



THAI
RIFIC
THAI CATERER



2025 Catering Menu

“We create quality traditional Thai food that dances in your mouth! “

If you are seeking a unique culinary experience for your next event, look no further than Chef Chana. Whether you are interested in an intimate in-home Private Chef meal, planning a Wedding or special family gathering, or organizing a corporate event, we are here to cater to your needs.

No matter the size of your event, we offer a fresh and authentic alternative to traditional menus. Our costs are flexible and will vary based on the quantities ordered and the style of service you prefer - whether it be buffet, family style, or sit down.

Thairific covers from Kingston to Brighton and Prince Edward County to Madoc/Tweed

Contact us today to start the culinary journey for your event. Let Chef Chana bring a touch of elegance and flavour to your special occasion.

We do not charge gratuity but if you enjoy your meal they are appreciated!



Appetizers

Deep Fried Spring Rolls

This vegan/vegetarian friendly dish has cabbage, carrot, mushrooms, glass noodle mixed with hand-made sauce and deep fried in spring roll wraps. Served with Sweet Chili Sauce.



Thai Shrimp Wraps

Marinated shrimp deep fried in spring roll wrap served with Sweet Chili Sauce.



Thai Style Pork BBQ (Moo Ping)

This is a traditional Thai street food dish which makes a great snack. The pork is marinated and skewered then grilled to perfection! A semi-sweet flavour with a hint of pepper and other Thai spices!



Thai Style BBQ Chicken (Gai Yang)

Boneless chicken thighs marinated in a Thai yellow curry. Skewered and grilled, these are one of our sweet and flavourful favourites, just like you find on the food carts in Bangkok!



Thai Curry Puff

A traditional street food in Thailand, this hand made puff pastry can be filled with a variety of ingredients. Thairific currently offers this with a chicken and potato stuffing or a three cheese stuffing made from local cheeses. These mild flavoured appetizers pair nicely with Thai Sriracha Mayo or Sweet Chili Sauce.



Fresh Spring Rolls

Vegetarian style with fresh, crisp vegetables wrapped in rice paper. Served with fresh peanut topped Hoisin Style dipping sauce. Also available with Chicken or Shrimp.





Salads

There are numerous variations of Thai salads that fall into four categories: yam, tam, laab, and pla. Below, we have highlighted five popular options that we offer, but we are also able to accommodate special requests based on ingredient availability.

Mango Salad

This is a Thai salad that has fresh crunchy mango, red peppers, red onions, cilantro and mint! Tossed in a light hand-made sauce for dressing. For a little heat add some crushed Thai chilies! A very refreshing option. (Our dressing does not use fish sauce.)



Papaya Salad (Som Tam)

Shredded green papaya, carrot, tomato, fresh chilli, roasted peanuts and garlic mixed with a lime juice-fish sauce based dressing.

Spiced to your preferred heat level! **(This is a spicy dish!)** Available in Vegetarian/Vegan version made without fish sauce.



Thai Laab (Larb) Salad

A ground meat salad that hails from the northeast region of Thailand known as Isaan. It is typically made of ground meat along with fresh herbs such as mint, cilantro, lemon grass and green onions. It is dressed with lime juice, fish sauce and most important ingredient of all: ground toasted rice and Thai Chilies! Available with pork, chicken or beef.



Glass Noodle Salad (Yum Woon Sen)

A refreshing and vibrant dish featuring thin glass noodles tossed with fresh herbs, vegetables, flavourful dressing with a citrusy or savory base. Available with just vegetables, ground pork or shrimp. This dish does use fish sauce but can be adjusted to meet Vegan/Vegetarian needs.



Waterfall Salad (Nam Tok)

Thinly sliced grilled beef or pork, ground roasted rice, green onion, red onion, mint, roasted chili, fish sauce and lime juice. Can be served warm or cold.





Soups

Tom Yum Soup

An original blend of lemongrass, galangal, lime juice and lime leaves form a flavourful broth to which a variety of mushrooms, fresh chilli, cilantro are added. The soup brings a blend of spicy, sour, and savory flavours. Served with either chicken or shrimp. Served with Jasmine Rice.



Tom Kha Soup (Coconut Milk Soup)

A flavourful blend of galangal, lemon grass, kaffir lime leaf, lime juice, a variety of mushrooms, cilantro and tomato in a coconut milk broth. Can be served with chicken, shrimp or tofu. Served with Jasmine Rice.



Thai Style Beef Noodle Soup

Noodle soups in Thailand are a hardy dish. This traditional style soup is made with a variety of beef cuts that develop a flavourful broth. It includes rice noodles, Asian broccoli, boiled eggs, basil and bean sprouts.



Thai Curries

Traditional home made Thai curry available in a variety of styles. Proteins for Red, Green and Panang include tofu, chicken, beef or shrimp. Thai Eggplant and Basil used when available. Served with Jasmine Rice.

Yellow Chicken – chicken, potatoes and carrot served over Jasmine Rice. This is a mild curry with just a hint of underlying heat.



Red Curry – Choice of protein, eggplant, basil in a spicy red curry sauce.



Green Curry – Choice of protein, eggplant, green bean and basil in a spicy green curry sauce. This is the spiciest of Thai curries.



Panang Curry – Panang curry is an intense rich, thick, and slightly sweet type of Thai red curry. We do not add peanuts as you may see across some recipe descriptions.





Mains

Pad Thai

Our most popular dish, it contains traditional stir-fried rice noodles, bean sprout, green onions/shallots or chives (availability dependent) and eggs. These are wok fried in Chef Chana's Signature home-made Pad Thai sauce that is bursting with flavour and made without Fish Sauce! Add



some crushed peanuts! This is NOT a spicy dish but you can spice it up — just add some true Traditional Thai Sriracha Sauce or dried chilies! Served with Chicken or Shrimp. Vegetarian/Vegan options include tofu and no eggs.

Cashew Nut Stir Fry

Delicious stir-fried chicken, onion, variety of sweet bell peppers, palm sugar and chilies in a home-made stir fry sauce topped with cashew nuts. This dish is available as Vegan/Vegetarian with tofu as the protein.



Basil Stir Fry

Thai's everyday food! Stir-fried protein of your choice (tofu, chicken, beef or pork) with Thai chili, fresh basil and home-made stir fry sauce. Spice level varies from mild to hot, depending on your taste.



Pad See Ew

Thinly sliced pork or chicken that is stirred fried with dark soy sauce, light soy sauce, broad rice noodles and Chinese broccoli.



Sweet and Sour Stir Fry

Yummy stir-fry with protein of your choice (tofu, chicken, beef or pork), fresh vegetables and pineapple in a home-made stir-fry sauce.



Desserts

Mango Sticky Rice (Khao Niao Mamuang)

Mango sticky rice is a classic traditional Thai dessert. It is made from steamed glutinous rice mixed with a coconut milk sauce and topped with fresh ripe mangos.



Mango Sorbet

Our hand-made Mango Sorbet is an East meets West dessert that Chef Chana created for one of our events and has been a hit ever since! It has intense mango flavour, a touch of lime for acidity, and naturally sweetened with Canadian maple syrup.



Red Rubies Dessert (Thapthim krop)

This refreshing dessert consists of water chestnuts soaked in a sweet red syrup, jack fruit, young coconut meat and other fruits available. Served with crushed ice and coconut milk.





This menu showcases our main dishes that Chef Chana can create for your next catered event. These dishes are essentially from Central Thailand, where she originates from.

There are hundreds of dishes throughout Thailand and is it impossible to put them all on our menu. However, if you know of a dish that is not featured here, please reach out to us and Chef Chana will look into whether it is a dish she can prepare.

There are many dishes from Thailand's North East and North that are both flavourful and sometimes very spicy!

Pricing

Our pricing structure varies depending on the type of dishes ordered and how you want them served.

In season, we can bring our truck directly to your event, depending on whether our truck can fit in where you need us! When the truck is closed we can cook at your home or venue. Alternatively, we have access to certified kitchens to prep/cook in and then bring to your event.

We can do buffet, seated plating or just food drop off. We have built combo plating for corporate events that allows for a good sampling of our food and desserts!

Connect with us today to discuss your catering needs.

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