

CATERING MENU

Pintoh by Chef Keng

MAIN DISHES	PAD THAI with tofu and veggies or chicken \$ 70 with shrimp +5	CRISPY SPRING ROLLS per roll \$ 1.50
	PAD KEE MAO with tofu and veggies or chicken \$ 65 with shrimp +5	FRESH ROLLS per roll \$ 1.50
	GREEN CURRY with tofu and veggies or chicken \$ 70 with shrimp +5	GAI SATAY Grilled chicken skewer per skewer \$ 1.85
	PANANG CURRY with tofu and veggies or chicken \$ 70 with shrimp +5	KOONG SATAY Grilled shrimp skewer per skewer \$ 2.00
	KENG'S NUTS \$ 75	GAI YANG Grilled chicken with jeow \$ 50
	PAD KRA PAO Choice of minced beef, pork or chicken \$ 65	LAAB WINGS per pound \$ 18
	KHAO PAD fried rice with choice of tofu and veggies or chicken \$ 60 with shrimp +5	MANGO SALAD Green mango with red onions, red peppers, cilantro, mint and peanuts \$ 45
		SOM TUM Pounded green papaya salad with palm sugar, fish sauce and tamarind. Topped with peanuts. Shrimp paste optional \$ 50
		NAM KHAO Crispy rice salad with fermented pork sausage, red curry, coconut flakes and chili. Topped with peanuts \$ 60

TRAYS FEED APPROXIMATELY 6-8 PEOPLE
NOTIFY US OF ANY ALLERGIES OR DIETARY RESTRICTIONS
FOR INQUIRIES, EMAIL TEAM@PINTOH.CA