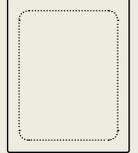


catering@kativeganthai.com
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Half-tray
serves 8 - 10



Full tray
serves 12 - 15

kati catering



appetizers

Fresh Garden Rolls GF	\$40	\$80
"Wrapped mixed salad vegetables with sweet and sour dipping sauce."		
Deep fried Spring Rolls SF NF	\$40	\$80
"Thai-style crunchy spring rolls."		
Angel Wings SF NF	\$50	\$100
"Crisp and scrumptious oyster mushrooms are immersed in Kati's sesame batter and fried until deep brown."		
Devil Wings SF NF	\$50	\$100
"Kati's dark secret: Deep fried oyster mushrooms marinated in a hot & spicy seasoning."		
Tempura Curry Rings SF	\$40	\$80
"Tempura curry onion rings & string beans served with plum sauce."		
Cauliflower Bombs SF NF	\$50	\$100
"Fried cauliflower with a crispy hot & spicy Thai-style crust."		
Kati Satay GF	\$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 NF	\$40	\$80
"Crispy on the outside, tender and juicy on the inside. Served with sweet pineapple peanut sauce."		
House-made Pot Stickers NF	\$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 GF SF NF	\$60	\$120
"Grilled portobello mushrooms and a side of stir-fried broccoli with garlic and lime sauce."		

salad

Som Tum GF	\$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 GF	\$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 GF	\$60	\$110
"Crisp Romaine lettuce, julienned carrots, and crispy fried tofu cubes come together in a delicious peanut dressing."		
Larb Makua GF NF	\$70	\$120
"Sautéed eggplant salad with mushrooms, toasted rice, diced green onions & cilantro."		

*Contains gluten

soup

contains tofu

Tom Yum (GF) (NF)

"The classic sour and spicy herbal soup. Perfect for cold rainy days."

Tom Kha (GF) (NF)

"Fragrant coconut milk-based herbal soup, featuring galangal root, lemongrass, kaffir lime leaves, and button mushrooms."

curry

contains tofu

contains chili peppers

Green Curry (GF) (NF)

"Green chili curry with avocado, broccoli, eggplant, and bell peppers."

Red Curry (GF) (NF)

"Red chili curry with bamboo shoots, broccoli, pineapple, and bell peppers."

Yellow Curry (GF) (NF)

"Cumin-based curry with potato, tofu, and carrots. Topped with diced green onions."

Pumpkin Curry (GF) (NF)

"Hearty chunks of pumpkin simmered in red coconut milk curry."

stir frys

contains tofu

Bok Choy with Dried Mushrooms (GF) (NF)

"Bok choy leaves stir-fried with shiitake mushrooms, garlic, ginger, and tofu cubes."

Pad Preaw Waan (GF) (NF)

"Pineapple, cucumbers, tomatoes, green onions, and tofu stir-fried in a sweet and sour sauce."

Pad Pak • Fried mixed vegetables (GF) (NF)

"Broccoli, cauliflower, napa cabbage, carrots stir-fried in mild garlic sauce."

Pad Makua (GF) (NF)

"Stir-fried eggplant slices with bell peppers and crispy fried basil leaves."

noodles

contains tofu

Old-Style Pad Thai (GF)

"We stay true to traditional cooking methods for our uniquely delicious Pad Thai. Found only at Kati."

Pad See-ew (NF)

"Wheat noodles marinated in savory soy sauce and lightly fried with broccoli and tofu cubes."

Pad Mee (NF)

"Lightly-seasoned round rice noodles with dried shiitake mushrooms, carrots, cabbage, and a sesame drizzle."

Pad Keemao (NF)

"'Drunken' wheat noodles stir fried with basil, onions, Chinese celery leaves, and portobello mushrooms."

rice

Classic Fried Rice (GF) (NF)

"Fried jasmine rice with mixed veggies."

Tom Yum Fried Rice (GF) (NF)

"Fried rice with the flavors of Tom Yum herbs & spices."

Pineapple Fried Rice (GF)

"Fried curry rice with with pineapple."

sweets

Longan Sweet Sticky Rice (GF) (NF)

"Immersed in sweet coconut milk and longan fruit."

sides

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

(GF) = Gluten free

(SF) = Soy free

(NF) = Nut free

kati
vegan thai

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kativeganthai.com