

# In-Flight Catering Menu

All Orders Are Specifically Prepared to Request  
Menu Is Meant to Inspire. We Accommodate All Special Orders.

## MOST POPULAR ITEMS

### INDIVIDUAL GRAB N' GO'S

Mini Acai Bowls  
Homemade Granola & Yogurt Parfaits  
Bagel with Cream Cheese  
Avocado Toast

## HOT BREAKFAST

### BREAKFAST BURRITO

Cage-free Eggs, Chicken Chorizo, Pico de Gallo, Jack Cheese

### BREAKFAST SANDWICH

Cage-free Eggs, Warm Prosciutto, Jack Cheese on Ciabatta

### BAKERY BAGS

Served with Whipped Butter, Cream Cheese and Homemade Jams  
Fresh Baked Mini Croissants  
Buttermilk Biscuits  
Mini Everything Bagels  
Baked Cinnamon and Sugar Donuts

## FRESH SMOOTHIES & JUICES

Acai Bowl in a Cup Smoothie – Acai, Banana, Blueberry, Spinach, Coconut Water  
Orange Sky Smoothie – Fresh Squeezed Orange Juice, Vanilla Almond Milk  
Tropic Thunder Smoothie – Pineapple, Papaya, Orange, Lemon, Spinach  
Citrus Cure Juice – Lime, Lemon, Orange, Parsley, Kale, Cucumber, Spinach  
Day After Recovery – Parsley, Spinach, Apple, Lemon  
Revitalize Elixir – Carrot, Orange, Lemon, Ginger

## BEVERAGES

Fresh Squeezed Orange Juice  
Hot Coffee  
Cold Brew with Sweet Cream  
Hot Tea Selection

## SNACKS

### SNACK PACK

California Cheddar Cheese, Salami, Rosemary-scented Marcona Almonds

### MEAT BOARD

Seasonal Selection of Cured Meats and Artisan Crackers

### VEGGIE AND HUMMUS

Seasonal Fresh Veggies, Choice of Original, Cilantro and/or Sun Dried Tomato Hummus

### CHEESE BOARD

A Selection of California and Arizona Cheese with Dried Fruit, Nuts and Artisan Crackers

### TORTILLA CHIPS AND HOMEMADE SALSA

Guacamole and/or Queso Dip available upon request

## SALADS

### SOUTHWESTERN COBB

Achiote Marinated Chicken, Roasted Corn, Tomato, Bacon, Avocado, Cotija Cheese, Tortilla Strips, Pablano Ranch

### GRILLED ASPARAGUS

Prosciutto, Shaved Spanish Onions, 8-minute Egg, Marinated Tomatoes, Lemon & Black Pepper Vinaigrette, Brioche Crouton

### VEGETABLE GARDEN

A Variety of Seasonal Vegetables (Grilled, Pickled and Raw), Kale, Spinach, Herb Buttermilk Vinaigrette

### ANTIPASTI

Spinach, Romaine, Cured Meats, Tomato, Cucumber, Red Wine and Roasted Garlic Vinaigrette

### CAESAR

Traditional Preparation with choice of Salmon, Chicken or Steak

## SANDWICHES

### PESTO CHICKEN FOCACCIA

Roasted Wilcox Tomato, Burrata Cheese, Pesto, Balsamic Glaze

### PARISIAN PARK SANDWICH

MJ Baguette, Jamon de Paris, Dijonnaise, Arugula

### GRINDER

Cured Meats, Aged Provolone, Lettuce, Tomato, Oil & Vinegar

### TURKEY CLUB

Roasted Turkey, Applewood Bacon, Avocado Aioli, Lettuce, Tomato

### RARE ROAST BEEF

Pretzel Bun, Horseradish Aioli, Caramelized Onions, Arugula

### VEGGIE HUMMUS WRAP

Choice of Hummus, Grilled Seasonal Vegetables

### OPTIONAL SIDE ITEMS

Housemade Chips, Chocolate Chip Cookie, Potato Salad, Pasta Salad, Coleslaw

## DINNER

### BRAISED BEEF SHORT RIB

Whipped Potatoes, Seasonal Roasted Vegetables, Pan Drippings, Marrow Butter

### MUSTARD AND MAPLE GLAZED SALMON

New Potatoes, Roasted Beets, Parsley Pesto

### CHICKEN CACCIATORE

Roman-style Brazed Chicken, Mushrooms, Roasted Peppers, Polenta