



THEP THAI RESTAURANT CATERING MENU

1439 2nd Avenue,
New York City, NY 10021
212-899-9995
www.thepnewyork.com

STARTER

CRISPY SPRING ROLLS (24 pcs.) 60/ Tray
Carrots, cabbage, and taro folded in vermicelli. Served with sweet pomegranate and plum vinaigrette dipping sauce.

HERB WING (30 pcs.) 78/ Tray
Marinated crispy fried chicken wing, lemon-grass, fried chili, kaffir lime leaf. Served with tamarind sauce.

KRA-POW PUFF (30 pcs.) 150/ Tray
Crispy fried puff pastries filled with minced chicken, string beans, mozzarella cheese, and Thai basil served with cucumber vinaigrette dipping sauce.

CHICKEN DUMPLING (50 pcs.) 120/ Tray
Minced chicken dumplings. Choice of steamed served with soy vinaigrette or crispy fried served with sweet chili dipping sauce.
(Contains sesame oil)

SHRIMP DUMPLING (50 pcs.) 140/ Tray
Minced shrimp dumplings. Choice of steamed served with soy vinaigrette or crispy fried served with sweet chili sauce.
(Contains sesame oil)

CRAB RANGOON (50 pcs.) 140/ Tray
Crispy fried kani and cream cheese wontons served with sweet chili dipping sauce.

CHICKEN SATAY (30 pcs.) 112/ Tray
Grilled marinated chicken served with our creamy peanut sauce and cucumber vinaigrette dipping sauce.

SALAD (One tray serves 4 - 6 guests)

PAPAYA SALAD **56/ Tray**
Shredded green papaya, tomatoes, string beans and peanuts tossed in an exotic Thai spicy lime dressing.

TEA LEAVES SALAD **56/ Tray**
Citrus green tea leaves, mixed nuts, sesame, fried garlic, fried red onion, scallion, cilantro, lettuce and chili lime dressing.

Please note :

Catering pick up/ delivery time: Mon-Fri 12:30PM- 4:00PM
\$500 minimum food order for delivery.

10% Delivery fee applies to all delivery orders.

Catering order must be placed 48 hours in advance.

Please call the restaurant at 212-899-9995 to order.

MAIN (One tray serves 6 - 8 guests)

Choice of:
Vegetable; Tofu; Chicken **108/ Tray**
Shrimp; Beef **120/ Tray**

NOODLE

PAD THAI
Traditional Thai dish of stir-fried thin rice noodle, Chinese chive, bean sprout, crushed peanut and egg in savory and sweet tamarind sauce.

PAD SEE EIW
Stir-fried broad flat rice noodles, Chinese broccoli, and egg in light brown sauce.

PAD KEE MAO (DRUNKEN NOODLES)
Stir-fried broad flat rice noodles, onion, tomatoe, bell pepper, Thai basil and egg in spicy chili sauce.

FRIED RICE

SIAMESE FRIED RICE
Jasmine rice stir-fried with onion, scallion, tomatoe, Chinese broccoli, carrot and egg.

BASIL FRIED RICE
Jasmine rice stir-fried with onion, bell pepper, Thai basil, chili paste and egg.

PINEAPPLE FRIED RICE
Jasmine rice stir-fried with pineapple, onion, scallion, tomato, carrot, curry powder and egg. Garnished with roasted cashew nut and cilantro.

WOK (Includes one tray of Jasmine Rice)

CASHEW KING
Sautéed with roasted cashew nut, onion, scallion, pineapple, bell pepper and carrots in sweet chili jam sauce.

QUEEN OF SIAM BASIL
Sautéed with onion, bell pepper, Thai basil in exotic spicy sauce.

GODDESS GARLIC
Sautéed with garlic brown sauce served on a bed of assorted vegetables.

CURRY (Includes one tray of Jasmine Rice)

RED CURRY
Bell pepper, bamboo shoot, Thai basil, in creamy coconut and red chili curry sauce.

GREEN CURRY
Bell pepper, bamboo shoot, eggplant, Thai basil, in creamy coconut and green chili curry sauce.

AVOCADO MASSAMAN CURRY
Avocado, sweet potatoe, onions and peanut simmered in creamy coconut and Massaman curry paste.