

International Buffet- Thailand and Vietnam

Unless otherwise noted, price is per serving. Minimum of 20 servings of any item.

All of our Thai/Vietnamese meals include Jasmine Rice.

Entrée (Lunch Choose 1, Dinner Choose 2)	Lunch	Dinner
‡ Gaeng Hung Lay (Hung Lay Curry) – Slow cooked pork and beef in a spicy curry-coconut sauce.....	\$11.00	\$17.75
‡ Gai Yang Kati (Barbecued Chicken) – Grilled chicken breast cutlets marinated with garlic, cilantro, ginger, lemongrass and coconut milk.....	\$11.00	\$17.75
‡ Keow Wan Gia (Green Curry Chicken) – Chicken, zucchini and red bell peppers cooked in a spicy green curry sauce.	\$10.00	\$16.00
‡ Massamun Neua (Massamun Beef Curry) – Tender beef cooked with potatoes and pear onion in a spicy curry sauce with peanuts and pineapple.	\$12.00	\$19.25
‡ Gaeng Koa Supparod (Pineapple Coconut Curry) – A mixture of beef, chicken and pork cooked in a sweet and spicy curry sauce.	\$11.00	\$17.75
‡ Gaeng Ped Gai (Red Curry Chicken) – Chicken cooked in a red curry sauce with eggplant and bamboo shoots.....	\$10.00	\$16.00
‡ Neua Pad Kraprow (Stir Fried Beef with Basil) – Beef tenderloin stir fried with basil, carrots, long beans and red bell peppers in a light sauce.	\$10.00	\$16.00
Gaeng Kari Gai (Yellow Curry Chicken) – A mild curry with Indian influences. Chicken pieces cooked in a mild curry paste with coconut milk.	\$9.50	\$15.25
Gai Pad Med Mamuang Himmaphan (Chicken with Cashews) – Chicken stir fried with garlic, bell peppers in a sweet, mild sauce.....	\$10.00	\$16.00
Panaeng Neua (Panaeng Beef Curry) – Tender beef cooked in a rich, spicy curry with coconut milk, onions, red bell pepper, peanuts and basil.....	\$9.50	\$15.25
Gà Kho Gùng (Chicken and Ginger Simmered in Caramel Sauce) – Chicken thigh meat simmered in a bittersweet caramel sauce flavored with ginger.	\$11.00	\$17.75
Gà Xào Xa Ót (Chicken Stir Fried with Lemongrass and Chili) – Intensely flavored chicken and bell peppers with the sweetness of coconut milk and shallots, the heat of chilies, and the citrus flavors of lemongrass.....	\$12.00	\$19.25
Bò Kho (Vietnamese Beef Stew) – Tender beef stew flavored with lemongrass, star anis and ginger with tomatoes, carrots and coriander.....	\$12.00	\$19.25

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★ = Must Be Cooked On Site

✓ = Seasonal/Special Order Item

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‡ = Spicy Selection (can be made mild)

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International Buffet- Thailand and Vietnam, Continued

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Appetizers (Lunch Choose 1; Dinner Choose 2)

-  † Satay Gai (Chicken Satay) – Grilled marinated chicken skewers served with a spicy peanut sauce.
-  † Satay Neua (Beef Satay)– Grilled marinated beef skewers served with a spicy peanut sauce.
-  † Satay Moo (Pork Satay)– Grilled marinated pork tenderloin skewers served with a spicy peanut sauce.
-  Pau Pia Tod (Fried Spring Rolls)– Pork or chicken spring rolls served with a spicy dipping sauce.
-  Thit Bò Nướng Xa (Grilled Lemongrass Beef Skewers) – Sweet marinated beef skewers sprinkled with toasted sesame seeds and grilled. Served with a spicy Hoisin-garlic dipping sauce.
-  Goi Guôn (Southern Salad Rolls) – Classic Vietnamese “summer” rolls. Tender rice paper wrapper filled with shrimp, pork, rice noodles, lettuce, cilantro and mint. Served with spicy Hoisin-garlic dipping sauce.
-  Bánh Bao (Vietnamese-style Vegetable and Pork Steamed Buns) – A classic riff on Chinese bao, the tender buns are filled with a hearty vegetable-and-meat mixture with a wedge of hard cooked egg in the center. Served with a sweet soy sauce and cracked pepper dipping sauce.

Soup (Choose 1)

-  † Jael Houen (Hot Beef Soup)– Spicy beef soup made with chili and lime and garnished with napa cabbage, basil, cilantro and green onion.
-  † Tom Kha Gai (Galangal Chicken Soup) –Lime-coconut broth with chicken and straw mushrooms seasoned with galangal (a type of ginger), lemon grass, lime leaves, shallots, cilantro, green onion and chili.
-  † Tom Yum Goong (Hot and Sour Shrimp Soup) – Lime scented broth with shrimp and straw mushrooms seasoned with galangal (a type of ginger), lemon grass, lime leaves, shallots, cilantro, green onion and chili.
-  Canh Cai Kim Chi Nau Tôm (Napa Cabbage and Shrimp Soup) – Mild shrimp broth with Napa cabbage ribbons, shrimp and green onion.
-  Canh Thit Bo Nau Rau Ram (Beef and Coriander Soup) – A light soup made with minced beef, onion and fresh cilantro.
-  Súp Bap Nam Huong (Creamy Corn and Shitake Mushroom Soup)– Sweet and creamy (contains no cream) corn soup garnished with shitake mushrooms and chives.
-  ✓ Sup Mang Tay Cua (Fresh Asparagus and Crab Soup)– Loaded with asparagus and crab, this soup is elegant looking and delicately flavored.

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Salad (Choose 1)

- 🌿 † Tum Som Esan (Green Papaya Salad) – *Shredded green papaya, cabbage and cherry tomatoes served with a spicy lime dressing.*
- 🌿 † Ajad (Cucumber Salad) – *Sweet and sour sliced cucumbers with red onion and chilies.*
- 🌿 † Yum Ma-Kheua Yao (Eggplant Salad) – *Grilled eggplant, chilies, caramelized shallots, red onion and minced pork in a spicy dressing.*
- 🌿 † Goi Dua Chot (Cucumber and Shrimp Salad) – *Cucumbers, carrot, small shrimp and peanuts tossed with lime dressing.*
- 🌿 † Goi Bap (Spicy Cabbage Salad) – *A Vietnamese version of coleslaw made with cabbage, red onion, carrot and cilantro.*

Extras

Dô Chua (Diakon and Carrot Pickle) (1 pint).....	\$3.25	\$3.25
Dua Giá (Crunch Pickled Beans Sprouts) (1 pint)	\$3.25	\$3.25
Dua Góp (Mixed Pickles) – <i>Pickled carrots, cauliflower, green peppers, turnips in a sweet-sour brine</i> (1 pint).....	\$3.25	\$3.25

Desserts

Pumpkin Custard with Coconut Ice Cream – <i>Rich pumpkin and coconut custard served with creamy coconut ice cream</i>	\$3.25	\$3.25
Kem – <i>Sorbet. Flavors include Coconut, Lemongrass and Mandarin.</i>	\$2.50	\$2.50
Bánh Chuôi (Banana Cake) – <i>Thin banana slices decorate the slightly caramelized top of this cake which has a pudding-like texture due to the large amount of bananas used in the batter. Great with coconut sorbet.</i>	\$2.60	\$2.50
Bánh Bò Nho (Currant Cookies) – <i>Crisp cookies dotted with chewy, sweet currants make an ideal accompaniment to Kem (2 per serving)</i>	\$1.00	\$1.00

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