

# INFLIGHT CATERING

## BREAKFAST MENU

### Breakfast Enchilada

Eggs, peppers, sausage and cheese rolled in a flour tortilla and topped with homemade tomatillo sauce and served with sour cream.

### Crab Cake Eggs Benedict

Fresh English muffins toasted with poached eggs, crab meat and homemade hollandaise sauce. Garnished with Avocado and Parsley.

### Steak and Eggs

4oz filet mignon grilled to your specifications topped with fried or poached egg. Served with homemade hollandaise.

### Low Carb Breakfast bowl

Cauliflower hash with onions and peppers topped with scrambled eggs bacon bits and cheddar cheese.

### Crepes

Homemade crepes with filled with strawberry compote and topped with whipped cream and fresh strawberries. Vermont Maple Syrup is served on the side.

### Banana Bread French Toast

Homemade Banana Bread French Toast topped with banana flambé and homemade whipped cream.

### Build your own Omelets

**Meat:** Bacon, Pork sausage, Ham, Turkey sausage

**Veggies:** Peppers, Onions, Tomatoes, Spinach, Mushrooms

**Cheese:** Cheddar cheese, Feta, Mozzarella, Smoked Gouda

## LA CARTE ITEMS

### Pastry Tray

Assorted breakfast pastries with butter and jam.

### Fruit Tray

Fresh Seasonal sliced fruit and berries

### Lox and Bagel Box

Smoked Salmon served with capers, fresh sliced tomatoes, red onions, lemon wedges hard boiled eggs, fresh bagels and cream cheese.

### Mixed Berry and Granola Parfait

Homemade berry compote topped with Vanilla Greek Yogurt and fresh seasonal berries. Served with granola on the side.

## PRESSED JUICES

### Carrot Juice

Carrots, Apple, Ginger, Turmeric & lemon

### Green Monster

Kale, Celery, Pear Turmeric & lemon

### Beet Blast

Beets, Apple, Carrot, ginger, orange

### Fresh Orange Juice

Freshly squeezed oranges



## LUNCH MENU

### Sandwiches

**Turkey and Brie** with homemade cranberry orange marmalade on sourdough

**Traditional Club:** Turkey, Ham, Bacon lettuce tomato on wheat. Mayo and mustard on the side

**Cranberry Almond** chicken salad on a Croissant.

**Veggie Pesto:** pesto and cream cheese with cucumbers and tomatoes on fresh baked baguette.

**Veggie Wrap:** marinated grilled veggies with hummus and lettuce on a spinach wrap.

**Roast Beef Sandwich:** sliced roast beef with caramelized onions lettuce tomato and creamy horseradish on a brioche bun.

### Salads

**All salads come with a roll**

**Caesar Salad:** Crisp Romaine lettuce with homemade Caesar dressing topped with shredded parmesan cheese and croutons.

**BLTA Salad:** Spring mix with cherry tomatoes crispy bacon, avocado and homemade croutons. Served with homemade buttermilk ranch.

**Roasted Veggie Salad:** Roasted winter root vegetables over a bed of spring mix and topped with feta Cheese. Served with herb vinaigrette.

**Citrus Salad:** Citrus assorted citrus over spring mix. Topped with honey roasted pistachios and goat cheese. Served with balsamic vinaigrette.

**Protein Options:** grilled chicken (6oz)

Grilled Salmon (6oz)

shrimp skewer (10 pieces)

### Soups

**Cream of veggie soup**

assorted winter veggies blended together making a creamy veggie soup.

**Tomato Basil Soup**

Fresh basil and roasted garlic stewed together with tomatoes and veggie stock. Blended together to make the perfect tomato basil soup.

Chicken and Barley

Veggies, Chicken and Barely slowed cooked with herbs.

### SIDES

Kettle Chips  
Potato Salad  
Pasta Salad  
Fruit Salad  
Side Salad

### LUNCH

### DESSERTS

Chocolate Chip Cookie  
Cheesecake pop  
Butterscotch Blondie