

PASSED CANAPÉS

Please Note: All of these items can be served as Food Stations, with a minimum order of 50 pieces. 100 pieces or more require Station Attendants, for an additional charge.



THA PHAE TOM YUM CALAMARI \$5.25

(*50 servings minimum order required) Panko-crusted fried calamari pieces, served with Magrud lime and sweet & sour sauce.
(contains gluten)

THA PHAE CHICKEN WINGS \$3.25

(1 piece per serving) Deep-fried chicken wings tossed in spicy and tangy tom yum seasoning
(contains gluten)

THA PHAE FRIED FISH BALLS \$3.25

(3 fish balls per serving) Deep-fried Thai-style fish balls with a sweet and spicy chilli sauce
(contains gluten)

THA PHAE PORK SKEWER \$5.25

(1 piece per serving) Sweet and savoury flame-grilled pork skewers
(contains gluten, shellfish, soy & oyster sauce)

THA PHAE PORK /CHICKEN BAO \$7.25

Choice of Thai-style five-spice braised pork belly, or Thai-style grilled chicken with steamed bao bun, and coriander
(contains gluten, shellfish, soy & oyster sauce)

THA PHAE FRIED CHICKEN \$5.25

Thai-style deep-fried bone in chicken thigh marinated with herbs and spices
(contains gluten)

PAI SPRING ROLLS \$5.25

Deep-fried vegetarian wheat paper wraps filled with mushrooms, glass noodles, carrots, and bean sprouts. Served with a sweet Thai chilli sauce.
(Vegetarian, contains gluten, mushroom)

PAI GREEN CURRY \$8.75

(40 servings minimum order required) Green curry with chayote, kabocha squash, makrut lime leaves, Thai basil, and coconut milk. Topped with Thai basil and red bell pepper sliver. Served with steamed jasmine rice. Medium spice level; cannot be adjusted. Your choice of Chicken or Tofu & Veggies
(contains shrimp, gluten & dairy. gluten-free available upon request.*)

PAI CHEF NUIT'S PAD THAI \$8.75

Red-flame stir-fried rice noodles in a house-made tamarind-palm sugar sauce with bean sprouts, tofu, egg, chives, long leaf coriander, shredded cabbage, fresh lime and house-roasted peanuts Choice of Chicken or Tofu & Veggies
(*gluten-free/peanut-free available upon request)



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PAI MANGO SALAD \$6.25

Chopped sweet mango with baby green mango from Thailand, carrot, red cabbage, pickled red onion, sawtooth coriander, Thai garlic, coconut sugar, fish sauce, tamarind paste, lime juice, chilli flakes, and roasted peanuts.

*(contains peanut, fish sauce) gluten-free *peanut-free, vegan available upon request**

PAI FRIED GARLIC SHRIMP \$5.25

Deep-fried, breaded garlic shrimp, served with a sweet tamarind sauce.

(contains gluten, oyster sauce, shrimp)

PAI GRILLED CHICKEN SATAY \$5.25

Grilled curry-marinated chicken skewers, served with a house-made peanut sauce and a Thai-style cucumber dressing, serrano chili slice, topped with edible flowers.

*(contains dairy, oyster sauce, peanut) gluten-free *peanut-free available upon request**

KALE CAESAR SALAD \$6.25

kale, ceasar sauce, parm

SLIDER \$7.25

All-beef patty served on a fresh brioche bun with lettuce & tomato.

**Plant-based option available upon request (contains gluten, bun may contain dairy)*
- \$10.00/per slider (50 piece minimum)

CHARCUTERIE

****Canapé Size - \$20/per cup (50 piece minimum)**

****Small Board (serves 10-15) - \$215**

****Large Board (serves 40-60) - \$950**

Meat and cheese board; variety of cured meats, cheese, crackers, fresh fruits & vegetables

*(contains gluten, dairy, pork) peanut-free *vegetarian option available upon request.*

CRUDITE \$175

Variety of fresh vegetables, served with ranch dressing and hummus
(serves 10-15)

FRUIT PLATTER \$175

Variety of fresh seasonal fruit
(serves 10-15)

FRUIT SKEWER \$4.25

Variety of fresh seasonal fruit, cocktail-sized skewers
(50 piece minimum order required)

CHIPS & SALSA \$5.25

Corn tortilla chips and housemade salsa with tomato, onion, coriander, sweet red pepper, bird's eye chili, lime juice, and garlic
(vegan; may contain mushroom extract)

CHIPS & GUAC \$6.25

Corn tortilla chips and housemade guacamole
(vegan)



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TACOS: GRILLED CHICKEN \$8.75 (*only available for groups of 50 or less guests)

TACOS: GRILLED PORK \$8.75 (*only available for groups of 50 or less guests)

TACOS: FISH \$8.75 (*only available for groups of 50 or less guests)

TACOS: PLANT-BASED MEAT \$8.75 (*only available for groups of 50 or less guests)

HOT DOG \$7

self-serve condiments

VEGGIE DOG \$7

Vegan, contains soy & wheat

POUTINE \$7.25

Crispy fried, cheese curds and gravy (8 oz portion)

THA PHAE THAI CORN SALAD \$4.25

Sweet corn salad in Thai-style spicy vegan dressing

(contains peanuts, vegan)

THA PHAE SWEET SOUR TOFU \$4.25

Deep fried tofu bites, served with sweet chili sauce

(contains gluten)

THA PHAE CRISPY MORNING GLORY SALAD \$4.25

Deep-fried morning glory tossed with minced tofu and spicy lime dressing

(contains gluten)

CAULIFLOWER BITES \$4.25

(*50 piece minimum order required) Deep fried cauliflower, serve with sweet & spicy Thai chili sauce *(contains gluten & dairy)*

THA PHAE TOM YUM FRIES \$5.25

Crispy french fries tossed in spicy and tangy tom yum seasoning

GRILLED SHISHITO PEPPERS SKEWERS \$7.25

(*50 pieces minimum order required) Three grilled Shishito peppers served on a skewer, topped with Tom Yum powder, garlic, onion, chili & lemon grass powder *(vegan, gluten-free)*

DESSERT

COCONUT BALL SKEWER \$7.25

(*50 piece minimum order required) Two coconut balls served on a skewer, coconut sugar, rice flower, fresh coconut meat, pandan juice, beet juice, salt *(vegan, gluten - free)*

DEATH IN VENICE GELATO (4oz portion) \$6.25

See Full Menu*. *Includes both non-vegan & vegan glaviours*

DEATH IN VENICE GELATO CART (RendezViews only) - \$1700 RENTAL

Gelato cart services up to 90 guests. For events 90 guests or more, an additional charge of \$6.25 a person is added.



CATERING POLICY:

- A 25% non-refundable deposit must be obtained for an event to be considered “confirmed” and before BCN Catering can move forward (order supplies, purchase ingredients, prep, etc.)
- Confirmation of an event (non-refundable deposit obtained) must be made no less than 30 days prior to the event.
- All food/menu decisions must be finalized before 10 days of the event.
- No changes can be made to the menu after that point as food & ingredient orders need to be finalized and prepared.
- Final guest numbers must be submitted no less than 7 days prior to an event and the client is responsible for paying the full amount of the final guest count, regardless of attendance.
- Food allergies and dietary restrictions must be submitted no later than 7 days in advance of the event.



CANCELLATION POLICY:

- Cancellation between date of signing and 30 days of event; 25% of the most recent proposal (deposit) is due.
- If notified between 7 and 4 days in advance of the event, 75% of the most recent proposal is due.
- If notified between 3 and 1 day(s) of the event, 100% most recent proposal is due.

