

CREATED TO *Cater*
AVIATION MENU

FOR ORDERING

EMAIL: ORDERS@CREATEDTOCATER.COM

PHONE: (407) 449-9446

Breakfast

BREAKFAST TRAY ⑤

Chef's selection of fresh muffins and danishes, accompanied by butter and preserves.

SMOKED SALMON

Choice of Plain or Everything Bagel served with fully cooked Norwegian Smoked Salmon, Tomatoes, Red Onions and Capers.

THE CONTINENTAL ⑤

Our delicious homemade Breakfast Breads. Two choices of assorted muffins, pastries, or sweet breakfast breads served with butter & preserves and seasonal fruit salad, flavored yogurts, and a side of granola.

VANILLA BERRY PARFAITS ⑤

Fresh mixed berries layered with natural vanilla greek yogurt and homemade granola.

BUILD YOUR OWN OMELET

Organic eggs with your choice of one meat filling and vegetables and a side of breakfast potatoes.

BREAKFAST BURRITO

Choice of sausage, bacon, ham, or vegetarian with fresh farm eggs, peppers, and shredded cheese. Wrapped in a fresh tortilla. Served with salsa and sour cream on the side.

FARM FRESH SCRAMBLED EGGS

Scrambled eggs with breakfast potatoes and choice of bacon or sausage on the side.

BREAKFAST SANDWICHES

Sausage, bacon, or ham with eggs and cheese on croissant or bagel.

THE LIGHT BREAKFAST ⑤

Healthy cereal with low-fat milk on the side, a cup fruit salad and yogurt.

Appetizers

VIP CANAPÉS

Canapés carefully handcrafted with your choice of toppings & fillings.

TRI COLOR TORTILLA CHIPS ⑤

Served with scrumptious fresh salsa & guacamole.

CHIMICHURRI SHRIMP SKEWERS

Fresh Chimichurri sauced grilled shrimp on skewers.

DEVILED EGGS

A fresh take on the classic deviled eggs appetizer.

SUSHI & SASHIMI

An assortment of fresh Sashimi, Sushi, and rolls.

Signature Salads

Each Salad can be topped with your choice of Grilled Sliced Chicken, Grilled Sliced Steak, Smoked Salmon, or Grilled Shrimp. All salads are Vegetarian unless specified otherwise.

ROASTED MEDLEY SALAD

Spring Mix with roasted cauliflower, broccoli, carrots, green bell peppers, candied walnuts, and crumbled goat cheese. Accompanied with a Balsamic reduction.

CAESAR SALAD

Served on a bed of crisp Romaine lettuce with shaved parmesan cheese, herb seasoned croutons, and a traditional Caesar dressing.

CAPRESE SALAD

Sliced Roma tomatoes with fresh buffalo mozzarella and basil. Drizzled with a Balsamic vinegar and extra virgin Olive Oil.

CLASSIC GREEK SALAD

Crumbled Feta cheese, Kalamata olives, pepperoncini, sliced cucumbers, vine ripe tomatoes, red onions, on a bed of crisp Romaine lettuce accompanied with a Greek vinaigrette.

ASIAN SALAD

Fresh spring mix, julienned bell peppers, edamame, slivered almonds, mandarin orange, cucumbers, and cherry tomatoes with Teriyaki Ginger dressing.

WATERMELON KALE SALAD

Fresh crispy kale and spring mix with watermelon chunks, feta cheese, sliced european cucumber and mixed nuts served with created to cater balsamic reduction sauce.

TAHINI QUINOA SALAD

Fresh spring mixed with quinoa, sautéed mushrooms, chickpeas, carrots, beansprout, sliced cucumber and served with classic Tahini sauce.

SPRING GARDEN SALAD

Field greens, red pepper, green pepper, cucumbers, grape tomatoes, carrots, zucchini, squash, and olives. Served with your choice of dressing.

Gourmet Wraps & Sandwiches

HUMMUS VEGGIE WRAP ①

Assorted raw veggies with freshly made garlic hummus, wrapped in a flour tortilla.

FRESH MAHI MAHI SANDWICH

Fresh Mahi Mahi battered and fried with lettuce and tomato, served on brioche bread with a side of tartar sauce.

CHICKEN CRANBERRY SALAD

Our famous, homemade chicken salad with cranberries, topped with lettuce and tomato and served on a butter croissant.

ROAST BEEF WITH KALE & SWISS

Thin sliced roast beef with kale, swiss cheese, sliced red onions, and a lemon-basil mayo sauce on Ciabatta bread.

TRADITIONAL CLUB

Sliced turkey breast, ham, applewood bacon, swiss cheese, with green leaf lettuce, tomatoes, and mayo, sandwiched between three slices of your choice of toasted bread.

Speciality Trays

DOMESTIC CHEESE DISPLAY ⑤

Assorted Domestic cheeses garnished with red grapes and scrumptious berries. Served with Assorted Breads and a Cracker Basket. (Includes: smoked cheddar, gouda, swiss, and pepper Jack.)

MELON, MOZZARELLA, & PROSCIUTTO SKEWERS

Sweet and savory Prosciutto Parma skewered with sweet melon and mozzarella. (3 pieces per person.)

IMPORTED CHEESE DISPLAY ⑤

Combination of Domestic & Imported cheeses. Garnished with red grape, mixed nuts and served with crostinis and a cracker basket. (brie, goat cheese, manchego, pamesano reggiano, gorgonzola, etc.)

ANTIPASTO DISPLAY

A Handcrafted display of fresh Italian sliced meats and cheeses, grilled artichokes, vine ripe tomatoes, kalamata & green olives, and roasted red peppers.

Platters

BUILD YOUR OWN DELI PLATTER

Rare roast beef, roasted turkey, Genoa salami, honey baked ham, provolone, cheddar, swiss, and american cheese, crisp lettuce slices, sliced tomato, pickles, dijon mustard, mayo, and a selection of breads.

EUROPEAN FINGER SANDWICHES

An assortment of European Finger Sandwiches with the Chef's choice of toppings & fillings.

SHRIMP COCKTAIL

Jumbo Shrimp boiled to perfection and chilled. Served with house made cocktail sauce and lemon wedges.

EXOTIC FRUIT DISPLAY ⑤

Seasonal fresh sliced fruit, beautifully cut and displayed. Paired with a light fruit dip.

CRUDITÉ DISPLAY ⑤

Fresh raw organic vegetables, artistically sliced and served with our homemade Buttermilk Ranch and Blue Cheese Dipping Sauces.

MEDITERRANEAN DISPLAY ⑤

Middle Eastern hummus, stuffed grape leaves, tabouli, feta cheese, olives, and pita bread.

DELUXE SEAFOOD TRAY

Includes grilled shrimp, lobster tail, seared scallops and crab salad, with fresh cocktail sauce, lemon wedges and hot sauce.

CHARCUTERIE DISPLAY

One of our most popular menu items. A beautiful display of dried meats, domestic and imported cheeses, dried fruit, mixed nuts, honey, and more.

AN ASSORTMENT OF SANDWICHES OR WRAPS

May include vegetarian, chicken caesar wrap, chicken cranberry salad, tuna salad, egg salad, roasted turkey & provolone, roast beef and swiss cheese, honey baked ham and cheddar, chicken salad and tuna salad.

MINI DELI ARTISAN ASSORTED SANDWICHES

A beautiful display of assorted mini artisan bread rolls with fresh deli meat and cheeses.

Entrées

// VEGETARIAN

VEGGIE BURGER (V)

Vegetable Patty, served with lettuce, tomatoes, and onions on a fluffy brioche bun.

STIR FRY TOFU (V)

Stir-Fried vegetable blend with seared Tofu Brunoise. Vegetables include red & green peppers, zucchini, onions & mushrooms with a special sauce.

SPINACH AND ARTICHOKE PASTA (V)

Creamy spinach and artichoke hearts tossed with bow tie pasta.

GRILLED VEGETABLE TORTELLINI (V)

Tortellini tossed with grilled broccoli, zucchini, peppers, garlic, sun dried tomatoes, parmesan cheese, and extra virgin olive oil.

// CHICKEN

CHICKEN PICATTA

Boneless chicken breast, breaded, baked, and seasoned with lemon juice, white wine, parsley, and more.

CHICKEN ALFREDO

Sliced grilled chicken with our signature alfredo sauce over the pasta of your choice.

GRILLED BASIL CHICKEN

Our speciality grilled basil chicken with wild rice and roasted vegetables.

// LAMB

PAN SEARED LAMB

Lamb rack with couscous and traditional mint jus.

// BEEF

GRILLED STEAK

Grilled Steak with a wine demi-glaze sauce, served with mashed sweet potatoes and steamed vegetables.

FILET MIGNON WITH GORGONZOLA

Filet Mignon with gorgonzola, caramelized onions, whipped mashed potatoes, and vegetables.

// SEAFOOD

CAJUN SHRIMP

Marinated jumbo shrimp with tomatoes, yellow squash, zucchini, and saffron risotto rice.

GRILLED SHRIMP & SCALLOPS

Sautéed with tomatoes, peppers, and onions. In a creamy lemon-butter sauce on a bed of rice pilaf.

BAKED LOBSTER TAIL

Scrumptious lobster tail with roasted herb potatoes.

ASIAN GLAZED SALMON

Asian glazes salmon over basmati rice with edamame and peppers.

// PORK

PULLED PORK

Served with yellow rice, beans, and fried plantains.

(V) INDICATES THAT THE MENU ITEM IS VEGETARIAN

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

HAVE SOMETHING IN MIND THAT YOU DO
NOT SEE ON OUR MENU? CONTACT US AND
WE WOULD LOVE TO MAKE IT HAPPEN!

Desserts

FUDGE BROWNIES, ASSORTED COOKIES,
CHOCOLATE CAKE, PETIT FOURS, NY
CHEESECAKE, CRÈME BRÛLÉE, CARROT
CAKE, KEY LIME PIE.

Drinks & Alcoholic Beverages

BOTTLED JUICES, BOTTLED WATER OF YOUR CHOICE,
SOFT DRINKS, ENERGY DRINKS, FRESH SQUEEZED
JUICES, REGULAR & DECAF COFFEE, ASSORTED TEA
BAGS, BEER, WINE, AND LIQUOR OF YOUR CHOICE.

Speciality Services

// SPECIALTY SHOPPING
KOSHER
LINEN LAUNDRY SERVICE
DISH WASHING
RESTAURANT FACILITATION
FLOWER ARRANGEMENTS
CABIN SUPPLIES
GLUTEN FREE
SPECIAL DIETS
VEGAN AND VEGETARIAN
LIQUOR HANDLING //