

ALOHA SUNRISE BREAKFAST

Baker's Breakfast

Mini Danish, Croissants and Muffins

Einstein Bagel Break

Assorted bagels with whipped cream cheese

Island Breakfast Breads

Variety of local fruit breads with fruit preserves

Hawaiian Smoked Fish Sampler

Lomi Lomi Salmon, Smoked Marlin Mousse & Cured Ahi & Boiled Egg, Sliced Tomatoes, Pineapple Relish

Fresh Sliced Fruit

Seasonal Fresh Fruits with Maui Gold Pineapple, Grapes & Berries with a Mango Yogurt Sauce

Lahala Continental Basket

Einstein Bagel, Mini Croissant and Breakfast Bread with Seasonal Fresh Fruit Cup & Whole banana

Lahala "Lite" Basket

Bran Muffin, Low Fat Yogurt Parfait with Granola and a seasonal Fresh Fruit Cup & Whole Banana

LITE FARES

Fresh Mozzarella & Sweet Peppers

Sliced fresh mozzarella, roasted red peppers, plum tomatoes, Kalamata Olives over baby field greens with balsamic & hearth baked bread

Deli Tuna & Asparagus

Tuna Salad inside tomatoes over baby field greens with crisp asparagus, carrot sticks, celery sticks and gourmet crackers

Middle Eastern Sampler

Hummus, Baba Ganoush, Tabbouleh & Dolmades with pita bread and lavosh

The Parisian Plate

Country & Vegetable Pate & Brie Cheese Wedge, Grapes, Cornichons & Gourmet Crackers

"Pacific Rim" Fruit Skewers

Fresh Melon, Strawberries, Maui Pineapple & Mango skewers with Coconut Lime Yogurt Sauce

SOUPS

Vegetarian Tomato & Basil

Chicken & Brown Rice

Island Seafood Chowder

Thai Coconut Shrimp & Lemongrass

Herbed Beef & Barley

SNACK PLATTERS

Garden Vegetable Display

Seasonal Vegetables with Artichoke Cream Cheese Dip

Focaccia Finger Feast

Homemade Focaccia Panini Sandwiches with variety of Gourmet Italian Meats, Cheeses & Grilled Vegetables. Served with Balsamic & Parmesan Peppercorn Dipping Sauces

Seafood Deluxe

Jumbo Shrimp, Lump Crab Cakes, Lobster Tail, Grilled Scallops and Crab Claws with Chimichurri & Cocktail Sauce and Lemon

Hawaiian Shrimp Cocktail Sampler Grilled

Kauai White Prawns & Jumbo Poached Tiger Prawns with Lilikoi Mustard & classic cocktail sauce

Rainbow Tortilla Finger Wrap Sandwiches

Assortments of Chef select fillings with ranch and papaya seed dressing

Imported & Domestic Cheese Display

A wide variety of cheeses with grapes & berries with an assortment of gourmet crackers

"San Antonio" Dip Display

Chunky Salsa, Guacamole, Chili Con Queso, Sour Cream & Black Bean Dip with Fresh Fried Tortillas



Chef's Select Hot & Cold Hors d'oeuvres

Please inquire about the many selections we offer.

Pier 99 Sashimi & Sushi

Fresh Fish served with unique Japanese Condiments. Ask us about our Specialty Japanese Dishware.



CPT In-flight Catering is USDA Compliant, providing Catering and Concierge Services 24/7 and 365 days a year.

We are proud to offer unique Island Style Aviation Catering featuring compliant packaging, creative food presentations and detailed computer labeling for your next flight. We service John Rodgers Airport (PHJR) and Daniel K. Inouye International Airport (PHNL) with Aloha from our 5-Star restaurant and USDA Compliant kitchen.



*For all events or in-flight catering contact:
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COLD BOX LUNCHES

Manhattan Stacked Deli Sandwich

Choice of 1 or 2 N.Y. Style deli sandwiches with Kosher Pickle and bag of chip on the side.

“Spa” Tuna Salad

Marinated Fresh Grilled Tuna with Tomatoes, Sprouts, Cucumbers, 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 over Iceberg Lettuce with Choice Dressing and Hearth Baked Bread

Savvy Salad Sampler

Deli Tuna, Chicken and 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 Kahlua Pork Sandwich & Pineapple Shrimp Skewers over Lomi Lomi Salad

Kahala Snack Box

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

HOT BOX LUNCHES

Pad Thai Noodles

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

Teriyaki Tuna

Furikaki Pan Seared Ahi with Steamed Rice and Fresh Vegetable Medley

Roma Shrimp & Pasta

Jumbo Shrimp sautéed with Basil Marinara & Bow tie Pasta with Grilled Vegetables and Garlic Bread

Triple Cheese Lasagna

Three layer lasagna with Ricotta, Mozzarella and Provolone with San Marzano Marinara Sauce

With garlic bread on the side

HOT BOX LUNCHES

Grilled Lemon Mustard Chicken

Marinated in Dijon mustard & lemon juice served over Jasmine Rice with fresh steamed vegetable medley

Kahlua Pork & Cabbage

Smoked Island Shredded Pork & Cabbage with Steamed Rice

Country Style Meatloaf

Thick Cut topped with Mushroom Gravy with Roasted Rosemary Potatoes and Fresh Steamed Vegetables

FEATURED ENTREES

Grilled Prime Rib

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

Basil Mahi Mahi

Tender Filet of Island fish, lightly battered fried with Coconut Basil Sauce & Choice of Sticky, Jasmine or Thai Brown Rice

Kauai White Prawns

Grilled with Basil Papaya Butter, Baby Bok Choy and Jasmine Rice

Kona Coffee Rubbed Lamb

Slow Roasted lamb Chops with Pineapple Chutney, Grilled Asparagus and Roasted Yukon Gold Potatoes

Artichoke Stuffed Chicken

Chicken Breast stuffed Fontina Cheese, Zucchini & Artichokes with Fresh Roasted Red Pepper and Tomato Sauce

Massaman Curry Braised Lamb Shank

Quail Eggs, Chickpeas, Bamboo Tips, Roasted Red Bell Pepper, Potatoes, Carrots with Mango chutney and Choice of Jasmine, Sticky or Thai Brown Rice

SALADS

“North Shore” Seafood Salad

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

Antipasto Misto

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

The Caesar’s Choice

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

California Spinach Salad

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

Attendants Cobb

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

DESSERTS

**Assorted Gourmet Cookies & Brownies
Pineapple Cobbler
with Kona Vanilla Bean Sauce**

Chef Select Mini Pastries & Petit Fours

Chocolate Ganache Torte

**Mango Cheesecake Mousse
Island Custard Pie with Berries
Fruit Sorbet & Ice Creams
Baker’s Daily Specials**

