



LJW
CATERING
authentic thai cuisine



cannot decide?

Then look no further. (Minimum order of 20)

package A

\$21.00 per person

Roasted Red Pepper Artichoke Dip

with a 3 Cheese Blend

Fresh Basil Tomato & Corn Salsa

served with Wonton Chips

Cheese & Fruit Platter

served with Crackers and Bread

Mini Springrolls

served with homemade Sweet Thai Chili Sauce

Vegetarian or Beef Samosas

served with Mint Tamarind Chutney

package B

\$29.00 per person

Smoked Cedar Planked Brie

served with Pineapple Rum Salsa and Seasonal Chutney on
Cajun Toasted Baguettes

Fresh Basil Tomato & Corn Salsa

served with Wonton Chips

Cheese & Fruit Platter

served with Crackers and Bread

Mini Springrolls

served with homemade Sweet Thai Chili Sauce

Thai Chicken Satays

with Thai Peanut Sauce or Sweet Thai Chili Sauce

Pork & Vegetable Fried or Steamed Dumplings

with Ginger Soy Sauce

Garlic Shrimp

with Pineapple Rum Salsa in a Phllyo Cup

package C

\$40.00 per person

(Same as package B, with additional items)

Roasted Red Pepper Artichoke Dip

with a 3 Cheese Blend

Thai Fresh Rolls

served with Peanut Sauce and Sweet Thai Chili Sauce

Vegetarian or Beef Samosas

served with Mint Tamarind Chutney

Thai Fish Cakes

with a Sweet Chili Sauce

DO NOT



appetizers & hors d'oeuvres

Prices are based on single serving per person

vegetarian

A Variety of Fruit and Cheese Platter	\$4.75
with Baguettes and Crackers	
Smoked Cedar Planked Brie	\$2.25
with Pineapple Rum Salsa and/or Seasonal Chutney on Cajun Toasted Baguettes	
Roasted Red Pepper Artichoke Dip	\$2.25
with a 3 Cheese blend served with Baguettes and Crackers	
Fresh Basil Tomato & Corn Salsa	\$2.25
with Homemade Wonton Chips	
Cucumber Rounds	\$1.75
with Herb Cream Cheese or Mango Cream Cheese	
Vegetarian Samosas	\$3.00
with Mint Tamarind Chutney	
Thai Fresh Rolls	\$3.25
with Thai Peanut Sauce	
Cajun Apple Crisp	\$2.25
with Smoked Brie topped with Seasonal Chutney	
Portobello Mushroom Skewers	\$1.75
with a Balsamic Glazed Reduction	
Vegetarian Springrolls	\$2.50
with home-made Thai Chili Sauce	
Vegetarian Stuffed Mushroom Caps	\$2.75
with Rice and Peppers topped with a Balsamic Reduction	
Mini Vegetable Egg Rolls	\$1.75
with home-made Thai Chili Sauce	
Vegetable (Fried or Steamed) Dumplings	\$3.00
with Ginger Soy Sauce (Other Sauces are optional)	
Thai Glazed Nuts	per bowl \$12.25

beef

Mini Beef Sliders	\$3.50
with choice of Sautéed Mushrooms, Caramelized Onions, Shredded Cheese, Slow Roasted Home-style Ketchup, Honey Dijon Spread and BBQ Sauce	
Beef Samosas	\$3.50
served with Zesty Guacamole and Herb Sour Cream Dip	
Beef Satay	\$3.00
with choice of Thai Peanut Sauce, Sweet Thai Chili Sauce, Thai Honey Garlic Sauce or Ginger Soy Sauce	

chicken

Pulled Chicken	\$3.50
with Roasted Cherry Tomatoes stuffed in Glazed Button Mushroom Caps	
Stuffed Mushroom Caps	\$3.00
with Thai Yellow Curry (Choice of Chicken & Vegetables or Vegetables)	
Chicken (Fried or Steamed) Dumplings	\$3.25
with Ginger Soy Sauce (others sauces are optional)	
Thai Chicken Satay	\$3.25
with home-made Thai Peanut Sauce or Sweet Thai Chili Sauce	
Honey Garlic Chicken Wings	\$3.25
marinated 48 hours and then Caramelized	
Mini Pulled Chicken Sliders	\$3.75
with Sautéed Mushrooms and Caramelized Onions	
Chicken Pimiento	\$3.00
with Filo Baskets	

pork

Thai Pork Satay on bamboo skewers	\$3.25
with home-made Thai Peanut Sauce	
Pork (Fried or Steamed) Dumplings	\$3.25
with Ginger Soy Sauce (Other Sauces are optional)	

seafood

Garlic Shrimp	\$3.50
choice of Zesty Avocado Spread, Dill Sour Cream, Bacon Sour Cream Spread or Pineapple Salsa in Phllyo Cup	
Thai Coconut Shrimp	\$4.00
baked not deep-fried	
Red Curry Shrimp Cakes	\$4.00
Thai Fish Cakes	\$3.00
Fresh Lobster & Shrimp Salad	\$5.75
in Endive Leaves	
Green Curry Sautéed Scallops	\$4.00
Fresh Smoked Salmon Rolls	\$4.50
stuffed with Julienne Peppers & Enoki (Velvet Shank) Mushrooms	



main course

Priced according to individual plated service or buffet style. To be determined upon agreement of contract.

Stir-Fried Tofu on Sweet Potato Rice Noodles

Marinated Ginger Tofu, with Fresh Vegetables and Crispy Noodles

Thai Red or Green Curry

with choice of Shrimp, Chicken or Vegetables on Sticky or Jasmine Rice

Mango Chicken Curry

on Sticky or Jasmine Rice

Butter Chicken

on Sticky or Jasmine Rice

Lemongrass and Asparagus Beef

served with Rice or Noodles

Cashew Chicken

served with Vegetables on Jasmine Rice

Pad Thai

with choice of Shrimp, Chicken or Vegetables garnished with Peanuts and fresh Basil



wrap combo

With choice of Soup or Salad

Grilled Chicken Wrap

with Grilled Vegetables, Cheese, Mix Greens and choice of spread (Sweet Thai Chili, Butternut Squash Ginger Soy or home-style Pesto)

Grilled Vegetable Wrap

Soups:

Sweet Potato,
Spinach & Roasted
Garlic Soup

Carrot
Ginger

Thai Three
Squash Soup

Salads:

Tossed
Garden
Salad

Spinach &
Poach
Pear Salad

Cesar
Salad

Thai
Mango
Salad

salads

Salads available in 4 sizes

Toss Green Salad

with Veryberry Vinaigrette and/or Herb Mustard Vinaigrette

Cesar Salad

with Home-Style Croutons, real Bacon and Homemade Cesar Dressing

Spinach & Poached Pear Salad

with Roasted Walnut served with Pear Vinaigrette

Arugula, Roasted Cherry Tomatoes and Boccioni Cheese

with a Balsamic Reduction Dressing

Glass Noodle Salad with Fresh Vegetables

Thai Mango Salad

Thai Grapefruit Salad



1 \$12 small (serving of 3 to 4)

2 \$18 medium (serving of 5 to 6)

3 \$33 large (serving of 7 to 8)

4 \$50 X-large (serving of 12 to 15)



All items are
made from
scratch,
prepared fresh
and with fresh
ingredients
before your
eyes!



Custom
menus are
available and
we cater to
any and all
dietary and
/or allergy
restrictions.

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