

White Guy Cooks Thai

Menu



CATERING PACKAGES

Taste of Thai Pack \$15

Banh Mi Slider
Spring rolls
Skewer
Gyoza
Asian coleslaw

Dinnerbox \$15

Curry, drumettes, or Pla sam rod served with
Spring rolls, rice and Asian coleslaw

Cocktail Events

All of the below dishes can be served cocktail style. Presented to your guests on platters by our friendly and professional staff. Cocktail packages start at \$20pp

Another popular option is to start with finger food service and finish with mains served from the truck. Packages from \$22pp

We are happy to create a custom menu to suit your personal requirements

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Individual Items

Our signature Banh Mi Sliders

Salt and sugar cured, then 12 hour slow roasted, our **Pork belly** 'Banh Mi' Slider is our most revered dish! Served in a fresh Vietnamese roll with an Asian style slaw, kewpie mayo, coriander, chilli and tomato jam.

Also available: **Fish** with lime mayo, **Eggplant** (vegan mayo if required) and **Prawn**

Spring rolls

Shitake mushroom, wombok, carrot and edamame parcels in a thin and crispy wrapper (v)

Satay Skewers

Marinated chicken, beef, pork, fish or prawns threaded onto skewers and served with classic satay, lemongrass, or chilli & garlic sauce – G/F

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Green Curry

Eggplant, sweet potato, zucchini, beans, baby corn and bamboo shoots in a rich and fragrant Thai coconut curry. Chicken, beef or vegetarian (v) available G/F

Soup

Thai style roasted **Sweet Potato, carrot and corriander** soup - G/F & Vegan

Tom yum - hot and sour broth with vegetables and seafood, chicken or prawns

Fish Pa Sam Rod

Fish Pla Sam Rod is a Thai classic. The three flavour sauce - salty, sweet and spicy – is normally served over a whole fish, but is equally at home as we serve it – with boneless fish fillets – G/F

Gai Tod – Thai Fried Chicken

Our **Thai fried chicken drumettes** are an absolute crowd pleaser! With a thinner and

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lighter skin than American style fried chicken, and light and fragrant marinade, these tasty morsels are guaranteed to get the party started!
– G/F

Fried Noodle salad

Crispy fried noodles with shredded wombok, purple cabbage, pickled carrot, fresh picked herbs and a citrus soy dressing. – G/F

Gyoza

Bite size **dumplings** with chicken and water chestnut, pork and chive or tofu and vegetables. Served with a lime and soy dipping sauce

The fine print...

Minimum spend \$1000 weeknights/lunch

Minimum spend weekend evenings (including Friday night) \$1500

30% deposit required upon booking

Price includes staff (for up to 50 people) additional staff charged at \$25p/h per staff member.

*Travel costs will apply to locations outside metropolitan Melbourne.