



# CATERING MENU

Catering Fax: 315.362.9600 | appethaizing@gmail.com

ONE ORDER SERVES 4 TO 6. PLEASE INDICATE AMOUNT OF ORDER IN THE BOX. DELIVERY FEE: \$10 (Waived for Pickup or higher than \$149 order)

NAME:  DELIVERY  PICK-UP

DEPARTMENT:

PHONE: ( ) EMAIL:

CATERING DATE: TIME:

DELIVERY ADDRESS:

Contact person on delivery: Phone:

PAYMENT:  CREDIT CARD EXP

CHECK FAX NO. TO SUBMIT INVOICE (if available): ( )

TAX EXEMPT:  Yes, and Tax exempt no. is  No

SPECIAL REQUEST:

## Appetizers

**appethaizing Shrimp** \$38  
Shrimp lightly fried to perfection, tossed with spicy appethaizing cream sauce, garnished with sesame seeds and green onions.

**Coconut Shrimp (25 pieces)** \$36  
Crispy coconut-crusted shrimp served with sweet appethaizing chili sauce, topped with cilantro.

## Salad

**Thai Chicken Salad** \$42 or \$38 <sup>Tofu</sup>  
Sliced grilled chicken, tomatoes, red onions, dried shallots and mixed greens. Tossed with appethaizing peanut dressing and topped with a sprinkle of sesame seeds.

## Grilled (Served with rice)

**Gai Yang** \$42  
Tender chicken breast marinated in Thai herbs. Grilled and topped with appethaizing chili sauce and served with a side of the sautéed vegetables of the day.

**appethaizing Rolls (20 - 1/2 size pieces)** \$32  
Marinated pork, shrimp, glass noodle, carrots, bean sprouts and green onions wrapped in thin rice paper. Fried and served with appethaizing carrot sauce.

**Veggie Rolls (20 - 1/2 size pieces)** \$28  
Glass noodle, carrots, cabbage, tofu, bean sprouts and green onions wrapped in thin rice paper. Fried and served with appethaizing carrot sauce.

**Mixed Greens** \$20  
Mixed greens with tomatoes and red onions with appethaizing peanut dressing.

**Pra Ram Long Song** \$42  
Grilled seasoned tender chicken breast topped with peanut sauce and a sprinkle of sesame seeds and dried shallots. Served with steamed fresh broccoli and baby corn.

## Noodles & Fried Rice

**Pad Thai (The most famous Thai noodle)**  Chicken \$42  Shrimp \$48  Tofu \$38  
Rice noodles, egg, bean sprouts, chives, and fresh ground peanut sautéed in tamarind sauce with your choice of chicken, shrimp or tofu.

**Pad Kee Mow**  \$42  \$48  \$38  
Flat rice noodle sautéed with egg, chilli, broccoli, seasonal Asian green, tomatoes, and sweet basil with your choice of chicken, shrimp or tofu.

**Brown Noodle**  \$42  \$48  \$38  
Flat rice noodle sautéed with appethaizing sweet soy sauce, egg, seasonal Asian green, broccoli, mushrooms, and baby corns with your choice of chicken, shrimp or tofu.

**Thai-Style Fried Rice**  \$42  \$48  \$38  
Sautéed steamed jasmine rice, egg, tomatoes, green peas, white onions, and scallions with your choice of meat or tofu in appethaizing chef's special sauce, topped with cilantro.

## Curry (Served with rice)

**Red Curry**  Chicken \$42  Shrimp \$48  Fish \$48  Tofu \$38  
Your choice of Protein sautéed with mushrooms, bamboo shoots, chili peppers, and cinnamon basil in Thai red curry and coconut milk.

**Green Curry**  \$42  \$48  \$48  \$38  
Your choice of Protein sautéed with mushrooms, bamboo shoots, chili peppers, and cinnamon basil in spicy Thai green curry and coconut milk.

**Mussamun Curry**  \$42  \$48  \$48  \$38  
Your choice of protein sautéed with mushrooms, bamboo shoots, white onions potatoes, and basil in mild but rich Mussamun curry and coconut milk.

## Sautéed (Served with rice)

**Pad Num Mun Hoi**  Chicken \$42  Shrimp \$48  Tofu \$38  
Your choice of meat or tofu sautéed with garlic, baby corn, mushrooms, white onions and scallions in appethaizing oyster mushroom sauce.

**Kow Rad Nha**  \$42  \$48  \$38  
Your choice of meat or tofu sautéed with garlic, white onions, baby corn, straw mushrooms, bamboo shoots, cashew nuts and scallions in appethaizing soy sauce.

**Pad Pak (Veggie lovers)**  \$42  \$48  \$38  
Sautéed steamed fresh vegetables, baby corn, seasonal Asian green, mushrooms, broccoli, green peas and garlic with a flavorful light brown appethaizing sauce.

**Pad Prig Pow**  \$42  \$48  \$38  
Your choice of meat or tofu sautéed in appethaizing roasted chili sauce with chili peppers and coconut milk. Flavored with basil and a hint of lemon juice.