#### **Thai Café Catering** 217 N. Magnolia Ave, Orlando, FL 32801 407-839-0541 ThaiCafe@OrlandoThaiCafe.com

# **Specialty Food Options**

Authentically prepared Thai meals that make you feel like you are wandering through the streets of Thailand. These Thai street food staples are prepared by Chef Noi who has an expertise in Thai spices and decades of cooking experience. Always highly flavorful and made with fresh ingredients.

Individually boxed meals (\$15/box) or food trays available. Minimum order \$100.

### Food options:

# A) Kow Mahn Gai

Poached white meat chicken, soft fluffy jasmine rice steamed with ginger, garlic, and chicken broth, crispy cucumber slices, garnished with cilantro. Soybean and ginger sauce that is tangy, fresh and savory. White radish soup in chicken broth.



# **B)** Pad Krapow Sahp Kai Dohw

Minced pork or chicken sauteed with bell peppers, chili, and basil. Soft fluffy steamed jasmine rice, fried egg, and a side of chili, lime fish sauce.



#### C) Kow Kah Moo

Slow-cooked pork leg until extremely tender with a boiled egg in a flavorful broth of multiple spices. Steamed Chinese broccoli, soft fluffy steamed Jasmine rice. Garnished with cilantro. Dark soy sauce and Thai chili vinegar sauce.



### D) Bah Mee Moo Daeng

Thin egg noodles with a savory depth with red pork, steamed Chinese broccoli, house-made crunchy fried garlic, cilantro and scallions. Jalapeño vinegar and Thai chili sauces.



#### E) Laab

Minced chicken or pork in freshly squeezed lime juice and fish sauce that hits all the notes of savory, sour, sweet, salty and spicy upon request. Onion, soft fluffy steamed Jasmine rice, fresh mint leaves, crunchy cucumbers. Eaten with crispy lettuce. Garnished with cilantro.

