

GOURMET PRIMO  
**CATERING**



## **ASIAN STALL MENU**

The prices are subject to 7% VAT and outside catering charges.

Price for 50 persons per stall



### Kaow Tom Seafood / ข้าวต้มปลา

- Boiled Rice with seafood

### Kanom Cheen / ขนมจีนน้ำยา (เลือกได้ 2 อย่าง)

Kanom Cheen noodles with 2 selections of

- Geang kiaw wahn look chin pla kraai / น้ำยาเขี้ยวหวานลูกชิ้นปลากราย
- Nam yah pla (Fish Red Curry) / น้ำยาปลา
- Nam prik (Coconut milk with peanut paste) / น้ำยาปลา

### Khao Mun Gai / ข้าวมันไก่

- Thai Style Steamed Chicken Rice

### Som Tam Station / ส้มตำ เสริฟพร้อมกับหมูย่าง, ไก่ย่าง, ข้าวเหนียว, น้ำจิ้มแจ่ว

- Thai Papaya Salad with A Selection of Grilled Pork or Chicken, Sticky Rice,
- Nam Chim Cheaw

### Wonton Noodle Soup / เกี๊ยวน้ำหมูแดง

### Kuay Tiew Rad Na / ก๋วยเตี๋ยวราดหน้าหมู

- Fried Rice Noodles with Pork and Vegetable Gravy

### Kuay Tiew Tom Yum / ก๋วยเตี๋ยวต้มยำลูกชิ้นปลา

- Noodle Soup with Fish Balls

### Khao Soi Gai / ข้าวซอยไก่

- Northern Noodle Curry Soup with Chicken

### Kuay Tiew Yentafore / เขื่อนตาโพ

- Noodle Soup with Fish Ball, Soaked Squid and Vegetables

### Chicken and Pork Satay / ไก่และหมูสะเต๊ะ เสริฟกับน้ำอจาด, น้ำจิ้มสะเต๊ะและขนมปัง





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## DESSERTS

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### Assorted Thai Desserts

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### Assorted European Desserts

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### Mango with Sticky Rice / ข้าวเหนียวมะม่วง

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### Caesar Salad Corner

- Baby Romaine Lettuce Leaves
  - Caesar Dressing Condiments
  - Parmesan Shavings
  - Mini Garlic Croutons and Bacon Bits
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### Mini Burger Station

- Grilled Beef and Pork Burgers
  - Mini Sesame Rolls
  - Iceberg Lettuce, Tomato Sliced, Sliced Dill Pickles
  - Tartar Sauce, Mustard
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### BBQ Ham Carving Station

- Imported Roasted BBQ Ham
  - Mustard Sauce
  - Chili Sauce
  - Ketchup
  - Assorted Bread
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### Smoked Salmon Station

- Baltic Style Salmon
- Horse Radish Cream
- Lemon Wedge, Capers, Olives, Shallots Chopped, Chopped Egg Yolk & Egg White
- Melba Toast

## *asian stall menu*

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### Seafood Pasta Station

- Penne Pasta, Fusilli Pasta
  - Baby Calms, Tiger Prawn Tails, Squid
  - Tomato Basil Sauce, White Wine Cream Sauce
  - Olive Oil, Garlic, Basil Leaves, Chili Sliced
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### New Zealand Lamb Leg

- Oven Roasted New Zealand Lamb Leg
  - Wild Thyme Gravy, Nam Chim Cheaw, Dijon Mustard
  - Gratin Dauphinoise
  - Ratatouille
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### Australian Beef Striploin Carving

- Oven Roasted Beef Striploin
  - Red Wine Sauce, Horse Radish
  - Twice Baked Potatoes
  - Grilled Garden Vegetables
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### New Zealand Lamb Rack

- Oven Roasted New Zealand Lamb Rack
  - Mint Sauce, Nam Chim Cheaw, Mustard
  - New Sautéed Herbed Baby Potatoes
  - Tomato Filled With Buttered Spinach
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### International Seafood Bar

- Fresh Oyster
  - Steamed Prawn Tails
  - New Zealand Green Lip Mussels
  - Grilled Squid
  - Condiments: Lemon, Lime, Capers, Olives, Cha Ohm
  - Dipping Sauce: Nam Chim Talay, Cocktail Sauce
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### Seafood Bar From the Gulf of Siam

- Steamed Crab Tails and Claws
- Steamed Prawn Tails
- Steamed Mussels
- Grilled Squid
- Condiments: Lemon, Lime
- Dipping Sauce: Nam Chim Talay, Siracha Sauce