

BANQUET MENUS

AUTUMN 2010

61 Majors Bay Road Concord p. **8765 0922** www.baywokcatering.com.au

OPEN 7 DAYS LUNCH & DINNER

\$26 PP (MINIMUM 6PP)

Entree / Starters

Chicken Sang Choy Bow
Mixed steamed Dumplings
Vegetarian Spring rolls
Cucumber rounds filled with Thai beef salad

Mains (served with steamed rice)

Chefs recipe yellow Curry Chicken
Beef Cashew nut and chilli jam with mixed vegetables
Vegetarian Pad Thai
Spicy Chicken Kraprao (baywok signature dish)
Mixed Gelato
Coffee

\$30 PP (MINIMUM 6PP)

Entree / Starters

Chicken Sang Choy bow
Seafood Mixed Entree
Poached Coconut Chicken Rice paper rolls
Crispy Soft Shell Crab

Mains (served with Steamed rice)

Sizzling Garlic Prawns and mixed vegetables
Drunken Lamb stir fry with flat rice noodles
Tender Massaman beef curry
Combination chicken/prawn with pumkin, snowpea, egg, red capsicum,
And a touch of coconut cream
Gelato
Coffee

\$35 PER PERSON

Entree / Starters

Peking duck pancakes
Coconut king prawns
Salt and pepper fish
Kushiyaki beef skewers
Chicken sang choy bow

Mains (served with steamed rice)

Chefs recipe red fish curry with king prawns
Steamed whole baby barramundi with thai herbs
Thai omelette stuffed with vegetarian pad thai
Sizzling BBQ duck with shitake mushroom and asian greens
Gelato
coffee

TAPAS BANQUET MENU \$38 (MINIMUM 6PPL)

Peking duck Pancakes
Tempura honey prawns
Mini Vegetarian Laksa shots
Soft shell crab sushi cones with wasabi mayonnaise
Cucumber rounds filled with thai beef salad
Salt and pepper fish pieces
Chicken breast Sang choy bow
Mixed steamed dumplings
Kushiyaki beef skewers
Poached Coconut Chicken, snowpea, and ginger Rice paper rolls
Crispy soft shell crab

Please contact or email dan@baywokcatering.com.au if you would like to make changes to the banquet menu.