

Fresh Thailicious Delights On-site Catering Menu

Fresh Thailicious Delights is a family owned and operated business established in Queensland in 2007. Our service quality is founded on a generation of event catering experience. Our mission is to deliver a dining experience where the food looks good, it tastes great and it adds value and satisfaction.

Our signature menu offers food we have carefully prepared ourselves from the freshest and best local produce. It emphasizes our commitment to quality and consistency, and represents the essence of flavor essential in Thai cuisine. A range of Gluten Free and Vegetarian options are available to suit dietary needs.

Entrées

Beef Spring Rolls:

Each one is handmade, filled with a combination of sautéed prime beef mince blended with shredded carrot, cabbage, glass-noodles, sauces, pepper and salt, the ingredients are rolled into a taut pastry wrapping. Deep fried and served hot with a variety of sauces. Also available in Vegetarian style.



Chicken Curry Puffs:

Each one is handmade, filled with a combination of sautéed chicken breast mince blended with diced carrot, potato, sauces, pepper and salt, the ingredients are folded into a puff-pastry envelope. Deep fried and served hot with a variety of sauces. Also available in Vegetarian style.



Thai Fish Cakes:

With White fish flesh blended together with fresh green herbs, garlic and fragrant condiments, the patties are formed and lightly fried to create an exotic treat – served hot with a variety of sauces.



Mini Satay – Chicken OR Beef:

Tender and delicious, marinated portions of meat (Chicken or Beef) are skewered then grilled oil free on a Teflon griddle. The subtle sweetness and rich texture is unforgettable. When added with our famous peanut sauce they become a “world class” delight.



Main Meal Selections

Fried Rice with Egg & Vegetables:

A combination of steamed Jasmine and Basmati rice's are stir-fried together with egg, pepper, salt, and a blend of soy and oyster sauces. Diced carrot, peas and corn are added and tossed through to create a flavorsome blend.



Fried Rice with Chicken:

A combination of steamed Jasmine and Basmati rice's are stir-fried together with sliced chicken thigh fillets, egg, pepper, salt, and a blend of soy and oyster sauces. Diced carrot, peas and corn are added and tossed through to create a flavoursome blend.

**Coconut Rice:**

Thinly sliced meat is slowly stir fried in a handmade sweet chili sauce marinade. When mostly cooked a combination of fresh cut vegetables are stirred in until all are coated in the marinade sauce. The juices and flavours are allowed to rest and blend briefly before serving.

**Fried Rice with Pineapple and Chicken:**

A combination of steamed Jasmine and Basmati rice's are stir-fried together with fresh cut pineapple, sliced chicken thigh fillets, egg, pepper, salt, and a blend of soy and oyster sauces. Diced carrot, peas, corn and dry roasted cashews are added to create a exotic blend.

**Pad Thai with Prawns:**

Moist rice noodles are blended together with egg, cleaned whole prawns and a authentic mildly tangy-sweet sauce combining fresh tamarind, palm sugar and fish sauce.

**Pad Thai with Chicken:**

Moist rice noodles are blended together with egg, chicken and a authentic mildly tangy-sweet sauce combining fresh tamarind, palm sugar and fish sauce.

**Pad Thai with Veggies or Vegan:**

Moist rice noodles are blended together with egg, various seasonal asian veggies, tofu and a authentic mildly tangy-sweet sauce combining fresh tamarind, palm sugar and fish sauce. NB: Vegan - abstaining from the use of animal products.

**Stir Fried Mixed Vegetables:**

A combination of seasonal Asian vegetable and fresh chopped ginger gently blanched and lightly sautéed in a shiitake mushroom based sauce.

Also available with chicken – beef – pork – fish – prawns.



Stir Fried Chicken with Cashews:

Medallions of thigh fillet are stir fried until golden then tossed with capsicum, shallots and dark soy sauce. The magic comes next in the paste, a puree of marinated soft tofu and sweet chili sauce. Stir fried further until the color and texture is consistent, sliced scallions and dry roasted cashew nuts are added for completion.

**Thai Basil Stir-fry – with Beef or Chicken or Pork:**

With its impressive aroma and exciting tastes this dish “pops in your mouth”. Sliced portions of the selected meat is sautéed quickly in a dark rich sauce. Then rough chopped herbs including garlic and a hint of salt are blended in with green beans and simmered with a light splash of fish sauce and a pinch of palm sugar. *(Beef version pictured)*

**Thai Red Curry – with Beef or Chicken or Pork or Duck (GF)**

This flavor filled Thai classic is made creamy and rich with a coconut milk based mild-medium curry sauce. Added to with the sweet creamy texture of pumpkin and thinly sliced bamboo shoots this dish delivers a zing and appearance that is the essence of Thai curry. *(Chicken version pictured)*

**Thai Green Curry – with Beef or Chicken or Pork (GF):**

A fragrant, almost sweet creamy dish featuring thinly sliced pieced the selected meat simmered in green curry. Seasonal green vegetables or sliced bamboo are often added. The past is a balanced blend of all the heroes of Thai cooking - lemongrass, shallots, ginger, green chili, cilantro stems, palm sugar, shrimp past and fresh lime. *(Chicken version pictured)*

**Thai Massaman Curry – with Beef or Chicken or Pork (GF):**

This dish is fragrant and delicious. Slow cooked to ensure the tender and mild “fall-apart” texture is captured from the MSA grade beef. The flavours of the massaman curry paste come from a selection of herbs and condiments that are unique to this dish. Its creamy nature is exotic and the addition of potato, carrot and onion, ensures it has appeal to all tastes, young and old.

**Thai Sweet and Sour Stir Fry:**

This Thai favourite adds vinegar, palm sugar, fish sauce, cayenne, lemon or lime juice, and tomato puree to become the base sauce. Sliced selected meat is simmered, and then rough cut vegetables are added to be further simmered. The balance of sweet and sour, plus a hint of spicy and salty flavours “sing a tantalizing song” together. *(Pork version pictured)*



Thai Beef Salad:

A Thai standard adds rare grilled and thinly sliced sections of prime rump tossed in an aromatic dressing of lime juice, garlic, fish sauce, sesame oil, soy sauce, ginger and palm sugar. The beef is then blended with a cool salad of tomato, cucumber, onion, mint, coriander, basil, peanuts and lime leaves and served immediately. NB: Fresh chopped or dried chili can be added to suit tastes. Also available in chicken - pork – prawn – duck.

**Thai Honey Chicken:**

Bite sized medallions of mildly marinated lean chicken breast, coated in a seasoned thin *batter*, each piece being deep fried individually to maintain taste consistency. Then, drizzled with our secret honey based savory sauce and sprinkled with dry roasted sesame seeds.

**Stir Fried with Sweet Chili Sauce – with Beef or Chicken:**

Thinly sliced meat is slowly stir fried in a handmade sweet chili sauce marinade. When mostly cooked a combination of fresh cut vegetables are stirred in until all are coated in the marinade sauce. The juices and flavors are allowed to rest and blend briefly before serving.

**Stir Fried Seafood in Curry Sauce – *Chu-chee Curry*:**

Selected seafood* is sautéed and blended into a mild, red curry style, sauce. Exotic Thai aromas and flavors are created from coconut cream, fragrant kaffir lime leaf, galangal (*ginger*), lemon grass, and coriander (*cilantro*). Selected fresh cut vegetables, such as green beans, capsicum or cucumber, are added for texture. (* = prawns or fish)

**Panang Curry – with Beef or Chicken or Pork or Vegetables/Tofu:**

“Pa-nang” curry is rich, thick, having a distinctly unique flavor from the addition of mildly salty and sweet herbs, and a gentle nutty taste. Selected Asian vegetables such as sliced bamboo, baby corn, snake-beans are added for texture.

**Thai Duck Curry:**

The coconut cream and rich flavors of the roasted duck give this mild curry an exotic taste. Essentially a red curry base, the base sauce is created and medallions of duck simmer together to infuse the tastes. Fresh herbs, cherry tomatoes and pineapple are added enhance the sweet tang of the dish.



Thai Salad – with Beef or Chicken or Pork or Prawn or Duck:

Carefully grilled portions of the selected meat is tossed in an aromatic dressing of lime juice, garlic, fish sauce, sesame oil, soy sauce, ginger and palm sugar. This mix is then blended with a cool salad of tomato, cucumber, onion, mint, coriander, basil, peanuts and lime leaves and served immediately. NB: Fresh chopped or dried chili can be added to suit tastes.

