

I. APPETIZERS

Chinese Egg Roll (deep fried)

Green cabbage, carrots, fresh ginger, yellow onions, sesame oil, served with sweet & sour sauce .
\$6.95(2)

Vietnamese Spring Roll (raw)

Lettuce, cucumber, carrot, red cabbage, bean sprouts, green onions, carrots, served with crushed roast peanuts and sweet sauce.
\$6.95 (2)

Cambodian Egg Roll(deep fried)

Ground pork, yellow onion, jicama, shallot, roast peanut served with radish pickled-carrot-cucumber.
6.95 (2)

Crisp Fried Tofu (deep fried)

Tofu, rice flour, carrots, cucumbers, shallots, lettuce, sesame oil, served with satay sauce.
\$6.95(3)

Chicken or Pork Satay on Skewers

Cucumbers, shallots, tamarind juice, coconut cream, crushed roasted peanut, served with satay sauce and cucumber pickles.
\$5.95

Cambodian Fried Bread

Cabbage, carrots, yellow onion, bamboo shoots, fresh ginger juice, served with pickled carrots and jicama.
Veggie: \$6.95 Pork: \$7.95

Crispy Thai Noodles

Rice noodles, tofu, pickled garlic and soy beans, bird-dry chilies, shallots, garlic, tamarind juice, egg, Chinese flat chives, bean sprouts, red pepper, roasted peanuts.
Tofu: \$12.95

Cambodian Salad with Peanut Sauce or Sesame Sauce

Red cabbage, cucumber, red onion, carrot, bean sprouts, shallot, salt, palm sugar, mint, basil.
Veggie: \$7.95 Tofu: \$ 8.95 Pork or Chicken: \$10.95 Shrimp: \$14.95

II. ENTREES

Cambodian Steamed Chicken

Dry wood ears, glass noodles, dry shrimp, crushed roasted peanuts, curry paste, shallots, garlic, pepper, and served with white radish-carrot-cucumber-fresh ginger pickled.
White or dark meat: \$17.95

Cambodian Grilled Chicken

Ginger, lemon grass, turmeric, bird-dry chilies, galangal, kaffir lime leaves, shallot, garlic, cucumber, coconut cream and served with salad.
Dark or white meat: \$17.95

Cambodian Roast Chicken with Honey

Chicken breast, rice wine, palm sugar, lime juice, pepper, garlic, served with salad.
\$17.95

Thai-Cambodian Curry

Vegetarian mussaman and red curry with coconut milk, ginger, potatoes, yellow onions, tamarind juice, served with steamed jasmine rice or rice noodle and steamed sweet peas-carrot..
Veggie : \$13.95 Tofu: \$14.95 Chicken: \$16.95 Jumbo Shrimp: \$21.95

Saramann Beef (Mussaman Curry)

Tenderloin beef with mussaman curry cooked in coconut cream, fresh ginger juice, yellow onion, potatoes, tamarind juice, crushed roast peanut, shallot, served with steamed jasmine rice-sweet peas-carrot.
\$24.95

Cambodian Stuffed Tomato or Bell pepper with Pork

With tomato or red or green bell pepper ,glass noodles, green onions, garlic, salt, palm sugar, shallot, egg .served with stir fried chart and yam
Tomato/Green or red bell pepper:\$15.95

Cambodian Stir Fried Ginger

Yellow onions, pineapple,green bell-pepper, green onions, sauted white sesame seed, served with salad.
Tofu:\$15.95 Chicken:\$17.95 Wild Alaskan Sockeye Salmon or Jumbo Shrimp:\$21.95

Chinese Stir Fried Noodle (Lo Mein)

with broccoli, snow peas, carrot, cabbage, ginger juice, celery.
Veggie:\$9.95 Tofu:\$10.95 Chicken:\$13.95 Shrimp: \$15.95

Thai Stir Fried Noodle (Pad Thai)

Pickled white radish, palm sugar, tamarind juice, egg, bean sprouts, Chinese flat chives or green onion, ground roast peanuts, galangal, shallots, ground dried chilies.
Veggie:\$12.95 Tofu:\$13.95 Chicken:\$15.95 Jumbo Shrimp:\$21.95 Prawn:\$29.95

Vietnamese Steamed Rice Noodle

Lettuce, cucumber, bean sprout, egg, shallot, carrot, green onion, crushed roasted peanuts, served with peanut sauce.
Veggie:\$9.95 Tofu:\$10.95 Pork/Chicken:\$12.95 Shrimp:\$15.95

Cambodian Style Roast Pork Chop Or Roast Lamb Chop

Garlic, palm sugar, honey, rice wine, pepper, coconut cream or served with salad.
Pork Chop:\$17.95 Lamb Chop:\$19.95

Cambodian Stir Fried Vegetables with Cashew Nuts

With tomato, yellow-red onion, green onion, ginger juice, paste, green beans, red bell pepper, pineapple.
Veggie:\$13.95 Tofu: \$14.95 Pork/ Chicken:\$16.95 Shrimp:\$19.95

Cambodian Steamed Salmon with Lemongrass

Lemongrass, galangal, turmeric, kaffir lime leaves, coconut cream, coriander leaves, served with steamed jasmine rice.
\$21.95

Cambodian Stir Fried Beef

Tenderloin beef, pineapple, green bell pepper, red and yellow mushrooms, served with salad.
\$19.95

Cambodian Style Stir-Fried Beef

Tenderloin beef, lemongrass, turmeric, galangal, kaffir lime leaves, green and red bell pepper, cilantro, crushed roasted peanuts, served with salad.
\$24.95

Cambodian Lok Lak

Tenderloin beef, tomato sauce, pineapple, green-red and yellow mushrooms, red onion, mushroom, served with salad.
\$24.95

Cambodian Hamburger

Ground beef, lemongrass, turmeric, galangal, kaffir lime leaves, roasted peanuts, served with salad.
\$18.95

Thai Stew (Tom Yum)

Lemongrass, kaffir lime leaves, galangal, cauliflower, mushroom, tomatoes, served with fresh coriander leaves.

Tofu: \$14.95 Chicken: \$16.95 Jumbo Shrimp: \$21.95

Prawn-Mussels: \$29.95

Cambodian Style Fried Vegetables

With cauliflower, broccoli, straw mushrooms, red onion, red-green bell pepper, pineapple, green onion, fresh tomatoes, baby corn.

Veggie: \$12.95 Tofu: \$14.95 Chicken: \$16.95 Shrimp: \$18.95

Cambodian Combination Crab and Shrimp

With eggs, black pepper, sea salt, palm sugar, red-green onion, served with salad and sweet and sour sauce.

\$21.95

Khmer Style Rice Noodle Soup

With green cabbage, carrot, leek, yellow onion, green onion, broccoli, sugar snap peas, served over fresh roman lettuce, bean sprouts.

Veggie: \$8.95 Tofu: \$9.95 Chicken: \$12.95

Ground Beef: \$12.95 Shrimp: \$15.95

DESSERTS

Cambodian Yuca Root Custard

Yuca root, egg, coconut cream, palm sugar, sea salt.

\$5.95

Cambodian Sticky Rice with Custard

With sticky rice, egg, mung bean seed, coconut cream, palm sugar, sea salt, served with mango or strawberries.

\$6.95

Fresh Pineapple: \$4.95

Selected cakes or fresh fruits available on request

DRINK

Cambodian Green Tea

Caffeine free green tea, organic fresh ginger, organic fresh lime juice, sea salt, organic honey

\$2.00 12 oz. \$3.00 16 oz.

Nath's Specialty Catering

can provide your workshop, retreat, restaurant, luncheon or dinner party or special event with gourmet quality Southeast Asian home cooking.

A Cambodian with Vietnamese, Chinese, and Thai parentage, Nath is a licensed food caterer providing succulent Southeast Asian dishes for your taste. She obtains natural ingredients from the Asian markets in Albuquerque and west Denver, organically grown local produce, and uses no MSG. We can omit certain ingredients by request.

**** Dishes freshly made with great care and quality natural ingredients and organic produce. Naturally cooked with tofu or meat added to order. We use 100% organic Pataluma Rosie chicken breast, sustainably farmed, raised without antibiotics; Wild Coho Salmon; and tenderloin Colman natural beef; natural pork or lamb chops; natural Dungeness crab meat; palm sugar, sea salt, organic unrefined sesame oil, organic coconut milk,*

**** Dishes served with Thai jasmine steamed rice or rice noodles (state preference).*

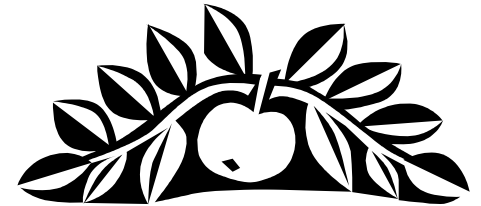
**** Thai-Cambodian spices are well known for their health benefits. Thai food tends to be hot & spicy, Cambodian cuisine less so- and both are flavorful. We can make your dish to suit your internal thermostat. Mild, medium, hot or very hot... just tell us!*

**** Minimum six orders per dish. Discounts for orders of 12 and above. Elegant plates and cutlery available; paper plates and plastic cutlery for larger informal parties provided at cost upon request.*

**** Call/fax (505) 588-9677 or (505) 699-5974 to plan your order.*

NATH'S

SPECIALTY CATERING



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