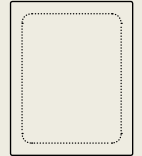


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Half-tray
serves 8 - 10



Full tray
serves 12 - 15

kati catering



APPETIZERS

Fresh Garden Rolls	\$40	\$80
"Wrapped mixed salad vegetables with sweet and sour dipping sauce."		
Deep fried Spring Rolls*	\$40	\$80
"Thai-style crunchy spring rolls."		
Angel Wings*	\$50	\$100
"Crisp and scrumptious oyster mushrooms are immersed in Kati's heavenly sesame batter and fried until deep brown."		
Devil Wings*	\$50	\$100
"Kati's dark secret: Deep fried oyster mushrooms marinated in a hot & spicy seasoning."		
Tempura Curry Rings*	\$40	\$80
"Onion rings & string beans in tempura curry batter."		
Cauliflower Bombs*	\$50	\$100
"Fried cauliflower with a crispy hot & spicy Thai-style crust."		
Kati Satay	\$60	\$120
"Grilled marinated tofu cubes on skewers, served with Kati's own peanut sauce recipe from the seaside town of Sriracha."		
Battered Tofu & Daikon Fingers*	\$40	\$80
"Crispy on the outside, tender and juicy on the inside. Served with sweet peanut sauce."		
House-made Pot Stickers*	\$40	\$80
"Crispy dumplings with a tender filling of tofu, diced cabbage, and sesame oil. Made entirely by hand, served with dipping sauce."		
Portobello Lover	\$60	\$120
"Grilled portobello mushrooms and a side of stir-fried broccoli with garlic and lime sauce."		

SALAD

Som Tum	\$60	\$110
"The quintessential papaya salad of the Isaan region of Thailand. Crushed raw papaya slivers tossed in lime, palm sugar and peanuts."		
Sunny Mango Salad	\$60	\$110
"Bright and fresh flavors and textures of mango and avocado tossed with shallots and cashew nuts in a sweet and sour dressing made from lime and palm sugar."		
Spring Salad with Peanut Sauce	\$60	\$110
"Crisp Romaine lettuce, julienned carrots, and crispy fried tofu cubes come together in a delicious peanut dressing."		
Larb Makua	\$70	\$120
"Sautéed eggplant salad with mushrooms, toasted rice, diced green onions & cilantro."		

*Contains gluten

SOUP contains tofu

Tom Yum	\$60	\$110	"The classic sour and spicy herbal soup. Perfect for cold rainy days."
Tom Kha	\$60	\$110	"Fragrant coconut milk-based herbal soup, featuring galangal root, lemongrass, kaffir lime leaves, and button mushrooms."

CURRY contains tofu

Green Curry	\$60	\$110	"Green chili curry with avocado, broccoli, eggplant, and bell peppers."
Red Curry	\$60	\$110	"Red chili curry with bamboo shoots, broccoli, pineapple, and bell peppers."
Yellow Curry	\$60	\$110	"Cumin-based curry with potato, tofu, and carrots. Topped with diced green onions."
Pumpkin Curry	\$60	\$110	"Hearty chunks of pumpkin simmered in red coconut milk curry."

STIR FRYS contains tofu

Bok Choy with Dried Mushrooms	\$60	\$110	"Bok choy leaves stir-fried with shiitake mushrooms, garlic, ginger, and tofu cubes."
Pad Prew Waan*	\$60	\$110	"Pineapple, cucumbers, tomatoes, green onions, and tofu stir-fried in a sweet and sour tomato sauce."
Pad Pak • Fried mixed vegetables	\$60	\$110	"Broccoli, cauliflower, napa cabbage, carrots stir-fried in mild garlic sauce."
Pad Makua	\$70	\$120	"Stir-fried eggplant slices with bell peppers and crispy fried basil leaves."

NOODLES contains tofu

Old-Style Pad Thai	\$60	\$110	"We stay true to traditional cooking methods for our uniquely delicious Pad Thai. Found only at Kati."
Pad See-ew*	\$60	\$110	"Rice noodles marinated in savory soy sauce and lightly fried with broccoli and tofu cubes."
Pad Mee	\$60	\$110	"Lightly-seasoned round rice noodles with dried shiitake mushrooms, carrots, cabbage, and a sesame drizzle."
Pad Keemao*	\$70	\$120	"'Drunken' wheat noodles stir fried with basil, onions, Chinese celery leaves, and portobello mushrooms."

RICE

Classic Fried Rice	\$60	\$110	"Fried jasmine rice with mixed veggies."
Tom Yum Fried Rice	\$60	\$110	"Fried rice with the flavors of Tom Yum herbs & spices."
Pineapple Fried Rice	\$70	\$120	"Fried curry rice with with pineapple."

SWEETS

Longan Sweet Sticky Rice	\$40	\$70	"Immersed in sweet coconut milk and longan fruit."
Kanom Tuay (Pandan Pudding Cups)	\$40	\$80	"Delicately steamed coconut cream, infused with fragrant Pandan leaves. A traditional recipe found only at Kati."

SIDES

Brown Rice	\$30	\$50
Jasmine Rice	\$30	\$50
Extra Peanut Sauce	\$40	\$70
Fried Tofu	\$40	\$70

