

Inflight Catering Menu

Menu items listed below can be delivered within 24 hours notice. For customized requests please provide at least 48 hours notice.

"R" - refrigeration required "O" - oven or toaster oven required "M" - Microwaveable

BREAKFAST

Fruit & Yogurt (Parfaits (R)

creamy greek yogurt, lemon curd, fresh beries, maple pecan granola

Southern Biscuits (R,O)

tender biscuits with European salted buter, tomato jam, and fruit jam

Belgium Maffles (R,O)

topped with fresh fruit, whipped cream and syrup. Served with a side of breakfast sausage links

Quiche Lorraine (R,O)

flaky butter crust, bacon, onion, and shredded swiss cheese. Served with mixed greens and vinaigrette



Served with butter crackers and spicy chicharrones

Radishes with Salted Butter (R)

crisp radishes, European salted butter, served with fresh baguette slices

Crudite Platter (R)

assortment of fresh vegetables served with green goddess dressing and creamy horseradish dip



Seasonal Canapes (R, to be assembled on plane)

garlic crostini, lemon ricotta, roasted cherry tomatoes, julienned basil, and balsamic glaze (R, M). Crostini, orange ricotta, sun-dried tomatoes, olives, and toasted pine nuts (R)

Chef's Stuffed Falapenos (0)

beer cheese grit stuffed, bacon wrapped, jalapeno halves. Served with a side of candied cocktail nuts

Chips and Salsa (R,O)

housemade salsa and the best tortilla chips you've ever had



Texas Hill Country (R)

procured from Texas Hill Country culinary artisans including charcuterie, cheeses, olives, jam, honey, and our candied Texas pecans. Includes crackers

Southern with a French Twist (R)

beer cheese, comté, brie, assorted charcuterie, grapes, bacon jam, tomato jam, cornichons, and our candied Texas pecans. Includes crackers



Citrus and Black-eye Pea Salad (R)

mixed greens, orange segments, black-eyed peas, shaved jalapenos, candied pecans, and red onions. Served with honey lime vinaigrette. Option to add flank steak

Strawberry Salad (R)

mixed greens, sliced strawberries, red onion, candied pecans, and crumbled goat cheese. Served with balsamic vinaigrette. Option to add chicken

Pesto Pasta Salad (R)

basil pesto, mozzarella pearls, and cherry tomatoes tossed together. Option to add chicken



Qoast Beef Sandwich (R)

ciabatta bread, roast beef, marinated roasted red peppers, red onion, goat cheese, julienned basil, and capers. Served with kettle chips or fresh fruit

Turkey and Brie Sandwich (R)

baguette, shaved turkey, sliced brie, and fig jam. Served with kettle chips or fresh fruit

Caesar Club Sandwich (R)

ciabatta bread, roast chicken, pancetta, sun-dried tomates, arugula, and caesar dressing. Served with kettle chips or fresh fruit

Black Bean Burger (R,O,M)

topped with lettuce, tomato, red onion, and chipotle aioli. Served on a potato bun and side of kettle chips or fresh fruit



Sunshine Chicken (R,O,M)

coriander, cumin, and ginger marinaded chicken. Served with roasted lemon halves, mashed sweet potatoes, and haricot vert

Steak Aillade (R,O)

prime beef topped with French aillade sauce. Served with roasted baby potatoes and garlic spinach

Polenta Caprese (R,O,M)

polenta topped with garlic sauteed cherry tomatoes, basil, mozzarella cheese, and balsamic glaze



Shrimp and Grits (O - shrimp cooked on plane)

cajun-spiced shrimp and cheddar jalapeno grits served with tomato jam

Salmon Gremolata (O - salmon cooked on plane)

roast salmon with gremolata, broccolini, and French lentils



Chef Ashley's Chocolate Chip Cookies (R,O,M)

half dozen chocolate chip cookies with milk

Seasonal Mini Cheesecake (R)

vanilla bean cheesecake with strawberry puree topped with a chocolate dipped strawberry

KIDS MEALS

Uid's Grazing Board (R)

an assortment of cheese, crackers, fruit, and fruit dip

Chicken Tyuggets (O,M)

served with housemade ketchup and side of chips or fresh fruit

Peanut Butter and Felly Sandwich

made with strawberry jelly and served with chips or fresh fruit

Pimento Cheese Sandwich (R)

served with chips or fresh fruit

Spaghetti and Meatballs (O,M)

pasta noodles with ground beef and pork meatballs and tomato sauce