



BREAKFAST

HANDMADE OMELET

Fresh cracked eggs, with any fillings you desire, each omelet is prepared fresh to order

BREAKFAST BURITO

A fresh scrambled egg, cheese, chorizo, peppers, onions rolled in a soft tortilla served with salsa and sour cream on the side

BREAKFAST SANDWICH

A fresh egg, with your choice of cheese, breakfast meat, and choice of bagel, croissant or sliced bread

LOX PLATE

Fresh Lox served with bagel, cream cheese, ripe tomato, red onions, sliced eggs and capers

EURO CONTINENTAL BREAKFAST

Bagel or Croissant, cured meats, sliced cheese, a fruit cup and a hard-boiled egg

CONTINENTAL BREAKFAST

Your choice of two breakfast breads, a fresh fruit cup, and yogurt

SMOKED SALMON

Fresh smoked salmon, served with scrambled eggs, your choice of two sides

SCRAMBLED EGGS

Fresh cracked eggs, served with your choice of two sides

STEAK & EGGS

Petite Filet, served with your choice of eggs, and two sides

BAGEL TRAY

Assorted bagels, served with butter, and cream cheese on the side, 2 per passenger

PASTRY TRAY

A variety of fresh breakfast pastries, served with condiments on the sides, 2 per passenger

MUFFIN TRAY

An assortment of bakery fresh muffins served with butter on the side, 2 per passenger

ALA CARTE

Granola Bars	Yogurt	Yogurt Parfait	HB Egg
English Muffin	Croissant	Cinnamon Roll	Muffin
Berry Bowl	Whole Fruit	Fresh Fruit Bowl	Danish
Waffle	Dry Cereal	Oatmeal	
Breads (Any)	Bagel (Any)	Pancake	

MEAT & POTATO CHOICES

Applewood Bacon, Turkey Bacon, Sausage Patty, Sausage Link, Turkey Sausage Links

Hash browns, Cheesy Hash Browns, Seasoned Diced Potatoes, Grilled Tomato



APPETIZERS

CAPRESE SKEWER

Heirloom tomatoes and fresh mozzarella cheese are marinated in a basil- and garlic-infused olive oil for an appetizer that is fresh-tasting and fragrant. Served cold.

CRAB CAKES

Grilled crab cakes served with an old bay aioli sauce

HUMMUS TRAY

Three flavors of our signature hummus, Jalapeno Cilantro, Roasted Red Pepper, and Traditional Garlic served with our handmade lavosh crisps

LOBSTER BITES

Succulent bite sized chunks of Lobster, served with our tasty remoulade

WALLEYE AND WILD RICE CAKES

Hearty fish cakes with a zippy creole aioli

MEDITERRANEAN BRUSCHETTA

A perfectly unique blend of slow roasted diced tomatoes, fire roasted artichoke hearts, fire roasted peppers and green and Kalamata olives.

BEEF, CHICKEN, OR SHRIMP SATAY

Strips of skewered meat, grilled and served with a fragrant dipping sauce

GRILLED PARMESAN-CRUSTED ARTICHOKE

Baked artichokes rolled in a seasoned parmesan coating. Served with our signature dipping sauces

GRILLED SHRIMP COCKTAIL

Tail-on cooked shrimp are served with traditional cocktail sauce.



COLD PLATES

A cold plate provides convenient nourishment as part of an In-Flight meal when you may not have a reheating option or as a convenient option for a short flight.

SANDWICH COLD PLATE

Pinwheel sandwiches, crudité with hummus, fruit kabob and assorted sliced cheeses and crackers

GRILLED CHICKEN COLD PLATE

Grilled chicken breast, sliced fruit, assorted sliced cheeses with crackers, and grilled vegetables with hummus

SHRIMP COLD PLATE

Grilled shrimp cocktail, Caprese skewers, antipasto skewers and bruschetta with toast points

STEAK COLD PLATE

Grilled filet, grilled vegetable with hummus, fruit kabob, and Caprese skewers

BOXED LUNCHES

MINI BOX LUNCH

A boxed lunch includes; sandwich of your choice, cookie and a bag of chips

DELUXE SANDWICH BOX LUNCH

Sandwich of your choice, cookie, and **two sides**; choose from a fruit cups, whole fruit, chips, potato salad or pasta salad

DELUXE SALAD BOX LUNCH

Salad of your choice, dinner roll, cookie and your choice of side; fruit cup, whole fruit, chips, potato salad, or pasta salad



PLATTERS AND DISPLAYS

MEAT AND CHEESE TRAY

An assortment of premium cured meats, and imported cheese

FINGER SANDWICH PLATTER

Tiny finger sandwiches big on flavor, your choice of meats and breads

FRUIT SKEWERS

A fun, beautiful, and distinctive way to serve fruit

GOURMET CHEESE TRAY

A spread of fine imported cheese garnished with fresh berries, served with gourmet crackers

PINWHEEL SANDWICHES

Soft flour tortillas are layered with a variety of cream cheese spreads, meats, cheeses and veggies, then rolled and sliced for a spiral appetizer.

ANTIPASTO TRAY

Start your meal with an appetizer assortment that includes Italian cheeses and meats with a variety of flavorful accompaniments

CANAPE TRAY

An assortment of canapes designed for your specific tastes

DELI MEAT AND CHEESE TRAY

Assorted deli meats, sliced cheese, rolls, breads and condiments to build your own sandwiches

SEASONAL FRESH FRUIT TRAY

An assortment seasonal of fresh fruits with an artistic flare

CHIPS AND DIP

Authentic tortilla chips served with handmade salsa, guacamole and bean dip

VEGETABLE TRAY

Creamy dill dip or hummus is front and center to pair with crisp seasonal vegetables

QUESADILAS

Flour tortillas filled with mixed cheeses, Pico de Gallo, and other ingredients as you choose.

SANDWICH TRAY

A variety of meats and breads with grilled vegetables, hummus and Caprese

SEAFOOD TRAY

A variety of fresh fish grilled, broiled or blackened the way you like. Fresh lump crabmeat and boiled shrimp with or without lobster

CHICKEN TENDER DISPLAY

Crispy or grilled chicken tenders served with assorted dipping sauces



ENTRÉE SALADS

All salads are served with dressing on the side and a dinner roll. Any Salad can be combined as a boxed lunch option.

COBB SALAD

A traditional favorite with spring mix greens, tomatoes, black olives, green onions, hard-boiled eggs, chicken, bacon and Gorgonzola cheese. Served with blue cheese dressing

GARDEN SALAD

This classic salad combines spring green mixed lettuce, cucumbers, carrots, cherry tomatoes, broccoli and croutons with your choice of dressing

SEAFOOD SALAD

Fresh lump crabmeat and grilled shrimp top spring green mix, tomato, cucumber, olives, feta cheese, red and green peppers to create the best seafood salad in town with your choice of dressings.

SALMON CITRUS SALAD

A salad that uses the best of what citrus season has to offer! Oranges, tangelos, feta cheese, red onions and grapefruit tossed with spring mix greens and served with grilled salmon

GREEK SALAD

This classic salad is made up of crisp romaine lettuce, cucumber slices, red onion, grape tomatoes, capers, Kalamata olives, red and green peppers, crumbled feta cheese served with a balsamic vinaigrette

SOUTHWEST SHRIMP SALAD

Grilled shrimp, corn, black beans, diced avocado and crispy southwest tortilla strips piled onto a bed of green leaf lettuce, served with a chili lime vinaigrette

ENTRÉE SALADS

All salads are served with dressing on the side and a dinner roll. Any Salad can be paired as a boxed lunch option.



QUINOA AND AVOCADO SALAD

This salad is a powerhouse packed with protein. Quinoa, cucumber, tomatoes, spinach, onion, cilantro and feta cheese. Served with your choice of dressing

MANDARIN CHICKEN SALAD

Spring mix, all-natural chicken, mandarin oranges, cucumbers, carrots, dried cranberries, Chow Mein noodles, served with your choice of dressing

CHEF SALAD

Crisp spring mix lettuce is layered with turkey, ham, swiss cheese, diced hard-cooked egg, tomatoes, served with your choice of dressing

STEAK SALAD

Sliced filet mignon, romaine, arugula, bleu cheese, roma tomatoes, caramelized onions served with your choice of dressing

CAESAR SALAD

Romaine lettuce, Parmesan, croutons and Caesar dressing for a delicious classic salad. Your choice of meat; chicken, steak, salmon or shrimp

STRAWBERRY SALAD

A mouthwatering salad with fresh strawberries, cranberries, goat cheese and almonds. Served with a balsamic vinaigrette



SOUP AND SANDWICHES

TOMATO BASIL SOUP

Rich and creamy, fire-roasted ripe tomatoes blended with cream, sweet basil and garlic

BUTTERNUT SQUASH BISQUE

A blend of butternut squash and cream in a vegetable broth making for a sweet, nuttiness flavor you'll love.

BEEF AND BARLEY SOUP

Deeply beefy and loaded with chunks of tender meat, plump grains of barley, and aromatic vegetables

CHICKEN WILD RICE SOUP

Wild rice, celery, onions, carrots and diced chicken simmered in chicken broth embellished with cream and select herbs

ROAST BEEF WITH HAVARTI

Roast beef, horseradish Havarti, with arugula, served with a special sauce on the side

WALLEYE SANDWICH

Seasoned strips of walleye, breaded and pan fried, served on a fresh roll with lettuce, tomato and house tartar sauce on the side

HAM AND BRIE SANDWICH

Smoked ham, arugula and brie served with a cranberry mayo sauce

TURKEY AND PEPPERED BACON CLUB

Thinly sliced roast turkey, thick cut peppered bacon topped, green leaf lettuce, red tomato with your choice of cheese and bread

GORGONZOLA CHICKEN WRAP

Grilled chicken breast, fresh gorgonzola cheese, dried cranberries, baby field greens and ground walnuts with a fat-free raspberry vinaigrette dressing



DINNER ENTRÉE'S

Includes two sides, dinner salad and dinner roll

BEEF TENDERLOIN OSCAR

Beef tenderloin topped with lump crab meat, asparagus and béarnaise sauce

BEEF TENDERLOIN

Beef tenderloin, served with morel mushroom demi-glace

NEW YORK STRIP

New York strip steak with an amablu cheese crust

GRILLED KABOBS

Marinated steak or chicken with onion, red peppers, green peppers and tomatoes

VEAL SCALLOPINI

Thin slices of pan browned veal simmered in a delicate white wine sauce, topped with sautéed mushrooms, green peppers and prosciutto

SESAME CHICKEN

Sautéed white meat chicken and broccoli, tossed in a sesame ginger sauce

CHICKEN MARSALA

A lightly floured chicken breast, sautéed in a sweet Marsala wine sauce with mushrooms and capers

GRILLED NEW YORK STRIP

Served with fig demi-glace

BEEF BOUGIGNON

Braised beef in red wine and beef broth, flavored with garlic, onions, carrots served over Pappardelle Pasta

BEEF TRI-TIP

Beef Tri-Tip, served with citrus-chili butter sauce

VEAL PARMESAN

Tender medallions of veal lightly breaded, pan browned, topped with homemade tomato sauce and melted mozzarella cheese.

CHICKEN PICCATA

Sautéed Chicken Breast with Lemon Sauce, Mushrooms and Capers. Served with Angel Hair Pasta

WILD RICE STUFFED CHICKEN

Grilled chicken breast, stuffed with cooked wild rice, sliced sautéed mushrooms

CHICKEN COQ AU VIN

Chicken braised with wine, lardons, mushrooms, and garlic

DINNER ENTRÉE'S

Includes two sides, dinner salad and dinner roll

MOROCCAN CHICKEN COUSCOUS

Tender and lightly seasoned chicken strips in a spicy Moroccan sauce mixed with couscous

CHICKEN SALTIMBOCA

Seasoned prosciutto ham and provolone cheese sautéed in a white wine sauce

MAPLE SEARED WALLEYE

Walleye pan seared with a maple glaze

AMAZING SEA BASS

Sea Bass with green curry sauce over black and white rice

LOBSTER AND SEAFOOD SCAMPI

A medley of lobster, and assorted fresh seafood served with noodles and signature sauces

HALIBUT

Flaky parmesan-crusted halibut fillets are topped with a tomato coulis sauce

SHRIMP ARABIATTA

Colossal shrimp sautéed in white wine, butter, spicy tomato sauce with linguine pasta

LOBSTER AND SEAFOOD TORTELLONI

This flavorful lobster and seafood Tortelloni is accented with fire-roasted garlic, garden-fresh mushrooms, ricotta cheese and spices



MAHI MAHI

Seared Mahi Mahi, with bacon, tomatoes and arugula

GRILLED MAHI MAHI

Grilled Mahi Mahi, with Cucumber Pico

GRILLED SALMON

Grilled salmon with red pepper and bacon jam

CHICKEN AND TORELLINI

Chicken with sun dried tomato tortellini mixed in a creamy rose sauce

LOBSTER MAC AND CHEESE

Cavatappi pasta enveloped in creamy mascarpone-cheddar sauce with sweet chunks of lobster. All this is topped with a crunchy mix of Bread crumbs, herbed butter, lemon zest and parmesan cheese

LASAGNA

Beef or Vegetable, a classic take on the Italian favorite!

GRILLED FILET with "BEGGARS PURSE" RECIPE

Beggars can be choosy with these tasty pouches of savory fillings, bundled up in wonton wrappers. Served with a balsamic drizzle



SIDES

POTATOES

Cumin-Roasted Potatoes
Roasted Potatoes
Mashed Potato
Hash Browns
Seasoned Diced Potatoes
Root Vegetable Puree

GRAINS

Spanish Rice
Couscous
Basmati Rice

VEGETABLES

Haricot Verts
Grilled Asparagus
Broccoli
Steamed Vegetables
Baby Carrots
Grilled Vegetables

DINNER SALADS

Caesar
Garden
Cranberry Spinach
Tabbouleh



DESSERT

ASSORTED BITE SIZED DESSERTS

Assorted bite size fancy treats, created by our French pastry chefs, divine!

ASSORTED COOKIES

Bakery fresh gourmet cookies, chocolate chips, oatmeal raisin, M&M, sugar, just to name a few. Your hearts desire is all that is needed

FLOURLESS CHOCOLATE CAKE

This flourless cake featuring both chocolate and cocoa is rich, rich, rich! A chocolate ganache glaze take is over the top. Ideal for the gluten-free passenger

STRAWBERRY AND CREAM LAYER CAKE

This is the stuff dreams are made of! Two layers of strawberry cake and a layer of vanilla cream cheese in the middle

FRUIT TARTLETS

A buttery tart shell filled with vanilla custard, topped with fresh fruits of the season

PETIT FOURS

A French delicacy, these bite-sized cakes are sure to please

CHEESECAKE

New York Vanilla, Raspberry Swirl, Silk Tuxedo, or Chocolate Chip

KILLER BROWNIES

These aren't just any brownies: they are multilayered with rich, gooey caramel oozing out between two layers of chocolate brownie

CHOCOLATE-DIPPED STRAWBERRIES

Fresh in season strawberries, dipped in a rich chocolate

TIRAMASU

This popular coffee-flavored Italian dessert is and elegant ending to the perfect meal. Made of ladyfingers dipped in coffee, layered with whipped mixture of eggs, sugar, and mascarpone cheese, flavored with cocoa