



St. Matthews
323 Wallace Ave.
502.899.9670

SIMPLY THAI

Middletown
12003 Shelbyville Rd.
502.690.8344

Catering Menu

APPETIZERS

Number of people estimated per serving is based on number of side items / entree's

Edamame Dumplings

Edamame bean dumpling steamed and topped with fried garlic and served with house dumpling sauce

60 dumplings \$55 90 dumplings \$82.50

Crispy Tofu



Crispy fried tofu served with homemade sweet and sour sauce topped with crushed peanuts

10-20 people (80 pieces) \$55 15-30 people (120 pieces) \$82.50

Curry Puffs

Curry flavored chicken, potato and onion fried in a wonton wrapper and served with a fresh cucumber sauce

75 pieces \$82.50 100 pieces \$110

Shrimp Dumplings

Shrimp dumpling steamed and topped with fried garlic served with house dumpling sauce

60 dumplings \$55 90 dumplings \$82.50

Spring Roll



Green leaf lettuce, rice noodles, cucumber, carrots, and mint rolled in a rice wrapper and served with homemade sweet and sour sauce topped with peanuts served with your choice of tofu, chicken, vegetables or shrimp

24 pieces \$60; shrimp \$72 36 pieces \$90; shrimp \$96

Nam Prik Ong (Thai Lettuce Wrap)



Your choice of ground pork or tofu with tomato cooked in a Thai curry sauce; served with an iceberg lettuce wedge and cucumber chips

12-18 people (12 orders) \$78 18-24 people (18 orders) \$117

Shrimp Package

Seasoned shrimp fried in a crispy wonton wrapper and served with a fresh cucumber sauce

80 pieces (10 orders) \$65 120 pieces (15 orders) \$97.50

Simply Roll

**Tuna served rare unless otherwise requested*



Sushi grade tuna, imitation crab and asparagus, rolled with a wheat wrapper, tempura battered and fried, and served with spicy sweet and sour sauce

10-15 people (80 pieces) \$65 15-20 people (120 pieces) \$97.50

Thai Pepper



Sweet pepper stuffed with seasoned ground pork and shrimp with an asparagus stem. Tempura battered, fried and served with our house dumpling sauce

10-15 people (10 peppers) \$65 15-20 people (15 peppers) \$97.50

Tod Mun Moo



Skewered Thai meatballs with coconut flakes, kaffir lime leaves, lemongrass and spices; served with pineapple sweet and sour sauce

60 pieces (20 skewers, 3 ea) \$65 90 pieces (30 skewers, 3 ea) \$97.50

Satay

Marinated, grilled skewers served with homemade peanut sauce and cucumber sauce

40 skewers (4 ea) chicken \$75 / beef \$85 | 30 skewers (3 ea) shrimp \$95

Gluten Free and Vegetarian when requested. Naturally Spicy.

SOUPS

Tom Kha

GF V

Creamy coconut milk broth with lemongrass, galangal, mushrooms and cilantro with fresh squeezed lime juice; served with your choice of chicken, tofu, TVP, vegetables, shrimp or fish

10-15 people (10 orders) chicken, tofu, TVP, or vegetables \$57.50
add \$20 for shrimp or fish



Tom Yum

Tom Yum

GF V 🔥

Mildly spicy broth with fresh squeezed lime juice, lemongrass, galangal, mushrooms and cilantro; served with your choice of chicken / tofu / TVP or vegetables

10-15 people (10 orders) chicken, tofu, TVP, or vegetables \$57.50
add \$20 for shrimp or fish

SALADS

Half Pan (6 orders, 6-10 people*)

Full Pan (12 orders, 12-16 people*)

*Number of people estimated per serving
is based on number of side items

Grilled Chicken Salad

GF V

Marinated, diced chicken breast, shredded green and red cabbage, cucumbers, cilantro, red onion, carrots and tomatoes tossed in a crispy garlic and lime dressing

Half Pan (6 orders) \$51 Full Pan (12 orders) \$102

House Salad

GF

Spring mix, tomatoes, cucumber, red onion and carrot served with your choice of ginger or peanut dressing

Half Pan (6 orders) \$36 Full Pan (12 orders) \$72

Spicy Beef Salad

GF 🔥

Grilled sirloin tip tossed with a fresh squeezed lime and spicy chili dressing served with cucumbers, tomatoes, red onions, cilantro and carrots over a bed of iceberg lettuce

Half Pan (6 orders) \$57 Full Pan (12 orders) \$114

SIDES

Half / Full Pan

Half pan of vegetables (6 orders)	\$18
Extra veggies added	\$12 / \$24
Single vegetable added (may vary in price)	\$6 / \$12
Extra chicken/tofu/TVP or vegetables	\$12 / \$24
Eggs added	\$9 / \$18
Extra fish/shrimp/seafood	\$24 / \$48
Homemade salad dressings or sauces 2 oz	\$.75
12 oz / 16 oz	\$4.50 / \$6
Half pan of jasmine rice	\$9
Half pan of brown rice	\$15
Substitute brown rice in half/full pan	\$9 / \$18

OUR SPICE SCALE: 0-5

While some of our dishes may be naturally spicy, we can adjust the spice to your desired level. Our scale ranges from 0 to 5 with 0 being mild and 5 being Thai spicy, and the bravest will often venture beyond that.

Please be advised that we will not be responsible if you order your dish too spicy. We recommend that you start low on the scale and work your way up, especially since we can not control exactly how spicy each pepper is grown naturally. You may always request additional spice at no extra cost, but we can not remove it from your meal once it's added.



GF Gluten Free and V Vegetarian upon request 🔥 Naturally Spicy

For parties of 6 or more, an 18% gratuity will be added.



NOODLE & JASMINE RICE PLATES

Half Pan (6 orders, 6-10 people*)

Full Pan (12 orders, 12-16 people*)

*Number of people estimated per serving is based on number of side items

Choice of:

chicken, tofu, TVP, or vegetables - \$60 half pan / \$120 full pan

beef (sirloin tip) - \$72 half pan / \$144 full pan

shrimp - \$84 half pan / \$168 full pan

Pad Thai



National dish of Thailand- Thin rice noodles, egg, bean sprouts, crushed peanuts

Pad See Iew



Wide rice noodles, broccoli and egg

Pad Kee Mow



Wide rice noodles, broccoli, onions and sprouts stir fried with basil sauce

Basil Fried Rice



Jasmine rice, onion and basil sauce

Loaded Fried Rice



Jasmine rice, edamame, black beans, mixed vegetables and onion

Fried Rice



Jasmine rice, onion and egg

Choice of:

chicken, tofu, TVP, or vegetables - \$72 half pan / \$144 full pan

beef (sirloin tip), add \$84 half pan / \$168 full pan

shrimp, add \$96 half pan / \$192 full pan

Woon Sen Pad Thai



Sweet Potato Noodles, bean sprouts, crushed peanuts and egg

Green Curry Fried Rice



Jasmine rice, eggplant, onion, and egg, stir fried with a green curry flavor

CURRY DISHES

Half Pan (6 orders, 6-10 people*)

Full Pan (12 orders, 12-16 people*)

*Number of people estimated per serving is based on number of side items

Choice of:

chicken, tofu, TVP, or vegetables - \$76 half pan / \$152 full pan

beef (sirloin tip) - \$88 half pan / \$176 full pan

shrimp - \$100 half pan / \$200 full pan

Massaman Curry



Slightly sweet and creamy coconut curry with potatoes

Pineapple Curry



Sweet with a hint of sour, this coconut milk curry is spicy and cooked with pineapple

Green Curry



A blend of green pepper, herbs and spices with green beans and fresh Thai basil leaves

Red Curry



A blend of dried chili pepper, herbs and spices with coconut milk and bamboo shoots

Yellow Curry



Mild coconut curry with spices including turmeric and curry powder cooked with potatoes and carrots



Massaman Curry



Pineapple Curry



Green Curry



Yellow Curry

ENTREES

Half Pan (6 orders, 6 people*)
Full Pan (12 orders, 12 people*)

Choice of:

chicken, tofu, TVP, or vegetables - \$76 half pan / \$152 full pan

beef (sirloin tip), add \$88 half pan / \$176 full pan

shrimp, add \$100 half pan / \$200 full pan

Basil Entree

GF V

Sliced onions and bell peppers simmered in a basil sauce and served with a side of jasmine rice

Kaow Soi

GF V

Wheat noodles in a mild coconut curry sauce, topped with spring mix, cilantro and red onion

Pineapple Fried Rice

GF

Jasmine rice, pineapple, raisins, cashews and onions stir fried with curry spices

Simply Green

GF V

Green vegetables stir fried in a sour, yet slightly sweet broth with a hint of fresh ginger; served with a side of jasmine rice

Suki Haeng

GF V

Sweet potato noodles cooked with fresh green vegetables in a miso based sauce

Thai Eggplant

GF V

Purple eggplant cooked Thai style with fresh Thai basil leaves; served with a side of jasmine rice

GF Gluten Free and V Vegetarian upon request

🔥 Naturally Spicy

*Number of orders based on one entree per person

Herbed Porkloin

GF

Tender, marinated porkloin, sliced and served with cilantro rice and a fresh garlic sweet and sour sauce

Half Pan (6 orders) \$96 Full Pan (12 orders) \$192

Crispy Garlic Tilapia

Delicately fried, 8 oz Tilapia filet, hand breaded in panko, drizzled with a fried garlic sweet and sour sauce; served with jasmine rice

Half Pan (6 orders) \$109.50 Full Pan (12 orders) \$219

Mango Salmon

GF 🔥

Pan-seared salmon filet topped with a spiced cream curry sauce simmered with fresh mango, zucchini and tomato; served with a side of jasmine rice

Half Pan (6 orders) \$109.50 Full Pan (12 orders) \$219

Spiced Shrimp with Coconut Rice

GF 🔥

Spicy, yet sweet, chili shrimp sauce served over a bed of coconut rice and topped with chiffonade kaffir lime leaves

Half Pan (6 orders) \$109.50 Full Pan (12 orders) \$219

Haw Mok Talay

GF 🔥

Red snapper, shrimp, scallops and calamari rings served over steamed vegetables in a red curry sauce topped with chiffonade kaffir lime leaves; served in a clay pot with a side of jasmine rice

Half Pan (6 orders) \$132 Full Pan (12 orders) \$264

Talay Jaa

GF 🔥

Shrimp, scallop, and calamari rings stir fried with fresh vegetables in a mild, creamy curry sauce topped with hand-breaded soft shell crab; served with jasmine rice

Half Pan (6 orders) \$132 Full Pan (12 orders) \$264

Amazing Seabass

GF 🔥

Pan seared 8 oz., sustainable Chilean seabass filet served on a bed of zucchini simmered in green curry sauce with fresh Thai basil and rice noodles

Half Pan (6 orders) \$148.20 Full Pan (12 orders) \$296.40

Crispy Garlic Tilapia



Herbed Porkloin



Pineapple Fried Rice

