



 TWO CHEFS
RESTAURANTS - CATERING



Whether it is an intimate dinner for two, a wedding, or a celebration, we create custom menus that can shape your event experience. From unique delectable edibles, to serving a crowd, we are ready to make your experience memorable.

ABOUT TWO CHEFS EVENT CATERING

Our passion drives us to be able to provide services that are tailored to suit your needs. As such, we will give you a brilliant service and ensure that the food is memorable. We will not only meet your desires, but we will aim to surpass your expectations with our delicious and creative menus. We endeavor to use season and fresh ingredients that are sourced locally.

We are not just providers of gourmet catering services, you can think of us as your friends who can help you make your event less stressful and hassle-free. We will assist you with the planning of the event up to its completion. With us by your side, we can make your event to be a memorable one.

Our team of experienced staff and competent resources in catering is what gives us an upper hand in serving people the best way possible.



LUX
FOOD &
DRINK
Awards
2 0 1 7

Two Chefs Catering
Best Catering Services
– Phuket, Thailand



ADAM GOODMAN



GENERAL MANAGER

Adam Goodman, General Manager of Phuket's famed Two Chefs Restaurants & Catering, originally hails from Vancouver, BC. An alumnus of world famous French culinary school Le Cordon Bleu, his notable international repertoire includes cooking for the Prime Minister of Canada, catering the Vancouver 2010 Olympics and running kitchens and catering operations in Canada, China, and Thailand. Since 2014 Adam has spearheaded and overseen the development of Two Chefs' four restaurants and large catering operations. Prior to Phuket, he plied his trade managing a large restaurant and catering operation in Beijing. Goodman is inspired by continuing to learn from and contribute to Thailand's burgeoning food, beverage, and hospitality industry.

THE TWO CHEFS TEAM



Raised in Cornwall, England Daniel is a young dynamic Executive Chef who strives for the finest standards of preparing local flavors and seasonal



A SHOWCASE OF OUR PAST EVENTS



HOW TO START PLANNING YOUR EVENT WITH TWO CHEFS

Step 1:

Understanding Our Menus

We believe that every event is unique and special. That is why you will not see set menu samples in this proposal. We have chosen to show you some of our best selling dishes that you can choose from to create the menu YOU WANT. Let us know what dishes you would like and we can customize a menu just for you. Prices will vary depending on the dishes selected.

Step 2:

Understanding Our Beverage Options

We offer a wide range of beverage packages to choose from. They can be done per hour, 4 hours or 8 hours. Whatever best matches what you are looking for. We can also customize the perfect cocktail or mocktail for your

Step 3:

Understanding What Type Of Service You Want

You will see in our pricing that there are a few different styles of food service we offer. We can set up con calls at anytime to discuss what style of service you might want and what would work best for your event.

Step 4:

How Much Will It Cost?

We believe in CLARITY from day one. There are NO HIDDEN COSTS and each of our services you choose are itemized in your customized quotation. We have put in all prices for the services we offer in this package. Menu prices are listed as starting price. The final price depends on your menu selection.

Step 5:

Now What?

We work with you every step of the way. Send us an email with what you have chosen or an idea of what you would like. From there we will customize a menu and quotation and send it to you. From there we will work with you to make any changes you want to make the perfect event!

INTERNATIONAL CANAPES

SEAFOOD

Prawn and passion fruit ceviche

Lobster custard with caviar

Tropical crab salad served in a cucumber cup

Citrus cured seabass with avocado mousse

Seared ahi tuna, mango, avocado, yuzu and cilantro tartare served in a savory cone

Crab cakes, tabasco aioli, pickled vegetables

Shrimp and mango skewers

Norwegian salmon sliders, salmon flavored with lemon, dill and shallot topped with lemon pepper mayonnaise

Spicy salmon poke, raw salmon, nori, avocado, yuzu and sesame

Dill smoked tuna cucumber rolls with yuzu and soya sauce

Smoked salmon crepe purses with wasabi cream cheese

Hot Smoked Salmon and asparagus mini quiche

Andaman lobster ceviche with lemon and fresh herbs

Caviar & sour cream served on a Truffle flavored blini

Sesame grilled salmon fillet salad with ginger dressing

Tequila salmon on cucumber disc tobiko and chive aioli

INTERNATIONAL CANAPES

MEAT & POULTRY

Moroccan spiced beef with orange scented couscous

Pork tenderloin with chili aioli and apple salad

Honey roasted lamb on potato crisp with lemon mayonnaise and fresh fennel salad

Grilled steak with tomato fondant served on a truffle infused blini

Rosemary-Tomato bruschetta topped with Parma ham & manchego

Indian spiced lamb with cucumber raita served on a mini poppadum

Smoked beef served on a rosti with mustard cream & chives

Potato rosti of pork with mint orange fennel & halloum

Chicken breast skewer, cucumber, tomato, olive, feta, lemon, garlic, oregano

Duck confit in filo pastry with goat cheese, apple & calvados, arugula

Terrine foie gras served with a fig & red onion marmalade, balsamic reduction and brioche bread

Smoked chicken, avocado & mango salad on a tortilla croute with crème fraiche & coriander

Jerk chicken with mango & avocado salsa tostada basket



INTERNATIONAL CANAPES

VEGETARIAN

Eggplant caviar on Italian ciabatta

Watermelon bites with feta cheese, basil and balsamic reduction

Mushroom bruschetta, brie cheese and chives on grilled baguette

Wild mushroom tart, creamed leeks, brie cheese, sliced almond

Red wine poached pear with gorgonzola and mint on a parmesan pear crisp

Black olive Tapenade

Beetroot meringue filled with goat's cheese cream & olive oil powder

Caramelized balsamic onion & cherry tomato tarte tatins with fresh thyme & parmesan

Asparagus goat cheese bruschetta with porcini vinaigrette



THAI CANAPES

SEAFOOD

Fresh prawn spring rolls with julienne vegetables, cilantro and mint with a sweet chili sauce

Khanom Bung Na Goong Roy Nga-Thai style toast with prawn & pork

Grilled scampi skewers with kafir, basil and coconut on a lemongrass skewer

Kao Tang Na Tang – shrimp, pork, coriander, shallots served in rice cracker

Tom Kao Sai Goong – Dumplings with shrimp filling

Prawn & green mango relish with rice cake

Seared tuna served with cucumber tomato salsa and garlic aioli caramel ginger sauce crispy wonton basket

Skewers or spoons with watermelon prawn & coconut caramel Thai basil dressing

Fresh tuna, avocado, carrot, basil & mint wrapped in rice paper rolls served with a sweet spicy dipping sauce

Thai prawn ball, with green curry and coconut dipping sauce



THAI CANAPES

MEAT & POULTRY

Thai inspired crepes filled with vegetables, roast duck and a tamarind dressing

Moo Yang takrai-Grilled pork with lemongrass

Satay marinated chicken breast served with peanut sauce

Moo Manao-Steamed pork filet with chili & lime dressing

Seua Rong Hai-"Crying tiger"-Barbequed beef with dried chili

Szechaun sesame chicken, lemon, cilantro, carrot, bell pepper and onion served in cucumber cup

Gruai Garee - minced beef curry served in pastry cones

Laab Moo - spicy ground pork salad served in cucumber cups

Thai golden purses with chicken

Searred beef with fresh ginger & spring onions in a rice paper roll with a sweet ginger dip



THAI CANAPES

VEGETARIAN

Fresh julienne vegetable spring rolls with dipping sauce

Grilled tofu marinated in thai herbs, bok choy

Maing Pama - Roasted coconut mixed with peanut and ginger in shrimp sauce

Yam Som-O Nai Gratong Tong - Pomelo salad served in pastry cups

Som Tam salad served in cucumber cups

Thai corn cakes with pickled cucumbers

Silken tofu with herbs and pickled ginger



LATE NIGHT SNACKS

Mushroom risotto croquettes with basil tomato sauce

Beef sliders with Parma ham, caramelized onions, rocket and gorgonzola cheese on brioche bun

Pulled pork slider with coleslaw, pickled cucumber and red onion on brioche bun

Moroccan spiced lamb slider with cucumber and mint yogurt, grilled onion and tomato on brioche bun

Norwegian salmon sliders, salmon flavored with lemon, dill and shallot topped with lemon pepper mayonnaise

Rustic flatbread with feta cheese, tomato sauce, grape tomatoes, basil pesto and caramelized red onion

Tandoori chicken flatbread with mango chutney, roasted bell peppers, red onion, mozzarella cheese and fresh cilantro

California shrimp flatbread with sundried tomatoes, feta cheese, mozzarella cheese and garlic butter

Mini Yorkshire puddings with roast beef and horseradish cream

Minced lamb skewers with garlic & cucumber dressing

Quesadillas filled with smoked chicken, cheese, onion, jalapenos and bell peppers

Lobster "PLT" crostini, lobster salad, avocado, pancetta

Mini beef Wellingtons served with horseradish Hollandaise



WESTERN APPETIZER MENU OPTIONS

STARTERS

Watermelon, basil and feta salad with balsamic vinegar dressing

Arugula salad with butter poached prawns, fresh mango, pickled red onion, tomatoes and a citrus dressing

Lobster ceviche with mixed citrus and fresh herbs

Summer salad with smoked salmon, asparagus, watercress and fresh orange with a sesame-citrus dressing

Goat's cheese, fig and onion tart, micro salad and sesame seed dressing

Beetroot tartar with apple; pickled spring onion; bitter orange crumble and goat's cheese

Chargrilled asparagus; pea and broad beans terrine; beetroot puree and whipped goat's cheese

Scallops artichoke & olive salad, yuzu citrus salsa Verdi, coral tuile

SOUPS

Gin and cucumber soup (cold)

Chilled watermelon soup with basil and tropical fruit (cold)

Creamy lobster cappuccino soup (hot)

Wild mushroom soup (hot)

Roasted tomato and basil soup (hot)

THAI APPETIZER MENU OPTIONS

STARTERS

Crisp duck & lychee salad

Seared salmon salad with roasted shallot & chili dressing

Laarb Moo – spicy minced pork salad

Pomelo Salad with dried shrimp

Yam makua pao-Roasted eggplant salad flavored with lemon, olive oil and chili

Yam beef Yaang - Grilled beef tenderloin salad Julienned vegetables, chili, lime, garlic in a Chantaburi fish sauce dressing

Som Tam Salad

Smoked mackerel salad with sweet Thai dressing

Grilled octopus with pineapple, mint and lime-chili dressing

Grilled scallops with peanut nahm jim sauce

Tea-smoked oysters with cucumber and ginger salad

Smoked trout with thai herbs, kaffir leaves, coriander, fried shallots and salmon roe

Tuna tataki. Pickled Ginger, sesame, spring onion, cucumber, jalapenos, burnt lemon

Shredded chicken salad with coconut cream dressing

Grilled squid and pomelo salad

Salt and pepper calamari with sweet soy and ginger dressing



THAI APPETIZER MENU OPTIONS

SOUPS

Fragrant coconut soup with shrimp and mushrooms

Roast duck and black mushroom wonton soup

Tom Yam Soup with prawns

Chicken sweet & sour soup with coconut milk



WESTERN ENTREE MENU OPTIONS

8 hour braised beef with carrot fondant, truffle mashed potatoes and a roasted vegetable medley

Lobster Thermidor with tarragon hasselback potatoes and balsamic grilled asparagus

Halibut served with lemon & capers sauce Orange glazed asparagus, sundried tomato couscous

Norwegian salmon served with a chili & herb hollandaise, mango & avocado salad and crème fraiche mashed potatoes

Chicken Ballontine wrapped with pancetta, stuffed with mushrooms

Roast breast of chicken with carrots; potato dauphinoise; wilted spinach; crispy leek and Madeira jus

Slow cooked pork belly with potato puree; sauteed savoy cabbage; warm apple and cinnamon chutney and crackling



WESTERN ENTREE MENU OPTIONS

Five spiced glazed duck breast with braised pak choy; pickled carrots and orange soy reduction

lamb rump with saffron potato fondant; baby leeks; baby carrots and salsa verde

Five spice glazed pork belly with braised pak choy; pickled carrots; coriander rice cake

Lemon and dill poached seabass; mini potato fondants; pea puree and pink peppercorn hollandaise

Szechuan Peppercorn Soy Ginger Chicken sesame green onion sauce

Roasted seabass with tomato and olive salad

Polenta crusted chicken with balsamic caper pan sauce

Herb crusted lamb with rosemary infused dauphinoise; baby carrots; pea emulsion and red wine reduction

Duck l'orange, carrot & harrisa puree, pickled baby carrot, pomelo & orange salad, garden herbs, orange red wine jus



THAI ENTREE MENU OPTIONS

Massaman Lamb tender lamb curry with dried spices and coconut milk, Thai sweet potatoes and cashew nuts

Grilled fillet of salmon with three flavored sauce

Stir fried soft crabs with garlic & rose pepper

Halibut with lemon & chilli flavored sauce

Stir-fried king prawn in tamarind sauce

Stir fried pork tenderloin with bell peppers and cashew nuts

Grilled fillets of halibut topped with a Phuket pineapple, garlic, cashew nut and chili sauce

Grilled crispy pork belly roll filled with lemon grass, coriander, chili and spicy-sour sauce

Drunken chicken with ginger, crispy garlic and sesame oil

Red curry with pork, pineapple and baby eggplants

Seared ahi tuna sesame crust, avocado and sour cream puree, bloody mary jelly, pickled Japanese cucumber & daikon, crispy seaweed, micro basil



THAI ENTREE MENU OPTIONS

Seared tuna with sweet pork and tangy kaffir lime dressing with herb-ginger salad

Miso glazed black cod with braised bok choy, pickled carrots, coriander rice cake

Green curry shrimp with basil

Grilled pork pineapple curry

Jungle curry fish with vegetables

Deep fried fish with hot and sour broth

Spiced chicken with plum sauce, anise, Sichuan peppercorns

Soy chicken stir-fried with lotus root and snow peas

Braised duck with cashews and hoisin dressing

Crispy Angel hair rice noodles with beef tenderloin, Chinese broccoli and Thai herbs

WESTERN DESSERT MENU OPTIONS

Raspberry crème fraiche tart with lavender honey

Lemon pudding with strawberries and merigue cigars

strawberry tart, almond crème, vanilla custard, shortbread crust

Lemon-coconut cheesecake

Chocolate & walnut brownie, marshmallow meringue, honeycomb shards, salted caramel sauce, micro mint

White chocolate and raspberry panna cotta

Deconstructed apple cobbler with five spice crumble and crème Anglaise

Meringues filled with lemon curd and Cointreau infused fruits

White chocolate mousse infused with Baileys

blueberry shortcake almond sable, amaretto, candied lemon

Raspberry Vanilla Verrine, raspberry compote, vanilla cremeux, shortbread soil, cream cheese pound cake

Strawberry Chiffon, strawberry chiffon, strawberry mascarpone mousse, brown sugar meringue, graham cracker crunch, lime gelée, rhubarb compote



THAI DESSERT MENU OPTIONS

Durian banana coconut pancakes with palm sugar caramel

Palm sugar caramel custard with grilled bananas

Mango pudding with coconut

Mango & sticky rice, pandan infused sticky rice, black sesame & coconut sauce, mango, mango tuile

Lychees in iced syrup with young ginger and green mango

Tropical Trifle Mango jelly, coconut custard and Pandanus sponge cake with lychee



LIVE CHEF STATION

FRESHLY SHUCKED OYSTER STATION

Fin de Claire oysters served with a variety of condiments and sauces

SUSHI STATION

Choose from a variety of sushi rolls, nigiri, sushimi and sushi cones. They are prepared live by one of our Chefs. Served with soy sauce, pickled ginger, wasabi and yuzu.

TACO STATION

Choose your Taco – grilled seabass tacos with chipotle-lime dressing, carne asada tacos (citrus and pepper marinated beef), braised chicken infused with tequila

Includes red rice, refried beans, sour cream, pico de gallo, salsa verde, pickled onion, cilantro, soft and hard shells

SPIT ROASTED PIG

Indulge in a whole spit pig carved live by one of our Chefs. Served with a variety of artisan breads, sauces and condiments

ULTIMATE CARVING STATION

Choose from a selection of fine meats including leg of lamb, Australian rib eye steak, red wine and rosemary marinated pork tenderloin, honey glazed picnic ham, 24 hour beer brined whole chicken

Includes artisan breads, fresh homemade horseradish, mustard sauce, red wine sauce, wild mushroom sauce, mint jelly



LIVE CHEF STATION

TRADITIONAL SOM TAM SALAD STATION

Let our Chefs prepare the delicious Thai salad prepared with papaya, long beans, tomato, garlic, chili and cilantro with the traditional dressing

THAI SATAY STATION

Choose from a variety satays including chicken, pork, beef and prawns. Served with Thai condiments and sauces

PAD THAI STATION

Freshly made pad Thai served with your choice of beef, pork, chicken, prawns or tofu

BBQ SEAFOOD STATION

Local seafood cooked to perfection by our Chefs right before your eyes. We have many seafood options including lobster, seabass, squid, tiger prawns, oysters, clams prawns, red snapper and many more

Additional Stations Are Available On Request



BBQ PACKAGES

BUILD YOUR OWN BBQ MENU

We have so much to choose from. Here are a few of our most popular items.

BURGER BAR

Hand made all beef wagyu burgers, teriyaki chicken burgers, salmon patties, artisan sausage hot dogs, braised ribs, beer brined chicken

SIDE DISHES

traditional Caesar salad, farmers market field greens salad, tropical coleslaw, bacon and chive smashed potato salad, basil pesto pasta salad, corn on the cobb and many more...

INCLUDES

Brioche buns, artisan breads, bacon, aged cheddar, iceberg lettuce, tomatoes, raw and caramelized onions, dill pickles, garlic mayonnaise, mustard, ketchup, BBQ sauce

DESSERTS

Dark chocolate brownie, apple pie, coconut-lemon cheesecake, fresh watermelon slices, tropical fruit skewers



MENU PRICING

WEDDING RECEPTION CANAPES - 1 TO 2 HOURS

Cost per guest: Starting at 250 THB

WEDDING PARTY LATE NIGHT SNACK CANAPES 1 TO 3 HOURS

Cost per guest: Starting at 275 THB

COCKTAIL PARTY LIGHT CANAPES - 2 TO 4 HOURS

Cost per guest: Starting at 500 THB

CANAPE COCKTAIL PARTY (REPLACING DINNER) - 3 TO 6 HOURS

Cost per guest: Starting at 1,100 THB

MENU PRICING

WESTERN PLATED MENU - FOUR COURSES

Cost per guest: Starting at 1,500 THB

THAI PLATED - FOUR COURSES

Cost per guest: Starting at 1,400 THB

WESTERN SHARING MENU - 3 COURSES

Cost per guest: Starting at 1,600 THB

THAI SHARING MENU - NUMBER OF COURSES: 3 - 7

Cost per guest: Starting at 1,600 THB

WESTERN BUFFET

Cost per guest: Starting at 1,300 THB

THAI BUFFET

Cost per guest: Starting at 1,300 THB

TWO CHEFS SPECIAL BBQ PACKAGES

Cost per guest: starting at 750 THB

LIVE ACTION CHEF STATIONS

Cost per guest: Starting at 250 THB



EVENT COSTS

STAFFING

Supervisor - 3,000 THB / Per Staff Needed

Bartenders - 2,000 THB / Per Staff Needed

Servers - 1,500 THB / Per Staff Needed

Head Chef 3,000 / Per Staff Needed

Cooks 1,500 / Per Staff Needed

EQUIPMENT

Dinner Reception Equipment 250 THB per guest

includes - wine glasses, water glasses, cutlery, napkins, all plates needed

Bar Equipment 150 THB per guest

includes - bar table, tablecloth, bar equipment, garnishes, ice, wine glasses, cocktail glasses, water glasses

TRANSPORTATION

Transportation is free within Phuket

TAX

We have the standard 7% VAT that is in addition to the prices listed

BEVERAGE MENUS AND PRICING

WHERE DO I BEGIN WHEN CHOOSING BEVERAGES FOR MY EVENT?

Our customized beverage packages feature premium wine, liquor and beer selections that have been uniquely designed to best complement your wedding or event. Whether it's business or pleasure, casual or formal, we'll help you find the options that are right for you.

Our experienced and friendly staff is delighted to fulfill any special requests, offer expert beverage knowledge, create custom packages and provide fully portable and insured bar tending services.

As with our all our catering, when it comes to quenching your thirst, we offer the ultimate guest experience for your event.

CRAFT AND SIGNATURE COCKTAILS

Phuket Cinnamon Sour - cinnamon infused Chalong Bay rum, triple sec, sugar, lime juice, egg white

Two Chefs Tom Kha - lemon grasss infused rum, malibu, orange juice , lime juice, coconut cream

Rose Porteous - citron vodka, watermelon, mint leaves, cranberry juice, sugar syrup

Tropical Purple Haze - blueberry infused vodka, vanilla liqueur, apple juice, lmeon juice, fresh blueberries

AND MANY MORE....

We work with you to design the perfect cocktail for your wedding or event.
Prices start at 175 THB



BEVERAGE MENUS AND PRICING

FREE FLOW PACKAGES

STANDARD PACKAGE

Apple juice, orange juice, pineapple juice, coke, coke light, sprite, soda water, still water

Cost per guest: 1 hour/ 100 THB, 4 hours/ 275 THB, 8 hours/500 THB

STANDARD BEER PACKAGE

Apple juice, orange juice, pineapple juice, coke, coke light, sprite, soda water, still water, local beer (Singha, Chang, Leo) - Craft and Imported beers are available

Cost per guest: 1 hour/ 150 THB, 4 hours/ 600 THB, 8 hours/1,100 THB

STANDARD IMPORTED WINE PACKAGE

Apple juice, orange juice, pineapple juice, coke, coke light, sprite, soda water, still water, imported red and white wines

Cost per guest: 1 hour/ 200 THB, 4 hours/ 700 THB, 8 hours/1,250 THB

PREMIUM PACKAGE

Apple juice, orange juice, pineapple juice, coke, coke light, sprite, soda water, still water, local beer (Singha, Chang, Leo), imported red and white wines

Cost per guest: 1 hour/ 225 THB, 4 hours/ 800 THB, 8 hours/1,400 THB



FINAL GUEST COUNT

Any change in guest count is due 7 days prior to the event day.

DEPOSIT PROCEDURE

The deposit requirement of 50% is required when the proposal and invoice have been signed, with the remainder of the bill paid within 14 days of the event.

CANCELLATION PROCEDURE

Cancellation within 30 days of the event will forfeit the deposit.

THANK YOU!

**FOR MORE INFORMATION OR TO RECEIVE A
QUOTATION CONTACT US.**

SALES@TWOCHefs.COM

WWW.TWOCHefsCATERING-PHUKET.COM

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**"WE LOOK FORWARD TO CREATING AN AMAZING
CULINARY EXPERIENCE AT YOUR EVENT!"
ADAM GOODMAN - GENERAL MANAGER**