



CPT



IN-FLIGHT CATERING

Oahu, Hawaii

MENU

Aloha from CPT In-Flight Catering!

CPT In-flight Catering is USDA compliant in-flight catering company, providing Concierge and Catering Services 24/7 and 365 days a week. We offer creative Island Style Aviation Catering with approved packaging and detailed labeling. We service John Rodgers Airport (PHJR) and Daniel K. Inouye International Airport (PHNL) with Aloha from our 5-Star restaurant and USDA Compliant kitchen.



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Guy Smith, Chef and Owner/Partner

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Aloha **SUNRISE BREAKFAST**

Bakers' Breakfast

Mini Danish, Croissants and Muffins served with Island Fruit Preserves & Butter.

Fresh Bagel Break

Assorted Bagels served with Whipped Cream Cheese, Island Fruit Preserves & Butter.

Hawaiian Breakfast Breads

Variety Of Local Fruit Breads served with Island Fruit Preserves & Butter.

Fresh Sliced Fruit

Seasonal Fresh Sliced Fruits with Maui Gold Pineapple, Grapes and Berries with Mango Yogurt Sauce.

Lauhala "Lite" Basket

Bran Muffin, Low Fat Yogurt Parfait with Granola and Seasonal Fresh Fruit Cup, Banana, Lite Cream Cheese & Island Fruit Preserve.



Lauhala Continental Basket

Fresh Bagel, Mini Croissant and Breakfast Bread served with Seasonal Fresh Fruit Cup, Banana, Lite Whipped Cream Cheese & Island Fruit Preserves.



Kanaka Smoked Fish Sampler

Sliced Lomi Lomi Salmon, Smoked Marlin Mousse and Cured Ahi served with Boiled Egg, Sliced Tomatoes, Pineapple Relish, Whipped Cream Cheese & Butter.



HOT Breakfast

“Ask us about our hot breakfast side dishes”

BYO Omelette

Build your Own Three-egg Omelet with Breakfast Potatoes, choice of Toast or Taro English Muffin with condiments.

Ham & Gruyere Crepes

Three Golden Brown Crepes filled with Smoked Ham Mornay Cheese Sauce served with Breakfast Potatoes, choice of Toast or Taro English Muffin with condiments.

Steak & Eggs

Grilled Rib-Eye Steak with Scrambled Eggs with Breakfast Potatoes, choice of Toast or Taro English Muffin with condiments.



Egg Sandwich

Choice of large English Muffin or Croissant with Egg, choice of Cheese & Breakfast Meats.

“El Paso” Burrito Breakfast

Tortilla Shell filled with Western Omelet and Monterey Jack Cheese served with Breakfast Potatoes, Chunky Salsa, Guacamole & Sour Cream.

English Breakfast

Scrambled Eggs, Stewed Beans, Sautéed Mushrooms and Grilled Plum Tomatoes with Spinach Chapelure served with assorted Scones & Crème Fraiche.



COLD

BOX LUNCHES

All lunches include Fresh Pineapple, Gourmet Brownie, choice of Pasta, Potato or House Salad and utensils.

Manhattan Stacked Deli Sandwich

Choice Of 1 Or 2 N.Y. Style Deli Sandwiches served with a Kosher Pickle and Bag Of Chips.

“Spa” Tuna Salad

Marinated Fresh Grilled Tuna with Tomatoes, Cucumbers, Sprouts, Artichokes and Sweet Peppers over Baby Field Greens with Choice Dressing and Pita Chips.

Captain’s Salad

Roast Beef, Turkey Pastrami, Swiss & Cheddar Cheese, Egg, Tomato & Cucumbers served over Iceberg Lettuce with Choice Dressing and Hearth Baked Bread.



Savvy Salad Sampler

Deli Tuna, Chicken & Shrimp Salads on a bed of Greens with 2 Mini Croissants and a Dinner Roll.

Japanese Sashimi Bento Box

Fresh Assorted Island Sashimi with Lo Mein Noodle Salad & Condiments.



Oahu Snack Box

Mini Taro Kalua Pork Sandwich & Pineapple Shrimp Skewers over Lomi Lomi Salad.

Kalua Snack Box

Panko Chicken Fingers, Ahi Poke & Pineapple Shrimp Skewers with Mango Rice Salad.



BOX LUNCHES

Each lunch contains Fresh Pineapple, Gourmet Brownie, House Salad, condiments and utensils. Jumbo Shrimp Cocktail maybe substituted for Fresh Pineapple for an additional charge.

Grilled Lemon Mustard Chicken

Marinated in Dijon Mustard & Lemon Juice served over Jasmine Rice with Fresh Steamed Vegetable Medley.

Kalua Pork & Cabbage

Smoked Island Shredded Pork & Cabbage with Steamed Rice.

Pad Thai Noodles

Vegetarian or Chicken Authentic Rice Noodles with Fresh Bean Sprouts & Crushed Peanuts.

Country Style Meatloaf

Thick Cut Topped with Mushroom Gravy. Served with Rosemary Roasted Potatoes and Fresh Steamed Vegetable Medley.



Teriyaki Island Ahi

Furikake Pan Seared Ahi with a splash of Teriyaki, served with Steamed Rice and Asian stir-fry vegetables.

Roma Shrimp & Pasta

Jumbo Shrimp Sautéed with Basil Marinara & Bowtie Pasta served with Grilled Vegetables, Parmesan Cheese and Garlic Bread.

SNACK PLATTERS

Rainbow Tortilla Finger Wrap Sandwiches

*Assortment of Chef's select fillings
with Ranch and Papaya Seed Dressing.*

Focaccia Finger Feast

*Homemade Focaccia Panini Sandwiches filled
with Gourmet Italian Meats, Cheeses and Grilled
Vegetables served with a Balsamic and Parmesan
Peppercorn Dipping Sauces.*

Garden Vegetable Display

*Seasonal Crisp Vegetables with
Artichoke Cream Cheese Dip.*

"San Antonio" Dip Display

*Chunky Salsa, Guacamole, Chili Con
Queso, Cilantro Sour Cream & Black
Bean Dip served with Fresh
Homemade Fried Tortillas.*



Imported & Domestic Cheese Display

*A wide variety Of Cheeses with
Grapes & Berries with an
assortment of Gourmet Crackers.*

Hawaiian Shrimp Cocktail Sampler

*Grilled Kauai White Prawns &
Jumbo Poached Tiger Prawns
served with Lilikoi Mustard &
Classic Cocktail Sauce.*

Seafood Deluxe

*Jumbo Shrimp, Lump Crab Cakes,
Lobster Tail, Grilled Scallops and
Blackened Ahi. Assorted Sauces
and Lemon Garnish.*

Pier 99 Sashimi & Sushi

*Freshly prepared with our unique Japanese condiments.
Ask us about our specialty Japanese dishware.*

Chef's Select Hot & Cold Hors d'oeuvres

Please inquire about the many selections we offer.



SALADS

*All Salads served with Hearth Baked Bread with
Choice of Dressing. Side and Entrée Sizes Available.*



The Caesar's Choice

Crisp Romaine Lettuce, Creamy Caesar Dressing, Parmesan Cheese and Homemade Croutons. Your Choice Of Grilled Vegetables, Jumbo Shrimp, Grilled Chicken or Furikake Tuna

Antipasto Misto

Seasonal Grilled Vegetables over Baby Field Greens with Fresh Mozzarella, Italian Meats, Plum Tomatoes and Kalamata Olives.

California Spinach Salad

Crisp Spinach, Mandarin Oranges, Red Onions, Artichokes and Avocado with Homemade Croutons and Parmesan Cheese

Papaya Salad*

Grated Fresh Green Papaya Tossed with Sugar Sweet Tomatoes in Spicy Garlic Lime Sauce & Crushed Peanuts

** Add Chicken for additional charge*

Attendants Cobb

Tuna Salad & Turkey Breast with Guacamole, Bacon, Cheddar Cheese, Tomatoes, Boiled Egg and Sprouts Over Baby Field Greens.



"North Shore" Seafood Salad

Lobster Medallions, Jumbo Shrimp and Ahi Poke over Baby Field Greens with Tomatoes, Cucumber, Sprout and Avocado.



FEATURED ENTREES

All entrees include choice of House Field Greens with choice of dressing or Caesar Salad, Hearth Baked Bread, butter and Chef's Vegetables.

Pommery New Zealand Salmon

Cashew Curry Couscous with Thai Basil Butter.



Basil Mahi Mahi

Tender Filets Of Island Fish, Lightly Battered Fried served with Coconut Basil Sauce Choice Of Sticky, Jasmine or Thai Brown Rice.

Grilled Prime Rib

Slow Roasted Thai Marinated Beef served with Thai Garlic Mashed Potato, Hamakua Mushrooms and Galanga Gravy.

Kona Coffee Rubbed Lamb

Slow Roasted Cut Lamb Chops served with Homemade Pineapple Chutney, Grilled Asparagus and Roasted Yukon Gold Potatoes.

Massaman Curry

Braised Lamb Shank

Quail Eggs, Chickpeas, Bamboo tips, Roasted Red Bell Pepper, potatoes, carrots served with Mango chutney and choice of Jasmine, Sticky or Thai Brown Rice.



LITE FARE

We can also box lunch all items for your convenience.

Fresh Mozzarella & Sweet Peppers

Thick Sliced Fresh Mozzarella with Roasted Red Peppers, Plum Tomatoes, Kalamata Olives over Baby Field Greens with Balsamic and Hearth Baked Bread.



Middle Eastern Sampler

Hummus, Baba Ganoush, Tabouleh and Dolmades with Pita Bread and Lavosh.

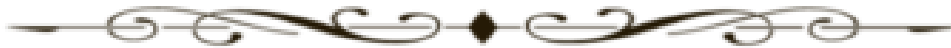
“Pacific Rim” Fruit Skewers

Fresh Melon, Strawberries, Maui Pineapple & Mango Skewers with Homemade Coconut Lime Yogurt Sauce.



Desserts

Assorted Gourmet Cookies & Brownies
Chef Select Mini Pastries & Petit Fours
Chocolate Ganache Torte
Mango Cheesecake Mousse
Fruit Sorbet & Ice Creams



Chef Guy Smith

Owner/Partner

CPT In-Flight Catering

Chao Phya Thai Restaurant
"Thai with a Twist"

CPT Catering

Chef Guy creates exciting and unforgettable culinary experiences by offering unique flavors of fresh & locally sourced ingredients.

Chef Guy is the founder of Air Culinaire, the largest private aviation catering company in the United States. Air Culinaire was created to provide high end, trend-setting business aviation catering. Air Culinaire expanded to six locations across the nation and became the leading provider in the business aviation catering. Under his leadership, Air Culinaire participated in multiple high profile events including three Presidential Inaugurations, the Masters Golf Tournament in Augusta, Georgia and the 2005 Super Bowl in Jacksonville, Florida.