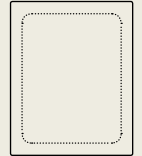


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Half-tray  
serves 6-8



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* <span>popular</span>	\$50	\$100
"Crisp and scrumptious oyster mushrooms are immersed in Kati's heavenly sesame batter and fried until deep brown."		
Devil Wings* <span>popular</span>	\$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."		
Tod Mun Curry Cakes*	\$50	\$100
"Deep fried curry cakes and sweet chili dipping sauce."		
Kati Satay <span>popular</span>	\$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."		
Portobello Lover	\$60	\$120
"Grilled portobello mushrooms and a side of stir-fried broccoli with garlic and lime sauce."		
<b>SALAD</b>		
Som Tum <span>popular</span>	\$60	\$120
"The quintessential papaya salad of the Isaan region of Thailand. Crushed raw papaya slivers tossed in lime, palm sugar and peanuts."		
Sunny Mango Salad <span>popular</span>	\$60	\$120
"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."		
Yum WoonSen	\$60	\$120
"Glass noodle salad in the classic 'Yum' flavor profile, with tomatoes, enoki mushrooms, and crushed peanuts."		
Spring Salad with Peanut Sauce	\$60	\$120
"Crisp Romaine lettuce, julienned carrots, and crispy fried tofu cubes come together in a delicious peanut dressing."		
Larb Makua <span>popular</span>	\$70	\$120
"Sautéed eggplant salad with mushrooms, toasted rice, diced green onions & cilantro."		

\*Contains gluten

**SOUP** contains tofu

- Tom Yum** \$70 \$120  
"The classic sour and spicy herbal soup. Perfect for cold rainy days."
- Tom Kha** popular \$70 \$120  
"Fragrant coconut milk-based herbal soup, featuring galangal root, lemongrass, kaffir lime leaves, and button mushrooms."
- Glass Noodle Suki** popular \$70 \$120  
"Carb-free and protein-rich glass noodles with crunchy water spinach, enoki mushrooms and Kati's own hearty garlic sesame broth."

**CURRY** contains tofu

- Green Curry** popular \$70 \$120  
"Green chili curry with avocado, broccoli, eggplant, and bell peppers."
- Red Curry** \$70 \$120  
"Red chili curry with bamboo shoots, broccoli, pineapple, and bell peppers."
- Yellow Curry** \$70 \$120  
"Cumin-based curry with potato, tofu, and carrots. Topped with diced green onions."
- Pumpkin Curry** popular \$70 \$120  
"Say hello to Fall with hearty chunks of pumpkin simmered in red coconut milk curry."

Tofu allergies?  
Ask us about Jackfruit meat instead

**STIR FRYS** contains tofu

- Bok Choy with Dried Mushrooms** \$70 \$120  
"Bok choy leaves stir-fried with shiitake mushrooms, garlic, ginger, and tofu cubes."
- Pad Prew Waan\*** \$70 \$120  
"Pineapple, cucumbers, tomatoes, green onions, and tofu stir-fried in a sweet and sour tomato sauce."
- Pad Pak • Fried mixed vegetables** \$70 \$120  
"Broccoli, cauliflower, napa cabbage, carrots stir-fried in mild garlic sauce."
- Pad Makua** popular \$80 \$130  
"Stir-fried eggplant slices with bell peppers and crispy fried basil leaves."

**NOODLES** contains tofu

- Old-Style Pad Thai** popular \$70 \$120  
"We have recreated this popular dish in the traditional recipe. Found only at Kati."
- Khao Soi** popular \$70 \$120  
"A Northern Thai favorite, featuring rice noodles in a rich curry broth. Toppings include pickled cabbage, tofu cubes and red onions. Served with fresh lime."
- Tom Yum Noodle Soup** \$70 \$120  
"Wide noodles in Tom Yum broth, with bean sprouts roasted chilli & peanuts. Your choice of wheat or rice noodles."
- Pad See-lew\*** \$70 \$120  
"Rice noodles marinated in savory soy sauce and lightly fried with broccoli and tofu cubes."
- Pad Mee** \$70 \$120  
"Round rice noodles stir-fried with dried shiitake mushrooms, crunchy cabbage, and a light sesame drizzle."
- Pad Woonsen** \$70 \$120  
"Carb-free and protein-rich glass noodles stir fried with Kati's irresistible tofu egg scramble."
- Pad Keemao\*** \$80 \$130  
"'Drunken' wheat noodles stir fried with basil, onions, Chinese celery leaves, and portobello mushrooms."
- Rad Na • Thai-Chinese gravy noodles\*** \$70 \$120  
"A popular dish originating in historic Chinatown, this traditional Thai-Chinese 'tao-jiew' gravy is poured over soft wide noodles and served with bok choy, cauliflower, broccoli, and carrots."

**RICE**

- Classic Fried Rice** \$60 \$100  
"Fried jasmine rice with mixed veggies."
- Tom Yum Fried Rice** \$60 \$100  
"Fried rice with the flavors of Tom Yum herbs & spices."
- Pineapple Fried Rice** popular \$70 \$110  
"Fried curry rice with with pineapple."

**SWEETS**

- Longan Sweet Sticky Rice** \$50 \$80  
"Immersed in sweet coconut milk and longan fruit."
- Kanom Tuay (Pandan Pudding Cups)** \$50 \$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  
Sticky Rice \$30 \$50  
Extra Peanut Sauce \$40 \$70  
Fried Tofu \$40 \$70

\*Contains gluten



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