



WWW.JETINFLIGHTCATERING.COM
ORDERS@JETINFLIGHTCATERING.COM
317.213.1998

At JET INFLIGHT CATERING, WE USE THE HIGHEST QUALITY INGREDIENTS AND FRESHEST MEATS AND PRODUCE IN ALL OF OUR PROPRIETARY DISHES. WHETHER YOUR REQUEST IS SIMPLE OR EXTRAVAGANT, JET WILL EXCEED YOUR EXPECTATIONS. JUST. EXCEPTIONAL. TASTE.

WE ARE THE PREFERRED OPTION FOR PRIVATE JET CATERING IN INDIANAPOLIS.

JET INFLIGHT CATERING IS SET APART FROM OTHER CATERERS IN INDIANAPOLIS BY SPECIALIZING IN PRIVATE AIRCRAFT. WE ARE THE ONLY EXCLUSIVE PRIVATE JET CATERER IN THE INDIANAPOLIS AREA. OUR OWNERS HAVE OVER 10 YEARS OF ONBOARD PRIVATE JET EXPERIENCE, WORLDWIDE. OUR HEART AND SOUL LIES IN SERVING THE BEST, SIMPLE AND EXCITING FOODS FOR OUR CLIENTS AND THEIR SPECIFIC TASTES.

PLEASE NOTIFY US OF ANY SPECIAL DIETARY RESTRICTIONS OR ALLERGIES

MOST MENU ITEMS CAN BE MADE VEGETARIAN, VEGAN OR GLUTEN FREE. WE WILL MAKE EVERY EFFORT TO ACCOMMODATE ANY DIETARY RESTRICTIONS YOU MAY NEED.

JET INFLIGHT CATERING IS A FULL SERVICE CATERER, THEREFORE WE CAN ACCOMMODATE MOST REQUESTS AND PROCURE ALMOST ANY ITEM NEEDED. THIS MENU IS A JUST SMALL REFLECTION OF OUR FARE. SHOULD YOU DESIRE SOMETHING THAT IS NOT LISTED ON THE MENU, PLEASE LET US KNOW! WE ARE A CUSTOM CATERER, SERVING ANY MENU YOU WISH.

SPECIAL SERVICES

AIRCRAFT MENU PRINTING
AIRCRAFT COMMISSARY ITEMS
MAGAZINES
NEWSPAPERS
LINENE SERVICE
LONG RANGE ESSENTIALS

CANCELLATION POLICY

WHILE WE WILL MAKE EVERY EFFORT TO ACCOMMODATE LAST MINUTE ORDERS. ORDERS PLACED WITH IN 6 HOURS OF DELIVERY TIME CANNOT BE GUARANTEED.

JET INFLIGHT CATERING REQUIRES A 12 HOUR CANCELLATION NOTICE. ANY CANCELLATIONS WITHIN THE 12 HOURS PRIOR TO DELIVERY TIME ARE SUBJECT TO A CANCELLATION FEE UP TO THE FULL BILLING OF THE ORDER.

CHANGES MADE TO EXISTING ORDERS ARE WELCOME UP TO 8 HOURS PRIOR TO DELIVERY.



SEASONAL FRESH FRUIT DISPLAY

MORNING DISPLAYS

ALL AMERICAN PASTRY DISPLAY

ASSORTED MUFFINS, CROISSANTS, BAGELS & CINNAMON ROLLS

EUROPEAN PASTRY DISPLAY

ASSORTED SCONES, CROISSANTS, PAIN AU CHOCOLAT & DANISH

SEASONAL FRUIT DISPLAY

SEASONAL FRUIT AND BERRIES WITH LOCAL YOGURT

EUROPEAN BREAKFAST CURED MEATS & CHEESE DISPLAY

ASSORTED CURED MEATS & IMPORTED CHEESES

Lox

NORWEGIAN SMOKED SALMON, BAGEL, CREAM CHEESE, CAPERS, HARD BOILED EGG, RED ONION, SLICED TOMATO

BREAKFAST BOXES ** CAN ALSO BE PLATED **

CONTINENTAL

PASTRY, FRESH SEASONAL FRUIT, YOGURT, JUICE OR MILK

EXECUTIVE CONTINENTAL

TWO PASTRIES, FRESH SEASONAL FRUIT, TWO HARD BOILED EGGS, YOGURT, GRANOLA & JUICE OR MILK

ULTRALIGHT START

CHOICE OF IRISH STEEL CUT OAT, COLD CEREAL, QUINOA WITH FLAXSEED, SERVED WITH FRESH SEASONAL FRUIT, TWO HARD BOILED EGGS, YOGURT & JUICE OR MILK

HOT BREAKFAST BOX

CHOICE OF ENTREE SERVED WITH FRESH SEASONAL FRUIT, YOGURT & JUICE OR MILK

-THE TRADITIONAL SCRAMBLED EGGS, BACON, ROASTED TOMATO & MUSHROOM ON THE SIDE.

-CLASSIC FRENCH TOAST

-BREAKFAST SANDWICH

EXECUTIVE BREAKFAST BOX

CHOICE OF ENTREE, SERVED WITH PASTRY, FRESH SEASONAL FRUIT, YOGURT & JUICE OR MILK

-THE TRADITIONAL SCRAMBLED EGGS, BACON, ROASTED TOMATO & MUSHROOM ON THE SIDE.

-CLASSIC FRENCH TOAST OR ROSEMARY INFUSED FRENCH TOAST

-BREAKFAST SANDWICH

-EGG WHITE FRITTATA

-THE CANNON, SCRAMBLED EGGS, WITH CHORIZO, CHEESE, POTATOES TOPPED WITH SLICED AVOCADO

Lox

NORWEGIAN SMOKED SALMON, BAGEL, CREAM CHEESE, CAPERS, HARD BOILED EGG, RED ONION, SLICED TOMATO

BREAKFAST BEVERAGES

COLD PRESSED JUICES
ASSORTED SMOOTHIES
FRESH SQUEEZED JUICES
MILK
COFFEE THERMOS



INDIVIDUAL FRITTATA



CHARCUTERIE BOARD

MIDDAY DISPLAYS

SEASONAL FRUIT DISPLAY

SEASONAL FRUIT AND BERRIES WITH LOCAL YOGURT

CRUDITE DISPLAY

GARDEN FRESH VEGGIES, SLICED & SERVED WITH DILL
DIPPING SAUCE OR HOUSEMADE HUMMUS

DOMESTIC CHEESE BOARD

SELECTION OF DOMESTIC CHEESES, SERVED WITH HOUSEMADE
CRACKERS, NUTS & DRIED FRUITS

IMPORTED CHEESE BOARD

SELECTION OF IMPORTED CHEESE, SERVED WITH HOUSEMADE
CRACKERS, NUTS & DRIED FRUITS

CHARCUTERIE BOARD

SELECTION OF CURED MEATS & CHEESES, SERVED WITH
HOMEMADE CRACKERS, DIPS, NUTS & DRIED FRUITS.

CLASSIC SANDWICH DISPLAY

SELECTION OF CLASSIC AMERICAN SANDWICHES, SERVED WITH
A CONDIMENT TRAY ON THE SIDE

GOURMET SANDWICH DISPLAY

SELECTION OF CHEF INSPIRED GOURMET SANDWICHES, SERVED
WITH A CONDIMENT TRAY ON THE SIDE

FINGER SANDWICH DISPLAY

SELECTION OF AMERICAN & EUROPEAN INSPIRED CRUSTLESS
MINI SANDWICHES, CONDIMENTS SERVED ON THE SANDWICHES
IN CLASSIC TRADITION.

BOX LUNCHES

CLASSIC BOX LUNCH

CHOICE OF SANDWICH OR WRAP, SERVED WITH CONDIMENTS
ON THE SIDE, FRESH SEASONAL FRUIT, CHIPS & DESSERT

EXECUTIVE BOX LUNCH

CHOICE OF SANDWICH, SERVED WITH CONDIMENTS ON THE
SIDE, FRESH SEASONAL FRUIT, TWO SIDES, CHIPS & DESSERT





WILD MUSHROOM & FIG TART

EVENING

HOT CANAPES OR COLD CANAPES

SELECTION OF HOT OR COLD APPETIZERS

GREENS

**** SIDE OR ENTREE SIZES ARE AVAILABLE ****

CLASSIC MIXED GREENS

CLASSIC CAESAR

CLASSIC GREEK SALAD

PETITE WEDGE

BLACK & BLEU FILET SALAD

CHEF JOE'S HONEY BOURBON BBQ CHICKEN SALAD

CHEF KELLY'S PANZANELLA SALAD

ALL SALADS SERVED WITH ROLL, BUTTER & DESSERT

ENTREE

FILET OF BEEF

WILD CAUGHT CHILEAN SEA BASS

WILD CAUGHT SALMON

ROASTED CHICKEN

SIMPLY GRILLED CHICKEN BREAST

BOEUF BOURGUIGNON

(PLEASE ALLOW 48 HOURS ADVANCE NOTICE FOR THIS ENTREE)

VEAL & MUSHROOM COBBLER

CHICKEN PICCATA

PENNE TOSCANO

SCALLOPS GRATIAN

BRAISED BEEF SHORT RIBS

ACCOMPANIMENTS

ROSEMARY ROASTED POTATOES

GARLIC MASHED POTATOES

BACON, MAC & GRUYERE

GRILLED OR ROASTED VEGGIES

ROASTED ASPARAGUS WITH LEMON

BALSAMIC ROASTED BRUSSELS SPROUTS

MUSHROOM RISOTTO

BLACK BEAN & CORN SALAD

QUINOA

WILD OR WHITE RICE

SOUPS

CURRIED CHICKEN VELVET

CHEF JOE'S HOOSIER CHILI

MAMA'S MUSHROOM

KATIE'S CARROT

QUINN'S IRISH STEW

GREEK AVGOLEMONO

SWEET THINGS

FRENCH MACARONS

ASSORTED COOKIES

ASSORTED BROWNIES

ECLAIRS

PROFITEROLES

CUPCAKES

INDIANA SUGAR CREAM BARS

CANNOLI

TRIPLE CHOCOLATE CAKES

ASSORTED COOKIES & BROWNIES DISPLAY

ASSORTED PETITE FOURS

ASSORTED DESSERT DISPLAY

CHOCOLATE COVERED STRAWBERRIES

WE HAVE A CUSTOM BAKERY IN HOUSE, TO
CREATE ANYTHING YOU DESIRE



"BIG MAC" FRENCH MACARON

