

# Teresa's Catering

Thai Cuisine

## Main Courses

Served on a Bed of noodles or White Rice

Stir-Fried Lobster with Ginger Sauce

Broil Lobster with Sweet Sauce

Lemon Grass Seafood Combination

Clams with Chili Sauce

Stir Fried Chicken with Basil and Green Curry

Northeast Barbecue Chicken

Stir Fried Curry Beef with Long Beans

Stir Fried Crispy Pork with Cabbage

Mackerel in Tamarind Sauce

Shrimp Paste Fried Rice

Fresh Spring Rolls with Sweet and Sour Sauce

Fish Cakes with Cucumber Salad

Jumbo Coconut Shrimp with Mango Sauce

Seafood Crispy Omelets

Barbecued Chicken Wings

Satay Beef with Peanut Sauce

Vegetables with Chian Mai Dipping Sauce

Northeast Cucumber Salad

Thai Chef Salad

Vegetarian Delight

Chinese broccoli with Oyster Sauce

Tofu with Vegetables

## Desserts

Baked Mung Bean Cake

Thai Custard

Sweet Rice Pudding with Longan

Sticky Rice Squares

Pudding with Coconut Topping

Sweet Rice with Mango

Thailand the Beautiful

## Eating a Thai Meal

A visit to a Thai house for dinner begins with the warm welcome that is the hallmark of Thai hospitality. The host will likely offer refreshing cool water as a prelude to a session of light- hearted conversation. Dishes are usually comprised of bite size portions, and meal service typically includes only a fork and a spoon. Almost always there will be a variety of dishes. Ideally a Thai meal offers a combination of flavors, sweet, hot, sour salty, and bitter. Sometimes several of these are present in a single creation.