



MENU

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# Cold Breakfast

## Cold Continental Breakfast

Breakfast box that includes fresh fruit salad, mini bagel, mini croissant, breakfast pastries, butter, jam and all condiments.

## The Light Breakfast

Breakfast box containing cold cereal, yogurt with fresh fruit and a homemade bran muffin with butter and jam.

## Danish, Muffin and Croissant Tray

Each tray contains a variety of assorted breakfast pastries, homemade muffins and croissants with assorted butters, margarine and jam.

## Fresh Baked Muffin Tray

We recommend a chef's assortment for all to enjoy: a special mix of blueberry, banana walnut, and oat bran.

## Bagel Tray

A selection of freshly baked bagels with butter, cream cheese and jam. Flavored cream cheeses are available upon request.

## Homemade Breakfast Bread Tray

Daily baked, sweet breads that include banana, pumpkin, lemon and sour cream coffee cake served with butter and jam.

## Smoked Salmon Tray

Thin sliced scottish salmon served with red onion, capers, tomatoes, lemon wedges, cream cheese and your choice of fresh bagels.

## Fresh Sliced Fruit Bowl

A selection of melons, berries, citrus fruits and seasonal fruits served with a special dipping sauce.

## Yogurt Parfait

Slightly chilled layers of fresh berries, granola and vanilla yogurt.



# Hot Breakfast

## Omelets

Three egg omelets with filling of your choice; traditional denver, asparagus, and cheddar and herbed brie are just a few of the fillings you may choose from. Egg substitute is available upon request.

## Country Pancakes

Made with whole milk, eggs, unbleached flour and cinnamon; served with real maple syrup.

## Crème Brûlée French Toast

Thick slices of bread dipped in whole milk, egg, cinnamon with a touch of vanilla; served with real maple syrup.

## Belgium Waffles

Light and fluffy served with sweet butter pads and real maple syrup.

## Irish Oatmeal

Authentic irish oatmeal served with raisins, chopped walnuts, and brown sugar.

## Breakfast Burrito

Scrambled eggs, monterey jack cheese, scallions, spicy pork sausage, and diced tomatoes wrapped in a flour tortilla; served with guacamole and salsa. Or create your own.

## Country Sausage Gravy and Biscuit Breakfast

Fresh baked biscuits topped with country sausage gravy made with heavy cream and country spices, served with scrambled eggs.

## Steak and Eggs

Petite filet mignon served with 3 scrambled eggs, breakfast potato, and a bread of your choice.





# Salads

## Classic Cobb Salad

Sliced grilled chicken, avocado, cheddar cheese, diced tomatoes, bacon, chopped egg and crumbled bleu cheese served over crisp greens with your choice of dressing.

## Caesar Salad

Crisp romaine lettuce, fresh parmesan cheese, homemade croutons and our famous caesar dressing, add: chicken, shrimp, filet mignon, grilled tuna.

## Chef Salad

Crisp greens topped with smoked turkey breast, baked ham, cheddar and swiss cheese, hard boiled egg wedges, seasonal vegetables; served with your choice of dressing.

## Grilled Tuna Niçoise

Salad of seared tuna, french green beans, hard-boiled egg, niçoise olives, red onion and boiled potatoes.

## Sliced Beef Tenderloin Salad

Made with top of the line steak over a bed of greens with tomato And your choice of dressing.

## Greek Salad

Loaded with Kalamata olives, chunks of tomato, and green pepper with sliced feta cheese.



# Box Lunches

Each box lunch comes with choice of salad (pasta, potato, coleslaw)  
Pieces of whole fruit or fruit salad and a desert. Utensils and condiments are also included.

## The Deli Box Lunch

Your choice of meats, cheeses, breads.

Sourdough | White | Wheat | Wheat nut | Nine-grain

Swiss | Cheddar | Provolone | Pepper Jack

Chicken salad | Tuna salad | Shrimp salad | Egg salad  
Black Forest ham | Roasted turkey | Roast beef | Pastrami

## Executive Box Lunch

Same as the Deli Box, but with 3 prawns and cocktail sauce.

## Grilled Marinated Chicken Breast

Skinless, boneless chicken breast served on a bed of red leaf lettuce  
With honey mustard sauce on the side.

## Cold Filet Mignon

Cold grilled beef tenderloin, served with horseradish sauce..





# Trays

## Imported Cheese

A variety of imported hard and soft cheese including a selection of imported crackers and bread sticks.

## Fresh Sliced Fruit

A selection of melons, berries, citrus fruits and other seasonal fruits served with a dipping sauce.

## Vegetable Crudités

A selection of cut vegetable sticks including carrots, celery and Holland peppers plus many others depends on season; served with an herb dipping sauce.

## Fruit and Imported Cheese

A variety of imported hard and soft cheese, a selection of crackers, bread sticks and sliced seasonal fruit.

## South of the Border Sampler

Homemade guacamole, salsa, sour cream, shredded cheddar cheese, and jalapeño peppers served with white corn tortilla chips.

## Deluxe Seafood

Includes jumbo shrimp, South American lobster tail, and snow crab claws served with cocktail sauce and lemon wedges.

## Jumbo Shrimp Cocktail

Includes all items on our deluxe seafood tray except lobster tail, served with cocktail sauce and lemon wedges.

## Sushi and Sashimi

Assorted sushi and sashimi served with traditional soy sauce, wasabi and ginger.

## Boneless Chicken Tenders

Strips of chicken fillet either grilled or breaded and fried With your choice of dipping sauce.

## Marinated Chicken Breast

Boneless and skinless, grilled in our special marinade, served with a ginger teriyaki sauce.

## Cajun Shrimp

Grilled prawns served with a spicy cajun dipping sauce.

## Premium Caviar

One ounce of Russian Beluga Caviar from the Caspian Sea served with chopped egg white, egg yolk, capers, parsley, red onions, lemon wedges, and sour cream.

## Olive Cart

Special olives from around the world simply presented with differing flavors.

## Fancy Assorted Dessert Tray

Assortment of homemade fancy cakes, cookies, brownies, and sweets.

## Cookie and Brownie Tray

Assortment of homemade cookies, brownies, and finger sweets.

## Mini Dessert and Petit Four Tray

Assortment of petit fours, homemade specialty desserts, and finger sweets,



# Soups

- Chicken and Vegetable Soup
- Lobster Bisque
- Minestrone
- Cream of Broccoli
- Vegetarian Yellow Lentil
- Potato Leek
- Manhattan Clam Chowder
- New England Clam Chowder
- Butternut Squash
- Roasted Tomato



## Pasta Entrees

### Pasta Penne

Penne with sun-dried tomatoes, chives and garlic.

### Linguine and Prawns

Linguini in a white wine cream sauce with prawns.

### Beef Lasagna

Beef eggplant parmesan lasagna with a béchamel sauce.

### Fettuccini

Fettuccini with a basil marinara sauce.

### Spaghetti

With a tomato basil meat sauce.



# Veal and Beef Entrées

## Veal Saltimbucca

Topped with sage and prosciutto and sautéed in a butter wine sauce.

## Veal Piccata

With sauce made from the pan drippings, lemon juice, and chopped parsley.

## Veal Rollatina

Stuffed with vegetables, Parma ham, and Romano cheese.

## Veal Scaloppini

With morel mushrooms, cognac and cream.

## Veal Milanese

Served on a bed of fresh arugula and chopped tomato.

## Veal Parmegiana

Breaded and sautéed veal cutlets topped with marinara sauce.

## Veal Marsala

Filet of veal sautéed with wild mushrooms and a Marsala wine reduction.

## Rack of Lamb

Grilled and served with a mint demi-glaze.

## Seared New York Sirloin

With caramelized Vidalia onions.

## Dijon and Herb Encrusted Sirloin Steak

## Filet Mignon

Wrapped with bacon.

## Grilled Filet Mignon

With sautéed mixed mushrooms.

## Steak au Poivre

Topped with a coarsely ground black pepper butter sauce.



# Chicken Entrées

All of the entrées come with your choice of rice, red mashed potatoes, or sautéed red potatoes, as well as your choice of seasonal fresh vegetables or garden salad. Rolls and butter are also included.

## Grilled Chicken Breast

With rosemary, lemon and garlic.

## Stuffed Breast of Chicken

With chevre, spinach and roasted peppers.

## Stuffed Breast of Chicken

With mushrooms, apples and corn bread.

## Sautéed Chicken Breast

With Chardonnay, lemon, and capers.

## Chicken Dijon

With mustard, cream, shallots, and vermouth

## Rotisserie Chicken

Half chicken, marinated for two days and then slowly roasted to a golden brown (Chicken on the bone).

## Chicken Marsala

Chicken breast sautéed with wild mushrooms and a Marsala wine reduction.

## Chicken Picatta

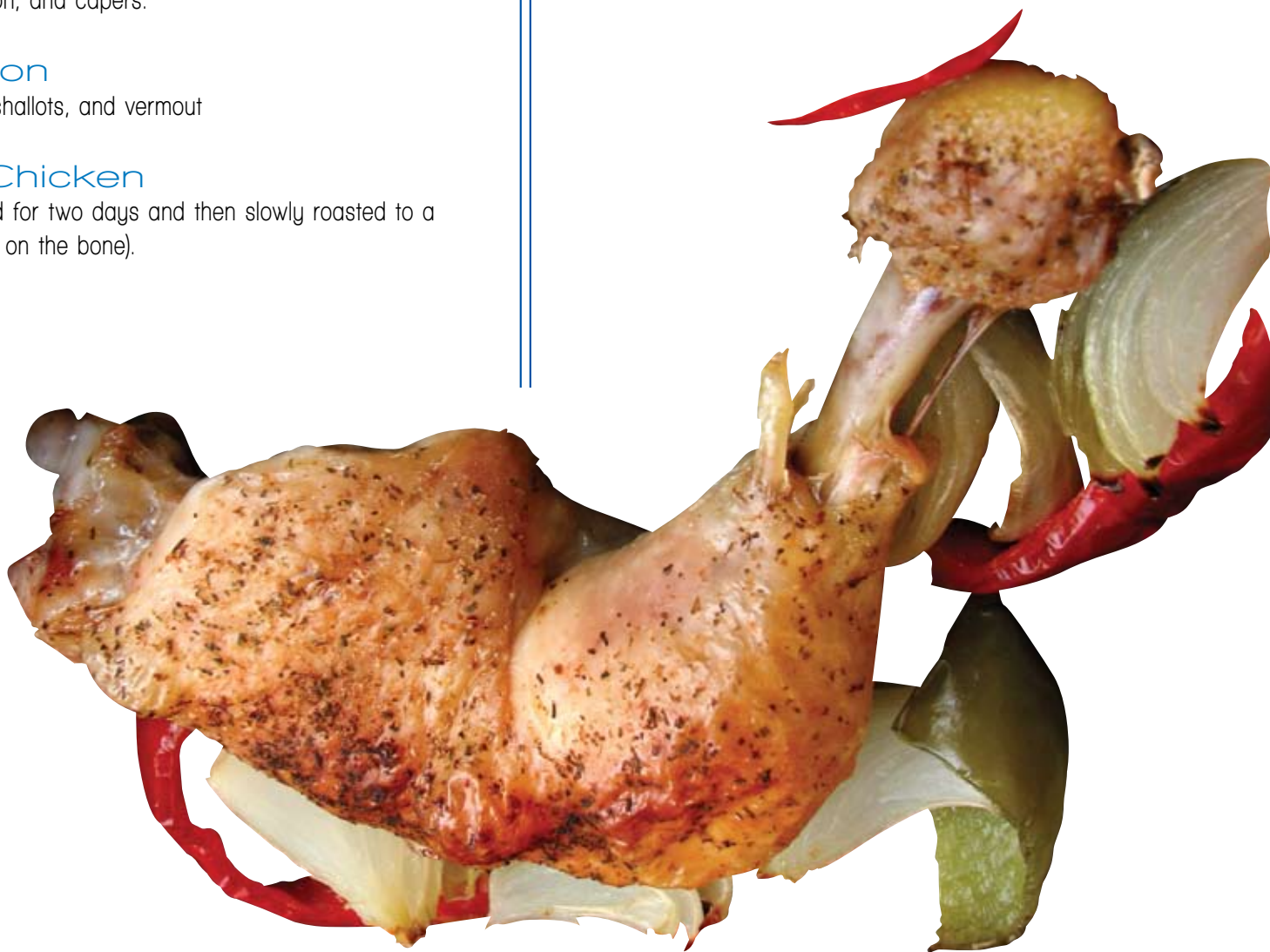
Chicken breast sautéed in butter. Served with capers and a white sherry wine sauce.

## Chicken Parmegiana

Chicken breast braised in its own juices then topped with a slice of parmesan and Marinara sauce.

## Chicken Cacciatore

Chicken breast sautéed with sweet onions, red and yellow Holland bell pepper's and white sherry wine.





# Seafood Entrées

All of the entrées below come with your choice of rice, Red mashed potatoes, or sautéed red potatoes, as well as your Choice of seasonal fresh vegetables or garden salad. Rolls and butter are Also included.

## Jumbo Prawns

Colossal prawns marinated, grilled and topped with a lemon butter sauce.

## Shrimp Scampi

Sautéed with tomatoes, onions and garlic in a lemon butter sauce.

## Crab Cakes

Pan-seared and topped with a caper tartar sauce.

## Pacific Salmon

Filet of salmon marinated and grilled in a champagne cream sauce.

## Ahi Tuna

Seared ahi tuna steak, topped with a wasabi ginger reduction.

## Chilean Sea Bass

Filet of sea bass marinated and grilled, then topped with a tropical papaya-mango salsa.

## Australian Lobster Tail

Marinated, grilled and served with a lemon butter sauce (steamed available).

## Grilled Filet and Prawns

Filet mignon topped with glazed onions, accompanied by grilled jumbo prawns served with lemon butter sauce (steamed available).

## Surf and Turf

Filet mignon topped with glazed onions accompanied by a grilled Australian lobster tail served with a lemon butter sauce (steamed available).





# Children's Menu

- Macaroni and Cheese
- Chicken Tenders
- Chicken Nuggets
- Peanut Butter and Jelly
- Hamburger and Fries
- Spaghetti with Meat Balls
- Grilled Cheese Sandwich



# Desserts

- Assorted Home Baked Cookies
- Double Chocolate Truffle Brownie
- Crème Brulee
- Tiramisu
- Miniature Pastries and Petit Fours
- Sorbet and Assorted Ice Creams
- Angel Food Strawberry Shortcake
- Deep-dish Apple Pie
- Lemon Bars
- Assorted Fresh Fruit Tarts
- New York Style Cheesecake





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