



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-crust shrimp served with sweet appethaizing chili sauce, topped with cilantro.

Salad

Thai Chicken Salad \$42 or ^{Tofu} \$38
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.