Box at THB 1,500 net / box

### BEVERAGE:

- Soft Drink at THB 150 net / can
- Local Beer at THB 250 net / bottle
- Acqua Panna, Evian (Small) at THB 180 net / bottle
- Acqua Panna, Evian (Large) at THB 280 net / bottle
- S.Pellegrino, Perrier (Small) at THB 180 net / bottle
- S.Pellegrino, Perrier (Large) at THB 280 net / bottle



## Lunch Boxes Menu

### *Thai Set Menu 1*

- Thai grilled pork neck
- Stir-fried chicken with cashew nut
- Stir-fried Thai basil with seafood
- Steamed organic jasmine rice
- Seasonal fresh fruit

### *Thai Set Menu 2*

- *Deep-fried seabass with sweet and sour sauce*
- *Stir-fried Thai basil with pork*
- *Stir-fried asparagus and mushroom*
- *Steamed organic jasmine rice*
- *Seasonal fresh fruit*



## Lunch Boxes Menu

### *Western Set Menu 1*

- Seabass with saffron cream sauce
- Roasted potato
- Mixed vegetable with butter sauce
- Chicken puff
- Brownie

### *Western Set Menu 2*

- Pan-fried duck with orange sauce
- Stir-fried purple sweet potato with onion
- Roasted mixed vegetable
- Deep-fried chicken samosa
- Blueberry cheesecake

## Lunch Boxes Menu

### *Vegetarian Menu 1*

- Stir-fried Thai basil with Protein Kaset
- Mixed vegetables with brown sauce
- Deep-fried tofu with sweet and sour sauce
- Steamed organic jasmine rice
- Seasonal fresh fruit

### *Vegetarian Menu 2*

- Stir-fried asparagus and mushroom
- Deep-fried vegetable samosa
- Deep-fried tofu with tamarind sauce
- Steamed organic jasmine rice
- Seasonal fresh fruit

## Canapé Menu

- Seared salmon with mustard sauce
- Mille feuille of brie cheese and sunflower bread
- Alaskan king crab tartar with savory tartlet
- Beef bresaola ham rolls with goat cheese
- Smoked ham with melon and sun dried tomato
- Seared scallop on California roll
- Seared tuna with wasabi mayonnaise and caviar
- Som tam with shrimp cake in cone
- North eastern style sausage with red shallots
- Black olive biscotti
- Scallop tartar in cucumber with caviar
- Ham and gruyere mille feuille on sunflower bread
- Crab tartar on cucumber roll
- Mini choux with smoked salmon and dill cream cheese
- Smoked duck and foie gras with raspberry and fig compote