

## **TEXAS IN-FLIGHT CATERING MENU**

### **SHAREABLES**

#### CONTINENTAL CHARCUTERIE

An upscale selection of award-winning cheeses, cured meats, nuts, fruit, and accoutrements.

#### CHEESE & CRACKER ENSEMBLE

A curated selection of gourmet cheeses, seasonal fresh fruits, nuts, and a variety of crackers.

#### SEASONAL FRUIT

Fresh-cut seasonal fruits artfully displayed with mascarpone and yogurt honey dip.

#### GARDEN VEGETABLES

Crisp raw vegetables are paired with a creamy dip and hummus.

#### MEZZE TRAY

Authentic hummus paired with grilled zucchini, eggplant, mushrooms, artichokes, dolmades, herb marinated feta cheese, olives and soft pita.

#### SIGNATURE ITALIAN ANTIPASTO

A savory assortment of Italian meats, cheeses, garlic parmesan crostini, balsamic reduction glaze and marinated vegetables.

#### SUSHI & NIGIRI SELECTION

A luxurious chef-curated assortment of fresh sushi rolls and Nigiri salmon slices, elegantly displayed with flowers.

### **APPETIZERS ASSORTED**

#### GOURMET CANAPÉS

A fine assortment of bite-sized seafood canapés with savory toppings on artisan bases.

#### PREMIUM NIGIRI & SUSHI ROLLS

Fresh salmon pressed on top of rice creating a perfect balance and texture, your choice of rolls and eel sauce.

#### CARPACCIO

Trimmed ribeye centers, arugula, shaved Parmigiano-Reggiano, and garlic crostini.

#### FILET MIGNON BITES

Velvety blue cheese, rare filet mignon, toasted sour dough bread base.

#### SHRIMP COCKTAIL

Citrusy shrimp cocktail served with the classic Mexican avocado cocktail sauce, served in crystal.

#### TEXAS DUO OF GOURMET SLIDERS

Two robust Texas- sized sliders: BBQ brisket and smoked turkey, cheddar cheese, brioche bun.

#### HONEY GARLIC SPARERIBS

Sweet tender honey garlic glazed ribs that fall off the bone and BBQ sauce and a blend of mustards sauce.

#### CREAMY SOUPS

Cream of Asparagus or Lobster Bisque or Tomato Parmesan & Basil.

### **BREAKFAST**

#### YOGURT PARFAIT

Creamy Bulgarian yogurt or your choice layered with seasonal berries and crunchy granola in a mason jar.

#### AVOCADO TOAST

Award-winning mild flavored goat cheese, avocado, lemon, arugula, tomato, whole wheat toast.

#### FRENCH PASTRY

A variety of golden-brown layers of puff pastry baked by a French bakery chef with fruit and chocolate morsels.

#### BUTTERMILK PANCAKES

Golden pancakes and berries, served with butter and maple syrup.

#### FRESH BAKERY CROISSANT

Fluffy scrambled eggs, wedge of cheddar, and bacon on flakey croissant.

#### BREAKFAST BURRITO

Fluffy scrambled free-range brown eggs, cheese, and bacon wrap.

#### **SIDES**

Fresh fruit cup

Assorted freshly squeezed juices

Buttermilk biscuits, butter & honey

Hashbrowns

Ham

#### **GOURMET SANDWICHES**

##### SANDWICH BOX

A premium boxed meal with a gourmet sandwich, fresh fruit, and dessert.

##### CAESAR CHICKEN WRAP

Classic chicken salad, lettuce, cheddar, cream cheese, avocado, sliced tomato, and croutons on the side.

##### GRILLED CHICKEN & AVOCADO

Avocado, lettuce, tomato, Swiss cheese, grilled chicken with sriracha mayo sauce, focaccia.

##### HEARTY HILL COUNTRY BBQ TURKEY

Robust smoked turkey breast sliced in-house, cheddar, BBQ sauce, toasted ciabatta.

#### CLUB SANDWICH

Three bread layers with sweet ham, smokey deli grilled chicken, bacon, lettuce, and mayo layered on wheat bread, halved with tomato and kosher dill pickle slices on the side.

#### ITALIAN HERB ROAST BEEF

Savory herb rare roast beef, cheddar cheese, caramelized onion, banana peppers, and mustard on whole wheat.

#### CHEF'S ASSORTED SANDWICH PLATTER

An attractive assortment of small sandwiches, garnished with fresh vegetables and sprouts on brioche rolls.

#### AFTERNOON TEA FINGER SANDWICHES

A crustless dainty delicacy served on a ceramic plate. Your choice:

Goat cheese and fig

Egg salad, water cress sprouts

Serrano ham, yellow pepper and cream cheese

Chicken, cranberry and walnut

Salmon, caviar, cucumber and creme fraiche on rye

#### **SALADS**

##### GARDEN SALAD

Romaine lettuce, tomato, cucumber, carrot, chives, radishes, red onions, hard-boiled eggs, fresh fruit, cheddar, pumpkin seeds buttermilk ranch dressing.

##### GRILLED CHICKEN CAESAR SALAD

Grilled chicken breast, romaine lettuce, shaved parmesan, croutons, and Caesar anchovy dressing.

##### CHICKEN COBB SALAD

A classic Cobb with chicken, egg, avocado, tomato, bacon, Italian parsley, cucumber and blue cheese artfully displayed over baby field greens and served with a blue cheese dressing.

#### GREEK SALAD

Romaine lettuce, tomato, green bell pepper, cucumber, red onion, stuffed grape leaf, marinated feta, kalamata olives, oregano, oil & vinegar dressing.

#### SESAME TUNA SALAD

Greens, fennel, cabbage, snow peas, orange, radish, red onion, avocado, sliced tuna and ginger miso dressing.

#### SUPERFOOD QUINOA SALAD

Asparagus, broccoli, butternut squash, carrots, cherry tomatoes, yellow bell pepper, garlic, rosemary, quinoa and served with ginger miso dressing.

### **DINNER**

#### BEEF PAILLARD

Thinly sliced bison that melts in your mouth, Cognac mushroom sauce, and roasted vegetables.

#### FILET MIGNON

Signature filet mignon, parmesan rice, and asparagus.

#### PASTA BOLOGNESE

Generous meat serving in authentic Italian red sauce, al dente large penne or angel hair pasta.

#### BALSAMIC MARINATED GRILLED CHICKEN

Organic grilled chicken, savory herb glaze with a touch of heat. Mashed potatoes and steamed vegetables.

#### SEA BASS PROVENCE

Baked in fish stock, capers, olive spices, red peppers, and onion. Snap peas, garlic potato, and bread for dipping in a tasty saffron rouille sauce.

#### SOUS VIDE MISO SALMON

Salmon glazed with sweet teriyaki miso and sesame seeds, asparagus, lemon orzo, Japanese fruit salad with sesame oil.

### **VEGAN ENTREES**

#### BUDDHA BOWL

Warm vegetable medley in teriyaki sauce, tofu, sweet potato, super grain mix and plenty of umami tamari splash with red miso sauce, served in a sugarcane bowl.

#### BRUCHETTA

White beans with sun-dried tomatoes, garlic, pine nuts, sage, arugula, and crostini.

#### PASTA & RED SAUCE

Authentic Italian red sauce, zucchini and linguini.

### **DESSERT**

#### PANNA COTTA & FRESH FRUIT

served in a crystal parfait glass.

#### CAKES

##### ROSE PETAL PISTACHIO LAYER CAKE

##### COFFEE OPERA LAYER CAKE

##### VELVETY RED LAYER CAKE

##### CHOCOLATE CAKE

##### LEMON CAKE

##### CHEESECAKE

#### TIRAMISU

Velvety balance of sweetness and coffee flavor with a perfect round cake presentation.

#### COOKIES

Double fudge and oatmeal or Italian cookie tray.

#### MACARONS

An upscale version sublimely decorated.