



*In Flight*  
*Classic*  
*Catering*

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# **BREAKFAST**

## **CONTINENTAL BREAKFAST**

### **BOX BREAKFAST – CONTINENTAL**

FRESH FRUIT SALAD, BAGEL, CROISSANT, PASTRIES,  
BUTTER, JAM AND CONDIMENTS

### **LIGHT BREAKFAST**

COLD CEREAL, YOGURT, FRESH FRUIT AND A HOUSE-MADE  
BRAN MUFFIN WITH BUTTER AND JAM

### **BREAKFAST TRAY**

VARIETY OF BREAKFAST PASTRIES, HOUSE-MADE MUFFINS, CROISSANTS  
AND SCONES WITH BUTTER AND JAMS

### **SMOKED SALMON BREAKFAST**

SMOKED SALMON SERVED WITH RED ONION, CAPERS, LEMON WEDGES,  
CREAM CHEESE, FRESH BAGELS AND CROISSANTS

### **FRESH SLICED FRUIT TRAY**

A SELECTION OF MELONS, BERRIES, AND OTHER SEASONAL FRUITS  
SERVED WITH OUR SPECIAL DIPPING SAUCE

### **BREAKFAST CROISSANT SANDWICH**

GRILLED HAM STEAK OR APPLE-WOOD BACON, EGG, CHEESE ON FRESH  
CROISSANT. SERVED WITH HOME-STYLE POTATOES

# **HOT BREAKFAST**

## **GOURMET OMELETTES**

THREE EGG OMELETTES WITH FILLING OF YOUR CHOICE, ONION, TOMATO, ASPARAGUS, MUSHROOM ARTICHOKE, ASSORTED CHEESES ARE JUST A FEW OF THE FILLINGS TO CHOOSE FROM. SERVED WITH HOME-STYLE POTATOES

## **COUNTRY-STYLE PANCAKES**

BUTTERMILK PANCAKES SERVED WITH REAL VERMONT MAPLE SYRUP. YOUR CHOICE OF BREAKFAST MEATS

## **BELGIAN WAFFLES**

TRADITIONAL WAFFLES WITH A HINT OF CINNAMON SERVED WITH REAL VERMONT MAPLE SYRUP. SERVED WITH YOUR CHOICE OF BREAKFAST MEATS

## **SOUTHWEST BREAKFAST TACOS**

SCRAMBLED EGGS, BACON AND HOUSE-MADE POTATOES SERVED ON FRESH FLOUR TORTILLAS WITH HOMEMADE SALSA AND SHREDDED CHEESE

## **BISCUITS & GRAVY**

HOME-STYLE JUMBO BUTTERMILK BISCUITS TOPPED WITH CREAMY SAUSAGE PEPPER GRAVY

## **BREAKFAST MEATS**

CHOICE OF MEATS FOR HOT BREAKFAST ITEMS, APPLE-WOOD BACON, TURKEY BACON, HAM STEAK, PORK SAUSAGE LINKS OR PATTIES

# **SANDWICHES & SALADS**

## **SANDWICH BOX LUNCH**

Choice of sandwich served w/ fresh sliced, pickle spear, side salad, cookie or brownie and condiments

## **SANDWICH OR WRAP TRAY**

Assorted fresh sandwiches (choice of hot or cold) cut in halves served w/homemade spreads, chips and house salsa, pickle spears, choice of side salad

## **DELI MEAT & CHEESE TRAY**

Slices of honey-baked ham, oven roasted turkey breast, Genoa salami, Angus roast beef, Swiss and cheddar cheese served w/ assortment of fresh breads, vegetable condiments and spreads. Served w/ chips and house salsa choice of side salad

# **SANDWICHES & WRAPS**

(ALL SANDWICHES CAN BE MADE ON A WHOLE WHEAT TORTILLA)

## **ROASTED TURKEY BREAST**

Oven roasted turkey breast, Swiss cheese, lettuce and tomato on fresh wheat berry bread w/ chipotle mayo on the side

## **HONEY BAKED HAM**

Honey & brown sugar baked ham, Swiss cheese, lettuce and tomato on fresh Ciabatta roll w/ honey cilantro mustard on the side

## **CHICKEN SALAD**

Rotisserie chicken salad w/ lettuce and tomato on fresh baked croissant

## **ROAST BEEF**

Thin sliced tender Angus roast beef, provolone cheese, lettuce and tomato on fresh Ciabatta roll w/ horseradish mayo on the side

## **SANDWICHES cont.**

### **TUNA SALAD**

Grilled Ahi tuna tossed in our special mix on a fresh baked croissant

### **ITALIAN SANDWICH**

Ham, Genoa salami, pepperoni, provolone cheese, lettuce and tomato served on a fresh Ciabatta roll w/ Italian dressing on the side

### **CLASSIC CLUB**

Honey baked ham, oven roasted turkey, Apple wood bacon, Swiss cheese, lettuce and tomato served on a fresh sourdough w/ mustard & mayo

### **GARDEN VEGGIE**

Organic field greens, tomato, avocado, cucumbers, bell peppers and sprouts served on fresh wheat berry w/ low fat balsamic vinaigrette

### **BUFFALO CHICKEN**

Seasoned thin sliced chicken breast w/ lettuce and tomato on a ciabatta roll served w/ celery strips and blue cheese dressing

### **BLACKENED SALMON**

Grilled seasoned salmon w/ lettuce and tomato on a toasted ciabatta roll and dill caper spread on the side

### **GRILLED PORTABELLO MUSHROOM**

Portobello mushrooms grilled w/ glazed onions and Swiss cheese on wheat-berry bread

### **GRILLED MARINATED CHICKEN BREAST**

Chicken breast topped w/ fontina cheese, roasted peppers, sun-dried tomatoes and honey mustard on a toasted ciabatta roll

### **SMOKED SALMON**

Thinly sliced smoked salmon w/ cream cheese, capers and cucumbers, served on roasted rosemary sourdough

# **SALAD BOX LUNCH**

Served w/ crackers and choice of fresh baked cookie or brownie

## **Chef Salad**

Salad mix, field greens, tomato, cucumbers, hard-boiled egg slices, shredded cheddar, smoked ham, oven roasted turkey breast w/ house made ranch dressing

## **Grilled Chicken Salad**

Salad mix, field greens, tomato, cucumbers, tortilla strips, grilled chicken strips w/ honey-lime vinaigrette

## **Nicoise Tuna Salad**

Seared Ahi Tuna w/ mixed field greens, new potatoes, hard-boiled eggs, sugar snap peas, kalamata olives, tomatoes and red onions served with lemon dressing

## **Cobb Salad**

Romaine lettuce, hard-boiled egg, bacon, black forest ham, oven roasted turkey and blue cheese served with blue cheese vinaigrette dressing

## **Caprese Salad**

Tomatoes, mozzarella, olives, sun-dried tomatoes, fresh basil and garlic tossed in olive oil

## **Mediterranean Salad**

Romaine lettuce, diced tomatoes, artichoke hearts, cucumbers, fresh parsley, crumbled herb feta, garbanzo beans, red onions served w/ vinaigrette dressing. Add grilled chicken or grilled jumbo shrimp

## **Beef Fajita Salad**

Marinated grilled beef strips, salad mix, green & red peppers, red onion, black beans, tomatoes, shredded cheddar served w/ sour cream and house salsa on the side

# **HOME-MADE SOUPS**

**BROCCOLI CHEESE, CHICKEN TORTILLA, TOMATO BASIL, ASPARAGUS & POTATO BISQUE, HOME-STYLE CHICKEN NOODLE, LOBSTER BISQUE, GARDEN VEGETABLE, CAJUN GUMBO, GAZPACHO, NEW ENGLAND OR MANHATTAN CLAM CHOWDER**

# **HOT LUNCHESES**

**ALL HOT LUNCHESES COME WITH CHOICE OF DINNER SALAD,  
FRESH BREAD, ENTRÉE, TWO VEGETABLE SIDES, DESSERT AND  
INCLUDE ALL NECESSARY CONDIMENTS**

## **DINNER SALADS**

**(SALAD DRESSINGS – HOME-MADE BUTTERMILK RANCH,  
CATALINA AND ITALIAN)**

### **GREEN GARDEN SALAD**

**FRESH LETTUCE MIX, TOMATOES, CUCUMBERS, RED ONIONS  
AND BELL PEPPERS**

### **CAESAR SALAD**

**ROMAINE LETTUCE, SHREDDED PARMESAN AND CROUTONS  
W/ CREAMY CAESAR DRESSING**

### **PEAR SALAD**

**MIXED FIELD GREENS, BELL PEPPERS, RED ONIONS TOSSED IN PEAR VINAIGRETTE  
DRESSING TOPPED W/ WALNUTS AND GOAT CHEESE**

### **SPINACH SALAD**

**FRESH BABY SPINACH, APPLE SMOKED BACON, CHEVRE AND TOASTED PECANS W/  
BALSAMIC MAPLE DRESSING**

### **HEARTS OF PALM SALAD**

**HEARTS OF PALM, BLACK OLIVES, ASPARAGUS, RED ONIONS ON MIXED FIELD  
GREENS W/ CREAMY CHIVE DRESSING**

## **CARIBBEAN SALAD**

**FRESH BUTTER LETTUCE W/ HAZELNUTS, MANGOES, PINEAPPLE, FETA CHEESE AND  
LIME VINAIGRETTE**

## **SOUTHWEST SALAD**

**FRESH LETTUCE MIX, CORN KERNELS, BLACK BEANS, CILANTRO,  
DICED TOMATOES, TORTILLA STRIPS AND SOUTHWEST DRESSING**

## **ENTRÉES**

### **POULTRY**

#### **CHICKEN SALTIMBOCCA**

**CHICKEN BREAST W/ PROSCIUTTO AND SAGE IN A MARSALA VELOUTE SAUCE**

#### **CHICKEN ROULADE**

**CHICKEN BREAST STUFFED W/ PANCETTA & GOAT CHEESE**

#### **CHICKEN FLORENTINE CREPES**

**W/ WHITE WINE MUSHROOM SAUCE**

#### **CHICKEN TCHOPITOULAS**

**LIGHTLY BLACKENED THIGHTS OVER SEASONED POTATOES W/ BEARNAISE SAUCE**

#### **CHILI ROASTED GAME HENS**

**W/ JALAPENO ORANGE GLAZE**

#### **CHCKEN CORDON BLEU**

**W/ SWISS CHEESE AND SMOKED HAM**

#### **LEMON TARRAGON CHICKEN ROULADE**

**STUFFED W RED PEPPERS, ASIAGO CHEESE AND OLIVES**

## **POULTRY cont**

### **CHICKEN MILANESE**

**CHICKEN BREAST IN A PARMESAN AND PINE NUT CRUST W/ CREAMY**

**ARTICHOKE AND BASIL SAUCE**

**ROSEMARY CRUSTED CHICKEN**

**W/ GREEN PEPPERCORN SAUCE**

**MUSHROOM CHICKEN CREPES**

**W/ WINE CREAM SAUCE**

**ROAST DUCK CHERISE**

**W/ BALSAMIC CHERRY REDUCTION**

## **BEEF**

### **RIB-EYE AMERICANA**

**THINLY SLICED PRIME RIB ROULADES STUFFED W/ PECANS AND CREAM CHEESE**

**PRIME RIB STEAK**

**W/ PAN JUICE AND HORSERADISH SAUCE**

**NEW YORK STEAK**

**MARINATED AND GRILLED W/ PEPPERCORN COGNAC SAUCE**

**GRILLED FILET MIGNON**

**W/ GLAZED ONIONS AND BORDELAISE SAUCE**

**LOBSTER STUFFED BEEF TENDERLOIN**

**W/ SAUTEED MUSHROOMS AND PEPPERCORN DEMI-GLACE**

**VEAL PICCATA**

**W/ LEMON CAPER SAUCE**

## **PORK**

### **APPLE WALNUT BRANDY PORK**

**LOIN OF PORK IN AN APPLE WALNUT BRANDY SAUCE**

### **MOJO PORK**

**W/ VANILLA BEAN SAUCE**

### **ROASTED PORK TENDERLOIN**

**W/ CARAMELIZED PEARS AND PEAR BRANDY CREAM SAUCE**

### **CHINESE PORK CHOPS**

**GRILLED PORK TENDERLOIN W/ HOI SIN GLAZE**

### **PECAN STUFFED PORK LOIN**

**W/ CHIPOTLE DEMI-GLACE**

### **BRAISED PORK LOIN CUTLETS**

**W/ THYME-LEMON SAUCE**

### **GLAZED BAKED HAM**

**IN BOURBON AND BROWN SUGAR**

### **GRILLED BABY BACK RIBS**

**W/ JACK DANIELS BBQ SAUCE**

### **GRILLED JALAPENO PORK CHOPS**

**W/ PEACH SAUCE**

## **LAMB**

### **ROAST LEG OF LAMB**

**W/ CRANBERRY-FIG STUFFING**

### **GRILLED LAMB CHOPS**

**W/ CHERRY BALSAMIC SAUCE**

### **ROASTED RACK OF LAMB**

**W/ MINT AU JUS**

## **SEAFOOD**

**GINGER MARINATED AHI TUNA SHISH KABOB**

**W/ WASABI BUTTER SAUCE**

**CRAB-STUFFED BAKED RED SNAPPER**

**W/ LEMON DILL SAUCE**

**TILAPIA VERACRUZ**

**W/ TOMATOES, OLIVES AND GARLIC**

**SAUTEED RAINBOW TROUT MEUNIERE**

**TOPPED W/ CAJUN PECAN BUTTER SAUCE**

**GRILLED MARKET WHITFISH**

**W/ CHEF'S SEASONAL FRUIT CHUTNEY**

**STUFFED SALMON**

**W/ SPINACH & MASCARPONE CHEESE**

**SCALLOPS & PASTA FLORENTINE**

**SHRIMP CHILE RELLENO**

**TOPPED W/ WHITE WINE SAUCE AND MONTERREY JACK CHEESE**

**SOUTHERN FRIED CATFISH**

**W/ HOUSE TARTAR SAUCE**

**SURF & TURF**

**FRESH GRILLED JUMBO SHRIMP ATOP BEEF MEDALLIONS**

**IN A RED CHILE BEARNAISE SAUCE**

**BAKED PARMESAN CRUSTED COD**

## **TRADITIONAL ENTREES**

### **FAJITAS**

**(BEEF, CHICKEN, SHRIMP AND VEGETABLE)**

### **CHICKEN FRIED STEAK**

**W/ CREAMY PEPPER GRAVY**

### **TEXAS BBQ**

**(BRISKET, SAUSAGE, CHICKEN AND RIBS)**

### **TURKEY & CORNBREAD DRESSING**

**W/ CRANBERRY RELISH**

### **ENCHILADAS**

**(CHICKEN, BEEF, CHEESE AND VEGETABLE)**

### **CLASSIC MEAT LASAGNA**

**W/ THREE CHEESES**

### **KING RANCH CHICKEN CASSEROLE**

### **SMOTHERED PORK CHOPS**

### **CHILI CHEESE CHOP'T STEAK**

### **SPAGHETTI & MEATBALLS**

### **ROAST BEEF**

**W/ ROSEMARY AU JUS**

### **SOUTHERN POT ROAST W/ FRESH VEGGIES**

### **HOME-STYLE CHICKEN POT PIE**

### **SALISBURY STEAK**

### **OLD-FASHION MEATLOAF**

### **CORNED BEEF & CABBAGE**

### **CHICKEN ALFREDO W/ FETTUCINI**

### **CHICKEN & DUMPLINGS**

## **VEGETARIAN ENTREES**

**GNOCCHI W/ RED PEPPERS & ROSEMARY SAUCE**

**FUSILLI W/ CHEVRE, TOMATOES AND BASIL**

**SUN-DRIED TOMATO, FETA AND OLIVE QUICHE**

**BLACK-EYED PEA AND BROWN LENTIL PINEAPPLE CURRY**

**SPINACH & CORN ENCHILADAS**

**STUFFED BELL PEPPERS W/ RICE & VEGGIES**

**VEGETABLE BIRYANI**

**PIEROGIES W/ DILLED YOGURT SAUCE**

**MELANZANE PARMIGIANA**

**SPINACH & MUSHROOM LASAGNA**

**GARDEN VEGETABLE BAKE**

## **VEGETABLES & SIDES**

**CITRUS ROASTED GREEN BEANS OR ASPARAGUS**

**BROCCOLI W/ ROASTED PINE NUTS**

**SLOW COOKED BAKED BEANS**

**MARbled MASHED POTATOES**

**CHIPOTLE GRILLED SQUASH MEDLEY**

**GARLIC ROASTED CAULIFLOWER**

**SPANISH RICE**

**HOT GERMAN POTATO SALAD**

**GREEN BEANS PRALINE**

**ROASTED BUTTERNUT SQUASH W/ RED GRAPES AND SAGE**

**ROASTED ZUCCHINI**

**GRILLED ITALIAN EGGPLANT**

# **VEGETABLES & SIDES cont.**

**CUBAN BLACK BEANS**

**REFRIED BEANS**

**BROCCOLI CHEESE STUFFED BAKED POTATOES**

**CREAMY MACARONI & CHEESE**

**RICE PILAF**

**RISOTTO MILANESE**

**JALAPENO CREAMED SPINACH**

**PARSLEY BUTTERED NEW POTATOES**

**BUTTERED CORN**

**ORZO W/ PEAS, DILL AND PANCETTA**

**BLACK -EYED PEAS**

**STEAMED BROCCOLI SPEARS**

**GRILLED MUSHROOMS**

**CANDIED YAMS**

**SEASONED PINTO BEANS**

**GLAZED BABY CARROTS**

**HIMALYAN RED RICE PILAF**

**SOUTHERN-STYLE COLLARD GREENS**

**SCALLOPED POTATOES**

**ROASTED BRUSSELS SPROUTS**

**GARLIC MASHED POTATOES**

**BROCCOLI NORMANDY**

**STUFFED TOMATOES**

**STIR FRY VEGETABLES**

**TWICE BAKED POTATOES**

# **CHILDREN'S MENU**

**SERVED W/ GRAPES, APPLESAUCE & A COOKIE**

## **PIZZA**

**PERSONAL SIZE 6" PIZZA W/ CHOICE OF TOPPINGS**

## **PEANUT BUTTER AND JELLY**

**PB&J SERVED ON FRESH WHITE BREAD**

## **HAMBURGER**

**TWO MINI BURGERS W/ TATER TOTS (CONDIMENTS ON THE SIDE)**

## **CORN DOG**

**SERVED W/ WAFFLE FRIES**

## **CHICKEN TENDERS**

**SERVED W/ CREAM GRAVY, TOAST AND FRIES**

## **SPAGHETTI & MEATBALLS**

**SERVED W/ BREAD STICKS**

## **HOT DOG**

**GRILLED ALL BEEF FRANK SERVED W/ TATER TOTS**

## **GRILLED CHEESE SANDWICH**

**GRILLED CHEDDAR CHEESE ON TEXAS TOAST W/ FRIES**

## **VEGGIE BURGER**

**TWO MINI VEGETABLE BURGERS SERVED W/ BABY CARROTS  
& CELERY STICKS**

# **DESSERTS**

## **CAKES**

**CHOCOLATE ESPRESSO SUPREME**

**CARROT CAKE W/ CREAM CHEESE FROSTING & WALNUTS**

**ITALIAN CREAM OR CHOCOLATE ITALIAN CREAM CHEESE CAKE**

**TRES LECHE CAKE**

**COCONUT CAKE**

**RED VELVET CAKE**

**GERMAN CHOCOLATE CAKE**

**BLACK FOREST CAKE**

**TIRAMISU**

**CHOCOLATE MOUSSE**

**STRAWBERRY TORTE**

**FUDGE FANTASY**

**LEMON**

**ITALIAN RUM CAKE**

## **CHEESECAKES**

**OLD FASHION**

**AMARETTO ALMOND**

**CARAMEL FUDGE**

**KAHLUA KAFE**

**MARGARITA**

**WHITE CHOCOLATE RASPBERRY**

**STRAWBERRY**

**LEMON CHIFFON**

**KEY LIME**

## **PIES**

**COCONUT CREAM**

**CHERRY**

**APPLE**

**LEMON MERINGUE TART**

**BOURBON PECAN**

**KEY LIME**

**CHOCOLATE MACAROON TART**

**CARAMEL APPLE**

**PEACH**

**FRESH FRUIT TARTS**

## **BEVERAGES**

**ASSORTED SODAS**

**BOTTLED WATER**

**MILK**

**ASSORTED JUICES**

**FRESH BREWED ICED TEA (UNSWEETENED)**

**GOURMET COLUMBIAN COFFEE (REG. & DECAF)**

# **APPETIZERS**

**LUMP CRAB CAKES**

**W/ DILL CAPER REMOULADE SAUCE**

**SMOKED SALMON ROLL**

**BACON WRAPPED BUFFALO SHRIMP**

**ASPARAGUS SPEARS WRAPPED IN PROSCIUTTO**

**CERVICHE VERACRUZ**

**CAPRESE**

**TOMATO, BASIL & MOZZARELLA**

**DRIZZLED W/ AGED BALSAMIC VINAIGRETTE**

**BELUGA CAVIAR WITH CRÈME FRAICHE**

**DELUXE SEAFOOD**

**CHILLED JUMBO SHRIMP, SOUTH AMERICAN LOBSTER TAIL,  
SNOW CRAB CLAWS, ALASKAN KING CRAB LEGS SERVED WITH  
COCKTAIL SAUCE, REMOLADE SAUCE, LEMON WEDGES AND CRACKERS**

**CHICKEN, BEEF & SHRIMP SATAY**

**SERVED W/ SPICY THAI PEANUT SAUCE**

# **SNACK TRAYS**

## **CHIPS & DIP**

**CHOICE OF TORTILLA CHIPS & HOUSE-MADE SALSA OR  
ASSORTED CRACKERS & SPINACH ARTICHOKE DIP**

## **CRUDITES TRAY**

**ASSORTED FRESH SLICES VEGETABLES W/ RANCH DRESSING SAUCE**

## **ANTI-PASTO**

**MOZZARELLA CHEESE, SALAMI, PROSCIUTTO, OLIVES, PEPPERONI, ARTICHOKE  
HEARTS, RED & YELLOW PEPPERS, SERVED WITH BREAD**

## **SHRIMP COCKTAIL**

**GRILLED JUMBO SHRIMP SERVED W/ COCKTAIL SAUCE AND LEMONS**

## **SPICY CHICKEN WINGS**

**BONELESS CHICKEN WINGS BAKED IN A SPICY SAUCE, SERVED W/ CELERY,  
CARROT STICKS AND BLUE CHEESE DRESSING**

## **FRUIT & CHEESE TRAY**

**ASSORTMENT OF DOMESTIC AND IMPORTED CHEESES, GARNISHED W/  
TABLE GRAPES AND STRAWBERRIES. SERVED W/ ASSORTED CRACKERS**

## **SWEETS TRAY**

**ASSORTED FRESH BAKED COOKIES, LEMON BARS, PECAN PRALINES,  
TRIPLE CHOCOLATE BROWNIES, CHOCOLATE COCONUT BARS**

## **DECADENCE**

**CHOCOLATE DIPPED STRAWBERRIES W/ ALL BUTTER SHORTBREAD COOKIES**