



INFLIGHT CATERING MENU

Please remember that we are not limited to what you find on the following pages. We will do everything in our power to complete even the strangest of requests.

Breakfast

COLD CONTINENTAL BREAKFAST

Breakfast box that includes bagel, homemade muffin, breakfast danish, fresh fruit salad, butter, jam, and all condiments.

DELUXE CONTINENTAL BREAKFAST

Breakfast box that includes homemade muffin, breakfast danish, fresh fruit salad, fresh squeezed orange juice, and yogurt, with all condiments.

THE FRENCH BREAKFAST

Breakfast box that contains croissants, wedges of brie, seasonal melons and whole berries, and fresh squeezed orange juice.

THE LIGHT BREAKFAST

Breakfast box including yogurt, fresh fruit salad, cold cereal, homemade muffin, and all condiments.

THE BREAKFAST TRAY

Each tray contains a fresh assortment of breakfast pastry and danish, various sweet breads, and croissants, homemade muffins with butter and jams.

BAKED SWEET BREAD TRAY

An assortment of homemade breakfast breads including lemon poppy seed, cranberry almond, banana walnut, zucchini, and cream cheese swirl, with butter and jams.

BAGEL TRAY

A selection of fresh bagels with plain and flavored cream cheese.

HOMEMADE MUFFIN BASKET

Each basket includes a selection of fresh baked muffins with butter and jams.

FRESH FRUIT SALAD BOWL

A ripe assortment of seasonal melons, berries, and citrus fruits.

SMOKED SALMON WITH ACCOMPANIMENTS

Each tray contains thinly sliced Nova Lox Salmon with capers, tomato, red onion, lemon wedges, cream cheese, and mini bagels.

WHOLE FRUIT BASKET

A dramatic display of seasonal whole ripe fruits.

Hot Breakfast

COMPLETE BREAKFAST

Each of the following includes your choice of hot entree, breakfast meat, a fresh fruit cup, orange juice, bagel, and muffin with all condiments.

BELGIAN WAFFLES

Airy Belgian waffles with a touch of cinnamon, served with real maple syrup and your choice of breakfast meats.

COUNTRY PANCAKES

Fluffy stack of homemade pancakes served with real maple syrup and your choice of breakfast meats.

OMELETTES

Three egg omelettes with filling of your choice: ham and cheese, spinach and mushroom with Swiss cheese, sausage and green pepper, to name a few. Served with your choice of breakfast meats. (Egg white omelettes available upon request.)

FRENCH TOAST

Made with thick Italian bread dipped in whole milk, egg, cinnamon and vanilla, served with real maple syrup and your choice of breakfast meats.

BREAKFAST MEATS

Any of the above hot entrees include your choice of the following: pork sausage links or patties, smoked bacon, Canadian bacon, or turkey sausage.

Box Lunches

COMPLETE BOXED LUNCH

Each box lunch contains whole fruit, Bucci pasta or potato salad, or mixed greens salad, chips or pretzels, and homemade cookies or brownies. Sandwiches are served with red leaf lettuce, tomato, and pickle on the side. Appropriate condiments and utensils are included.

GRILLED & MARINATED CHICKEN BREAST

Skinless, boneless chicken breast served with mozzarella cheese and roasted red peppers on a multi grain kaiser.

RARE ROAST BEEF

Chef carved turkey breast served with Amish Swiss and a Dijon mayo on a croissant.

BAVARIAN HAM

Imported ham, thinly sliced and served with Amish Swiss and a Dijon mayo on whole wheat bread.

BUCCI CLUB

Smoked turkey breast, bacon, lettuce, and tomato, triple stacked on white bread with mayo on the side.

ITALIAN SUB

Genoa salami, imported ham, provolone, lettuce, tomato, and red onion on a torpedo roll with Italian vinaigrette.

ALMOND CHICKEN SALAD

Made fresh daily, with celery, green onion, and toasted almonds, served on walnut raisin bread or a bed of baby greens with cheddar cheese and tomato.

ALBACORE TUNA SALAD

Tuna filets with extra virgin olive oil, lemon juice, celery, carrots, and red onion, on a croissant or a bed of baby greens.

GRILLED STEAK SANDWICH

Grilled julienne steak with mushrooms and onions in our own steak sauce, served on a hoagie bun with melted Swiss cheese.

CHICKEN CAESAR SALAD

Hearts of Romaine, fresh grated parmesan cheese, homemade croutons, grilled sliced chicken breast with Caesar dressing. Box includes homemade muffin, jam, butter, whole fruit, and utensils.

CLASSIC COBB

Julienne strips of Bavarian ham and smoked turkey, tomato wedges, black olives, hard cooked eggs, and Roquefort cheese, served with Italian vinaigrette, homemade muffin, jam, butter, whole fruit, and utensils.

BREADED CHICKEN BREAST

Dipped in butter and seasoned bread crumbs then baked, served with rice pilaf and a mixed green salad with your choice of dressing, whole fruit, and homemade brownie.

NORWEGIAN SALMON

Grilled salmon fillet with a lemon beurre blanc, served with steamed vegetables, a mixed green salad with your choice of dressing, and a cluster of grapes.

CHICKEN TERIYAKI

Marinated in our special teriyaki sauce then grilled, served with rice pilaf, mixed green salad with your choice of dressing, and dessert.

GRILLED PETIT FILET

6 oz. Grilled beef tenderloin with fresh herb butter, served with roasted redskin potatoes, a mixed green salad with your choice of dressing, and dessert.

BARBECUE CHICKEN BREAST

Grilled breast of chicken with our own barbecue sauce, served with steamed vegetables, roasted redskin potatoes, whole fruit, and homemade cookies.

GRILLED VEGETABLE LUNCH

Eggplant, roasted red pepper, portobello mushroom, yellow squash, and zucchini, served with herb foccaccia bread, rice pilaf and fresh fruit salad.

Snack Trays

IMPORTED CHEESE DISPLAY

An impressive arrangement of hard and soft cheeses garnished with grape clusters and served with a selection of crackers and breadsticks.

FRESH FRUIT MOSAIC

A selection of sliced melons, berries, and other seasonal fruits.

VEGETABLE CRUDITE

Carrot twigs, celery sticks, cherry tomatoes, radishes, mushrooms, broccoli and cauliflower florets, served with our fresh dill dip.

FRUIT AND IMPORTED CHEESE DISPLAY

A selection of hard and soft cheeses with crackers and crostini, with an equal amount of fresh sliced melons, berries, and other ripe fruits.

JUMBO SHRIMP COCKTAIL

Extraordinary shrimp with olives, cut vegetables, lemon wedges, and cocktail sauce.

Snack Trays (cont.)

FRESH SEAFOOD DISPLAY

Generous portions of jumbo shrimp, sea scallops, crab claws, and Prince Edward Island Mussels, with lemon wedges and cocktail sauce.

BUFFALO CHICKEN WINGS

Crisp chicken wings baked in our spicy sauce and served with celery and bleu cheese dressing.

BRUSHCETTA

Diced Roma tomatoes, fresh basil, Buffalo mozzarella and extra virgin olive oil, served with crostini.

Hors D'Oeuvres

Jumbo Shrimp Cocktail

Crab Stuffed Mushroom Caps

Chilled Melon Wrapped In Prosciutto

Chicken Satay With Peanut Dipping Sauce

Grilled Portobello Mushroom With Polenta And Roquefort Cheese

Smoked Norwegian Salmon With Accompaniments

Beluga Caviar

Beef Tenderloin Brochettes

Calamari With Tri Colored Peppers

Salads

Caesar Salad

Baby Spinach Salad With Warm Bacon Dressing

Baby Field Greens With Homemade Croutons

Romaine And Iceberg With Vegetable Florets

Endive, Radicchio, And Iceberg With Garden Vegetables

Rice & Grains

Rice Pilaf

Wild Rice With Almonds

Couscous

Parmesan Risotto

Basmati Rice

Vegetable Fried Rice

BONELESS CHICKEN TENDERS

Breaded to order and served with both barbecue and ranch dipping sauces.

FINGER SANDWICH TRAY

Selection of deli meats and cheeses, stacked on an assortment of specialty breads, lettuce, tomato, pickles, and all condiments on the side.

Homemade Soups

We Make Homemade Soups Daily - Featured Selections

Include The Following:

New England Clam Chowder

Beef Barley

Cream Of Mushroom

Old Fashioned Chicken Noodle

Potato Leak

Roasted Tomato And Basil With Croutons

Spicy Black Bean With Sour Cream And Red Onion

Minestrone

Cream Of Broccoli

Italian Wedding Soup

Dressings

Italian Vinaigrette

Red French

Sweet & Sour Celery Seed

Ranch

Raspberry Vinaigrette

Bleu Cheese

Light Italian

Potatoes

Roasted Redskin Au Gratin Potatoes

Lyonnais

Garlic Mashed Potatoes

Yukon Gold Roasted Potato

Baked Sweet Potato

Vegetables

Grilled Mixed Vegetables
Steamed Asparagus
Ratatouille
Broccoli, Cauliflower, And Baby Carrots

Green Beans With Garlic And Oil
Sugar Snap Peas With Red Pepper
Baby Vegetable Medley
Green Beans Almondine

Pasta

Available Pastas:

Fettucine
Linguine
Angel Hair
Penne
Farfalle
Cheese Ravioli

Available Sauces:

Alfredo
Marinara
Meat Sauce
Mushroom Marinara
Blush Marinara
Aglie Olio

Traditional Lasagna

With Italian sausage and ground beef

Manicotti With Ricotta Cheese And

Marinara
Cavatelli
Gnocchi

Ask about our homemade pasta du joir

Grilled Chicken May Be Added To Any Pasta

Seafood

**Grilled Norwegian Salmon With
Lemon Beurre Blanc**

**Baked Chilean Sea Bass On A Bed Of
Julienne Vegetables**

Potato Crusted Halibut

Seared Yellowfin Tuna With Wasabe Cream

**Filet Of Sole Stuffed With Spinach, Garlic
And Lemon**

Grilled Swordfish With Mango Chutney

Shrimp Dijon

Lobster Thermadore

Alaskan King Crab Legs

Blackened Sea Scallops

Jumbo Scampies With Drawn Butter

Lump Crab Cakes With Remoulade

Sauteed Grouper With Dill Butter

Chicken

Chicken Piccata

Chicken Proscuitto

Grilled Lemon Pepper Chicken

Chicken Parmesan

Chicken Marsala

Chicken Francais

Chicken Teriyaki

Beef

**Filet Mignon With Herb Butter And Grilled
Mushroom Cap**

New York Strip Steak

Roast Prime Rib Of Beef Au Jus

Steak Au Poivre

Beef Funghetto

Beef Bordelaise

Beef Stew

Yankee Pot Roast

Pork

Center Cut Pork Chops

Grilled Pork Tenderloin With Raisin Chutney

Stuffed Pork Chops With Apple Walnut Stuffing

Veal

Veal Marsala

Veal Piccata

Veal Milanese

Veal Parmesan

Desserts

Chocolate Death
White Chocolate Raspberry Torte
New York Cheesecake With Choice Of Fruit Topping
Assorted Ice Creams And Sorbets
Louisiana Bread Pudding With Jack Daniels Butter

Miniature Finger Pastry And Petit Fours
Cannoli Stuffed With Ricotta, Almonds, And Chunk Milk Chocolate
Assorted Homemade Cookies
Fudge Brownies
Strawberry Shortcake (Available In Summer Months)

Beverages

Mineral Water
Spring Water
Ground And Instant Coffees
Assorted Sodas
Herbal Teas
Milk

Fresh Squeezed Juices Available By The Quart:
Orange
Ruby Red Grapefruit
Pineapple
Apple
Carrot
Tomato
Melon

Specialty Services

Special Services We May Provide With Advance Notice:

Fresh Flowers And Arrangements

Dry Ice

Foreign And Domestic Newspapers And Magazines

Kosher Food

Arabic Food

Japanese Food

Healthcare Items And Toiletries