

Subject Line: Catering Order for Tail #, Delivery Location, Day & Date and Time of Delivery

Body of Email:

Date: Monday April 7th (In certain countries they switch the month/date so it's always best to write it out)

Tail Number:

Delivery Location: Jet Aviation PBI

Delivery Time: 06:00AM (include AM/PM to be extra safe that no mistakes are made)

Heating Elements: Oven & Micro

Allergies: *1 guest is Gluten Free (** Make note on which items that person will be eating)*

Guest Count: 6 adults and 2 kids

Flight Details: 8hr flight to Hawaii, please incorporate tropical theme where possible

Order Details:

Stock/Basic:

10 Ice Packs – Frozen

Garnish Box

2 - lemons - whole (ziplock)

2 – limes – but into circles (ziplock)

2 - pints - fresh squeezed orange juice

Starters:

12 pc – **GF** Cold Canapes (variety of meat, seafood and vegetarian) *Tropical Theme

Charcuterie for 6 (split on 2 trays) *Include GF cracker option

Breakfast:

20pc Bacon – Thick Cut (oven-bulk)

Scrambled Eggs for 2 (micro)

4 Fruit Platters (individual)

Lunch:

12pc Finger Sandwiches (split on 2 trays, to include tuna, turkey and roast beef) ***1 portion GF –**

Separate

2x Chicken Fingers & Fries (oven, bulk - ketchup and ranch o/s)

Grilled Chicken Caesar Salad x3 (ready to serve)

Crew Meals: (packaged ready to eat)

3x Yogurt Parfaits (granola o/s)

3x Grilled Chicken Greek Salad (1 with no onion)