In close collaboration with our culinary partners, NetJets is pleased to offer unique menus carefully curated by professional chefs in a host of U.S. cities. From light bites and snacks to breakfast and dinner entrees, items are served cold and individually plated so they can be enjoyed on board any aircraft type. For specific requests, please contact your Owner Services Team.
### LOCATIONS

**SIGNATURE SELECTIONS MENUS**

#### INTERNATIONAL

**MEXICO**
Los Cabos

#### UNITED STATES

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SIGNATURE SELECTIONS

ALABAMA–BIRMINGHAM

BREAKFAST

QUINOA BREAKFAST CEREAL
Cold quinoa with dried cranberries, almonds, and blueberries served with 2% milk and low-fat vanilla yogurt

COLD MINI VEGETABLE QUICHE
Mini vegetable quiche served with fresh cut fruit, strawberries, and grapes

LUNCH/DINNER

FRUIT, BRIE, AND ARUGULA PIZZARETTES
Fruit, brie, red onion, and arugula on homemade flatbread served with arugula salad, parmesan, and balsamic vinaigrette

MINI BBQ SANDWICHES WITH COLESLAW
Mini pulled pork on sourdough rolls, Birmingham barbecue sauce, and coleslaw

TRIO SALAD
Trio of chicken salad, egg salad, and tuna salad with fresh tomatoes and fruit bread

LITE FARE

FRUIT, CHEESE, AND HERB SKEWERS
Fruit, cheese, and herb skewers served with Greek yogurt and cured breakfast meats

BIRMINGHAM SUPERFOODS SALAD
Superfoods salad with kale, blueberries, almonds, dried cranberries, raspberry vinaigrette, and flatbread

CHIVE MASCARPONE DIP WITH CROSTINI AND CRACKERS
Chive mascarpone dip with crostini and crackers

SNACK

LOUISA’S SPICY PIMENTO CHEESE DIP AND CRUDITÉS WITH CROSTINI
Spicy pimento cheese dip with cruditès, pickled okra, deviled egg, and crostini

ASPARAGUS WITH SHAVED PARMESAN, CRUDITÉS, PROSCIUTTO, AND BALSAMIC VINAIGRETTE
Cold asparagus with shaved parmesan, cruditès, prosciutto, and vinaigrette

AVAILABILITY BY CITY AND AIRPORT

BIRMINGHAM, AL
Birmingham-Shuttlesworth International (KBHM)

TUSCALOOSA, AL
Tuscaloosa Regional (KTCL)

SYLACAUGA, AL
Merkel Sylacauga Municipal (KSCD)

ALABASTER, AL
Shelby County (KEET)

BESSEMER, AL
Bessemer (KEKY)

CATERER
Airfare, Inc
SIGNATURE SELECTIONS

ARIZONA–PHOENIX/SCOTTSDALE

BREAKFAST

SOUTHWEST EMMANADA
Cinnamon apple empanadas, sliced Mexican papayas, fruit yogurt

GREEN CHILE EGG SALAD
Green chile egg salad wrap, two slices of jalapeño bacon, served with sliced mango

LUNCH/DINNER

SOUTHWEST FIESTA SHRIMP SALAD
Chile-dusted prawns, field greens, jalapeño jack cheese, tomatoes, cubed mango, cilantro-lime vinaigrette, served with a jalapeño cornbread muffin

SOUTHWEST COBB SALAD
Sliced blackened chicken, romaine, tomatoes, jalapeño bacon, hard-boiled egg, jack cheese, served with southwest ranch and a jalapeño cornbread muffin

SOUTHWEST STEAK PASTA SALAD
Black bean corn pepper pasta salad, surrounded with sliced ancho chile-rubbed steak, served with ancho chile dip and a jalapeño cornbread muffin

LITE FARE

COTTAGE CHEESE MANGO PARFAIT
Cottage cheese layered with mango, dusted with chile, served with sliced lime and a jalapeño cornbread muffin

SOUTHWEST TRIO
One scoop each of green chile egg salad, jalapeño tuna salad, and southwest chicken salad on a bed of greens with housemade tricolor tortilla chips

CRUDITÉS A LA MEXICAIN
Raw vegetable platter brightened with guajillo chile powder, lime salt, southwest ranch, sliced mango, papaya, and pineapple

MEXICAN SHRIMP COCKTAIL
Jumbo prawns in a spicy tomato sauce, onion, celery, chopped avocado, served with tricolor tortilla chips

SNACK

SOUTHWEST PROTEIN SNACK
Chile-lime-marinated chicken breasts, chipotle sliced steak, jalapeño crab poppers, sliced chipotle cheese, and tricolor tortilla chips with seasonal dips

AVAILABILITY BY
CITY AND AIRPORT

PHOENIX, AZ
Phoenix Sky Harbor International Airport (KPHX)

SCOTTSDALE, AZ
Scottsdale Airport (KSDL)

CATERER
Air Culinaire
SIGNATURE SELECTIONS

CALIFORNIA–LOS ANGELES

BREAFKAST

SIGNATURE STRAWBERRY-OILIVE OIL COFFEE CAKE
Served with sweet whipped butter and strawberry preserves

CALI BREAKFAST BURRITO
Three scrambled, free-range eggs; applewood smoked bacon; avocado; aged cheddar cheese; and roasted Yukon Gold potatoes; served with roasted tomato salsa

LUNCH/DINNER

CLASSIC CALIFORNIA COBB SALAD
Crisp romaine lettuce, butter lettuce, grilled chicken breast, applewood smoked bacon, crumbled Roquefort blue cheese, and cherry tomatoes, served with red wine vinaigrette

ORIGINAL FRENCH DIP
Thinly sliced choice rib eye, caramelized onions, and provolone cheese, served on a toasted French roll with au jus, horseradish sauce, and homemade chips

CIOPPINO
Fish stew with shrimp, local halibut, crab, scallops, saffron, pearl pasta, and tomato-white wine broth, served with extra-virgin olive oil-charred sourdough crostini

LITE FARE

FRESH FRUIT SKEWERS
Two 6-inch seasonal fruit skewers, served with honey-yogurt dipping sauce

SHRIMP ZOODLES
Sauteed large shrimp with zucchini noodles and pistachio pesto sauce

BAJA-CALI SHRIMP Ceviche
Marinated cooked shrimp with lime, cilantro, jalapeño, tomato, and avocado, served in lettuce cups

SNACK

BBQ CHICKEN FLATBREAD
Shredded BBQ chicken, shaved red onions, smoked Gouda, cilantro, and mozzarella

TRI-TIP CROSTINI
Open-faced, slow-cooked tri-tip; garlic crostini; horseradish sauce; tomato; and arugula

AVAILABILITY BY CITY AND AIRPORT

LOS ANGELES, CALIFORNIA
Los Angeles International (KLAX)

CATERER
Air Gourmet–California
SIGNATURE SELECTIONS

CALIFORNIA–LONG BEACH AND SANTA ANA

AVAILABILITY BY CITY AND AIRPORT

LONG BEACH, CA
Long Beach (KLGB)

SANTA ANA, CA
John Wayne (KSNA)

CATERER
Air Culinaire

BREAKFAST

CROQUE HILLS
Sourdough bread, unsalted butter, romano cheese, Gruyere, nutmeg, black forest ham, and organic eggs

CRAB-RED PEPPER FRITTATA
Frittata with hollandaise, topped with crab, hashbrowns, and asparagus on the side

LUNCH/DINNER

EL PADRINO
Genoa salami, prosciutto, mortadella, capicola, ham, and provolone cheese topped with bibb lettuce, onions, pickles, tomato, and fresh Dijon aioli on rustic bread

SANTA MONICA SANDWICH
Hand-cut pastrami, fresh coleslaw, and Swiss cheese, with Russian dressing on the side

CRAB AND AVOCADO SALAD
Lump crab, mango, frisee, and cilantro-lime vinaigrette

LITE FARE

BERRY PARFAIT
Greek yogurt, fresh berries, and house-made granola

BLACK QUINOA SALAD
Edison Grainery organic black quinoa, heirloom cherry tomatoes, English cucumber, red onion, and rosemary balsamic dressing

SUNSET TUNA
Sesame-seared ahi tuna, with cucumber, scallion, and sriracha mayonnaise

SNACK

VENICE BRUSCHETTA
Portobello mushroom and bruschetta toasts

DODGER BITES
Mini heirloom tomatoes stuffed with pesto goat cheese
SIGNATURE SELECTIONS

CALIFORNIA–SAN DIEGO

BREAKFAST

JALAPEÑO CORN CAKES
Jalapeño corn cakes topped with creme fraiche

BLUEBERRY AND LEMON CUSTARD PANCAKES
Three silver dollar pancakes, served with vanilla-honey whipped cream, bacon, and maple syrup

LUNCH/DINNER

PACIFIC BEACH CLUB
Grilled salmon, spring mix salad, tomato, bacon, and chipotle aioli club sandwich

CUCUMBER SHRIMP SALAD
Field greens, grape tomatoes, shaved onions, and lemon vinaigrette

CALI FISH TACOS
Avocado cream, spicy salsa, cabbage, cilantro, lime, and grilled mahi in a soft shell

LITE FARE

RUSTIC QUICHE
Rustic hickory bacon, Gruyere cheese, organic arugula, and caramelized onion, served with slow-cooked onions and creme fraiche

GOING GREEN SALAD
Field greens, blue cheese, pears, pecans, tomatoes, cranberries, and cucumbers

PINEAPPLE GAZPACHO
Bell pepper, onion, cucumber, daikon, garlic, cilantro, and lime in a refreshing gazpacho soup

SNACK

SOCAL BITES
Asparagus wrapped in prosciutto, served with dried fruit

SEAPORT CREPES
Smoked salmon, cream cheese, cucumber slices, lemon, and dill

AVAILABILITY BY CITY AND AIRPORT

CARLSBAD, CA
McClellan-Palomar (KCRQ)

EL CAJON, CA
Gillespie Field (KSEE)

SAN DIEGO, CA
Brown Field Municipal (KSDM)
San Diego International (KSAN)

CATERER
Air Culinaire
SIGNATURE SELECTIONS

CALIFORNIA–SAN JOSE

BREAKFAST

CALIFORNIA PARFAIT
Greek yogurt, fried figs, dried cherries, toasted almonds, pistachio, and house-made granola

CALI CONTINENTAL
Grilled brie, breakfast bread, orange juice, salumi, and yogurt parfait

LUNCH/DINNER

CALI CHICKEN SALAD SANDWICH
Diced chicken, grapes, slivered almonds, dried cranberries, and sweet mayo-Dijon mustard mix on a toasted brioche bun with lettuce

GOLDEN GATE
Lump crab salad, alfalfa sprouts, sourdough bread, and arugula salad

PIER 39 SALAD
Black beans, chicken, corn, tomatoes, and vegetables with chipotle-lime dressing

STRAWBERRY CHEVRE SALAD
Blueberries, candied pecans, strawberries, goat cheese, and Champagne vinaigrette

LITE FARE

AVOCADO CROSTINI
Three multigrain crostini topped with mashed avocado, one with bacon, one with sliced tomato, and one with a sunny-side up egg

SMOKED SALMON BRUSCHETTA
Sliced crostini, avocado, smoked salmon, arugula, lemon, and olive oil

SNACK

CAPRESE SALAD TRAY
Fresh mozzarella, basil, Roma tomatoes, a balsamic glaze

SALUMI PLATTER
Variety of cheeses, dried fruits, and salami
BREAKFAST

CROQUE HILLS
Sourdough bread, unsalted butter, romano cheese, Gruyere, nutmeg, black forest ham, and organic eggs

CRAB-RED PEPPER FRITTATA
Frittata with hollandaise, topped with crab, hashbrowns, and asparagus on the side

LUNCH/DINNER

EL PADRINO
Genoa salami, prosciutto, mortadella, capicola, ham, and provolone cheese topped with bibb lettuce, onions, pickles, tomato, and fresh Dijon aioli on rustic bread

SANTA MONICA SANDWICH
Hand-cut pastrami, fresh coleslaw, and Swiss cheese, with Russian dressing on the side

CRAB AND AVOCADO SALAD
Lump crab, mango, frisee, and cilantro-lime vinaigrette

LITE FARE

BERRY PARFAIT
Greek yogurt, fresh berries, and house-made granola

BLACK QUINOA SALAD
Edison Grainery organic black quinoa, heirloom cherry tomatoes, English cucumber, red onion, and rosemary balsamic dressing

SUNSET TUNA
Sesame-seared ahi tuna, with cucumber, scallion, and sriracha mayonnaise

SNACK

VENICE BRUSCHETTA
Portobello mushroom and bruschetta toasts

DODGER BITES
Mini heirloom tomatoes stuffed with pesto goat cheese
SIGNATURE SELECTIONS

COLORADO–ASPEN

AVAILABILITY BY CITY AND AIRPORT

ASPEN, CO
Aspen-Pitkin County (KASE)

CATERER
Air Culinaire

BREAKFAST

THE MOUNTAINEER
Steel-cut oats, roasted figs, coconut milk, and hazelnuts

SNOWMASS FRITTATA
Microgreens, asparagus, spinach, sun-dried tomatoes, and creme fraiche drizzle

LUNCH/DINNER

BANH MI VIETNAMESE
Bacon, grilled pork tenderloin, sliced cucumbers, pickled vegetables, mint, and lemongrass, served on a toasted baguette with sliced jalapeños and house-made sambal dressing

ROCKY APPLE SALAD
Arugula, mixed greens, Maytag® blue cheese, dried cranberries, apples, and candied pecans

HIGHLAND HOAGIE
Local bison sausage, roasted trio peppers, whole-grain mustard, and sweet potato crisps

LITE FARE

COLORADO PROTEIN SMOOTHIE
Noosa honey yogurt, berries, and a banana, served with a nutritional bar

SUPERFOOD SALAD
Baby kale, candied pecans, sunflower seeds, dried fruits, red chile and lime dressing

FRESH FRUIT AND CHEESE KABOBS
Fresh fruit and cheese kabobs, served with prosciutto-wrapped honeydew

SNACK

SKI SLOPE SLIDERS
Thin-sliced filet mignon, with horseradish and arugula

ASPEN HUNTER PLATTER
Variety of local meats and cheeses
SIGNATURE SELECTIONS

CONNECTICUT

BREAKFAST

**PROTEIN-PACK BREAKFAST SANDWICH**
Pan-seared ham, sliced hard-boiled egg, and pepper jack cheese on a toasted English muffin, served with tarragon remoulade

**ITALIAN BREAKFAST SKEWERS**
Hot and sweet Italian sausage, red pepper, diced pineapple, served with olive spread

LUNCH/DINNER

**OVEN-ROASTED TURKEY WRAP**
Crispy bacon, arugula, Swiss cheese, and pesto aioli, served with Israeli couscous, artichokes, mushrooms, and spinach salad

**GRILLED, HERB-MARINATED CHICKEN AND KALE WRAP**
Chicken with basil aioli, sun-dried tomato, fresh mozzarella, kale and cucumber, served with fresh quinoa salad

**TERIYAKI CHICKEN KYERITO**
Teriyaki chicken, broccoli florets, and sushi rice/quinoa blend, wrapped in nori

LITE FARE

**MEXICAN QUINOA SALAD BOWL**
Quinoa, plain Greek yogurt, cilantro leaves, black beans, tomato salsa, and diced avocados

**BABY ARUGULA, WATERMELON, AND FETA SALAD**
Baby arugula, watermelon cubes, diced feta cheese, cherry tomatoes, and pumpkin seeds, served with poppy seed dressing

**CUCUMBER CRAB WRAP**
Crab meat, light mayo, peeled cucumber, scallions, and dill pickles, served with soba noodle salad

SNACK

**GARDEN TART WITH RED PEPPER AND FETA SPREAD**
Flatbread, tomatoes, roasted corn, onions, zucchini, squash, olive oil, feta cheese, red pepper, and garlic

**ANTIPASTO BRUSCHETTA**
Red peppers, semi-dried tomatoes, salami, Kalamata olives, and extra virgin olive oil, served with thick slices of wood-fired bread

**AVAILABILITY BY CITY AND AIRPORT**

BRIDGEPORT, CT
Sikorsky Memorial (KBDR)

CHICOPEE, MA
Westover Metropolitan (KCEF)

DANBURY, CT
Danbury Municipal (KDXR)

GROTON, CT
Groton-New London (KGON)

HARTFORD, CT
Hartford-Brainard (KHFD)

NEW HAVEN, CT
Tweed-New Haven (KHVN)

OXFORD, CT
Waterbury-Oxford (KOXC)

WINDSOR LOCKS, CT
Bradley International (KBDL)

**CATERER**
121 Inflight Catering
SIGNATURE SELECTIONS

FLORIDA–MIAMI

BREAKFAST

MIAMI HAM AND CHEDDAR QUICHE
Served with roasted tomato, grilled asparagus, and breakfast potatoes, with salsa and hot sauce on the side

EGG WHITE FRITTATA WITH SPINACH, SWISS, AND SUN-DRIED TOMATO
Served with roasted tomato, grilled asparagus, and fruit salad, with salsa, sour cream, and hot sauce on the side

LUNCH/DINNER

HAM AND BRIE ON CROISSANT WITH APRICOT PRESERVES
Served with fruit salad, with mayo, mustard, and cornichons on the side

CARIBBEAN CHICKEN
Served with sweet plantains and grilled vegetables, with mango salsa and BBQ sauce on the side

MISO-GLAZED SALMON
Served with wild rice pilaf and grilled vegetables, with miso glaze and ginger on the side

LITE FARE

MIAMI HEALTHY CONTINENTAL BREAKFAST
Plain Greek yogurt, granola, seasonal berries, cottage cheese, and morning harvest muffin, with fruit preserves and butter on the side

ORANGE AND WATERCRESS SALAD WITH GRILLED CHICKEN
Served with cucumber, tomato, dried cranberries, and glazed pecans, with Champagne vinaigrette on the side

MIAMI LIGHT SNACK TRAY
Seasonal selection of fruit, cheeses, and crudités, yogurt dip, dill aioli, mixed nuts, and wheat crackers on the side

SNACK

CHICKEN WALDORF WRAP
Spinach wrap with chicken salad, grapes, walnuts, and apples, served with orzo salad and fruit, mayo, mustard, and cornichons

MIAMI TEA SANDWICHES
Tuna salad and turkey/arugula/Swiss finger sandwiches, served with quinoa salad and fruit, with mayo, mustard, and cornichons

AVAILABILITY BY CITY AND AIRPORT

MIAMI, FL
Kendall-Tamiami Executive (KTMB)
Miami International (KMIA)
Opa-Locka Executive (KOPF)

POMPANO BEACH, FL
Pompano Beach Airpark (KPMP)

CATERER
Silver Lining Inflight Catering
SIGNATURE SELECTIONS

FLORIDA—NAPLES

BREAKFAST

NAPLES HEARTY PROTEIN BREAKFAST
Fruit, yogurt, rolled ham and cheese, sliced hard-boiled egg, and a protein bar

NAPLES HAM AND EGG SALAD SANDWICH
Ham and egg on a croissant, with a mixed berry cup

LUNCH/DINNER

SMOKEY BBQ CHICKEN SALAD
Chopped romaine lettuce, cilantro, and diced tomato and jicama topped with black beans, corn, and BBQ chicken cubes, served with tortilla strips and smokey ranch dressing

NAPLES SEAFOOD PASTA SALAD
Fresh Florida shrimp, crab, and lobster tossed with bowtie pasta and vegetables in a light mayonnaise, served on a bed of greens

BLACKENED SHRIMP AND GRILLED VEGETABLES
Five grilled, blackened, jumbo shrimp, with seasonal grilled vegetables, served with remoulade dipping sauce

LITE FARE

NAPLES CRUSTLESS QUICHE ROUNDS
Quiche of eggs, sausage, red pepper, mozzarella, and quinoa, served with a fruit cup and yogurt

GRILLED CHICKEN AND VEGETABLE SALAD
Marinated, grilled chicken and grilled vegetables over mixed greens

GRILLED SHRIMP LETTUCE WRAPS
Grilled shrimp lettuce wraps with assorted toppings and sauces

SNACK

TUNA AND CHICKEN SALAD COMBO
Cup of tuna salad and chicken salad, served with crostini rounds and a fruit skewer

NAPLES MEAT AND CHEESE KABOBS
Two skewers of cubed cheddar, Swiss, and colby jack cheeses with ham, soppressata, and pepperoni served with dijonaise and garnished with mixed olives and pepperoncini

AVAILABILITY BY CITY AND AIRPORT

FORT MYERS, FL
Page Field (KFMY)
Southwest Florida International (KRSW)

NAPLES, FL
Marco Island Executive (KMKY)
Naples Municipal (KAPF)

CATERER
Southern Sky Inflight Catering

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**SIGNATURE SELECTIONS**

**FLORIDA–ORLANDO**

**AVAILABILITY BY CITY AND AIRPORT**

**ORLANDO, FL**
Orlando International (KMCO)
Orlando Executive (KORL)
Orlando Sanford International (KSFB)
Kissimmee Gateway (KISM)

**DAYTONA BEACH, FL**
Daytona Beach International (KDAB)

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**CATERER**
Primo's Gourmet Catering

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**BREAKFAST**

**MOJITO VOL-AU-VENT**
Fruit compote-filled puff pastry, with mint and lime creme fraiche

**DULCE DE LECHE BANANA CREPE**
Dulce de leche and banana crepe topped with candied pecans

---

**LUNCH/DINNER**

**CARIBBEAN SCALLOP SKEWERS**
Marinated bay scallops in a lime-cilantro reduction, with grilled vegetable

**KEY WEST LOBSTER ROLL**
Lime- and cilantro-marinated Maine lobster chunks mixed with a celery and cucumber aioli, served with Tuscan-marinated heirloom tomatoes and homemade chips

**MARINATED PETIT LAMB CHOPS**
Rosemary herb marinated lamp chops, served with grilled potato and vegetable, with a side of cucumber tzatziki sauce

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**LITE FAKE**

**CRANBERRY-WALNUT BREAKFAST CAKE**
Cranberry-walnut breakfast cake topped with crème a l’orange and brown butter-toasted walnuts

**SCOTTISH SMOKED SALMON FLATBREAD**
Imported smoked salmon, capers, and red onion on grilled cream cheese spread flatbread, with fresh dill

**SPICY CEVICHE**
Shrimp, corvina, lemon, and orange and lime juice in a red pepper and onion marinade, served with fresh, seasoned tostones

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**SNACK**

**JAMAICAN CHICKEN SKEWER**
Chicken marinated in jerk seasoning, with a cayenne-spiced mango puree

**GRILLED PINEAPPLE CHICKEN SALAD**
Grilled pineapple chicken salad with fresh cilantro, served with grilled naan bread
SIGNATURE SELECTIONS

FLORIDA – PALM BEACH

AVAILABILITY BY CITY AND AIRPORT

WEST PALM BEACH, FL
North Palm Beach County General Aviation (KF45)
Palm Beach County Park (KLNA)
Palm Beach International (KPBI)

CATERER
Silver Lining Inflight Catering

BREAKFAST

PALM BEACH PROTEIN POWER WRAP
Creamy peanut butter, banana, and flaxseed in a whole-wheat wrap, with strawberry coulis sauce on the side

STUFFED POBLANO BREAKFAST
Roasted poblano pepper, stuffed with egg white; turkey bacon; and shaved, smoked gouda; with hollandaise sauce on the side

LUNCH/DINNER

BALSAMIC POMEGRANATE CHICKEN
Chicken medallions seared with balsamic-pomegranate glaze, accompanied by quinoa, pomegranate, and avocado with citrus olive oil, served in a tomato bowl

PALM BEACH CHIMICHURRI STEAK
Skirt steak marinated in chimichurri sauce, grilled and served with tostones and a side of chimichurri sauce

LOLLIPOP LAMB
Seared rosemary-Dijon, herb-encrusted lollipop lamb, served with grilled asparagus and blistered grape tomatoes, with mint-herb aioli on the side

LITE FARE

PUMPKIN PARFAIT
Pumpkin puree layered with vanilla yogurt then topped with homemade granola, berries, ginger snap crumbles, and whipped cream

REUBEN WRAP
Traditional reuben sandwich, wrap-style, served with coleslaw, pickle spears, and Thousand Island dressing on the side

ROASTED BEET HUMMUS WITH MEDITERRANEAN CHIPS
Homemade roasted beet hummus and Mediterranean-style chips for dipping

SNACK

HAWAIIAN TUNA TARTAR
Diced, fresh zaku tuna marinated in a mix of fresh ginger, light soy sauce, lemon juice, orange zest, sesame oil, fresh chives, and diced pineapple, served with ponzu sauce and crispy wonton planks

SEARED FOIE GRAS
Seared foie gras with caramelized apples and toast points, served with fig spread and blackberry gastrique
SIGNATURE SELECTIONS | LARGE CABIN

FLORIDA – PALM BEACH

BREAKFAST

AVOCADO TOAST AND ACAI BOWL
Local avocado, sourdough bread, baby arugula, acai yogurt, seasonal berries

CORN PANCAKE RANCHERO
Cage free eggs, corn cake, guacamole, black bean relish, pickled red onion, potato hash, crema, cilantro

LUNCH/DINNER

CHICKEN SHWARMA SALAD
Tikka chickpeas, european cucumber, garlic hummus, pickled red cabbage, vine ripe tomatoes, lemon-dill tzatziki

QUINOA AND BLACK BEAN BURRITO BOWL
Tricolor quinoa, black bean salad, pico de gallo, local avocado, pickled red onion, cilantro-lime vinaigrette, crema

CHICKEN MEATBALL
Organic chicken, san marzano tomatoes, zucchini noodles, micro basil

CRISPY GOAT CHEESE SALAD
Organic baby greens, blackened gulf shrimp, seasonal berries, fried goat cheese, balsamic vinaigrette

TANDORI CHICKEN AND FALAFEL BOWL
Tandoori chicken, baby arugula, herb falafel, pickled red cabbage, israeli cous cous, vine ripe tomato, european cucumber, garlic hummus, tzatziki

DESSERT

KEY LIME PIE
Local key limes, toasted coconut, seasonal berries, tahitian vanilla whipped cream

MOLTEN CHOCOLATE CAKE
Valrhona chocolate souffle, raspberry coulis, tahitian vanilla whipped cream
SIGNATURE SELECTIONS

FLORIDA–STUART AND VERO BEACH

BREAKFAST

BREAKFAST BRUSCHETTA
Three slices of whole grain bread topped with honey, mascarpone cheese, strawberries, blueberries, raspberries, and mint

BREAKFAST BREAD TRIO
Fresh baked zucchini, pumpkin, and banana breads, served with honey-walnut cream cheese and a citrus salad

LUNCH/DINNER

BLACKENED SKIRT STEAK SALAD
Baby greens and crisp romaine with red onion, grape tomatoes, crumbled Danish bleu cheese, hard-boiled eggs, and applewood bacon topped with sliced skirt steak, with chipotle ranch dressing

FLORIDA SPINY LOBSTER ROLL
Butter-poached lobster, mayonnaise, celery, and lemon zest, served with a tropical fruit cup

HEARTS OF PALM SALAD
Cucumbers, avocado, hearts of palm, and tomatoes tossed in a cilantro vinaigrette, topped with a grilled chicken breast

LITE FARE

FLORIDA FRUIT PLATE
Fresh, seasonal Florida fruits, light Key lime yogurt

ROASTED BEET AND FLORIDA TANGERINE SALAD
Roasted beets, tangerines, red onions, dried cranberries, and toasted walnuts on a bed of baby arugula, with honey-horseradish vinaigrette

FALL HARVEST QUINOA
Organic quinoa, dried cranberries, Fuji apples, butternut squash, and mint tossed in a light pumpkin vinaigrette

SNACK

BBQ CHICKEN WRAP
Two petite flour tortilla wraps filled with baby spinach, charred corn, roasted red peppers, pumpkin seeds, and BBQ chicken, with cumin-lime dipping sauce

SMOKED FISH DIP
Smoked line-caught mahi-mahi, pumpernickel crackers, and olive relish

AVAILABILITY BY CITY AND AIRPORT

FORT PIERCE, FL
Saint Lucie County International (KFPR)

STUART, FL
Witham Field (KSUA)

VERO BEACH, FL
Vero Beach Municipal (KVRB)

CATERER
Chantal’s Par Avion
SIGNATURE SELECTIONS

FLORIDA–TAMPA

BREAKFAST

SPINACH AND BACON TORTA
Egg, smoked bacon, spinach, and havarti torta, served with red pepper, sweet potato hash, and herb gremolata

MAÑANA CUBANO
Mojo pork, sweet ham, salami, fried egg, Swiss, avocado, and buttered cuban bread

LUNCH/DINNER

SWASHBUCKLER SALAD
Baby spinach, baby kale, diced chicken, sliced almonds, candied pecans, diced apple, dried cranberries, blueberries, mango, and blue cheese, with blueberry vinaigrette

813 CUBAN
Roasted mojo pork, sweet ham, salami, Swiss, pickles, and Cuban sauce, served on Cuban bread, with house-made kettle chips

TAMPA BAY SNAPPER ROLL
Snapper, spinach, tomato, and spicy aioli on a hearty roll, served with house-made chips

LITE FARE

FLORIDIAN PARFAIT
Vanilla Greek yogurt, banana, strawberries, pineapple, mango, and crisp granola

PLANT CITY BERRY
Strawberries, blueberries, mango, asiago cheese, candied pecans, and field greens, with raspberry vinaigrette

HEIRLOOM TOMATO GAZPACHO
Seasonal heirloom tomato gazpacho, served with corn tortilla strips and a fresh lime wedge

SNACK

HYDE PARK SKEWERS
Fresh mozzarella, basil, salami, and artichokes, with a balsamic glaze

EGG AND BACON VERRINES
Deviled egg yolk, egg white crumble, and candied bacon

AVAILABILITY BY CITY AND AIRPORT

PUNTA GORDA, FL
Punta Gorda Airport (KPGD)

SARASOTA, FL
Sarasota-Bradenton International (KSRQ)

ST. PETERSBURG-CLEARWATER, FL
St. Petersburg-Clearwater International (KPIE)
Albert Whitted Airport (KSPG)

TAMPA, FL
Tampa International (KTPA)
Tampa Executive (KVDF)

VENICE, FL
Venice Municipal (KVNC)

ZEPHYRHILLS, FL
Zephyrhills Municipal (KZPH)

CATERER
Air Culinaire
SIGNATURE SELECTIONS

GEORGIA—ATLANTA

AVAILABILITY BY CITY AND AIRPORT

ATLANTA, GA
DeKalb-Peachtree (KPDK)
Fulton County-Brown Field (KFTY)
Hartsfield-Jackson International (KATL)

CARROLLTON, GA
West Georgia Regional (KCTJ)

CARTERSVILLE, GA
Cartersville (KVPC)

FAYETTE, GA
Atlanta Regional (KFFC)

GAINESVILLE, GA
Lee Gilmer Memorial (KGVL)

HAMPTON, GA
Clayton County-Tara Field (K4A7)

KENNESAW, GA
Cobb County-McCollum Field (KRYY)

LAWRENCEVILLE, GA
Gwinnett County-Briscoe Field (KLZU)

MARIETTA, GA
Dobbins Air Reserve Base (KMGE)

WINDER, GA
Barrow County (KWDR)

CATERER
Galley Gourmet

BREAKFAST

SMOKED ATLANTIC SALMON BAGEL
Fresh, toasted bagel, with avocado, tomato, red onion marmalade, and goat cheese, served with a fresh-fruit cup

MAPLE BUCKWHEAT PANCAKES WITH CANDIED PECAN GLAZE
Gluten-free buckwheat pancakes made with buckwheat-almond flour, topped with a candied pecan glaze

LUNCH/DINNER

GRILLED BALSAMIC CHICKEN SAVORY SALAD
Grilled balsamic chicken breast and savory greens, with a variety of gourmet cheeses, nuts, and berries

GRILLED SALMON SALAD WITH FIG COMPOTE
Fresh grilled salmon atop a light bed of gourmet greens surrounded by seasonal berries and figs, served with fig and balsamic compote on the side

CRAB AND CRAWFISH BENEDICT
Lump crab and crawfish cakes topped with poached eggs and a tarragon hollandaise set atop an English muffin

LITE FARE

GEORGIA FRUIT PARFAIT
Yogurt parfait with candied pecans and peaches

ASIAN SOBA NOODLE SALAD WITH SEARED SEA SCALLOPS
Asian soba noodles with fresh ginger, green onions, and mixed peppers, resulting in a sweet and spicy noodle salad topped with seared sea scallops

GEORGIA PEACH TAPENADE WITH BRuschetta
Diced peaches with onions, peppers, and cilantro, served with toasted bruschetta

SNACK

SEARED TUNA TWO WAYS
Sliced, seared Asian peppercorn tuna and seared tuna salad, served with crostinis

CUCUMBER CANAPES WITH APPLE, ARUGULA, GOAT CHEESE, AND CAPRESE SIDE
Thinline sliced, marinated cucumber rolled around apple batons, with arugula and goat cheese, served with a side of caprese and balsamic reduction
SIGNATURE SELECTIONS

GEORGIA—AUGUSTA

AVAILABILITY BY CITY AND AIRPORT

AUGUSTA, GA
Augusta Regional (KAGS)
Daniel Field (KDNL)

THOMSON, GA
Thomson-McDuffie Co (KHQU)

AIKEN, SC
Aiken Municipal, SC (KAIK)

CATERER
JLI Catering and Events-Charleston

BREAKFAST

PECAN-GLAZED CINNAMON ROLL
Served with fresh fruit and yogurt

MINI COUNTRY HAM BISCUITS
Buttermilk biscuits with country ham and cheddar, served with creole honey mustard and peach pepper with ginger jam and fresh sliced fruit

LUNCH/DINNER

LOW COUNTRY SHRIMP PLATE
Corn, tomatoes, pepper melange, garlic, and pickled okra topped with shrimp, served with a spring mix salad

SLICED PORK TENDERLOIN SLIDERS
Sliced, grilled pork tenderloin in a parkerhouse roll, with fig-sweet onion-rosemary jam and horseradish cream sauce, served with a spring mix salad with goat cheese, strawberries, and candied pecans, with a raspberry vinaigrette

FRIED GREEN TOMATO BLT
Brioche bun layered with applewood smoked bacon, pimento cheese, fried green tomatoes, and spring greens, served with coleslaw and Southern potato salad

LITE FARE

MINI TOMATO PIE
Freshly sliced tomatoes layered with goat and cheddar cheeses with a balsamic glaze, served with yogurt and fresh fruit

CRAB-STUFFED AVOCADO
Served over mixed greens with sriracha remoulade

LOW COUNTRY PLATE
Pimento cheese, grilled pita points, pickled okra, deviled egg, and peach pepper and ginger jam

SNACK

OYSTERS ON THE HALF SHELL
1/2 dozen oysters served with crackers, hot sauce, cocktail sauce, horseradish, and lemon wedges

FRIED GREEN TOMATOES
Fried green tomatoes shingled with bacon cream cheese, roasted peppers, and a balsamic glaze over a bed of mixed greens
SIGNATURE SELECTIONS

GEORGIA—SAVANNAH

AVAILABILITY BY CITY AND AIRPORT

SAVANNAH, GA
Savannah / Hilton Head Intl (KSAV)

CATERER
JLI Catering and Events-Charleston

BREAKFAST

PECAN-GLAZED CINNAMON ROLL
Served with fresh fruit and yogurt

MINI COUNTRY HAM BISCUITS
Buttermilk biscuits with country ham and cheddar, served with creole honey mustard and peach pepper with ginger jam and fresh sliced fruit

LUNCH/DINNER

LOW COUNTRY SHRIMP PLATE
Corn, tomatoes, pepper melange, garlic, and pickled okra topped with shrimp, served with a spring mix salad

SLICED PORK TENDERLOIN SLIDERS
Sliced, grilled pork tenderloin in a parkerhouse roll, with fig-sweet onion-rosemary jam and horseradish cream sauce, served with a spring mix salad with goat cheese, strawberries, and candied pecans, with a raspberry vinaigrette

FRIED GREEN TOMATO BLT
Brioche bun layered with applewood smoked bacon, pimento cheese, fried green tomatoes, and spring greens, served with coleslaw and Southern potato salad

LITE FARE

MINI TOMATO PIE
Freshly sliced tomatoes layered with goat and cheddar cheeses with a balsamic glaze, served with yogurt and fresh fruit

CRAB-STUFFED AVOCADO
Served over mixed greens with sriracha remoulade

LOW COUNTRY PLATE
Pimento cheese, grilled pita points, pickled okra, deviled egg, and peach pepper and ginger jam

SNACK

OYSTERS ON THE HALF SHELL
1/2 dozen oysters served with crackers, hot sauce, cocktail sauce, horseradish, and lemon wedges

FRIED GREEN TOMATOES
Fried green tomatoes shingled with bacon cream cheese, roasted peppers, and a balsamic glaze over a bed of mixed greens
SIGNATURE SELECTIONS

HAWAII–HONOLULU

BREAKFAST

LAUHALA ISLAND BREAKFAST BREADS
Guava bread, pineapple muffins, and more, presented with island organic honey, local preserves, and whipped butter

KAMUELO TOMATO AND PORTUGESE SAUSAGE FRITTATA
Local tomatoes and ohana sausage, prepared with Ka Lei island eggs, Maui goat cheese, and choy sum

LUNCH/DINNER

JAPCHAE CHICKEN NOODLE SALAD
Korean stir-fried noodles served over crisp nalo greens, with a macadamia pesto dressing on the side

SHOYU CHICKEN WRAP
Authentic simmered chicken, Hinode® rice salad, and taro tortilla, served with mango chutney and sweet chili sauce on the side

FURIKAKE-GRILLED MAHI MAHI
Kiawe-smoked fresh fish, served with sea asparagus, shiitake mushrooms, and hapa rice

LITE FARE

STRAWBERRY PAPAYA AND GOLD PINEAPPLE COMPOTE
Served with fresh lime and seasonal berries

CITRUS PONZU SHRIMP AND BOK CHOY
Cracked black pepper marinated and wok fried with rice noodles, baby corn, and sweet peppers

FRESH CATCH POKE SAMPLER
Island ahi combo with ogo tako, served over wakame salad

SNACK

KĀLUA PORK SLIDERS
Presented on mini taro rolls with Sriracha aioli

THAI CHICKEN SATAY AND BEEF TERIYAKI SKEWERS
Presented with a ginger peanut sauce, cucumbers, and pickled daikon

DESSERT

MANGO CHEESECAKE MOUSSE
Served with fresh assorted berries

COCONUT TAPIOCA
Served with tropical granola and crème

AVAILABILITY BY CITY AND AIRPORT

HONOLULU, HAWAII
Inouye Airport (PHNL)

KAPOLEI, HAWAII
Kalaeloa (John Rodgers Field) (PHJR)

CATERER
CPT In-Flight Catering

UPDATED: 7/22
SIGNATURE SELECTIONS

ILLINOIS—CHICAGO

BREAKFAST

SWEET DECADENCE
Decadent cream cheese-frosted cinnamon roll, served with peppered maple bacon, fresh fruit, and mango Greek yogurt parfait

INTERNATIONAL BREAKFAST MEDLEY
Poached pear-filled mascarpone wrapped in thinly sliced imported prosciutto, imported meats and cheeses, and a tropical fruit kabob, accompanied with scones, croissants, preserves, and butter

LUNCH/DINNER

BEEF TENDERLOIN TRIO GOURMET SANDWICH SAMPLER
Chicago-style Italian beef tenderloin medallions with giardiniera spread on an Italian roll, seared beef tenderloins with caramelized onion chutney on a croissant, and beef tenderloin with bacon horseradish crème on an artisan roll

BUFFALO GRILLED JUMBO SHRIMP
Jumbo shrimp, grilled perfectly with homemade buffalo sauce, presented with a freshly cut lettuce wedge, applewood smoked bacon, crumbled blue cheese, grape tomatoes, and Georgi’s homemade Gorgonzola dressing, served with garlic-toasted crostini and gourmet crackers

ULTIMATE SEAFOOD FLIGHT
Crab remoulade, jumbo shrimp Louie, and rich—yet delicate—lobster salad with brioche toast points, butter-toasted Hawaiian roll, and po’boy crostini

LITE FAKE

INTERNATIONAL VACATION CHARCUTERIE BOARD
A selection of charcuterie meats, cheese, pate, and more from around the world, with accompaniments. We hope it brings good memories of destinations traveled

MOLTO DELIZIOSO BURRATA WITH SPECK PROSCIUTTO
Creamy burrata mozzarella accompanied with imported speck prosciutto, basil pesto, and heirloom tomatoes, balsamic glaze, and crispy prosciutto garnishes

CRABBY AVOCADO
Jumbo lump crabmeat topped with fresh avocado, dressed with our tarragon remoulade and presented on mixed greens, served with crusty bread and fresh veggies, with olive and pepper garnishes

SNACK

LOBSTER AND SHRIMP CEVICHE
Lobster tail and jumbo shrimp combined with fresh cilantro, tomato, and peppers in this classic ceviche, served with fresh tortilla and pita crisps

THREE FOCACCIA PIZZA ASSORTMENT
Tomato with olives, artichoke hearts, and tomato with mushrooms, served with grated parmesan, pesto sauce, and extra virgin olive oil

AVAILABILITY BY CITY AND AIRPORT

CHICAGO, IL
Chicago Midway International (KMDW)
Chicago O’Hare International (KORD) Meigs Field (KCGX)

DEKALB, IL
DeKalb Taylor Municipal (KDKB)

GARY, IN
Gary/Chicago International (KGGY)

ROMEOVILLE, IL
Lewis University (KLOT)

SUGAR GROVE, IL
Aurora Municipal (KARR)

WAUKEGAN, IL
Waukegan Regional (KUGN)

WEST CHICAGO, IL
DuPage (KDPA)

WHEELELING, IL
Chicago Executive (KPKW)

CATERER
Georgi’s Catering
SIGNATURE SELECTIONS

INDIANA–INDIANAPOLIS

BREAKFAST

**INDY ENGLISH FRITTATA**
A three-egg personal frittata with crispy prosciutto, Roquefort, peas, and thyme, served with bacon

**WALNUT TOAST WITH MASCARPONE AND HONEY**
Spanish chorizo and grilled courgette egg torte with whipped herbed chevre cheese, tomato compote, and olive oil, with an arugula-fennel salad served with sweet basil-orange dressing and a cantaloupe wedge

LUNCH/DINNER

**THE WELLY**
Our take on the traditional beef Wellington but in sandwich form. We start with a sliced, medium-rare filet topped with crisp prosciutto, a mushroom and chestnut duxelles, and Colman’s English mustard served on a baguette

**ASPARAGUS, PROSCIUTTO, AND EGG SALAD**
Roasted asparagus wrapped in prosciutto with hard-boiled eggs on a bed of mixed greens, served with a Dijon vinaigrette and crostini smeared in goat cheese

**ASIAN LETTUCE WRAPS**
A spicy mixture of chicken, ginger, hoisin, green onion, peanut, carrot, water chestnut, and sesame seeds, accompanied with bibb lettuce

LITE FARE

**CHIA PUDDING**
A matcha green tea pudding that is light and healthy, served with fresh fruit

**AHI PLATE**
Pan-seared ahi tuna with an Asian slaw, spicy ginger sauce, and a savory peanut sauce

**JOE’S CHICKEN SALAD TARTINE**
Our signature chicken salad with poached chicken, dried cherry, onion, walnut, and a generous hand of thyme, mayo, seasonings, accompanied with our award-winning French macarons, proudly house-made by our Pastry Chef Kelly

SNACK

**BAJA BLACKENED SHRIMP CUPS**
Blackened shrimp in crispy cups with avocado, black bean, red onion, tomato, corn, and cilantro, garnished with sour cream and a fresh lime

**WILD MUSHROOM, FIG, AND GOAT CHEESE TARTS**
Wild Indiana mushroom slowly cooked down in butter and red wine and then married with caramelized onion, thyme, goat cheese, and sliced fig. This one begs for a nice, bold glass of red wine to accompany

AVAILABILITY BY CITY AND AIRPORT

**HANCOCK COUNTY, IN**
Indianapolis Regional (KMQJ)

**INDIANAPOLIS, IN**
Metropolitan (KUMP)

**ZIONSVILLE, IN**
Indianapolis Executive (KTYQ)

**INDIANAPOLIS, IN**
Indianapolis International (KIND)

**EAGLE CREEK, IN**
Eagle Creek (KEYE)

**GREENWOOD, IN**
Indy South (KHFY)

CATERER
Jet Inflight Catering

**CATERER**
Jet Inflight Catering
SIGNATURE SELECTIONS

KANSAS–WICHITA

BREAKFAST

STUFFED FRENCH CREPES
Stuffed French crepes with mushroom and lean smoked turkey

GREEK ROASTED TOMATO SALAD
Greek egg salad with roasted tomatoes and organic mixed greens served with a baguette

LUNCH/DINNER

PARMESAN GRILLED CHICKEN TENDERS
Roasted cold vegetables with parmesan-grilled chicken tenders

KANSAS CITY STRIPS WITH MOJO
Kansas City strip loin with cilantro, corn, and bean mojo with color papers

CURRY KABOBS
Cold-grilled curry chicken kabob over local mixed vegetables and ginger sauce

LITE FARE

SMOKED SALMON WITH BRIE
Cucumbers, tomatoes, smoked salmon, brie, honey, and boiled country eggs

MEDITERRANEAN MEZZE
Mediterranean mezze with hummus, couscous, Kalamata olives, cucumbers, feta cheese, and stuffed grape leaves, with fattoush dressing on cold shrimp

SHAWARMA CHICKEN
Sauteed shawarma chicken served over garlic hummus and veggies

SNACK

KAFTA ON PITA
Ground and minced beef with Mediterranean spices, spread on pita bread and served with cucumber-mint sauce

SOFT CHEESE AND GRILLED EGGPLANT
Assorted soft cheese, cured imported meats, grilled eggplant, and artichoke toasted points

AVAIlABILITY BY CITY AND AIRPORT

WICHITA, KS
Colonel James Jabara (KAAO)
Beech Factory (KBEC)
Dwight D Eisenhower (KICT)

LAWRENCE, KS
Lawrence Municipal (KLWC)

CATERER
Jet Inflight Catering
SIGNATURE SELECTIONS
KENTUCKY–LOUISVILLE

AVAILABILITY BY CITY AND AIRPORT

FRANKFORT, KY
Capital City (KFFT)

LOUISVILLE, KY
Bowman Field (KLOU)
Louisville International (KSDF)

SELLERSBURG, IN
Clark Regional (KJVY)

CATERER
Beha Catering

BREAKFAST

COUNTRY HAM AND BISCUITS
Two country ham biscuits, served with stone-ground mustard

KENTUCKY BANANA NUT BREAD
Banana nut bread, served with a bourbon caramel sauce

LUNCH/DINNER

BLT WITH BENEDICTINE
Whole-wheat wrap with Benedictine, bacon, lettuce, and tomato, served with pasta salad

KENTUCKY PINWHEEL ASSORTMENT
Assorted pinwheels, ham, turkey and chicken, served with pasta salad

KENTUCKY HOT BROWN SALAD
Turkey, bacon, tomato, croutons, and parmesan cheese on top of romaine, served with Vidalia onion vinaigrette

LITE FAKE

LOUISVILLE SLUGGER YOGURT PARFAIT
Yogurt cups layered with seasonal berries and granola

STRAWBERRY SPINACH SALAD
Spinach, grilled chicken, strawberries, almonds, and croutons topped with feta cheese, served with raspberry vinaigrette

KENTUCKY COUNTRY HAM SPREAD
Toasted rye points with country ham spread

SNACK

BENEDICTINE BREAD ROUNDS
Toasted bread rounds topped with Benedictine, cucumbers, tomatoes, and radishes

KENTUCKY BEER CHEESE
Homemade Kentucky beer cheese, pretzels rods, and a pretzel roll with country ham
SIGNATURE SELECTIONS

LOUISIANA–NEW ORLEANS

BREAKFAST

**BUTTERMILK DROPS**
Buttermilk drops with oranges and strawberries

**BEIGNETS**
Beignets served with yogurt and berries

LUNCH/DINNER

**LOUISIANA SURF AND TURF**
Filet mignon stuffed with shrimp, served with roasted potatoes and asparagus, with blue cheese crema

**SHRIMP REMOULADE SALAD**
Boiled shrimp over salad greens, with bell peppers, tomatoes, cucumbers, and green onion, served with remoulade

**LOUISIANA CRABCAKE SLIDERS**
Crabcake sliders served with citrus aioli and pasta salad

LITE FARE

**SMOKED SALMON AND DEVILED EGGS**
Smoked salmon with deviled eggs, bagel chips, and cream cheese

**LOUISIANA LETTUCE WRAPS**
Lettuce wraps of chicken and quinoa, served with hummus and pita

**GRILLED VEGGIES AND PESTO AIOLI**
Grilled veggie platter served with pesto aioli

SNACK

**FIG AND GOAT CHEESE FLATBREAD**
Fig and goat cheese flatbread served with caprese salad

**SNACK ATTACK**
Mini muffins Italian meat and cheese with Italian spread, served with chips
**SIGNATURE SELECTIONS**

**MASSACHUSETTS–BOSTON**

<table>
<thead>
<tr>
<th>BREAKFAST</th>
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<tbody>
<tr>
<td><strong>SMOKED SALMON CREPE</strong>&lt;br&gt;Cold crepe with salmon, sliced egg, sliced tomato, and capers, served with red onion cream cheese</td>
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<tr>
<td><strong>PORTOBELLO QUICHE</strong>&lt;br&gt;Individual quiche of portobello, baby spinach, roasted garlic, and chevre</td>
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<tr>
<td><strong>AHI BLT</strong>&lt;br&gt;Lemon-dill aioli, lettuce, tomato, and applewood smoked bacon on multigrain ciabatta</td>
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<tr>
<td><strong>GEORGES BANK SALAD</strong>&lt;br&gt;Scallops, roasted beets, fennel, and greens, with orange vinaigrette and parmesan crisp</td>
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<tr>
<td><strong>ASIAN STEAK LO MEIN SALAD</strong>&lt;br&gt;Asian beef and vegetables, mandarin oranges, edamame, sesame-chilled noodles, field greens, crispy wonton strips, and sesame-ginger dressing</td>
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<tr>
<td><strong>HONEY PARFAIT</strong>&lt;br&gt;Mixed berry yogurt parfait with granola, drizzled with honey</td>
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<tr>
<td><strong>KNUCKLE SANDWICH</strong>&lt;br&gt;Maine lobster and Old Bay® remoulade on a hoagie roll</td>
</tr>
<tr>
<td><strong>PEPPERED BEEF CARPACCIO</strong>&lt;br&gt;Finely cut beef tenderloin tossed with shallots, red peppers, and basil in a sweet balsamic sauce, served in three endive spoons</td>
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<tr>
<td><strong>LOBSTER BRUSCHETTA</strong>&lt;br&gt;Maine lobster, crostini, grape tomatoes, red onion, artichoke hearts, and pesto</td>
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<tr>
<td><strong>AHI FREEDOM SHOOTERS</strong>&lt;br&gt;Ahi tuna, tomato, scallion, wasabi cream, and candied ginger</td>
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**AVAILABILITY BY CITY AND AIRPORT**

- **BEVERLY, MA**<br>Beverly Municipal (KBVY)
- **BOSTON, MA**<br>Logan International (KBOS)
- **MANCHESTER, NH**<br>Manchester-Boston Regional (KMHT)

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**CATERER**

Air Culinaire
SIGNATURE SELECTIONS

MASSACHUSETTS—NANTUCKET

BREAKFAST

BARTLETT’S FARM ZUCCHINI BREAD
Pastry with whipped cream cheese and butter, served with fresh seasonal fruit and Greek yogurt

MELISSA’S HOUSE-MADE GRANOLA
Traditional granola with spiced Granny Smith apple compote

LUNCH/DINNER

NEW ENGLAND LOBSTER ROLL
Lobster salad on buttered brioche, served with side salad of mixed greens, dried cranberries, shaved smoked gouda, and apple cider vinaigrette

CHICKEN SALAD WITH GREEN GRAPES AND FRESH FARM HERBS
Chicken salad sandwich served on Something Natural® bread, with farm tomato gazpacho

GRILLED FIVE SPICE-SEARED ATLANTIC TUNA SALAD NICOISE
Sliced, rare tuna with baby potatoes, olives, green beans, and boiled eggs, served with balsamic vinaigrette on the side and artisanal bread

LITE FARE

DUCKTRAP SMOKED SALMON
Served with Boston brown bread, mustard dill sauce, red onions, capers, and sliced tomatoes with accompaniments

CHILLED, CARAMELIZED DAY BOAT SEA SCALLOPS
On farm field greens with fresh grapefruit and citrus vinaigrette

CISCO ALE STEAMED SHRIMP
Shrimp with zesty cocktail and remoulade sauces on top of field greens

SNACK

NANTUCKET SURF AND TURF SNACK
Smoked bluefish pate on Portuguese bread baton and sliced, rare tenderloin of beef on grilled crostini with horseradish Gorgonzola cream

TRIO OF COLD APPETIZERS
Curried chicken salad, gougères, caprese salad skewers, and arugula, prosciutto, and blue cheese bundles
SIGNATURE SELECTIONS

MEXICO–LOS CABOS

AVAILABILITY BY CITY AND AIRPORT

SAN JOSE DEL CABO
Los Cabos Intl (MMSD)

CATERER
Baja Catering

BREAKFAST

GOOD MORNING “CABO”
Shrimp and cheese omelet, red pepper and white wine sauce, hash brown potatoes, and refried beans

MIRAFLORES SANDWICH
Roasted turkey breast, rucola, goat cheese and mango, with chipotle marmalade and avocado

LUNCH/DINNER

SKIRT STEAK TOTOPaste
Sun-dried corn tortilla with skirt steak ceviche and guacamole

STUFFED CHICKEN BREAST WITH PASILLA SAUCE
Stuffed with grilled veggies, served over white rice with pasilla sauce

SALMON WITH CILANTRO SAUCE
Seared salmon over wild rice, soy, lime, and cilantro sauce

LITE FARE

SWISS MUESLI
Apple dices, banana, and pear, with granola, plain yogurt, mint, honey

SHRIMP AGUACHILE
Shrimp marinated with lime and olive oil, cucumber, red onion, cilantro, mango, and a little touch of serrano chile

FRUIT “XEC” (MAYAN LANGUAJE)
Watermelon, pineapple, jicama, orange, apple, and ground chile and lime vinaigrette

SNACK

TUNA AND WATERMELON CEVICHE
Seared tuna, fresh watermelon, green tomato, and jalapeño sauce

SÈSAMO SHRIMP
Breaded shrimp with sèsamo seed and chipotle, served with wasabi aioli
SIGNATURE SELECTIONS

MINNESOTA—MINNEAPOLIS

BREAKFAST

ANCHO BLT BREAKFAST WRAP
Cold BLT tortilla wrap, served with ancho ranch dressing and chips

EURO BREAKFAST
Flaky croissant, seasonal fruit, rolled ham, and subtle cheeses, with a hard-boiled egg and orange juice

LUNCH/DINNER

COLOSSAL SHRIMP SQUARE
Three colossal shrimp, greens, quinoa, jalapeño slices, limes, crushed peanuts, mandarin oranges, and pepper flakes

BRIE CHICKEN WITH CARAMELIZED WALNUTS
Cast iron skillet-browned chicken, with gooey brie, caramelized apples, and walnuts

BLACKENED SALMON TORTELLINI
Tortellini with pulled blackened salmon, sun-dried tomatoes, and artichokes, served with a lemon vinaigrette

LITE FARE

4-3-2-1 BREAKFAST MIX
Four tomato wedges, three summer sausage slices, two hard boiled eggs, one mini croissant

SUNNY VEGAN SPIRAL
Chilled zucchini, spiraled carrots, yams, sunflower seeds, and dried tart cherries, served with Champagne vinaigrette

SNACK

PISTACHIO CHICKEN SQUARE
Pistachio chicken salad over mixed greens, with broccoli, English cucumbers, and caramelized apples

BLACKENED SALMON CAESAR SQUARE
Blackened salmon, romaine, parmesan chips, English cucumbers, homemade croutons, and lemon, served with a creamy Caesar dressing

MINI SELBY SNACK
A small sampling of cheese, crackers, seasonal fruit, meat, and vegetables
SIGNATURE SELECTIONS

NEVADA—LAS VEGAS

BREAKFAST

VEGAS DECADENCE BREAKFAST
Smoked nova salmon with a mini bagel and condiments, fresh-fruit kabobs, jumbo shrimp cocktail, and glazed coffee cake

SIN CITY DEVILED EGGS
Four deviled egg halves covered with crumbled bacon, served with brown sugar-candied bacon, mini croissant, and berries

LUNCH/DINNER

SOUTHWEST SKEWERS
Chipotle chicken, carne asada, and shrimp diablo skewers with chimichurri dipping sauce, pico de gallo salad, and crème caramel

MEDITERRANEAN COMBINATION
Moroccan chicken kabobs, filet koobideh brochette, Israeli couscous, Lebanese salad, Persian flatbread, and baklava

GRILLED VEGETABLE TERRINE
Layers of grilled bell peppers, oven-dried tomatoes, eggplant, zucchini, and onions, covered with a light tomato marinara and fresh basil, with a Greek yogurt tzatziki sauce

LITE FAKE

HAWAIIAN PAPAYA BREAKFAST
Hawaiian papaya filled with mixed fruit and berries, with Greek yogurt and homemade granola

MINI SALAD DISPLAY
Mini chopped, grilled vegetable salad, mini Chinese chicken salad, and mini bistro steak salad, served with a variety of dressings

VEGETARIAN DELIGHT
Fresh vegetable spring rolls, white bean hummus-filled endive boats, and phyllo-wrapped asparagus spears

SNACK

ASIAN TAPAS TRIO
Shrimp summer rolls with hoisin sauce, Korean barbecue beef short rib bites, and chicken satay with peanut sauce

MEXICAN ASSORTMENT
Pork empanadas, beef taquitos, and chicken toasties with avocado cream sauce

AVAILABILITY BY CITY AND AIRPORT

HENDERSON, NV
Henderson Executive (KHND)

JEAN, NV
Jean General (K0L7)

LAS VEGAS, NV
McCarran International (KLAS)
Nellis Air Force Base (KLSV)

NORTH LAS VEGAS, NV
North Las Vegas (KVGT)

CATERER
Air Gourmet
SIGNATURE SELECTIONS

NEW JERSEY–TETERBORO

BREAKFAST

CITY BRUNCH PLATE
Spring onion, spinach, and asparagus crustless quiche with goat cheese, served with mixed greens with balsamic vinaigrette

THE WESTCHESTER
Greek yogurt, kiwi, blueberry, and flaxseed parfait, served with a fresh-baked oatmeal muffin

UPSTATE APPLE
Baked Honeycrisp apple with house-made granola, local honey and raspberry puree

LUNCH/DINNER

CLASSIC INDIAN STREET FOOD
Curry chicken in a red okra stew, served with fried eggplant, string beans, and a side of basmati rice with onions and turmeric spinach

NEW YORK CAESAR KALE
Caesar salad with sliced, marinated chicken breast

A TASTE OF KOREA
BBQ flank steak served with a side of shrimp, grilled asparagus spears, and bok choy, and a side of jasmine rice mixed with carrots

LITE FARE

FIT DIP
Hummus topped with diced cucumbers, diced artichoke hearts, diced roasted red peppers, sprinkled with feta cheese and a dollop of fat-free Greek yogurt, served with vegetable sticks and whole-wheat pita chips

SUSHI BAR
Sushi platter with seaweed salad

SNACK

NEW YORK CLASSIC PLATE
Mini corn beef slider, potato knish, coleslaw, and kosher pickle

BUFFALO CHICKEN
Buffalo-ranch chicken dip served with celery sticks, crostini, and breadsticks

AVAILABILITY BY CITY AND AIRPORT

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CATERER
Rudy’s Inflight Catering
SIGNATURE SELECTIONS

NEW YORK–NEW YORK CITY

BREAKFAST

CITY BRUNCH PLATE
Spring onion, spinach, and asparagus crustless quiche with goat cheese, served with mixed greens with balsamic vinaigrette

THE WESTCHESTER
Greek yogurt, kiwi, blueberry, and flaxseed parfait, served with a fresh-baked oatmeal muffin

UPSTATE APPLE
Baked Honeycrisp apple with house-made granola, local honey and raspberry puree

LUNCH/DINNER

CLASSIC INDIAN STREET FOOD
Curry chicken in a red okra stew, served with fried eggplant, string beans, and a side of basmati rice with onions and turmeric spinach

NEW YORK CAESAR KALE
Caesar salad with sliced, marinated chicken breast

A TASTE OF KOREA
BBQ flank steak served with a side of shrimp, grilled asparagus spears, and bok choy, and a side of jasmine rice mixed with carrots

LITE FARE

FIT DIP
Hummus topped with diced cucumbers, diced artichoke hearts, diced roasted red peppers, sprinkled with feta cheese and a dollop of fat-free Greek yogurt, served with vegetable sticks and whole-wheat pita chips

SUSHI BAR
Sushi platter with seaweed salad

SNACK

NEW YORK CLASSIC PLATE
Mini corn beef slider, potato knish, coleslaw, and kosher pickle

BUFFALO CHICKEN
Buffalo-ranch chicken dip served with celery sticks, crostini, and breadsticks

AVAILABILITY BY CITY AND AIRPORT

NEW WINDSOR, NY
Stewart International (KSWF)

NEW YORK, NY
John F. Kennedy International (KJFK)
LaGuardia (KLGA)

WAPPINGERS FALLS, NY
Dutchess County (KPOU)

WESTCHESTER CO, NY
White Plains, NY (KHPN)

CATERER
Rudy’s Inflight Catering

UPDATED: 7/22
SIGNATURE SELECTIONS

NORTH CAROLINA—CHARLOTTE

BREAKFAST

PECAN-GLAZED CINNAMON ROLL
Served with fresh fruit and yogurt

MINI COUNTRY HAM BISCUITS
Buttermilk biscuits with country ham and cheddar, served with creole honey mustard and peach pepper with ginger jam and fresh sliced fruit

LUNCH/DINNER

LOW COUNTRY SHRIMP PLATE
Corn, tomatoes, pepper melange, garlic, and pickled okra topped with shrimp, served with a spring mix salad

SLICED PORK TENDERLOIN SLIDERS
Sliced, grilled pork tenderloin in a parkerhouse roll, with fig-sweet onion-rosemary jam and horseradish cream sauce, served with a spring mix salad with goat cheese, strawberries, and candied pecans, with a raspberry vinaigrette

FRIED GREEN TOMATO BLT
Brioche bun layered with applewood smoked bacon, pimento cheese, fried green tomatoes, and spring greens, served with coleslaw and Southern potato salad

LITE FARE

MINI TOMATO PIE
Freshly sliced tomatoes layered with goat and cheddar cheeses with a balsamic glaze, served with yogurt and fresh fruit

CRAB-STUFFED AVOCADO
Served over mixed greens with sriracha remoulade

LOW COUNTRY PLATE
Pimento cheese, grilled pita points, pickled okra, deviled egg, and peach pepper and ginger jam

SNACK

OYSTERS ON THE HALF SHELL
1/2 dozen oysters served with crackers, hot sauce, cocktail sauce, horseradish, and lemon wedges

FRIED GREEN TOMATOES
Fried green tomatoes shingled with bacon cream cheese, roasted peppers, and a balsamic glaze over a bed of mixed greens

AVAILABILITY BY CITY AND AIRPORT

CHARLOTTE, NC
Charlotte/Douglas Intl (KCLT)
Charlotte-Monroe Exec (KEQY)

HICKORY, NC
Hickory Regional (KHKY)

LINCOLNTON, NC
Lincolnton Co (KIPJ)

CONCORD, NC
Hickory Regional (KJQF)

SALISBURY, NC
Rowan County (KRQ)

STATESVILLE, NC
Statesville Regional (KSVH)

CATERER
JLI Catering and Events-Charlotte

CATERER
JLI Catering and Events-Charlotte
SIGNATURE SELECTIONS

NORTH CAROLINA–RALEIGH/DURHAM

BREAKFAST

FLATBREAD BREAKFAST PIZZA
Artisan flatbread topped with fluffy scrambled eggs, smoked gouda, applewood smoked bacon, and avocado

GREEN EGGS AND HAM
Toasted English muffins and grilled ham topped with poached eggs, drizzled with a pesto sauce

LUNCH/DINNER

GRILLED TENDERLOIN WITH ROMAINE MARMALADE AND ARUGULA
Medallions of tenderloin, grilled to order, atop a romaine marmalade with watercress

ROSEMARY AND MANGO CHUTNEY PORK TENDERLOIN
Slow-roasted pork tenderloin, chilled and sliced, served with mango chutney, creamy horseradish sauce, and fresh ciabatta

ROSEMARY-MUSTARD CHICKEN WITH PEACHES
Braised chicken breast with fresh rosemary and whole-grain Dijon mustard, topped with caramelized peaches

LITE FARE

QUINOA FRUIT SALAD
Tricolor quinoa, seasonal berries, and fruits served with a fresh basil leaf and a squeeze of lime, topped with candied pecans

CHIPOTLE CHICKEN AND CITRUS SALAD
Skinless, boneless chicken breast in a citrus marinade, chilled and served over romaine with seedless grapes, mandarin and fresh orange sections, topped with toasted almonds and raspberry Champagne vinaigrette

QUATTRO FORMAGGI SAVORY PASTRY BITES
Imported Swiss, French, English, and Italian cheeses baked inside a delicate puff pastry bite and served with assorted gourmet mustards

SNACK

JAPANESE KOBE BEEF SLIDERS
Beef sliders served with a Vidalia confit, and served with a Dijon Gorgonzola bistro sauce

THAI BEEF AND CHICKEN KABOBS
Tenderloin and chicken breast grilled and skewered with fresh vegetables, served with a peanut sauce

AVAILABILITY BY CITY AND AIRPORT

FAYETTEVILLE, NC
Fayetteville Regional (KFAY)

MOORE COUNTY, NC
Moore County (KSOP)

MORRISVILLE, NC
Raleigh-Durham International (KRDU)

ROCKY MOUNT, NC
Rocky Mount-Wilson Regional (KRWI)

SANFORD, NC
Raleigh Executive Jetport (KTTA)

CATERER
Catering On Demand
SIGNATURE SELECTIONS

OHIO–COLUMBUS

BREAKFAST

BREAKFAST CHARCUTERIE
A selection of summer sausages, hard-boiled eggs, smoked salmon, candied peppered bacon, mini pastries, and cheeses

OVERNIGHT OATS
Tender steel-cut oats topped with berries, toasted pecans, Greek yogurt, and fiber-packed chia seeds

HOUSE-MADE CINNAMON ROLLS
Soft, sweet cinnamon rolls topped with fresh vanilla icing, served with a tart raspberry compote

LUNCH/DINNER

COLUMBUS BENTO SAMPLER
Seared sous vide steak with chimichurri, grilled zucchini with toasted hazelnuts and Parmesan. Greens salad with Champagne vinaigrette. Baba ghanoush with pita, and house-made Buckeyes candy

CHILLED SOUS VIDE BEEF FILET AND ARUGULA SALAD
Chilled and sliced beef tenderloin, caramelized onions, and feta, served with a roasted garlic aioli. Peppery arugula side salad with oil and vinegar and a grilled crostini

GRILLED CHICKEN POWER BOWL
Grilled chicken, edamame, sliced red peppers, avocado, and shredded romaine atop a bed of farro grain and topped with sesame dressing

LITE FAKE

TUNA AVOCADO TARTARE WITH GRILLED ARTISAN TOAST
Layers of fresh avocado, sushi-grade tuna, finely chopped with shallots, garlic, lemon zest, and sesame oil, and topped with microgreens and grilled artisan toast

POACHED PEAR AND KALE SALAD
White wine- and cinnamon-poached pears, candied pecans, and crumbled smoked Gouda cheese over a bed of field greens and dressing with a Champagne vinaigrette

HOUSE-MADE TOMATO AND PEPPER GAZPACHO TOPPED WITH BASIL CRÈME FRAÎCHE
Seedless cucumbers, roasted red peppers, celery, chunks of fresh plum tomato and herbs blended together and seasoned to perfection, served with grilled toast

SNACK

PÂTE À CHOUX
House-made cream puffs filled with vanilla cream and served with a berry compote for dipping

BUCKEYES
Buckeye-country dessert! Classic combination of chocolate and peanut butter, garnished with fresh berries

AVAILABILITY BY CITY AND AIRPORT

COLUMBUS, OH
Port Columbus International (KCMH)
Rickenbacker International (KLCK)
The Ohio State University (KOSU)

DELAWARE, OH
Delaware Municipal (KDLZ)

HEATH, OH
Newark-Heath (KVTA)

CATERER
Sodexo
SIGNATURE SELECTIONS

PENNSYLVANIA—PHILADELPHIA

BREAKFAST

TAYLOR PORK ROLL SANDWICH
Sautéed Taylor ham, and two over easy (or scrambled) eggs topped with American cheese on a hard roll, served with fresh fruit and yogurt parfait

LOX ON PUMPERNICKEL RYE
Pumpernickel rye with lox cream cheese, sliced tomatoes, sliced red onion, lox, crab, and capers, served with fresh sliced fruit

LUNCH/DINNER

TOMATO PIE
A Philly favorite, basically a cheese-less pizza served cold or at room temperature

PHILLY CHEESESTEAK SLIDERS
Thinline slices of beefsteak and melted Cheez Whiz®, served in a crispy Italian roll with a side of sautéed onions, sautéed mushrooms, and sliced tomatoes

ROASTED GOLDEN BEETS
Himalayan salt-roasted golden beets served with avocado, capers, smoked tofu, creamy cucumber, and cocktail rye

LITE FARE

MARINATED VEGGIE PLATE
Burrata cheese, roasted red peppers, roasted garlic, grilled vegetables, aged balsamic, basil-marinated tomatoes, artichoke hearts, and mixed olives served with crostinis

PHILLY CHEESE BALL
Whipped PHILLY cream cheese and aged cheddar cheese, coated in toasted pecans, served with cocktail rye and water crackers, and garnished with fresh berries

SNACK

SOFT PRETZEL
Philly-style salted pretzel served with a creole mustard, honey mustard, and a sweet cream dessert dip

PHILLY DESSERT TRAY
Irish potato candy: Large marble-sized coconut treat rolled in cinnamon. Whoopie pie: Marshmallow cream sandwiched in between two soft chocolate cakes

PHILLY FAVORITES
Tastykake, Good & Plenty®, Hires Root Beer, Zitner’s® Butter Krak Eggs, Goldenberg’s Peanut Chews, Franks Black Cherry Soda, Sweetzel’s Spiced Wafers
SIGNATURE SELECTIONS

PENNSYLVANIA–PITTSBURGH

BREAKFAST

**BB HONEY BISCUITS**
Buttermilk biscuits, blueberry honey, whipped butter, jam, Greek yogurt, mixed berries, granola

**ALLEGHENY MOUNTAIN QUICHE**
House-cured duck prosciutto, Allegheny Mountain cheese, mushroom, herbs, pickled tomatoes, olive oil, fresh fruit salad

LUNCH/DINNER

**STRAWBERRY SALAD AND HERB CHICKEN**
Romaine, strawberries, dried cherries, sunflower seeds, blue cheese, sweet tarragon vinaigrette, sliced herb chicken breast, romesco sauce, grilled vegetables

**THE PITTSBURGER**
Beef brisket, cabernet onions, arugula, roasted shallot vinaigrette, herb focaccia bun, shoestring fries, pickled vegetable slaw

**BUTTERMILK FRIED CITY CHICKEN**
Chopped chicken breast, roasted corn and pea salad, pickled tomatoes, feta, buttermilk dressing

LITE FARE

**BLACK-AND-GOLD CORN CAKES**
Roasted corn and zucchini cakes, pico de gallo, chive-basil yogurt, mixed berries

**PENN AVENUE THAI WRAPS**
Ground turkey, water chestnuts, carrot, radish, soy, ginger, garlic, leaf lettuce, spicy peanut sauce, mixed grain and vegetable salad

**IRON CITY EGGS**
Scotch-style eggs, chicken sausage, herb salad, spicy lemon garlic aioli

SNACK

**THE KENNET SQUARE**
Wild mushrooms, kale, mascarpone, pastry tart shell, lemon zest

**PA LOCAL CHEESE AND SMOKED SAUSAGE PLATE**
Goat Rodeo® coffee cheese, Goat Rodeo soft-ripened cheese, Allegheny Mountain sharp cheddar, Galen’s Good Old gouda, house-smoked kielbasa, Ricci’s smoked sausage, grain mustard, dried fruits

AVAILABILITY BY CITY AND AIRPORT

**CORAO POLIS, PA**
Pittsburgh International (KPIT)

**WASHINGTON, PA**
Washington County (KAFJ)

**WEST MIFFLIN, PA**
Allegheny County (KAGC)

**ZELIENOPLE, PA**
Zelienople Municipal (KPJC)

CATERER
First Class Caterers
SIGNATURE SELECTIONS

SOUTH CAROLINA—CHARLESTON

BREAKFAST

PECAN-GLAZED CINNAMON ROLL
Served with fresh fruit and yogurt

MINI COUNTRY HAM BISCUITS
Buttermilk biscuits with country ham and cheddar, served with creole honey mustard and peach pepper with ginger jam and fresh sliced fruit

LUNCH/DINNER

LOW COUNTRY SHRIMP PLATE
Corn, tomatoes, pepper melange, garlic, and pickled okra topped with shrimp, served with a spring mix salad

SLICED PORK TENDERLOIN SLIDERS
Sliced, grilled pork tenderloin in a parkerhouse roll, with fig-sweet onion-rosemary jam and horseradish cream sauce, served with a spring mix salad with goat cheese, strawberries, and candied pecans, with a raspberry vinaigrette

FRIED GREEN TOMATO BLT
Brioche bun layered with applewood smoked bacon, pimento cheese, fried green tomatoes, and spring greens, served with coleslaw and Southern potato salad

LITE FARE

MINI TOMATO PIE
Freshly sliced tomatoes layered with goat and cheddar cheeses with a balsamic glaze, served with yogurt and fresh fruit

CRAB-STUFFED AVOCADO
Served over mixed greens with sriracha remoulade

LOW COUNTRY PLATE
Pimento cheese, grilled pita points, pickled okra, deviled egg, and peach pepper and ginger jam

SNACK

SEARED SEA SCALLOPS WITH A BASIL BUTTER

FRIED GREEN TOMATOES
Fried green tomatoes shingled with bacon cream cheese, roasted peppers, and a balsamic glaze over a bed of mixed greens

AVAILABILITY BY CITY AND AIRPORT

CHARLESTON, SC
Charleston AFB International (KCHS)
Charleston Executive (KJZI)

BEAUFORT, SC
Beaufort CO (KARW)

GEORGETOWN, SC
Georgetown CO (KGGE)

HILTON HEAD, SC
Hilton Head, SC (KHXD)

MYRTLE BEACH, SC
Myrtle Beach, SC (KMYR)

NORTH MYRTLE BEACH, SC
Grand Strand (KCRE)

WALTERBORO, SC
Lowcountry Regional (KRBW)

CATERER
JLI Catering and Events-Charleston
SIGNATURE SELECTIONS

SOUTH CAROLINA–COLOMBIA

BREAKFAST

PECAN-GLAZED CINNAMON ROLL
Served with fresh fruit and yogurt

MINI COUNTRY HAM BISCUITS
Buttermilk biscuits with country ham and cheddar, served with creole honey mustard and peach pepper with ginger jam and fresh sliced fruit

LUNCH/DINNER

LOW COUNTRY SHRIMP PLATE
Corn, tomatoes, pepper melange, garlic, and pickled okra topped with shrimp, served with a spring mix salad

SLICED PORK TENDERLOIN SLIDERS
Sliced, grilled pork tenderloin in a parkerhouse roll, with fig-sweet onion-rosemary jam and horseradish cream sauce, served with a spring mix salad with goat cheese, strawberries, and candied pecans, with a raspberry vinaigrette

FRIED GREEN TOMATO BLT
Brioche bun layered with applewood smoked bacon, pimento cheese, fried green tomatoes, and spring greens, served with coleslaw and Southern potato salad

LITE FAKE

MINI TOMATO PIE
Freshly sliced tomatoes layered with goat and cheddar cheeses with a balsamic glaze, served with yogurt and fresh fruit

CRAB-STUFFED AVOCADO
Served over mixed greens with sriracha remoulade

LOW COUNTRY PLATE
Pimento cheese, grilled pita points, pickled okra, deviled egg, and peach pepper and ginger jam

SNACK

OYSTERS ON THE HALF SHELL
1/2 dozen oysters served with crackers, hot sauce, cocktail sauce, horseradish, and lemon wedges

FRIED GREEN TOMATOES
Fried green tomatoes shingled with bacon cream cheese, roasted peppers, and a balsamic glaze over a bed of mixed greens

AVAILABILITY BY CITY AND AIRPORT

COLUMBIA, SC
Columbia Metro (KCAE)
Hamilton L.B Owens (KCUB)

FLORENCE, SC
Florence Regional (KFLO)

GREENWOOD, SC
Greenwood County, SC (KGRD)

HARTSVILLE, SC
Hartsville Regional, SC (KHVS)

ORANGEBURG, SC
Orangeburg Municipal, SC (KOGB)

DARLINGTON, SC
Darlington County, SC (KGRD)

CATERNER
JLI Catering and Events-Colombia
SIGNATURE SELECTIONS

SOUTH CAROLINA–GREENVILLE

BREAKFAST

PECAN-GLAZED CINNAMON ROLL
Served with fresh fruit and yogurt

MINI COUNTRY HAM BISCUITS
Buttermilk biscuits with country ham and cheddar, served with creole honey mustard and peach pepper with ginger jam and fresh sliced fruit

LUNCH/DINNER

LOW COUNTRY SHRIMP PLATE
Corn, tomatoes, pepper melange, garlic, and pickled okra topped with shrimp, served with a spring mix salad

SLICED PORK TENDERLOIN SLIDERS
Sliced, grilled pork tenderloin in a parkerhouse roll, with fig-sweet onion-rosemary jam and horseradish cream sauce, served with a spring mix salad with goat cheese, strawberries, and candied pecans, with a raspberry vinaigrette

FRIED GREEN TOMATO BLT
Brioche bun layered with applewood smoked bacon, pimento cheese, fried green tomatoes, and spring greens, served with coleslaw and Southern potato salad

LITE FAKE

MINI TOMATO PIE
Freshly sliced tomatoes layered with goat and cheddar cheeses with a balsamic glaze, served with yogurt and fresh fruit

CRAB-STUFFED AVOCADO
Served over mixed greens with sriracha remoulade

LOW COUNTRY PLATE
Pimento cheese, grilled pita points, pickled okra, deviled egg, and peach pepper and ginger jam

SNACK

OYSTERS ON THE HALF SHELL
1/2 dozen oysters served with crackers, hot sauce, cocktail sauce, horseradish, and lemon wedges

FRIED GREEN TOMATOES
Fried green tomatoes shingled with bacon cream cheese, roasted peppers, and a balsamic glaze over a bed of mixed greens
SIGNATURE SELECTIONS

TEXAS–AUSTIN

BREAKFAST

STUFFED CREPES
Tender house-made crepes filled with smooth goat cheese and blended with dark amber honey and spiced pecans

SMOKED SALMON WITH GRILLED FLATBREAD
Smoked salmon with grilled flatbread jalapeño pepper jelly and a garlic and chive cream cheese

LUNCH/DINNER

SMOKED CEDAR PLANK SALMON
Smoked cedar plank salmon filet served atop toasted French bread and served with a creamy honey-tarragon sauce

GARLIC SHRIMP AND HERBED ISRAELI COUSCOUS
Marinated, grilled jumbo gulf shrimp served with herbed Israeli couscous and grilled vegetables

TEXAS DUCK BREAST
Duck breast over cremini, red grapes, and onion ragu with jalapeño chocolate sauce and grilled butternut squash

LITE FARE

TEXAS-STYLE SPICED GRANOLA
A blend of house-made granola tossed with hearty dried dates, papaya, and pineapple, served with fresh sliced fruit and tangy Key lime yogurt

TEXAS GULF SHRIMP SALAD
Grilled jumbo gulf shrimp salad with roasted corn and pickled onions, served with a cilantro-lime vinaigrette

RED SNAPPER CEVICHE
Red snapper ceviche served with toasted French bread and a cool avocado crème

SNACK

ROASTED POBLANO AND BRAISED LEEK SPINACH DIP
Roasted poblano and braised leek spinach dip served with fried flour tortilla chips

TEXAS CARPACCIO
Thinly sliced beef topped with garden greens, charred mushrooms, and a roasted pine nut dressing
SIGNATURE SELECTIONS
TEXAS–DALLAS

AVAILABILITY BY CITY AND AIRPORT

ADDISON, TX
Addison (KADS)

ARLINGTON, TX
Arlington Municipal (KGKY)

DALLAS, TX
Dallas Executive (KRBD)
Dallas Love Field (KDAL)

DENTON, TX
Denton Municipal (KDTO)

FORT WORTH, TX
Fort Worth Alliance (KAFW)
Fort Worth Spinks (KFWS)
Meacham International (KFTW)

GRAPEVINE, TX
Dallas-Fort Worth International (KDFW)

MCKINNEY, TX
Collin County Regional (KTKI)

MESQUITE, TX
Mesquite Metro (KHQZ)

CATERER
Air Culinaire

BREAKFAST

STUFFED BELGIAN CREPES
Belgian crepes rolled with a smoked honey ham and Emmental cheese. Assorted fresh berries on the side with plain Greek yogurt (yogurt is in the bottom of the ramekin), served with a small jar of honey on the side

SMOKED SALMON BOWL
Thinly sliced smoked salmon, with dukkah-seasoned tomatoes, sliced cucumber, and a scotch egg, served with a small portion of olive oil on the side

LUNCH/DINNER

CHILEAN SEA BASS WITH PICKLED LEMON BUTTER
Served with Texas potatoes and fresh snap peas

TEXAS GRASS-FED FILET MIGNON
Served with wild mushroom risotto, wilted leeks, and red wine reduction

TEXAS FREE-RANGE CHICKEN
Served with cauliflower mash, fresh green beans, and supreme sauce

LITE FARE

GRILLED WATERMELON SALAD
Fresh spring mix with grilled watermelon and fresh vegetables, served with balsamic and olive oil

APPLEWOOD CARVED-TURKEY SANDWICH
Slow-roasted turkey with manchego cheese, sprouts, and tomatoes, served with corn salad and chimichurri sauce

SNACK

GRILLED LOBSTER SALAD
Baby spinach with fresh vegetables and a warm-water lobster tail, served with a fennel vinaigrette

SEARED DUCK BREAST CAKE
Seared duck on a corn pancake, with peppers, onions, and a red wine reduction

GRILLED LAMB CHOPS
Served with yuca fries and a chipotle aioli
SIGNATURE SELECTIONS

TEXAS–HOUSTON

BREAKFAST

STUFFED CREPES
Tender house-made crepes filled with smooth goat cheese and blended with dark amber honey and spiced pecans

SMOKED SALMON WITH GRILLED FLATBREAD
Smoked salmon with grilled flatbread jalapeño pepper jelly and a garlic and chive cream cheese

LUNCH/DINNER

SMOKED CEDAR PLANK SALMON
Smoked cedar plank salmon filet served atop toasted French bread and served with a creamy honey-tarragon sauce

GARLIC SHRIMP AND HERBED ISRAELI COUSCOUS
Marinated, grilled jumbo gulf shrimp served with herbed Israeli couscous and grilled vegetables

TEXAS DUCK BREAST
Duck breast over cremini, red grapes, and onion ragu with jalapeño chocolate sauce and grilled butternut squash

LITE FARE

TEXAS-STYLE SPICED GRANOLA
A blend of house-made granola tossed with hearty dried dates, papaya, and pineapple, served with fresh sliced fruit and tangy Key lime yogurt

TEXAS GULF SHRIMP SALAD
Grilled jumbo gulf shrimp salad with roasted corn and pickled onions, served with a cilantro-lime vinaigrette

RED SNAPPER CEVICHE
Red snapper ceviche served with toasted French bread and a cool avocado crème

SNACK

ROASTED POBLANO AND BRAISED LEEK SPINACH DIP
Roasted poblano and braised leek spinach dip served with fried flour tortilla chips

TEXAS CARPACCIO
Thinly sliced beef topped with garden greens, charred mushrooms, and a roasted pine nut dressing

AVAILABILITY BY
CITY AND AIRPORT

HOUSTON, TX
Ellington Field (KEFD)
George Bush Intercontinental (KIAH)
William P. Hobby (Khou)

SUGAR LAND, TX
Sugar Land Regional (KSGR)

SPRING, TX
David Wayne Hooks (KDWH)

CONROE, TX
Lone Star Executive (KCXO)

GALVESTON, TX
Scholes International (KGLS)

HUNTSVILLE, TX
Huntsville Municipal (KUTS)

BROOKSHIRE, TX
Houston Executive (KTME)

CATERER
O’Neill’s Catering

UPDATED:7/22 | 45
SIGNATURE SELECTIONS

TEXAS–SAN ANTONIO

BREAKFAST

STUFFED CREPES
Tender house-made crepes filled with smooth goat cheese and blended with dark amber honey and spiced pecans

SMOKED SALMON WITH GRILLED FLATBREAD
Smoked salmon with grilled flatbread jalapeño pepper jelly and a garlic and chive cream cheese

LUNCH/DINNER

SMOKED CEDAR PLANK SALMON
Smoked cedar plank salmon filet served atop toasted French bread and served with a creamy honey-tarragon sauce

GARLIC SHRIMP AND HERBED ISRAELI COUSCOUS
Marinated, grilled jumbo gulf shrimp served with herbed Israeli couscous and grilled vegetables

TEXAS DUCK BREAST
Duck breast over cremini, red grapes, and onion ragu with jalapeño chocolate sauce and grilled butternut squash

LITE FARE

TEXAS-STYLE SPICED GRANOLA
A blend of house-made granola tossed with hearty dried dates, papaya, and pineapple, served with fresh sliced fruit and tangy Key lime yogurt

TEXAS GULF SHRIMP SALAD
Grilled jumbo gulf shrimp salad with roasted corn and pickled onions, served with a cilantro-lime vinaigrette

RED SNAPPER CEVICHE
Red snapper ceviche served with toasted French bread and a cool avocado crème

SNACK

ROASTED POBLANO AND BRAISED LEEK SPINACH DIP
Roasted poblano and braised leek spinach dip served with fried flour tortilla chips

TEXAS CARPACCIO
Thinly sliced beef topped with garden greens, charred mushrooms, and a roasted pine nut dressing

AVAILABILITY BY CITY AND AIRPORT

ENCINAL, TX
Lewis Ranch (2TX4)

KERRVILLE, TX
Kerrville Municipal (KERV)

NEW BRAUNFELS, TX
New Braunfels Municipal (KBAZ)

SAN ANTONIO, TX
Lackland Air Force Base (KSKF)
San Antonio International (KSAT)
Stinson Municipal (KSSF)

CATERER
O’Neill’s Catering
SIGNATURE SELECTIONS

VIRGINIA/WASHINGTON D.C.

BREAKFAST

WASHINGTON OVERNIGHT OATS
Old-fashioned oats, chia seeds, toasted slivered almonds, sunflower seeds, dried apricots and cranberries, and fresh mixed berries, served granola on the side

EXECUTIVE MINI QUICHE FOUR WAYS
Bacon, ham, spinach, and mushroom and Swiss cheese quiche. Served with a berry parfait

LUNCH/DINNER

DIPLOMATIC CHICKEN SHAWARMA BOWLS
Farro, diced cucumber, diced tomato, chickpeas, shredded chicken, tzatziki sauce

GRILLED SIRLOIN CAPRESE SANDWICH
Sliced grilled sirloin, sliced tomato, sliced mozzarella, and basil on French bread, with balsamic glaze on the side

BLACKENED SALMON SPINACH SALAD
Baby spinach, cherry tomato, cucumber, and toasted walnuts, served with honey-lime vinaigrette

LITE FARE

VIRGINIA FARMERS BREAKFAST
Assorted cured meats (salami, soppressata, pepperoni), hard-boiled egg, grilled Roma tomato, cheddar cheese, and field greens, served with crostini and smoky paprika oil

GOCHUJANG-GLAZED BEEF SKEWERS
Three grilled gochujang beef skewers, served with a side of ginger slaw

PROTEIN POWER SALAD
Baby kale, quinoa, avocado, butternut squash, black beans, shaved red onion, and toasted pumpkin seeds, served with chipotle-lime dressing

SNACK

CAJUN MARYLAND CRAB DIP
Jumbo lump Cajun crab dip, served with crudités and crostini on the side

SPICY PEANUT CHICKEN LETTUCE
Bibb lettuce, diced chicken, pickled carrot and daikon slaw, spicy peanut sauce

AVAILABILITY BY CITY AND AIRPORT

DULLES, VA
Washington Dulles International (KIAD)

LEESBURG, VA
Leesburg Executive (KJYO)

MANASSAS, VA
Stafford Regional (KHEF)

STAFFORD, VA
Stafford Regional (KRMN)

WASHINGTON, D.C.
Ronald Reagan Washington National (KDCA)

WINCHESTER, VA
Winchester Regional (KRMN)

CATERER
Air Culinaire
SIGNATURE SELECTIONS

WYOMING–JACKSON HOLE

BREAKFAST

SOURDOUGH BISCUITS
Served with olallieberry jam and butter, and sliced fresh fruit

ORGANIC GRANOLA WITH DRIED HUCKLEBERRIES
Served with pine nuts, organic vanilla Greek yogurt, and sliced fresh fruit

LUNCH/DINNER

GRILLED CHICKEN WITH HUCKLEBERRY BBQ DIPPING SAUCE
Cold-sliced grilled chicken, served with grilled vegetables and a garden salad

BUFFALO CARPACCIO WITH PEPPERCORN CREAM
Served with crostini, grilled vegetables, and a garden salad

WESTERN SAMPLER
Smoked rainbow trout, buffalo and elk sausage, and grilled vegetables with a garden salad

LITE FARE

WYOMATO CAPRESE EGG PLATTER
Sliced Wyomato, basil, fresh mozzarella, two hard-boiled eggs, sliced avocado, and sliced fresh fruit

SMOKED IDAHO TROUT CAKES
Served with fresh dill, lemon cream, fresh pickle, tomato, and salsa on butter lettuce leaves, served with garden salad

GRILLED ANTIPASTO PLATTER WITH ITALIAN HERB DIPPING SAUCE
Assorted grilled vegetables with Italian meats and buffalo mozzarella

SNACK

HUCKLEBERRY CANDY SNACK BASKET
Variety of huckleberries candies (taffy, licorice, and chocolates)

WESTERN MEAT AND CHEESE PLATTER
Buffalo mozzarella, local cheese, buffalo and elk salami