



Equi-tea Catering
Home cooked ethnic food
9538 107 Ave
Call **(780) 423-1973**

THE DETAILS

Order in Advance

Please place your order at least one week in advance. 25% deposit upon order. Cancellation within a week to the event will be charge 25%

Dietary Restrictions

Please let us know if you have any dietary preferences or restrictions (vegetarian, gluten free or any allergies.) Our kitchen is not a nut free zone, however we take every precaution to avoid cross contamination of allergens with food supplies when advised but we are unable to fully guarantee the following.

- Halal Meat
- Gluten free Meal
- Vegan Meal

\$2 per person will be added on Halal meat ordered

Monthly Lunch @ Edmonton Intercultural Centre

From 12 pm –1pm.
9538– 107 Ave Edmonton—Alberta

April 22, 2015 Sri Lanka
May 27, 2015 Latin America

June 17, 2015 Aboriginal
July 22, 2015 Peruvian
August 19, 2015 Ethiopian
September 23, 2015 Greek
October 21, 2015 Italian
November 25, 2015 Ukrainian
December 23, 2015 Filipino

Ask us for more exotic dishes around the world

Combination Meals Option
\$15 per person

Thai

Chicken Pad thai and Mango Salad

Caribbean

Chicken Curry with Rice and Passion fruit
Pineapple salad

Greek

Gluten free Spinach Rice Lasagna with Greek Salad

Vietnamese

Lemongrass chicken with Rice and seasonal fruits
Salad



Starters \$5

Vietnamese Imperial Rolls

Golden rolls featuring chicken, taro roots, water chestnuts and onions.

King's Pineapple with Shrimp rolls

Shrimp rolls with pineapple.

Edmonton Green Onion Cakes

This addictive Edmonton classic can be served as a starter or eaten with our main dishes.

Hummus with Red Pepper

Vietnamese Spring Rolls / Summer Rolls

Fresh jicama and carrots. Order with fresh or stir-fried vegetables. Gluten free on request.

Broiled Tofu with Miso (Tofu Dengaku)

Fresh tofu served with miso, honey, and seaweed. Gluten free.

Peppers Stuffed with Tortilla Cheese

Green peppers filled with a smooth cheese.

Samosas

Crispy pastry stuffed with spiced beef vegetables and served with tamarind sauce

Tuna Empanadas

Flakey and tender empanadas with tangy tuna.

Rau Răm Corn Fritters

Rau răm, known as the King's herb in Vietnam, flavors these corn fritters.

Sides Soups \$5

Vegetarian Eritrean Lentils Soup

Comforting lentils served with vegetables.

Gluten free.

Borsch

Our traditional borsch served with sour cream.

Gluten free.

Shrimps Plantain Soup

Pink shrimps with coconut cream and plantains.

Gluten free

Thai Tom yum soup

Chicken with vegetables in rich coconut, sweet & sour, tangy taste broth with rice or rice noodles

Vietnamese Turmeric Tofu Bean Congee

Rice, red bean, turmeric, tofu, and sea salt and green onion



Sides \$5

Rice Hopper thin thread of rice noodles

House hummus recipe served with red peppers.

Herb Roasted Potato

A unique finger food, combining coconut, rau răm and sweet potato. Gluten free.

Chinese Crepe

These light crepes can be eaten on their own or paired with our main dishes.

Cassava Flat Bread

Cassava, a root vegetable commonly eaten in South America and South East Asia, has been turned into a tasty bread for hundreds of years in Latin America.

Gluten free Salad \$8-\$12

Asian Noodle Salad:

Cool clear noodles. Add chicken or shrimp. Gluten Free.

Caesar Salad

Crisp romaine lettuce and croutons served with our house dressing and parmesan. Gluten free.

Greek Salad

romaine lettuce with fresh tomato, cucumber, red bell pepper, feta cheese, red onion, olives, and our own dressing

Gotukola Salad

Sri Lanka Penny leaves with coconut thread, and spices

Thai Spinach Salad

Fresh, colourful vegetables with lime and sesame seed dressing. Gluten free.

Tokyo in Edmonton Salad

A delightfully flavoured salad featuring crispy cucumbers. Let us know how much zip you would like.

Vietnamese Salad Rolls

Rice paper, shrimps onion, cucumber, mint, lettuce jicama, rice noodles w/ peanut dip sesame sauce. Gluten free.

Mango salad

Ripe mango cubes, roman lettuce and house dressing.

Main Dishes \$15

Savory Chicken and Baked Potato

Chicken with shallots, garlic, rosemary, and a side of green beans and potatoes. Gluten free.

Caribbean Chicken Curry

Chicken simmered in a homemade curry with root vegetables.

Korean Beef Bulgogi

Marinated beef rib, served with our pear sauce.

Cambodian Chicken with Purple Noodles

Gently spiced baked chicken breast with purple noodles, carrots, and bean sprouts. Gluten free.

Chinese Prawns with Peach Sauce

Shrimp glazed in peach sauce on steamed rice.

Jamaican Beef Stew

Marinated beef served with five kinds of beans. Gluten free

Thai Grilled Pork Chops with Saté Sauce

Pork chop glazed with sate, peanut sauce. Gluten free.

Chicken PadThai

Rice noodles, chicken, vegetables, onion, garlic, fish sauce, egg, chili sauce, oil, sesame seeds, & peanut –Gluten free

Vegetarian Dishes

Varieties Vegetarian Curry on earth

Tofu and acorn squash cooked in our Home cooked curry sauce.

Red Bean curd with Water Spinach

Nutritious red bean curd paired with Chinese water spinach w/ rice. Gluten free.

King Mushroom on Greens

Chewy king mushrooms on Chinese Broccoli w/ rice. Gluten free.