

est. 2018

CREATED TO *Cater*

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CORPORATE . AVIATION . SPECIAL EVENTS





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*Cater*

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**CREATED TO CATER** IS A PREMIUM INFLIGHT AND CORPORATE CATERING COMPANY DEDICATED TO PROVIDING EXCEPTIONAL CULINARY EXPERIENCES FOR OUR CLIENTS.

WITH A FOCUS ON **QUALITY**, **INNOVATION**, AND **PERSONALIZED** SERVICES, WE AIM TO REDEFINE THE STANDARD FOR INFLIGHT AND CORPORATE DINING.

PLEASE FEEL FREE TO REACH OUT WITH ANY QUESTIONS OR TO DISCUSS HOW WE CAN MEET YOUR SPECIFIC NEEDS. I AM CONFIDENT THAT WE CAN CREATE AN EXPERIENCE THAT EXCEEDS YOUR EXPECTATIONS.

THANK YOU FOR CONSIDERING **CREATED TO CATER**. I LOOK FORWARD TO THE OPPORTUNITY TO SERVE YOU AND DEMONSTRATE THE QUALITY, RELIABILITY, AND ATTENTION TO DETAIL THAT DEFINE OUR WORK.

**CEO & OWNER/ FOUNDER**

*Aya Garcia*



## ORDERS AND AIRPORTS

### ORDER WITH US

#### PHONE:

(407)545-5673 / (407)499-9446

#### E-MAIL:

ORDERS@CREATEDTOCATER.COM

#### WEBSITE:

WWW.CREATEDTOCATER.COM

### OPERATIONAL HOURS

WE ARE OPEN 365 DAYS, 24/7

TO PROVIDE AN EXCELLENT SERVICE FOR YOU.

CUSTOMER SUPPORT IS AVAILABLE TO ACCOMMODATE YOUR ORDER OR FOR ANY SPECIAL REQUESTS.

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\*ADDITIONAL AIRPORTS UPON REQUEST.

TO ORDER CALL: (407) 545-5673 | E-MAIL : ORDERS@CREATEDTOCATER.COM

## BREAKFAST



ASSORTED BREAKFAST PASTRIES

# BREAKFAST

•  GLUTEN FREE •  VEGAN OPTIONS •  DAIRY FREE OPTIONS UPON REQUEST

## SIGNATURE PASTRIES

WITH BUTTER , CREAM CHEESE  
AND PRESERVES

### MUFFINS:

- CHOCOLATE
- BANANA
- BLUEBERRY
- DOUBLE CHOCOLATE
- LEMON

### PAN AU CHOCOLAT

### CROISSANTS:

AVAILABLE MINI AND LARGE

### BAGEL:

- PLAIN
- WHOLE WHEAT
- EVERYTHING
- CINNAMON RAISIN

## THE CONTINENTAL

TWO CHOICES OF ASSORTED  
MUFFINS, PASTRIES, OR SWEET  
BREAKFAST BREADS SERVED WITH  
BUTTER & PRESERVES AND  
SEASONAL FRUIT SALAD,  
FLAVORED YOGURT, A SIDE OF  
GRANOLA.

## VANILLA BERRY PARFAITS

FRESH MIXED BERRIES LAYERED  
WITH NATURAL VANILLA GREEK  
YOGURT AND HOMEMADE  
GRANOLA.

## THE LIGHT BREAKFAST

HEALTHY CEREAL WITH LOW-FAT  
MILK, A SIDE OF SEASONAL FRUIT  
SALAD AND GREEK YOGURT.

## OVERNIGHT OATS

COOKED IN WHOLE MILK, LIGHTLY  
SWEETENED WITH VERMONT MAPLE  
SYRUP AND DOTTED WITH RAISINS IN  
A JAR.

## MILK AND CREAMERS

- SKIM MILK
- 2% MILK
- WHOLE MILK
- SOY MILK
- OAT MILK
- LACTOSE-FREE MILK
- HALF AND HALF
- UNSWEETENED ALMOND MILK
- UNSWEETENED COCONUT MILK
- PREFERRED COFFEE CREAMER

# BREAKFAST



CHICKEN AND WAFFLES

# BREAKFAST

•  GLUTEN FREE •  VEGAN OPTIONS •  DAIRY FREE OPTIONS UPON REQUEST

## BRIOCHE FRENCH TOAST

WHIPPED BUTTER, MAPLE SYRUP,  
AND A DUSTING OF POWDERED  
SUGAR.

## LEMON RICOTTA PANCAKES

LEMON RICOTTA PANCAKES  
LIGHT, FLUFFY PANCAKES MADE  
WITH RICOTTA AND LEMON ZEST,  
SERVED WITH BLUEBERRY COMPOTE.

## BREAKFAST BURRITO

A WARM FLOUR TORTILLA FILLED WITH  
SCRAMBLED EGGS, CHEESE, PEPPERS,  
ONIONS, AND YOUR CHOICE OF BACON,  
SAUSAGE, CHICKEN SAUSAGE, TURKEY  
SAUSAGE, OR VEGETABLES, SERVED  
WITH SALSA AND SOUR CREAM ON THE  
SIDE

## CHICKEN & WAFFLES

CRISPY FRIED CHICKEN TENDERS  
SERVED WITH FLUFFY WAFFLES,  
FINISHED WITH MAPLE SYRUP.

## BUILD YOUR OWN BREAKFAST SANDWICH

CRAFT YOUR IDEAL BREAKFAST  
SANDWICH WITH YOUR CHOICE OF  
FRESHLY BAKED BREAD, EGGS COOKED  
YOUR WAY, PREMIUM MEATS, CHEESES,  
AND FLAVORFUL ADD-ONS—ENDLESS  
COMBINATIONS, ALL MADE TO ORDER.

## MORNING EGG PLATES

CHOICE OF:

- HARD BOILED EGGS
- PLAIN EGG WHITE OMELETTE
- POACHED EGG
- SCRAMBLED EGGS
- SCRAMBLED EGG WHITES

## BUILD YOUR OWN OMELETTE

CHOICE OF 2 FILLINGS:

- SEASONAL VEGETABLES
- BLACK FOREST HAM
- AGED VERMONT CHEDDAR
- GOAT CHEESE
- SWISS CHEESE
- PEPPER JACK CHEESE
- ANY OTHER REQUEST

## BREAKFAST SIDES

- BREAKFAST SAUSAGES (PORK OR  
CHICKEN)
- TURKEY SAUSAGES
- THICK-CUT BACON
- TURKEY BACON
- HAM STEAK OR SLICED HAM
- SMOKED SALMON
- HASH BROWNS
- BREAKFAST POTATOES
- SAUTÉED MUSHROOMS
- GRILLED TOMATOES
- FRUIT SALAD
- GREEK YOGURT
- YOGURT

# BREAKFAST

•  GLUTEN FREE  VEGAN OPTIONS  DAIRY FREE OPTIONS UPON REQUEST

## HIGH PROTEIN BREAKFAST

### STEAK & EGG PROTEIN BOWL

SLICED STEAK SERVED WITH EGGS, ROASTED SWEET POTATOES, AND GREENS. AVOCADO AND CHIMICHURRI ON THE SIDE.

### GREEK YOGURT PROTEIN BOWL

GREEK YOGURT MIXED WITH CHIA SEEDS AND TOPPED WITH BERRIES, ALMOND BUTTER, GRANOLA, AND HONEY.

### CHICKEN APPLE SAUSAGE PROTEIN PLATE

CHICKEN APPLE SAUSAGE SERVED WITH SOFT SCRAMBLED EGGS, ROASTED POTATOES, AND GRILLED ASPARAGUS.

### BREAKFAST PROTEIN TRAY

BOILED EGGS, SMOKED SALMON, TURKEY BACON, CHICKEN SAUSAGE, CHEESE, BERRIES, AND SEED CRACKERS. AVOCADO ON THE SIDE

### TURKEY SAUSAGE PROTEIN BREAKFAST BOWL

EGG WHITES, TURKEY SAUSAGE, ROASTED SWEET POTATOES, SPINACH, TOMATOES, AND QUINOA, SERVED WITH SALSA AND AVOCADO ON THE SIDE

### CHICKEN & EGG PROTEIN BOWL

GRILLED CHICKEN BREAST, SCRAMBLED EGGS OR EGG WHITES, ROASTED POTATOES, SPINACH, AND TOMATOES. AVOCADO ON THE SIDE

# BREAKFAST

•  GLUTEN FREE  VEGAN OPTIONS  DAIRY FREE OPTIONS UPON REQUEST

## VEGETARIAN

### BREAKFAST POWER BOWL

ROASTED SWEET POTATOES, QUINOA, AVOCADO, SPINACH, MUSHROOMS, TOMATO, AND PUMPKIN SEEDS.

### TOFU BREAKFAST BURRITO

TOFU SCRAMBLE, ROASTED POTATOES, BLACK BEANS, PEPPERS, WRAPPED IN A TORTILLA. AVOCADO AND SALSA ON THE SIDE

### TRUFFLE SPINACH & ARTICHOKE OMELET

FLUFFY EGGS FILLED WITH SPINACH, ARTICHOKE, GRUYÈRE CHEESE, AND A LIGHT TRUFFLE CREAM FINISH.

### GOAT CHEESE & CARAMELIZED ONION FRITTATA

BAKED EGG FRITTATA WITH CREAMY GOAT CHEESE, CARAMELIZED ONIONS, SPINACH, ROASTED TOMATOES, AND FRESH HERBS

### COTTAGE CHEESE BOWL

WHIPPED COTTAGE CHEESE MIXED WITH CHIA SEEDS, TOPPED WITH BERRIES, ALMOND BUTTER, TOASTED PISTACHIOS, DRIZZLED HONEY.

### DAIRY-FREE COCONUT YOGURT PARFAIT

COCONUT YOGURT MIXED WITH CHIA SEEDS, LAYERED WITH BERRIES, GLUTEN-FREE GRANOLA, AND AGAVE.

### TOFU & VEGETABLE SCRAMBLE

SEASONED TOFU SCRAMBLED WITH SPINACH, MUSHROOMS, PEPPERS, ONIONS, AND FRESH HERBS.

### CHICKPEA FRITTATA

SAVORY CHICKPEA AND EGG FRITTATA PACKED WITH FRESH VEGETABLES AND FRAGRANT HERBS, BAKED TO A GOLDEN FINISH.

### SPINACH, MUSHROOM & GOAT CHEESE OMELET

CLASSIC OMELET FILLED WITH SAUTÉED SPINACH, BABY BELLA MUSHROOMS, CREAMY GOAT CHEESE, AND FRESH HERBS.

### SWEET POTATO BREAKFAST HASH

ROASTED SWEET POTATOES WITH PEPPERS, ONIONS, SPINACH, AVOCADO, AND EGGS PREPARED TO PREFERENCE.

# SPECIALTY TRAYS

•  GLUTEN FREE  VEGAN OPTIONS  DAIRY FREE OPTIONS UPON REQUEST

## EXOTIC FRUIT DISPLAY

SEASONAL FRESH SLICED FRUIT, BEAUTIFULLY CUT AND DISPLAYED. PAIRED WITH A LIGHT FRUIT DIP.

## SHRIMP COCKTAIL

JUMBO SHRIMP BOILED TO PERFECTION AND CHILLED. SERVED WITH HOUSE MADE COCKTAIL SAUCE AND LEMON WEDGES.

## EUROPEAN SANDWICH

AN ASSORTMENT OF PETITE FINGER SANDWICHES FEATURING CLASSICS LIKE CUCUMBER CREAM CHEESE, SMOKED SALMON, EGG SALAD, CHICKEN SALAD, TURKEY CRANBERRY, AND ROAST BEEF WITH HORSE RADISH. CUSTOM FLAVORS AVAILABLE UPON REQUEST.

## BRUSCHETTA TRAY

TOASTED CROSTINI SERVED WITH TOMATO BASIL BRUSCHETTA, WHIPPED RICOTTA, ROASTED PEPPERS, AND OLIVE TAPENADE.

## SMOKED SALMON

YOUR CHOICE OF BAGEL (PLAIN, EVERYTHING, OR WHOLE WHEAT) SERVED WITH PREMIUM SMOKED SALMON, DELICATELY ARRANGED WITH WHIPPED CREAM CHEESE, CAPERS, RED ONION, CUCUMBER, TOMATO, LEMON, AND FRESH DILL.

## COLD PROTEIN TRAY:

### STEAK, CHICKEN & SHRIMP GRILL

A PREMIUM TRIO OF GRILLED STEAK, CHICKEN BREAST, AND SHRIMP SERVED WITH CHEF-SELECTED SEASONAL GRILLED VEGETABLES, FINISHED WITH GARLIC AIOLI, COCKTAIL SAUCE AND FRESH HERBS.



EXOTIC FRUIT DISPLAY

## SPECIALTY TRAYS



SHRIMP COCKTAIL



# SPECIALTY TRAYS

•  GLUTEN FREE  VEGAN OPTIONS  DAIRY FREE OPTIONS UPON REQUEST

## CRUDITÉ DISPLAY

FRESH RAW ORGANIC VEGETABLES, ARTISTICALLY SLICED AND SERVED WITH OUR HOMEMADE BUTTERMILK RANCH, BLUE CHEESE OR HUMMUS DIPPING SAUCE.

## MEDITERRANEAN DISPLAY

MIDDLE EASTERN HUMMUS, TATZIKI STUFFED GRAPE LEAVES, TABOULI, FETA CHEESE, OLIVES, AND PITA BREAD.

## DELUXE SEAFOOD TRAY

A LUXURIOUS SEAFOOD SELECTION FEATURING GRILLED SHRIMP, LOBSTER TAIL, SEARED SCALLOPS, AND CRAB CLAW, SERVED WITH FRESH COCKTAIL SAUCE, LEMON WEDGES, AND HOT SAUCE.

## CHARCUTERIE DISPLAY

A BEAUTIFULLY ARRANGED CHARCUTERIE DISPLAY FEATURING CURED MEATS, DOMESTIC AND IMPORTED CHEESES, AND DRIED FRUITS, SERVED WITH MIXED NUTS, HONEY, AND A BASKET OF CRISP CRACKERS.

## IMPORTED AND DOMESTIC

### CHEESE DISPLAY

COMBINATION OF DOMESTIC & IMPORTED CHEESES. GARNISHED WITH RED GRAPE, MIXED NUTS AND SERVED WITH CROSTINIS AND A CRACKER BASKET

## ANTIPASTO DISPLAY

A HANDCRAFTED DISPLAY OF FRESH ITALIAN SLICED MEATS AND CHEESES, GRILLED VEGETABLES, CAPRESE SKEWERS, KALAMATA OLIVES AND GRILLED VEGETABLES.



CHARCUTERIE DISPLAY

# APPETIZERS

- GLUTEN FREE
- VEGAN OPTIONS
- DAIRY FREE OPTIONS UPON REQUEST

## VIP HORS D'OEUVRES

5 PCS. PER ORDER

YOUR CHOICE OF:

- SMOKED SALMON BLINIS
- SAVORY PHYLLO TARTLETS
- MINI BEEF WELLINGTON
- WAGYU & CHIMICHURRI
- SEARED SCALLOP & PEA
- OTHER SPECIAL REQUESTS

## SKEWERS

2 PCS. PER ORDER

- CHIMICHURRI SHRIMP SKEWERS
- ANTIPASTO SKEWERS
- FRUIT SKEWERS
- BEEF AND VEG KEMBOBS
- CHICKEN AND VEG KEMBOBS
- LAMB AND VEG KEMBOBS
- BEEF SATAY
- CHICKEN SATAY
- VEGGIE SATAY
- MELON, MOZZARELLA AND PROSCIUTTO SKEWERS

## DEVILED EGGS

A FRESH TAKE ON THE CLASSIC  
DEVILED EGGS APPETIZER.

## SUSHI & SASHIMI

AN ASSORTMENT OF FRESH  
SASHIMI, SUSHI, AND ROLLS.

## TRI-COLOR TORTILLA CHIPS

SERVED WITH FRESHLY MADE  
SALSA AND GUACAMOLE.



# SOUPS

•  GLUTEN FREE  VEGAN OPTIONS UPON REQUEST

## **TOMATO BASIL BISQUE**

A SMOOTH, CREAMY TOMATO BISQUE FINISHED WITH FRESH BASIL, ROASTED GARLIC, AND A TOUCH OF CREAM.

## **LOBSTER BISQUE**

A RICH AND ELEGANT LOBSTER BISQUE FINISHED WITH COGNAC CREAM, FRESH HERBS, AND TENDER LOBSTER GARNISH.

## **BUTTERNUT SQUASH SOUP**

VELVETY ROASTED BUTTERNUT SQUASH SOUP WITH WARM SPICES, CREAM, AND A DELICATE MAPLE OR SAGE FINISH.

## **CHICKEN NOODLE SOUP**

CLASSIC CHICKEN SOUP WITH TENDER CHICKEN, VEGETABLES, EGG NOODLES, AND FRESH HERBS IN A SAVORY BROTH.

## **BROCCOLI CHEDDAR SOUP**

CREAMY BROCCOLI SOUP WITH SHARP CHEDDAR CHEESE, FRESH BROCCOLI FLORETS, AND A SMOOTH COMFORTING TEXTURE.



## SALADS



ASIAN SALAD WITH SLICED GRILLED CHICKEN

# SALADS

•  GLUTEN FREE  VEGAN OPTIONS  DAIRY FREE OPTIONS UPON REQUEST

\*ALL SALADS ARE SERVED WITH A BREAD ROLL AND BUTTER.

## CAESAR SALAD

SERVED ON A BED OF CRISP ROMAINE LETTUCE WITH SHAVED PARMESAN CHEESE, HERB SEASONED CROUTONS, CHERRY TOMATOES AND A TRADITIONAL CAESAR DRESSING.

## CAPRESE SALAD

SLICED ROMA TOMATOES WITH FRESH BUFFALO MOZZARELLA AND BASIL. DRIZZLED W/ A BALSAMIC VINEGAR AND EXTRA VIRGIN OLIVE OIL.

## CLASSIC GREEK SALAD

CRUMBLED FETA, KALAMATA OLIVES, PEPPERONCINI, CUCUMBERS, CHERRY TOMATOES, BELL PEPPERS AND RED ONIONS ON CRISP ROMAINE WITH GREEK VINAIGRETTE.

## ASIAN SALAD

SPRING MIX WITH BELL PEPPERS, EDAMAME, BEAN SPROUTS CUCUMBER, SLIVERED ALMONDS, MANDARIN ORANGE, CUCUMBERS, AND CHERRY TOMATOES WITH GINGER DRESSING TOPPED WITH TRI COLORED SESAME SEEDS AND GREEN ONION.

## WATERMELON KALE SALAD

CRISP KALE AND SPRING MIX WITH WATERMELON, FETA, CUCUMBER, AND MIXED NUTS, FINISHED WITH BALSAMIC REDUCTION AND EXTRA VIRGIN OLIVE OIL.

## TAHINI QUINOA SALAD

FRESH SPRING MIXED WITH QUINOA, SAUTÉED MUSHROOMS, CHICKPEAS, CARROTS, BEANSPOUT, SLICED CUCUMBER AND SERVED WITH CLASSIC TAHINI SAUCE.

## ROASTED MEDLEY SALAD

SPRING MIX WITH ROASTED CAULIFLOWER, BROCCOLI, CARROTS, BELL PEPPERS, CANDIED WALNUTS, AND GOAT CHEESE WITH BALSAMIC REDUCTION AND EXTRA VIRGIN OLIVE OIL.

## SPRING GARDEN SALAD

FIELD GREENS WITH PEPPERS, CUCUMBERS, GRAPE TOMATOES, CARROTS, ZUCCHINI, SQUASH, AND OLIVES. CHOICE OF DRESSING.

## ADD-ONS

YOUR CHOICE OF:

- GRILLED SLICED CHICKEN
- GRILLED SLICED STEAK
- SMOKED SALMON
- GRILLED SHRIMP
- PLANT BASED MEATS

# SANDWICHES AND WRAPS

•  GLUTEN FREE  VEGAN OPTIONS  DAIRY FREE OPTIONS UPON REQUEST

## TURKEY CLUB SANDWICH

SLICED TURKEY BREAST, HAM, APPLEWOOD BACON, SWISS CHEESE, WITH GREEN LEAF LETTUCE AND TOMATOES SANDWICHED BETWEEN THREE SLICES OF YOUR CHOICE OF TOASTED BREAD AND CONDIMENTS ON THE SIDE.

BREAD CHOICES:

- CIABATTA
- SOURDOUGH
- BRIOCHE
- WHITE BREAD
- WHOLE WHEAT
- ANY OTHER BREAD UPON REQUEST

## ROAST BEEF WITH KALE & SWISS

PREMIUM ROAST BEEF, FRESH KALE, SWISS CHEESE, AND GARLIC AIOLI SAUCE ON ARTISAN BREAD.

## CHICKEN CRANBERRY SALAD ON CROISSANT

OUR FAMOUS, HOMEMADE CHICKEN SALAD WITH CRANBERRIES, LAYERED WITH LETTUCE AND TOMATO AND SERVED ON A BUTTER CROISSANT.

## HUMMUS VEGGIE WRAP

ASSORTED RAW VEGGIES WITH FRESHLY MADE GARLIC HUMMUS, WRAPPED IN A FLOUR TORTILLA.

## PRESSED CUBAN SANDWICH

TRADITIONAL CUBAN BREAD LAYERED WITH SLOW-ROASTED PORK, SMOKED HAM, SWISS CHEESE, PICKLES, AND DIJON MUSTARD, PRESSED UNTIL CRISP AND GOLDEN FOR A SAVORY CLASSIC.

## ASSORTED MINI ARTISAN SANDWICH ROLLS

ASSORTMENT OF PETITE ARTISAN ROLL SANDWICHES FEATURING PREMIUM DELI MEATS, CHEESES, FRESH VEGETABLES, AND SIGNATURE SPREADS.

## SANDWICH MEAL

YOUR PREFERRED SANDWICH INCLUDES THE FOLLOWING:

- FRUIT SALAD
- SAVORY SALAD
- HOUSE-MADE COOKIE, BROWNIE OR MINI DESSERT
- GOURMET POTATO CHIPS

# SANDWICHES AND WRAPS



SANDWICH MEAL



FILET MIGNON WITH GORGONZOLA

# ENTREE

•  GLUTEN FREE  VEGAN OPTIONS  DAIRY FREE OPTIONS UPON REQUEST

## FILLET MIGNON WITH

### GORGONZOLA

CARAMELIZED ONIONS, WHIPPED MASHED POTATOES, AND VEGETABLES SERVED WITH GORGONZOLA. SIDE OF RED WINE DEMI-GLAZE.

### GRILLED STEAK

SERVED WITH A WINE DEMI-GLAZE SAUCE, MASHED SWEET POTATOES OR MASHED POTATOES AND STEAMED VEGETABLES.

### LATIN BOWL:

SERVED WITH CILANTRO RICE, BEANS, SWEET PLANTAINS, SLICED AVOCADO, ROASTED CORN, PICO DE GALLO, AND CHIMICHURRI SAUCE. PROTEIN CHOICES: STEAK, CHICKEN, SHRIMP OR VEGGIES

### SIGNATURE STEAKS & CUTS

- PRIME NY STRIP STEAK 10 OZ.
- PRIME FILET MIGNON 8 OZ.
- JAPANESE WAGYU STRIPLOIN 8-10 OZ
- BONE-IN USDA PRIME RIB 22 OZ
- RIBEYE STEAK 10 OZ
- A SELECTION OF OTHER PREMIUM CUTS OF MEAT AVAILABLE UPON REQUEST

## CHICKEN PICCATA

TENDER BONELESS CHICKEN BREAST, BREADED AND OVEN-BAKED, FINISHED WITH LEMON JUICE, WHITE WINE, AND PARSLEY. SERVED WITH YOUR CHOICE OF ANGEL HAIR PASTA, SPAGHETTI, MASHED POTATOES, OR STEAMED RICE.

### GRILLED CHICKEN BASIL

OUR SPECIALITY GRILLED BASIL CHICKEN WITH WILD RICE AND ROASTED VEGETABLES.

### PAN SEARED LAMB

LAMB RACK WITH COUSCOUS AND TRADITIONAL MINT JUS.



GRILLED SALMON ENTREE

# ENTREE

•  GLUTEN FREE  VEGAN OPTIONS  DAIRY FREE OPTIONS UPON REQUEST

## GRILLED SALMON ENTREE

CHAR-GRILLED SALMON FILLET WITH LEMON BUTTER AND FRESH HERBS, SERVED WITH RICE AND ASPARAGUS.

## ASIAN GLAZED SALMON

OVER JASMINE RICE WITH EDAMAME AND PEPPERS. HOMEMADE ASIAN SAUCE ON THE SIDE

## GRILLED SHRIMP & SCALLOPS

SAUTÉED WITH TOMATOES, PEPPERS, AND ONIONS. IN A CREAMY LEMON-BUTTER SAUCE ON A BED OF RICE PILAF.

## PARMESAN & HERB CRUSTED

### SEA BASS

PREMIUM SEA BASS COATED IN A DELICATE PARMESAN HERB CRUST, BAKED UNTIL GOLDEN, AND FINISHED WITH LEMON BEURRE BLANC, MICROGREENS, JASMINE RICE AND SEASONAL VEGETABLES

## BAKED LOBSTER TAIL

LOBSTER TAIL GENTLY SEASONED SERVED WITH ROASTED HERB POTATOES.

## AHI TUNA

WITH LIGHT SOBA NOODLES , STIR FRY ASIAN VEGETABLES WITH SOY-SESAME DRESSING ON THE SIDE

## MASHED POTATOES

CREAMY WHIPPED POTATOES WITH BUTTER AND A TOUCH OF CREAM.

## ROASTED BABY POTATOES

CRISPY ROASTED BABY POTATOES SEASONED WITH HERBS AND OLIVE OIL.

## STEAMED JASMINE RICE

### OR BASMATI RICE

FRAGRANT STEAMED RICE, LIGHT AND FLUFFY.

## RISOTTO

CREAMY ITALIAN RICE SLOW-COOKED TO A RICH, VELVETY FINISH.

## GRILLED ASPARAGUS

CHAR-GRILLED ASPARAGUS SPEARS WITH OLIVE OIL AND SEA SALT.

## ROASTED VEGETABLES

OVEN-ROASTED SELECTION OF SEASONAL VEGETABLES WITH HERBS AND OLIVE OIL.



# ENTREE

## VEGETARIAN/ VEGAN

### VEGETABLE CURRY

SEASONAL VEGETABLES SIMMERED IN A RICH COCONUT CURRY SAUCE WITH AROMATIC SPICES, SERVED WITH BASMATI OR JASMINE RICE.

### BUDDHA BOWL WITH GINGER SESAME DRESSING

JASMINE RICE OR QUINOA TOPPED WITH CRISPY TOFU, EDAMAME, CUCUMBER, CARROTS, CABBAGE, AVOCADO, SESAME SEEDS, AND GINGER SESAME DRESSING.

### TOFU AND VEGETABLE PAD THAI

RICE NOODLES TOSSED WITH EGG, BEAN SPROUTS, CRISPY TOFU SCALLIONS, CARROTS, PEANUTS, LIME, AND TAMARIND SAUCE. CAN BE PREPARED VEGAN WITHOUT EGG.

### VEGETABLE PESTO PASTA

PASTA TOSSED IN A FRESH BASIL PESTO WITH ROASTED SEASONAL VEGETABLES, CHERRY TOMATOES, GARLIC, AND EXTRA VIRGIN OLIVE OIL. FINISHED WITH FRESH BASIL AND PARMESAN CHEESE.

### TERIYAKI TOFU

CRISPY GOLDEN TOFU GLAZED IN A HOUSE-MADE TERIYAKI SAUCE WITH HINTS OF GINGER, GARLIC, AND SESAME. SERVED OVER STEAMED JASMINE RICE WITH SAUTÉED SEASONAL VEGETABLES AND FINISHED WITH TOASTED SESAME SEEDS AND SCALLIONS.

### CHICKPEA MASALA

CHICKPEAS SIMMERED IN A WARM TOMATO-BASED MASALA SAUCE WITH GINGER, GARLIC, AND SPICES. SERVED WITH BASMATI RICE AND FRESH CILANTRO.

### MUSHROOM RISOTTO

CREAMY ARBORIO RICE SLOWLY COOKED WITH WILD MUSHROOMS, GARLIC, HERBS, AND VEGETABLE STOCK. FINISHED WITH FRESH PARSLEY AND OPTIONAL PARMESAN.



# PASTA

•  GLUTEN FREE  VEGAN OPTIONS  DAIRY FREE OPTIONS UPON REQUEST

## MACARONI & CHEESE

CLASSIC ELBOW PASTA TOSSED IN A RICH, CREAMY CHEESE SAUCE AND BAKED UNTIL GOLDEN.

## LASAGÑA

LAYERED PASTA WITH OUR SIGNATURE RED MEAT SAUCE AND AN ASSORTMENT OF CHEESES.

## PASTA MARINARA WITH MEATBALLS

PASTA IN A SLOW-SIMMERED TOMATO MARINARA SAUCE WITH GARLIC AND HERBS, TOPPED WITH HOUSE-MADE MEATBALLS.

## CHICKEN ALFREDO

PASTA TOSSED IN A CREAMY ROASTED GARLIC ALFREDO SAUCE WITH TENDER CHICKEN BREAST, PARMESAN, AND ITALIAN HERBS. FINISHED WITH FRESH PARSLEY AND CRACKED BLACK PEPPER.

## CREAMY ITALIAN SAUSAGE RIGATONI

RIGATONI PASTA SERVED IN A RICH PECORINO ROMANO CREAM SAUCE WITH WHITE WINE, ITALIAN SAUSAGE, BABY BELLA MUSHROOMS, FRESH GARLIC, AND CRACKED BLACK PEPPER FOR A SAVORY, ELEGANT ITALIAN ENTRÉE

## BAKED ZITI

PASTA TOSSED IN A HEARTY, SLOW-SIMMERED BOLOGNESE SAUCE MADE WITH GROUND BEEF, TOMATOES, AROMATIC VEGETABLES, GARLIC, HERBS, AND PARMESAN CHEESE.

## CHICKEN PARMESAN

CRISPY BREADED CHICKEN BREAST TOPPED WITH SLOW-SIMMERED MARINARA, MELTED MOZZARELLA, PARMESAN CHEESE, AND FRESH BASIL, SERVED WITH PASTA FOR A CLASSIC ITALIAN ENTRÉE.

## CHICKEN MARSALA

PAN-SEARED CHICKEN BREAST LAYERED WITH SAUTÉED BABY BELLA MUSHROOMS IN A RICH MARSALA WINE REDUCTION, FINISHED WITH FRESH GARLIC, HERBS, AND A VELVETY BUTTER SAUCE

# PASTA



PESTO PASTA

# DESSERTS



CLASSIC NEW YORK CHEESECAKE

# DESSERTS

•  GLUTEN FREE  VEGAN OPTIONS  DAIRY FREE OPTIONS UPON REQUEST

## SIGNATURE SWEETS

### CLASSIC NY CHEESECAKE

RICH AND CREAMY BAKED CHEESECAKE WITH A GRAHAM CRACKER CRUST, SERVED PLAIN OR WITH A BERRY COMPOTE.

### CHOCOLATE FUDGE CAKE

RICH, MOIST CHOCOLATE CAKE LAYERED WITH SMOOTH CHOCOLATE GANACHE.

### CARROT CAKE

MOIST SPICED CARROT CAKE LAYERED WITH CREAM CHEESE FROSTING AND FINISHED WITH A LIGHT CRUNCH OF WALNUTS.

### TIRAMISU

LAYERS OF ESPRESSO-SOAKED LADYFINGERS AND MASCARPONE CREAM, DUSTED WITH COCOA POWDER.

### KEY LIME PIE

TANGY KEY LIME CUSTARD IN A BUTTERY GRAHAM CRACKER CRUST, TOPPED WITH WHIPPED CREAM.

### CLASSIC CRÈME BRÛLÉE

SILKY VANILLA CUSTARD TOPPED WITH A CARAMELIZED SUGAR CRUST.

## SIGNATURE TREATS

### HOUSE-MADE COOKIES

#### ASSORTMENT OF FLAVORS

FRESHLY BAKED COOKIES WITH A SOFT CENTER AND GOLDEN EDGES.

### FUDGE BROWNIES

RICH, DENSE CHOCOLATE BROWNIES WITH A SOFT, FUDGY CENTER AND CRACKLY TOP.

### PETITS FOURS

2 PCS. PER ORDER

ASSORTED BITE-SIZED PASTRIES WITH DELICATE LAYERS OF CAKE AND SWEET FINISHES.

### FRENCH MACAROONS

A REFINED SELECTION OF HANDCRAFTED FRENCH MACARONS WITH DELICATE ALMOND SHELLS AND LUXURIOUS FILLINGS, BEAUTIFULLY PRESENTED IN ASSORTED COLORS AND FLAVORS.

# CHILDREN'S MENU

•  GLUTEN FREE  VEGAN OPTIONS  DAIRY FREE OPTIONS UPON REQUEST

## CHICKEN FINGERS

5 PCS. PER ORDER

CRISPY GOLDEN CHICKEN STRIPS  
SERVED WITH YOUR CHOICE OF  
DIPPING SAUCE.

## CHICKEN NUGGETS

JUICY BITE-SIZED CHICKEN PIECES  
COATED IN A SEASONED CRISPY  
BREADING AND SERVED WITH RANCH,  
HONEY MUSTARD, BARBECUE, OR  
KETCHUP.

## MAC & CHEESE

CREAMY MACARONI PASTA IN A RICH,  
CHEESY SAUCE, BAKED TO A GOLDEN  
FINISH.

## FRENCH FRIES

GOLDEN POTATO FRIES LIGHTLY  
SEASONED.

## PIZZA

CHOICE OF CHEESE OR PEPPERONI  
ON A CLASSIC TOMATO AND  
MOZZARELLA BASE. INDIVIDUAL 10  
INCH SIZE

## KIDS SNACK BOX

INCLUDES :

- MINI CRUDITE WITH RANCH DRESSING AND A FRUIT CUP
- 100% JUICE BOX OR CHOCOLATE MILK
- SIDE OF DESSERT OR ORGANIC FRUIT GUMMIES
- PB & J SANDWICH OR ANY OF YOUR CHOICE



# BEVERAGES

## FRESHLY SQUEEZED JUICES

- ORANGE
- APPLE
- CARROT
- WATERMELON

## REFRESHING SMOOTHIE

### BERRY BLISS SMOOTHIE

- STRAWBERRIES AND BLUEBERRIES BLENDED WITH PLAIN GREEK YOGURT, HONEY, AND WHOLE MILK

### POWER PROTEIN SHAKE

- MIXED BERRIES AND KALE BLENDED WITH ALMOND MILK AND PROTEIN POWDER.

### HARVEST FRUIT SMOOTHIE

- SEASONAL FRUITS BLENDED WITH PLAIN GREEK YOGURT, HONEY, AND WHOLE MILK

### GREEN VITALITY SMOOTHIE

- KALE, BANANA, FLAXSEED, AND PLAIN GREEK YOGURT BLENDED WITH ALMOND MILK

## POWER SHOTS

- LEMON GINGER
- GINGER TURMERIC
- APPLE CIDER VINEGAR, LEMON & HONEY
- BEET, LEMON & GINGER





## PACKAGING

AVAILABLE AS A PLATED SERVICE OR PACKAGED IN PREMIUM OVEN OR MICROWAVE-SAFE CONTAINERS, CLEARLY LABELED FOR EFFORTLESS ONBOARD PREPARATION.

### REHEATABLE ALUMINUM TINS

SIZES (LENGTH X WIDTH X DIAMETER)

**SMALL. (1 LB)** 5.5 X 4.5 X 1.9

**MEDIUM. (1.5 LB)** 7 X 5 X 2

**LARGE (2.25LB)** 8.5 X 6 X 1.5

### PLASTIC MICROWAVABLE CONTAINERS

SIZES (LENGTH X WIDTH X HEIGHT)

**SMALL (12 OZ)** 6 X 4 1/2 X 2 3/8

**MEDIUM (24 OZ)** 5 X 7 1/4 X 2 INCHES

**LARGE (38 OZ)** 8 X 6 X 1 7/8



## VIP SERVICES

### PERSONAL SHOPPING

WE SOURCE PREMIUM, TAILORED ITEMS TO MEET EACH PASSENGER'S EXACT PREFERENCES.

### WINE & SPIRITS

HANDPICKED TO COMPLEMENT THE PRIVATE JET DINING EXPERIENCE.

### FLOWER ARRANGEMENT

DESIGNED TO ELEVATE THE CABIN WITH REFINED, UNDERSTATED LUXURY.

### LAUNDRY & DISHWASHING

SERVICE ENSURING PRISTINE LINENS, GLASSWARE, AND CABIN PRESENTATION FOR EVERY FLIGHT.

### RESTAURANT PICK-UP

IN PARTNERSHIP WITH FLORIDA'S TOP RESTAURANTS, ENSURING SEAMLESS DELIVERY OF FRESH & HIGH QUALITY MEALS.

### CABIN SUPPLIES

TAILORED ONBOARD SUPPLIES DESIGNED FOR ELEVATED PRIVATE JET STANDARDS.

### PET ESSENTIALS

A THOUGHTFULLY CURATED KIT WITH PET TREATS, SOFT BEDDING, PET TOY, AND PET ACCESSORIES TO KEEP YOUR PET COMFORTABLE AND CARED FOR THROUGHOUT THE FLIGHT.

**TO ORDER:**  
(407)545-5673 / (407)499-9446  
orders@createdtocater.com

**WWW.CREATEDTOCATER.COM**