



BESPOKE EXPERIENCES CATERING
MENUS 2023

ABOUT BESPOKE EXPERIENCES CATERING

We help you create memorable celebrations for your most special occasion. If you are planning a celebration, let us take care of the food details so you have time to greet your guests with style. With each event that we cater, we continually develop a reputation for excellence in wedding catering, corporate catering, holiday party catering, and so much more. From beverages, rental equipment, floral decor and more we can assist you with all of the event details so that you can feel like a guest at your own party!

We are more than capable of catering to a wide range of events and sizes of groups, from feeding hundreds of guests to table-side service for an intimate dinner party with some of your closest friends — and everything in between! Let us be the gateway to your next catered event. Our full-service catering company not only provides great tasting food with outstanding service at competitive prices, we can also orchestrate events at the venue of your choice.





CHEF ADAM GOODMAN

Adam Goodman, Executive Chef and Co-Owner of Bespoke Experiences 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. Prior to Phuket, he plied his trade managing a large restaurant and catering operation in Beijing.

Since 2014 Chef Goodman has spearheaded and overseen the development and operations of Phuket's famed Two Chefs Restaurants & Catering as General Manager. In 2020 he launched three successful culinary companies, Kids Meals Phuket and offering nutritious, delicious, and healthy ready-to-go meals for kids 9+months and up and Healthy Meals Thailand which creates ready-to-go meals for adults and of course Bespoke Experiences Catering.

Bespoke Experiences Catering delivers exceptional culinary delights for any type of event. With his vast background of catering Chef Goodman is able to do a wide variety of events including, weddings, private dinners, birthday parties and corporate events.

Goodman is inspired by continuing to learn from and contribute to Thailand's burgeoning food, beverage, and hospitality industry.

"I am very excited to apply all that I have learned on my Culinary Journey to make extraordinary food for all ages and diets." Adam Goodman



CATERING









A SHOWCASE OF OUR PAST EVENTS



CANAPES



CANAPES

VEGETARIAN

Parmesan shortbreads with beetroot pesto

Fennel-marinated feta and kalamata olive skewers

Chilled pea and avocado soup shots

Carrot, honey and ginger soup cups

Tomato and watermelon gazpacho

Zucchini and saffron bruschetta

Tomato concasse with crème fraiche and chive croustades

Goats cheese and caramelized red onion quesadillas with salsa cruda

Aubergine and pine nut pizzette

Brie cheese and blueberry puff pastry bites

Antipasto Skewers with balsamic glaze

Cranberry tuile and stilton foam - bookmark

Chive pancakes with crème fraiche and red onion confit

Rolled ricotta and sage crepes with parmesan shavings

Beetroot, caraway and feta sliders

Red wine poached apple with herb cream cheese on parmesan crisp

Beetroot meringue filled with goat's cheese cream

Crepe purses with mushrooms, thyme and cream cheese

Basil infused meringue with raspberry foam and goat cheese

Thai arancini with chili and jasmine rice with green curry pipette

Laarb Pak

Goat's cheesecake with red onion jam

More options available on request

CANAPES

MEAT & POULTRY

Curried coconut chicken served on bamboo skewers

Cumin-scented lamb brochettes with minted yogurt dip

Spicy pork empanadas with chunky avocado relish

Sous Vide steak with tomato fondant served on a truffle blini

Moroccan spiced beef with orange scented couscous

Indian spiced lamb with cucumber raita served on a mini poppadum

Rosemary-Tomato bruschetta topped with Parma ham & feta cheese

Duck confit crepe with herbed cream cheese and candied hazelnuts

Chicken satay skewers with our special peanut sauce

Stuffed bamboo shoots with pork

Korean chicken wing lollipops

Foie Gras on brioche toast with sauteed apples

Seared foie gras on toasted brioche with caramelized orange

More options available on request

CANAPES

SEAFOOD

Pomelo scallop ceviche skewers

Chargrilled Mediterranean tuna skewers with spicy
roast tomato dip

Poached salmon with dill mayonnaise croustades

Crisp tortillas with blackened tilapia, peach relish and
sour cream

Seared sesame tuna with wasabi-avocado on tortilla
crisps

Beetroot rosti with smoked trout and horseradish
mousse

Savory lobster custard with tarragon and caviar served
in an eggshell

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

Smoked salmon crepe purses with wasabi-lemon zest cream
cheese

Tequila gravlax on crispy tortilla disk

Sake curried seabass/tilapia/snapper with avocado mousse
bonito flakes

Yam som o Nai in phyllo pastry

Sweet potato chips with whipped goat cheese and caviar

Truffle potato waffles with beetroot, caviar and sour cream

Tilapia laarb with crispy rice paper

Potato rosti with crème fraîche, caviar and dill

More options available on request

SIT DOWN DINNER DISHES



STARTERS

Vegetarian:

Wild mushroom salad

Beet carpaccio with artichokes, arugula and parmesan espuma

lychee salad with ginger, cucumber and roasted shallots and a soy-sesame dressing

Hot and sour soup of pine mushrooms

Chilled Fennel-pomelo Velouté with Lemon Olive Oil

Beetroot tartare, mango yolk, avocado, buttermilk

Sweet and Spicy crispy tofu with zucchini noodles

Asparagus with Parmesan snow, olive biscuit and hazelnuts

Wild mushroom dumplings with wasabi foam

Nest Egg – sous vide eggs, forest mushrooms, whipped cream, and truffles served in an egg shell

Meat & Poultry:

Beef carpaccio pearls with artichokes, arugula and parmesan espuma

Sous vide duck and lychee salad with ginger, cucumber and roasted shallots and a soy-sesame dressing

Tataki of Wagyu beef seasoned with charcoal oil

Duck and spring onion soup

Hot and sour shredded chicken and lemongrass

Chicken and galangal soup

Coconut chicken salad

Green papaya salad with sweet crispy pork

Barbecued pork and crab wonton soup consomme

Crispy skin pork belly, charred leek puree, carrot and red wine puree, butter corn, confit onions

More options available on request

STARTERS

Seafood:

Thai Pomelo Salad (Yam Som O) with poached prawns

Grilled octopus with pineapple mint and sweet chili dressing

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

Gravlax cannelloni with spinach and citrus infused cream

Poached cod in a millefeuille with potatoes and arugula

Scallop and prawn roulade with red curry sauce

Warm prawn tail dish with charcoal paste and turmeric paste lotus & taro with holy basil

Sweet pea panna cotta with crab, mango, brown crab toast

Seafood:

Hot and sour prawn soup

Red emperor turmeric and coconut soup

Hot and sour soup of crab and pine mushrooms

Marinated prawn salad with grated coconut

Miang of pomelo and prawns

Scallop sashimi with yuzu vinaigrette

Wild ginger and sweet prawn salad

Hamachi laarb with crispy rice paper

Truffle potato waffles with beetroot, caviar and sour cream

Avocado mousse with lobster/or prawns

More options available on request

MAINS

VEGETARIAN

Wild mushroom ragu

Orecchiette with cauliflower

Sweet potato and walnut wellington

Pesto Cheese Zucchini Ravioli with Burst Tomatoes

Jungle curry with vegetables, Kaffir lime, eggplant corn
and fresh herbs with special jungle curry sauce

Red curry with vegetables and coconut jasmine rice

Green curry with vegetables and coconut jasmine rice

Golden cauliflower dal with red lentils, coconut and
spinach

Polenta & mushroom tart

Oyster Mushroom Tamales with Mole Encacahuatado

More options available on request

MAINS

MEAT & POULTRY

Duck breast with calamansi sauce with tomato and pomegranate salad

Cream-poached porkloin with curried-roasted vegetables lime leaves and juice

Hoisin glazed pork tenderloin with mango and curried chickpea salad with cilantro, chili and citrus dressing

Coffee-Chili pork sous vide with honey-roasted carrots with tahini yogurt

Stir fried wild pork with beans and green peppercorns

Red curry with duck

Mussaman curry of chicken

Sous Vide Beef Tenderloin with curry-roasted vegetables, carrot fondant and a red wine sauce

Braised shortrib with turmeric polenta, honey-roasted carrots with tahini yogurt and a red wine sauce

Five spiced glazed duck breast with braised bok choy, pickled carrots and orange soy reduction

Caramelized Pork with chili vinegar dip and cinnamon-anise caramel sauce served with bok choy, squash fondant

Pork and green peppercorn curry

Quinoa paella with chicken and chorizo

Pork with brown sugar, orange confit and thyme with Butternut squash and buckwheat polenta and tempura lemon

Lamb with red beet puree, polenta turmeric, small carrot confit, micro greens and thyme, grilled leek

Roast chicken, butternut and turmeric puree, butternut fondants, olives and feta

Braised Massamum lamb shank with kaffir leaf infused potatoes and squash fondant

More options available on request

MAINS

SEAFOOD

Arctic Cod on a bell pepper compote with charcoal oil and lemon with tomato and roasted lemon salad with mint, pomegranate

Rigatoni with lobster, white wine, cherry tomatoes, and shallots

Rice cracker crusted tuna with sriracha-citrus emulsion with miso vegetables and rice with black sesame dressing

Fish and vegetable curry with wild ginger, white pepper and lemon basil

Mangosteen and mussel curry with forbidden black rice

Red curry of scallop and coconut jasmine rice

Green curry of trout dumplings with apple eggplants

Quinoa-Crusted Salmon with Orange-Miso Sauce, tomato and roasted lemon salad and a tarragon-edamame puree

Miso glazed seabass with a sake beurre blanc with Seaweed, ginger and carrot salad with mint, cilantro and a lime dressing

Jungle curry fish with vegetables, Kaffir lime, eggplant corn and fresh herbs with special jungle curry sauce

Seared seabass with spicy sofrito

Salmon filet in amaranth pops, beetroot dust, broccoli cream

Thai noodles with crab, prawn and chili jam

More options available on request

MAINS

DESSERTS

Panna cotta with peaches and caramelized almonds

Strawberry Tian with Lemon candies or lollipops

Passion fruit tarts with raspberries with lavender
poached honey peaches with whipped mascarpone

Cardamom, honey and rose milk tart with apple and
pistachio meringue sandwiches

Coffee and blueberry millefeuille with maple syrup and
cream

Blackberry, orange and chocolate meringue mess

Chocolate & ricotta mousse with grand marnier

Chocolate or mocha pots de crème

Pandanus and coconut custard with pomegranate

Greek orange honey-cake with pistachios and a raspberry
crème anglaise

Dark chocolate brownie bites with salted caramel sauce

Mini crème brulee spoons - flavors varieties: coconut,
mango, tamarind, vanilla, raspberry and orange

Tropical fruit meringues with lemon custard and
raspberry coulis

Gourmet S'mores with dark chocolate, graham crackers
and homemade Marshmallows

Cherry cheesecake tacos

Coconut Lime Cheesecake Mousse with chocolate
spaghetti

Thai Dessert Experience - khanom buang (Thai Crispy
Pancakes) filled with mango cream and bamboo sticky
rice

Fizzy pineapple with meringues “rocks” clear vinegar
gelee and chili caviar

More options available on request

FOUR COURSE THAI SAMPLE MENU

FIRST COURSE

Crispy duck and lychee salad with ginger, cucumber and roasted shallots and a soy-sesame dressing

SECOND COURSE

Scallop and prawn roulade with red curry sauce and citrus foam

MAIN COURSE

Jungle curry fish with vegetables, Kaffir lime, eggplant corn and fresh herbs with special jungle curry sauce

Or

Braised Massamum lamb shank with kaffir leaf infused potatoes and squash fondant

DESSERT

Thai Dessert Experience - khanom buang (Thai Crispy Pancakes) filled with mango cream and bamboo sticky rice

FOUR COURSE WESTERN SAMPLE MENU

FIRST COURSE

Beet carpaccio with artichokes, arugula and parmesan espuma

SECOND COURSE

Gravlax cannelloni with spinach and citrus infused cream

MAIN COURSE

Arctic Cod on a bell pepper compote with charcoal oil and lemon
with Tomato and roasted lemon salad with mint, pomegranate

Or

Braised shortrib with turmeric polenta, honey-roasted carrots
with tahini yogurt and a red wine sauce

DESSERT

Passion fruit tarts with raspberries – Skinny Lavender poached
honey peaches with whipped mascarpone

LATE NIGHT STATIONS



FOOD STATIONS

TACO STATION

Make your own 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 shell tortilla

MAC'N CHEESE BAR

Delicious macaroni and cheese made with a gourmet selection of cheeses. Then your guests can have FUN with adding any of their favorite toppings including: bacon, artisan sausages, lobster, truffle oil, and many more...

FLATBREAD STATION

Dig into a selection of flatbread. mozzarella and tomato caprese, Thai chicken flatbread, Tandoori chicken naan flatbread, basil Pesto flatbread with shrimp, tomatoes & cheese

GOURMET SLIDER STATION

Grab and Go! **Wagyu Beef sliders** with cheddar cheese, caramelized onions, lettuce, tomato and truffle aioli 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

CHARCUTERIE & CHEESE GRAZING BAR

A luxurious, creative spread of meats, cheeses, fruits, and accouterment artfully strewn about a table. We love the informal and interactive vibe of a beautiful grazing table.

POPCORN STATION

Are you looking for a snack idea that are fun, funky, and a little laid back? If so, then these wedding popcorn bar idea might be just what you're looking for. Spice up your popcorn with: truffle, lime-chipotle, balsamic glaze, parmesan ranch, Thai Curry, Classic Butter

SUPER CANDY BAR

You can pick from a wide variety of sweet treats to offer as part of your event/wedding candy bar, whether they match your event's color palette or they're simply favorites from your and your partner's childhoods

PAD THAI STATION

Traditional pad Thai station with your choice of prawns, chicken or tofu placed in special take away boxes

DESSERT SHOOTER BAR

Passion Fruit Mousse Shooter, Milk Chocolate And White Chocolate Mousse Shooter, Maple Walnut Trifle Shooter, Mango Mousse Shooter, Key Lime Shooter, Green Tea Shooter

More options available on request

RECOVERY BRUNCH



RECOVERY BRUNCH SAMPLE MENU

APPETIZERS

Chilled watermelon soup shooters

Laarb Moo – spicy minced pork salad

Cold sesame soba noodle salad with mango, cucumber, tomato & cilantro

Roast vegetable antipasti platter

Charcuterie board with a selection of cured meats, cheeses and dried fruits

MAIN DISHES

Wagyu Beef Burger Bar - DIY burgers with Brioche buns, artisan breads, bacon, aged cheddar, iceberg lettuce, tomatoes, raw and caramelized onions, dill pickles, garlic mayonnaise, mustard, ketchup, BBQ sauce

Red Curry with chicken with lemongrass, ginger, coconut milk, butternut squash, green beans

Sweet and Sour Stir Fried Vegetables

Coconut jasmine rice

DESSERTS

Mango sticky rice

Raspberry panna cotta

Double chocolate fudge brownie with salted caramel sauce

BBQ MENU



BBQ SAMPLE MENU

BUILD YOUR OWN 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

NOTES

FINAL GUEST COUNT

Not subject to reduction, is due 7 days prior to the event day. If you need to increase your guest count within 3 days, we will make every effort to accommodate your request.

DEPOSIT PROCEDURE

The deposit requirement of 50% is required in advance of the event date, with the remainder of the bill paid 14 days before the event.

CANCELLATION PROCEDURE

Cancellation within 21 days of the event will forfeit the deposit.

NEXT STEPS

We pride ourselves on creating bespoke catering experiences for every client and event. Based on your requests we can tailor-make the best menu and proposal for you. We are always available to chat on WhatsApp or email so just reach out to us and we can start there.

If you have any questions at all, please let us know. We're happy to clarify any points and there may be some items that we can sort out together. We're committed to finding the best way to work together.

If you'd like to speak to us by phone, don't hesitate

I look forward to creating an exceptional experience for you.

Adam Goodman - Executive Chef & Owner

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