

CALL US NOW

093-8323-310



CHEF BAR



# CHEF BAR

## *Catering*

Welcome to Chef Bar Catering - your premier solution for exceptional catering services tailored to meetings, seminars, and conferences. Our dedicated culinary experts guarantee a seamless and delightful experience for all attendees, with meticulously crafted menus, impeccable presentation, and a lasting impression on every palate. Focus on making your event a resounding success while we handle the culinary details. Experience the epitome of catering excellence with us at Chef Bar Catering.

Open Mon-Fri | 9 AM - 6 PM

[THECHEFBAR.COM](http://THECHEFBAR.COM)



# SNACKS

Meetings  
Seminars  
Conferences and  
more

## SNACK BOXES

### Sweet Savory Uno

1 piece of Sweet and 1 piece of Savory with bottle of water

105

### Sweet Savory Uno + Juice

1 piece of Sweet and 1 piece of Savory with Juice (selective items)

110

### Sweet Savory Duo

1 piece of Sweet and 1 piece of Savory with bottle of water

180

### Sweet Savory Duo + Juice

1 piece of Sweet and 1 piece of Savory with Juice (selective items)

185

### Sweet Snack Premium

Croissant + Sweet flavored Danish + Muffin + Butter Cake + Juice Box

235

### Savory Snack Premium

Croissant + Savory flavored Danish + Muffin + Butter Cake + Juice Box

245

## OPTIONS

### Muffin

Banana Choco Chip  
Blueberry  
Multigrain  
Cranberry Cream Cheese

### Sweet

Cinnamon Snail  
Strawberry Lattice  
Blueberry Lattice  
Apple Lattice  
Sangkaya Coconut

### Savory

Butter Croissant  
Chicken Curry Pie



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WONGPRADIT (WHAN)

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## SANDWICHES

210

### Bacon & Egg

Creamy Egg salad with cucumber and crispy bacon

### Chicken Curry

Poached chicken breast with homemade curry mayonnaise, Thai honey, raisins and toasted almonds.

### Mushroom Feta Cheese

Oven roasted mushrooms served on soft bread with cherry tomatoes salad and feta cheese.

### Avocado Tomato

Avocado tomatoes sandwich topped with shallots and rocket leaves

240

### Bacon, Egg & Cheese

Creamy Egg salad with cucumber with crispy bacon and cheese

390

### Tuna Salad Jalapeño

Tuna salad and cos lettuce topped with red onions and jalapeños

### Smoked Salmon

Smoked salmon

+ **DESSERT & DRINKS**  
**ADD FRUITS**

40-60



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# LATIN *Food Menu*

Come with your family or friends and get special prices.



## LATIN INSPIRED

### Scallop a la Chalaca

Scallop served in the shell with arroz verde and medley of vegetable salsa

### Pollo Asado

Peruvian roast chicken served with salsa criolla and aji verde

### Quinoa Solterito

Salad of quinoa, cottage cheese, and homemade lemon mayonnaise

### Ceviche Classico

Classic seabass ceviche, in zesty citrus juices, and velvety sweet potato crème, with sweet potato crisps.

### Chorizo Parmesan Croquettes

Chorizo and rich Parmesan, skillfully crafted to perfection

### Saffron Flan

Saffron infused custard with dulce de leche and butter crumble

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## WHY CHEF BAR CATERING?



### Culinary Excellence

Chef Bar Catering offers an unparalleled culinary experience that delights the senses and elevates any event. Our team of highly skilled chefs crafts a diverse and enticing menu featuring innovative dishes, premium ingredients, and expertly curated flavors. Guests will savor every bite, leaving a lasting impression of exquisite gastronomy.

01



### Customization and Flexibility

We understand that every event is unique, which is why we offer a high degree of customization and flexibility. From themed menus to dietary restrictions, Chef Bar Catering tailors each culinary experience to match the event's vision and requirements. Whether it's a corporate gathering, wedding reception, or private celebration, we adapt to your preferences to ensure a seamless and personalized experience.

02



### Elevated Guest Experience

Chef Bar Catering goes beyond just providing food; we create an immersive and memorable guest experience. Our service enhances the overall ambiance of your event, transforming traditional catering into an interactive and engaging culinary adventure. Guests will not only indulge in delicious cuisine but also become part of an enriching gastronomic journey that sparks conversations and leaves a lasting impression.

03



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[contact@thechefbar.com](mailto:contact@thechefbar.com)