



Flightline

AVIATION SERVICES

**VVIP CATERING MENU
2026**

BREAKFAST MEALS

CONTINENTAL An assortment of Bagels, Muffins and Breakfast Pastries accompanied by Orange Juice, Low Fat Yogurt and our Seasonal Fruit Cup

HEALTHY START

Mini Boxes of Cereal or Low Fat Granola, Banana, Skim Milk, Low Fat Yogurt and Bran Muffin accompanied by Whipped Butter and Fruit Preserves

ASSORTED BAGELS

N.Y. Style Freshly Baked Bagels with Butter, Whipped Cream Cheese and Fruit Preserves

BREAKFAST BREAD TRAY

An assortment of Fresh Baked Favorites such as Danish, Breakfast Breads, Mini Croissants and Muffins, served with Whipped Cream Cheese, Whipped Butter and Fruit Preserves

CROISSANT BASKET

Buttery, Flaky Crescents accompanied by Whipped Cream Cheese, Flavored Whipped Butter, Honey and Fruit Preserves

LOX & BAGEL TRAY

Thin Sliced Scottish Smoked Salmon and N.Y. Style Bagels accompanied by Hard Boiled Egg Whites, Hard Boiled Egg Yolks, Sliced Red Onion, Sliced Tomatoes, Capers, Whipped Cream Cheese & Lemon Wedges

BREAKFAST SANDWICH

Farm Fresh Eggs with your choice of protein, Cheese served on Bagel, Biscuit, English Muffin, Wrap, Toast or Croissant

FARM FRESH THREE EGG OMELETTE

With your choice of fillings:

Bacon	Sausage	Turkey Sausage
Ham	Turkey Bacon	Mushrooms
Onions	Bell Peppers	Spinach
Feta	Swiss	Mozzarella

FRESH FRUIT

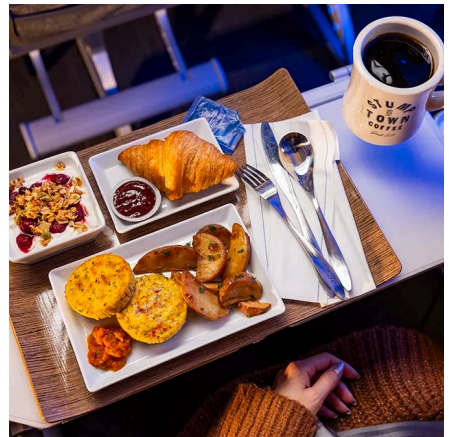
BREAKFAST PARFAIT

Vanilla, Plain or Fruit Flavored Yogurt layered with Fresh Berries and Honey Kissed Granola

MINI FRITTATA TRAY

Spinach & Feta

Bacon, Tomato, Red Onion & Cheddar



BREAKFAST MEALS

SOUTHWEST BREAKFAST

BURRITO Scrambled Eggs, Monterey Jack Cheese, Scallions, Spicy Sausage and Diced Tomato wrapped in a Flour Tortilla served with Salsa, Sour Cream and Guacamole

BREAKFAST BURRITO YOUR WAY

Farm Fresh Eggs with Ham, Bacon or Sausage, and Cheese wrapped In a Flour Tortilla served with Salsa, Sour Cream and Guacamole

CORNED BEEF & PASTRAMI HASH

Our Housemade Blend of Irish Corned Beef and Pastrami served with Eggs Any Style

SHRIMP AND GRITS

Sautéed Shrimp in a Cream Based Gravy, Stone Ground Grits, Buttermilk Biscuits

STEAK & EGGS

Seared Petite Beef Filet and Poached Eggs **HAM LORRAINE OR FLORENTINE QUICHE**
Custard Baked Favorites in our Flaky, Savory Crust

PASSPORT BREAKFAST

Any Style Eggs, Homemade Buttermilk Pancakes, choice of Ham, Bacon or Sausage, Breakfast Potatoes, Fresh Fruit Salad, Whipped Butter and Maple Syrup

GOLDEN TEXAS FRENCH TOAST

Custard dipped slices of Country Bread, caramelized to a golden brown served with Whipped Butter and Real Maple Syrup

BANANA NUT PANCAKES

Fluffy Buttermilk Pancakes served with Ripe Banana, Chopped Georgia Pecans and Maple Syrup

CHEESE BLINTZES

Super-Thin, Egg-Batter Pancakes filled with Sweet Cheese and dusted with Powdered Sugar

BREAKFAST SIDES

CINNAMON ROLL

HARD BOILED EGGS

INDIVIDUAL GREEK YOGURT

TURKEY SAUSAGE

HICKORY SMOKED BACON

GRILLED COUNTRY HAM

SAUSAGE PATTIES

HOMESTYLE BREAKFAST POTATOES

STONE GROUND GRITS

STEEL CUT OATMEAL

SWEET POTATO HOME FRIES



SNACK TRAYS

ASSORTED SANDWICHES & WRAPS

A savory assortment of Classic Sandwiches and Wraps

FINGER SANDWICH

Choose 3 types:

- B-L-T
- Lemon Crab Salad
- Egg Salad
- Sesame-Crusted Chicken
- Cucumber Watercress Cream Cheese
- Steak AuPoive

NEW YORK DELI

An artfully arranged selection of your favorite Deli Meats and Cheeses with Fresh Baked Breads and Condiments on the side

IMPORTED & DOMESTIC CHEESE

A variety of Imported Hard and Soft Cheeses including a selection of Imported Crackers and Breadsticks

FRESH SLICED FRUIT

Seasonal Sliced Fruits and Berries with our Tangy Yogurt Dip

FRUIT & CHEESES

Imported and Domestic Cheeses paired with Fresh Fruits and Berries

PLATTERS & TRAYS

ASSORTED DELI SALAD TRAY

Tuna, Chicken, Egg & Potato Salad served on a bed of Mixed Greens with Fresh Baked Bread and Rolls

SEAFOOD TRAY

Chilled Jumbo Shrimp, Maine Lobster Tail, Smoked Trout and Snow Crab Claws served with Lemon Wedges and Tangy Cocktail Sauce

CAVIAR TRAY

Your choice of Caviar with Crème Fraiche accompanied by Blinis, Garlic Toast Points, Chopped Egg Whites, Chopped Egg Yolks, Minced Red Onion and a Mother of Pearl Spoon

PÂTÉ SAMPLER

A Trio of Pâté served with Cornichons & Toasted Crostini

MIDDLE EASTERN SAMPLER

Classic Hummus, Baba Ganoush, Tabouli Salad, Feta Cheese, Stuffed Grape Leaves and Mediterranean Olives served with Pita Bread

SUSHI & SASHIMI

Assortment of Sushi and Sashimi with Fresh Ginger, Wasabi and Soy Sauce

BRUSCHETTA WITH GRILLED CROSTINI

Vine Ripe Tomatoes, Red Onion, Garlic, Fresh Basil and Olive Oil

THAI SATAYS

Seasoned Chicken, Beef or Shrimp Satays Served with Peanut and Plum Sauce

CAPRESE SKEWERS Individual Skewers with Fresh Mozzarella, Tomato & Fresh Basil served with Balsamic Glaze

BAKED BRIE

Creamy Brie Cheese In golden Puff Pastry with Fresh Berries, Crostini Bread & Gourmet Crackers

ANTIPASTO

Prosciutto; Salami; Sopresseta Grande; Fresh Mozzarella, Tomato and Basil Caprese Stack, Marinated Artichoke Hearts, Roasted Peppers, Gourmet Olives; Grilled Portobello Mushroom; Hard Boiled Egg; Mini Bottle Olive Oil; Bread Basket of Crostini

COLD CANAPE DISPLAY

Choose 3 Types

- Japanese Cucumber - Spicy Tuna in a Cucumber Cup with a Ginger Aioli
- Mango Crab Stack - Wasabi, Lump Crab Meat, Red Pepper, Cilantro on a Toasted Brioche Round
- Filled Cherry Tomato - Grilled Shrimp and Corn, Mixed Olive Salad or Blue Cheese & Pecan
- Caprese Skewer - Cherry Tomato, Basil, Ciliegine Mozzarella with Pesto & Balsamic Glaze
- Zucchini Bites - Rye Bread, Grilled Zucchini, Roasted Red Peppers, Feta Cheese
- Shrimp, Cucumber and Dill Butter on Toast Points
- Beef Carpaccio - Arugula, Parmesan Capers, Aioli on Toast Points

SALADS

Served with a Roll and Butter Available as a Box or Bowl. Elevate any Salad with Grilled Chicken, Steak, Shrimp, Salmon or Tuna Steak.

GARDEN Spring Mix, Cucumbers, Grape Tomatoes, Artichoke Hearts, Julienne Peppers and Carrots, Balsamic Vinaigrette.

CAESAR

Hearts of Romaine, Garlic Croutons, Creamy Parmesan Dressing

COBB

Grilled Breast of Chicken, Avocado, Cheddar Cheese, Diced Tomatoes, Bacon, Chopped Egg & Crumbled Bleu Cheese served over Crisp Greens with your choice of Dressing

CHEF

Crisp Greens topped with Smoked Turkey Breast, Baked Ham, Cheddar & Swiss Cheese, Hard Boiled Egg Wedges & Seasonal Vegetables, served with your choice of Dressing.

SPINACH

Fresh Spinach, Cucumbers, Hard Boiled Egg, Chick Peas, Julienne Peppers, Feta, Dried Cranberries, Candied Pecans, Tomatoes, Raspberry Vinaigrette

QUINOA

Spring Mix, Quinoa, Feta, Grape Tomatoes, Kalamata Olives, Carrots, Cucumbers, Greek Vinaigrette

MEDITERRANEAN

GRILLED VEGETABLE

Grilled Marinated Vegetables, Feta Cheese, Tomatoes, Olives, Pepperoncini & Red Onion served over Crisp Romaine Lettuce with Lemon Vinaigrette Dressing.

ASIAN CHICKEN

Chilled Breast of Chicken over Fine Rice Noodles, Green Onion, Almonds, Julienne Carrots, Baby Corn, Bean Sprouts, Crisp Wontons with our Asian Plum Dressing

SANTA FE

Mixed Greens, Cheddar and Jack Cheese, Roasted Corn, Black Beans, Tomato and Crisp Tortilla Threads served with Avocado Ranch Dressing.

GREEK

Crisp Romaine Lettuce, crumbled Feta Cheese, Tomatoes, Kalamata Olives, Pepperoncini, Cucumbers & Red Onion, Lemon Olive Oil Vinaigrette

NICOISE

Seared Tuna, French Green Beans, Hard Cooked Egg, Olives, Red Onion and Baby Potatoes, Fresh Herb Vinaigrette



SANDWICHES

Available a la carte, as a Tray or Box Meal.

Meal served with your choice of 2 sides: Cheese & Crackers, Mini Crudité & Ranch, Hummus & Pita Chips, Whole Fruit, Sliced Fruit, Cole Slaw, Potato or Pasta Salad

CAPRESE Fresh Mozzarella, Prosciutto, Tomatoes, Roasted Red Pepper, Balsamic Glaze, Pesto, Baguette

MEDITERRANEAN TURKEY

Roasted Turkey Breast, Roasted Red Peppers, Hummus, Mixed Greens, Tomato, Cucumber, Kalamata Olives, Flavorful Wrap **CLASSIC HAM &**

TURKEY CLUB

Black Forest Ham, Oven Roasted Turkey Breast, Applewood Smoked Bacon, Swiss, Lettuce, Tomato, Whole Grain Wheat **SLOW COOKED**

ROAST BEEF

Roasted Red Peppers, Provolone, Mixed Greens, Tomato, Baguette

TURKEY BLT

Oven Roasted Turkey Breast, Mixed Greens, Applewood Smoked Bacon, Whole Grain Wheat

ITALIAN BAGUETTE

Genoa Salami, Pepperoni, Hot Capicola, Roasted Red Peppers, Banana Peppers, Provolone Cheese, Lettuce, Tomato, Balsamic Vinaigrette

GRILLED CHICKEN WRAP

Swiss, Lettuce, Tomato, Flavorful Wrap

GRILLED PORTOBELLO WRAP

Fresh Mozzarella, Roasted Red Peppers, Lettuce, Tomato, Balsamic Vinaigrette in a Toasted Wrap

MOROCCAN PITA

Mediterranean Roasted Vegetables, Hummus, Mixed Greens stuffed into a Pita Pocket

ALL BEEF BURGER

Served on an Artisan Roll with Red Onion, Lettuce & Tomato. Cheese available upon request

CLASSIC GRILLED CHEESE

Toasted Golden Brown, available with Deluxe Ham or Applewood Smoked Bacon

CRAB CAKE SANDWICH

Maryland Jumbo Lump Crab Cake with Pickled Aioli on a Kaiser Roll

PHILLY CHEESESTEAK

Smothered in Grilled Onions, Green Peppers, Mushrooms, and Provolone on a Sourdough Hoagie



DINNER ENTREES

Entrées served with your choice of 2 sides, dinner roll & butter.

Also available as a complete meal served with your choice of 2 sides, side salad, dinner roll & butter and dessert.

GRILLED SHRIMP SCAMPI Roasted Garlic, Fresh Herbs, Finished in a Chardonnay Lemon Butter Sauce

BLACKENED TUNA

With Orange-Ginger Sauce and Garlic-Lime Aioli

MESQUITE GRILLED SALMON

Honey Dijon Glaze

STUFFED FILLET OF SOLE

Filled with Maryland Crabmeat Stuffing

SOUTHERN STYLE CRAB CAKES

Our famous Maryland Jumbo Lump Crab Cakes with Lobster Sauce

CAJUN JAMBALAYA PASTA

White Gulf Shrimp and Chicken Jambalaya in a spicy Cajun Sauce

GRILLED BREAST OF CHICKEN

With choice of two sauces: Pesto Sauce, Mango Salsa, Lemon Cream Sauce or Chimichurri

CHICKEN & FETTUCCINI WITH

SUN DRIED TOMATO

Creamy Sun Dried Tomato Parmesan Sauce

NEW YORK STRIP With Gorgonzola Cream Sauce and Red Wine Shallot Sauce

GRILLED FILET MIGNON

With Horseradish Crème Sauce

SURF & TURF

Seared Filet Mignon and Prosciutto Wrapped Jumbo Shrimp

BURRITO SUPREME

Black Beans and Spanish Rice in a Flour Tortilla. Your choice of Chicken, Beef, Shrimp or Grilled Vegetables

PAD THAI NOODLES

Thin Rice Noodles, Slivered Green Onions, Garlic Chili Peppers, Tofu and Peanuts in a Pad Thai Sauce.

Available with Grilled Chicken, Tenderloin, Shrimp or Tuna Steak

VEGETARIAN LASAGNA

Roasted Garden Vegetables layered with Béchamel Sauce

PICCATA CHICKEN In a buttery Lemon Herb Sauce

GREEK BAKED CHICKEN

Herb Marinated Breast of Chicken with toasted Pine Nuts

PARMESAN AND PEPPERCORN CRUSTED CHICKEN

With Chicken Mushroom Veloute and Herb Butter Sauce

CHICKEN ROULADE

Chicken Breast rolled with Brie Cheese and Fresh Herbs baked to perfection

CHICKEN & FARFALLE

Grilled Breast of Chicken, Crispy Pancetta, Sweet Peas, Caramelized Onions, and Mushrooms tossed in a Garlic Cream Sauce

CRISPY ROAST DUCK

Grand Marnier Demi Glace and Sun Dried Cherries

VEAL SCALLOPINI

Forest Mushroom Ragout

GRILLED LAMB CHOPS

New Zealand Lamb Chops with Balsamic Onions

ROASTED PORK LOIN MEDALLIONS

Toasted Georgia Pecans, Tart Dried Cranberries and Gorgonzola Cheese and drizzled with Apricot Infused Vinaigrette

SIDES

ROASTED ROOT VEGETABLES

SOUTHERN GREEN BEANS

YELLOW, BROWN OR WILD RICE

BAKED SWEET POTATO

SOUTHERN CANDIED SWEET
POTATOES

HERB & GARLIC ROASTED RED
POTATOES

STONE GROUND CREAMY GRITS

ZITI, ANGEL HAIR OR
BOW TIE PASTA

COLE SLAW

POTATO SALAD

PASTA SALAD

TOMATO & CUCUMBER SALAD

KIDS MENU

Allkids' dinners served with Veggie Ranch

ASSORTED CEREALS Served with
a pint of Milk and Fresh Fruit Salad

SILVER DOLLAR PANCAKES

Served with Fresh Fruit Salad,
Whipped Butter, Syrup and a pint of
Milk or Orange Juice

HOMESTYLE MACARONI AND CHEESE

Served with French Fries

HOT DIGGITY DOG

Classic All Beef Dog served with Fries
or Chips

ALL AMERICAN BURGER

Served with Fries or Chips, available
with Cheese

CHICKEN FINGERS

Boneless Chicken Strips
served with Dipping Sauces,
Fresh Fruit Salad and a
Dessert

PERSONAL PIZZA

Small Pizza customized with
client's choice of Topping

PEANUT BUTTER & JELLY

White, Wheat or Texas Toast

ADDITIONAL SERVICES

FRESH FLOWERS & ARRANGEMENTS

GLASSWARE & CHINA

HANDWRITTEN & CUSTOMIZED MENUS

A FULL LINE OF CABIN SUPPLIES

CUSTOMIZED GIFT BASKETS

FOREIGN & DOMESTIC MAGAZINES & NEWSPAPERS

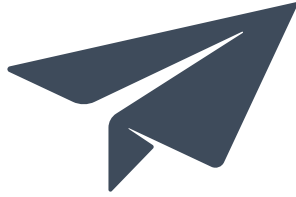
INTERNATIONAL CUISINES

GLUTEN, WHEAT-FREE AND ORGANIC PRODUCTS

DRY ICE

PERSONAL SHOPPING

BEER, WINE AND LIQUORS



Flightline

AVIATION SERVICES

CANCELLATION POLICY

Orders must be cancelled a minimum of 24 hours prior to delivery time. A 75% cancellation fee will apply to orders cancelled with less than 24 hours notice. Any order placed within 24 hours of delivery time cannot be cancelled without incurring the full invoice fee. All Special Orders (Items not on the menu) are final and cannot be cancelled without incurring the full invoice fee.