



When entertaining at your home, your office or your event, preparing and presenting the food can take away from your own enjoyment of the gathering.

Let Kanoodle give you the opportunity to enjoy the gathering with your friends by choosing from one of the options below.

From simple finger food, expertly presented with exquisite fruit carvings by our talented Thai chefs, to an authentic Asian banquet, allow Kanoodle to take away the worry when entertaining at home.

Kanoodle can take care of all of your needs, from the moment we arrive until we leave (without a trace!!!), the crockery, cutlery, table cloths and service wear, chefs and waiting staff will all be there to ensure your guests have you all to themselves.

Or we can simply deliver to you your hot and delicious Kanoodle in heated chafing dishes at a time specified by you and let you serve to your guests casually at your own pace.

With Staff extras:

Chef	€100
Waiting Staff per person	€80
Place Setting per person including table cloths	€16



Finger Food Menu

@ €12 per person with minimum of five pieces per person. Excludes chef, waiting staff and place settings

Po Pia Tod – Thai Vegetable Spring Rolls served with our own house-made Sweet Chilli Sauce.

Thai chicken Satay – Ghar-grilled Chicken Strips marinated in Northern Thai Seasoning on bamboo skewers served with delicious Peanut Dressing.

Moo Ping – Bite size pieces of Pork Steak, marinated in coconut cream, garlic, coriander and light soya sauce grilled on bamboo skewers.

Golden Parcels – Golden Fried Wontons of Pork, Prawn and Asian Seasoning.

Tod Man Pla – Thai fish Cakes flavoured with Coriander, Lime, Garlic and Dried Red Chillies

Mimumum charge for the finger food of €160 applies



Main Dish Menu

@ €18 per person excludes chef, waiting staff and place settings

Select 1-4 main dishes from below

**Thai Green Curry* with Chicken, carved Courgette, Onion, Fine Beans and Red Chilli

Or

**Massaman Curry* with Beef, Cubed Potato, and Onion

Or

Warm Minced Chicken Salad with Fresh Cut Shallots, Ground Rice and Dried Chilli
Flakes with Iceberg Lettuce Cups

Or

Sweet Chilli Chicken with Cherry Tomato, Red Chille, Cucumber and Onion

or

Beef with Oyster Sauce, Lime Leaves, Onion and Red Chilli

or

**Beef in Black Bean Sauce* with Red Chilli, Onion and Sweet Leeks

or

**Tiger Prawns with Onion, Spring Onion, Garlic and Coriander*

*may be had as a vegetarian option with savoury tofu
Served with steamed rice

Includes chafing dishes and fuels. Mimimum charge for the main dish food of €300 applies



Kanoodle Banquet Menu

@ €25 per person excludes chef, waiting staff and place settings

Po Pia Tod – Thai Vegetable Spring Rolls served with our own house-made Sweet Chilli Sauce.

Thai chicken Satay – Ghar-grilled Chicken Strips marinated in Northern Thai Seasoning on bamboo skewers served with delicious Peanut Dressing.

Moo Ping – Bite size pieces of Pork Steak, marinated in coconut cream, garlic, coriander and light soya sauce grilled on bamboo skewers.

Golden Parcels – Golden Fried Wontons of Pork, Prawn and Asian Seasoning.

Tod Man Pla – Thai fish Cakes flavoured with Coriander, Lime, Garlic and Dried Red Chillies

**Thai Green Curry* with Chicken, carved Courgette, Onion, Fine Beans and Red Chilli

Warm Minced Roast Duck Salad with Fresh Cut Shallots, Ground Rice and Dried Chilli Flakes

Sweet Chilli Chicken with Cherry Tomato, Red Chille, Cucumber and Onion

Beef with Oyster Sauce, Lime Leaves, Onion and Red Chilli

Tiger Prawns with Onion, Spring Onion, Garlic and Coriander

*may be had as a vegetarian option with savoury tofu
Served with steamed rice

Mimumum charge for the banquet food of €400 applies