

Taste of Thai

216 East State Street • Ithaca, NY 14850

Tel: 607-256-5487 • Email: office@tasteofthaiithaca.com
www.tasteofthaiithaca.com

Take-Out Orders

When placing an order for Take-Out, customers should, typically, use the Dinner Menu for reference. Take-Out is also available for lunch, though, again, normally, the Dinner Menu is used. The Special Lunch Menu may be used, however, for Take-Out during the lunch time (11:30 a.m.-2:30 p.m. only), if customers wish to have the Special Lunch Menu pricing and portion sizes applied. To place Take-Out orders, please call 607-256-5487 or 607-256-7465 during restaurant hours of operation, 11:30 a.m. - 2:30 p.m. and 5:00 p.m. to 10:00 p.m. Monday through Friday, and 11:30 a.m. to 10:00 p.m. Saturday and Sunday.

Catering Menu Tray Prices

With two exceptions—both appetizers: Hoi Mang Phu Nung (Steamed Mussels) and Plaa Muk Tod (Fried Calamari)—all food items listed on the Dinner Menu are available for catered events.

Similarly, most beverages are also available for catered events although, typically, Hot Tea and Hot Coffee are not; and all desserts, with the exception of Fried Ice Cream, are also available for catered events.

A minimum \$5.00 minimum delivery fee may be applied for catered events, especially when chafing dishes are requested and need to be picked up after the event. Chafing dishes (aka food warmers) may be rented for \$5.00 per unit. China and table linen are also available for rent, and rental and other arrangements can be made for additional amenities. Please contact the business office at 607-256-8051 or by emailing office@tasteofthaiithaca.com for more information.

In addition to the following per-tray pricing structure, a per-person pricing structure may be arranged by calling the business office. All dishes that require use of spice will be prepared at a mild level (level 1) unless otherwise requested. The degree of spiciness ranges from zero to five, five being extremely spicy.

S = Small tray, feeds 6-8 guests without problem, likely 8-10 (Half-Size Aluminum Deep-Steam Table Pan: 12 7/8" x 10 3/8" x 2 21/32")

L = Large tray, feeds up to 20 guests without problem, likely 25-30 (Full-Size Aluminum Deep-Steam Table Pan: 20 13/16" x 13" x 3 1/2")

APPETIZERS

Southern Thai Chicken Wings @ \$1.00/piece
Thai Spring Rolls @ \$1.50/piece
Chicken Satay @ \$1.75/piece
Thai Fish Cakes @ \$1.95/piece
Goong Sarong @ \$1.50/piece
Mee Krob: **S** @ \$45, **L** @ \$120
Taste Of Thai Lettuce Wraps: **S** @ \$45, **L** @ \$120
Tao Hoo Tod – Fried Tofu: **S** @ \$30, **L** @ \$80

THAI STYLE SALADS

Yum Nua – Spicy Beef Salad: **S** @ \$65, **L** @ \$180
Yum Talay – Spicy Seafood Salad: **S** @ \$90, **L** @ \$255
PLA GOONG – SPICY PRAWN SALAD: **S** @ \$75, **L** @ \$210
Laab: **S** @ \$60, **L** @ \$165
Som Tum – Papaya Salad: **S** @ \$45, **L** @ \$120
House Salad: **S** @ \$30, **L** @ \$80
Taste Of Thai Salad: **S** @ \$50, **L** @ \$140
Nam Khao Tod: **S** @ \$50, **L** @ \$140

RICE DISHES AND NOODLE DISHES

No Meat (Vegetarian or Vegan) = **S** @ \$50, **L** @ \$135
Vegetarian or Vegan w/Tofu = **S** @ \$55, **L** @ \$150
Meat = **S** @ \$60, **L** @ \$165
Seafood = **S** @ \$80, **L** @ \$225

MAIN DISHES

Chicken or Tofu or Vegetarian or Vegan = **S** @ \$65, **L** @ \$180
Pork or Beef = **S** @ \$70, **L** @ \$195
Seafood = **S** @ \$85, **L** @ \$240

CURRY DISHES

Chicken or Tofu or Vegetarian or Vegan = **S** @ \$70, **L** @ \$195
Pork or Beef = **S** @ \$75, **L** @ \$210
Seafood = **S** @ \$90, **L** @ \$255

SEAFOOD DISHES

S = @ \$100, **L** = @ \$285

FISH

Pollock = **S** @ \$70, **L** @ \$195
Catfish = **S** @ \$90, **L** @ \$225
Salmon, 8 oz. @ \$11.75/pc.