



**LJW**  
**CATERING**  
 authentic thai cuisine



dinner parties  
cooking demos & lessons

thai on



# dinner parties

Be a guest at your own party! Save yourself the hassle of getting everything ready, deciding a venue, grocery shopping, food preparation, the mess, the cleaning, dishes and the meal presentation. This stressful scenario is exhausting and seemingly never ending.

Get yourself ready. Relax, enjoy some wine and let LJW Catering take care of the rest! Let us prepare, cook and serve.

## packages options per person

Other custom combinations are available upon request.

\* Note : Additional charges may apply for service, required staff & travel.



### Dinner Party 1

\$39/person  
(food only)

- Thai Fresh Rolls (Pa Pia Sod) with Thai Peanut Sauce & Sweet Thai Chili Sauce
- Galloping Horses (Ma Hor - a combination of fresh fruit with Sautéed Pork)
- Thai Mango Green (Mamwng salad) Salad with Dry-roasted Peanuts & Dry-Roasted Coconut Sprinkles
- Thai Green Curry (Mild) with Chicken and Vegetables (Eggplant, Bamboo Shoots, Red, Green & Yellow Peppers) served with Jasmine Rice with homemade Hot Chili Sauce on the Side

### Dinner Party 2

\$54/person  
(food only)

- Thai Fresh Rolls (Pa Pia Sod) with Thai Peanut Sauce
- Thai Chicken Satay (Nam Jim) with Peanut Sauce  
Or  
• Galloping Horses (Ma-Hor - combination of fresh fruit and sautéed pork)
- Thai Deep-fried Spring Rolls (Porpia Tod - Pork, Shrimp & Crab)
- Thai Grapefruit w/ Shrimp (Yum Som Oh) Salad  
Or  
• Thai Mango Green (Mamwng Slad) Salad with Dry-roasted Peanuts & Dry Roasted Coconut Sprinkles
- Toasted Cashews with Chicken (Gai Phad Met Mamuang) served with Sweet Jasmine Rice  
Or  
• Pad Thai w/Shrimp & Chicken  
Or  
• Thai Green, Red or Yellow Curry with Chicken & Vegetables Served with Sweet Jasmine Rice

### Dinner Party 3

\$85/person  
(food only)

- Thai Fish Cakes (Tod Mun Pla) garnished with Spicy Cucumber Salad
- Thai Fresh Rolls (Pa Pia Sod) with Thai Peanut Sauce  
Or  
• Vegetarian Egg rolls with homemade Thai Chili Sauce
- Galloping Horses (Ma Hor - combination of fresh fruit and sautéed pork)
- Thai Coconut Chicken Soup (tom Kha Gai)  
Or  
• Pho (famous Vietnamese Noodle Soup Served with Beef)
- Thai Coconut Shrimp (Maphraw Kung) with Mango Dip  
Or  
• Thai Red Curry Shrimp Cakes
- Thai Mango Green (Mamwng salad) Salad
- Thai Green Curry (Mild) with Chicken and Vegetables (Eggplant, Bamboo Shoots, Red, Green & Yellow Peppers) served with Jasmine Rice  
Or  
• Pad Kee Mow (Drunken Stir fry with choice of Beef, Shrimp or chicken) served with Noodles or Rice
- Asian Style Fried Banana with Chocolate Mousse, Mango Coulis & Fresh Fruit with Real Fresh Chili Whip

Her presentation is fantastic, and it was more than what we had expected. As for the food, we cannot say enough about how delicious it was!





*Not sure what to get your partner for that special occasion. My wife gave me a Thai cooking class with Leanne. It was so much more than just preparing a meal. A cooking lesson with Leanne is an activity you will want to repeat.*

*~ Carl Forsberg*

## the thai experience

Spend an evening with one of LJW Catering's chefs and learn the history and art of Thai cuisine. Turn it into a cooking party! Not only do you learn how to prepare the dishes... you get to eat it too.

An evening of good fun, good friends... and hopefully good wine.

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.

**LJW**  
CATERING

28 Saunders Street  
info@ljwcatering.com  
506.440.7354

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[www.ljwcatering.com](http://www.ljwcatering.com)

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