



O'NEILL'S IN-FLIGHT CATERING MENU

QUALITY GUARANTEE

O'Neill's offers the finest and freshest foods. All food items are bought from the market within hours of delivery. Only top choice and brand meats, vegetables, fruits, cheeses, etc...

FOOD & BEVERAGE

O'Neill's is fully licensed and insured to handle all your food and beverage needs. Our professional staff takes pride in providing five star catering for your aircraft.

24 - HOUR ASSISTANCE

O'Neill's provides catering around the clock seven days a week. We can be reached anytime to accommodate your catering needs.

CUSTOMIZED MENUS

The following menus are samples of some of the items we provide. We are more than happy to customize any menu you request. Our highly trained staff can handle almost any menu you desire. Customized menus are subject to market pricing on specialty items.

***For assistance with your in-flight catering please contact Neill Reagan or
Paul Bjork at (210) 541-9800 phone, (210) 541-9900 fax.***

COLD BREAKFAST

CONTINENTAL BREAKFAST

Fresh Fruit Salad with a bagel or croissant, breakfast pastry, yogurt, butter, jam, and cream cheese.

HEALTHY GRANOLA BREAKFAST PARFAIT BOWL

Fresh Sliced Fruit, layered with granola and creamy yogurt

LOX AND BAGEL BOXED BREAKFAST

Fresh Alaskan Smoked salmon served with a lightly toasted bagel, cream cheese, red onion, and capers. Also includes a boiled egg, fresh fruit salad, and a yogurt

FRIED EGG BLT SANDWICH BOXED BREAKFAST

It's a BLT but with a fried egg inside! A pleasant twist on an American favorite that is served with a breakfast pastry and a chocolate berry cup

TEXAS SIZE PIG IN A BLANKET BOX BREAKFAST

A Fredericksburg smoked sausage rolled up and baked until golden brown. Served with a breakfast pastry and a chocolate berry cup

HOT BREAKFAST

HEAD HONCHO BREAKFAST BURRITO

Eggs scrambled with bacon, sausage, ham, green chilies, chipotle peppers, and cheddar cheese then folded into a fresh flour tortilla. Served with a sliced fruit bowl and O'Neill's spicy home fries.

PECAN AND NUTMEG CRUSTED FRENCH TOAST

Fresh French bread with a nutmeg and vanilla glaze, topped with pecans and orange zest. Accompanied with choice of breakfast meat and fresh sliced seasonal fruit.

TORTE DE ESPINACA

Delightfully light soufflé of whipped eggs, sautéed spinach, mushrooms and bacon combined with an array of cheese nestled in a crispy pie shell. Accompanied with choice of breakfast meat and fresh sliced seasonal fruit.

SMOKED SALMON AND ASPARAGUS FRITTATA

Delightfully light soufflé of whipped eggs, smoked salmon, asparagus and fresh herbs combined with an array of cheese. Accompanied with choice of breakfast meat and fresh sliced seasonal fruit.

CRAB MEAT OMELET WITH HOLLANDAISE

Fresh Alaskan crab meat and roasted shallots folded into eggs with a light hollandaise sauce. Accompanied with choice of breakfast meat and fresh sliced seasonal fruit.



O'NEILL'S QUICK FLIGHT APPETIZERS

SAUSAGE PINWHEELS

Sautéed pork sausage with onions and peppers rolled in puff pastry

LUMP CRAB CAKES

lump crab meat, green onions, yellow and red peppers with a cool dill sauce

MINI BLT'S IN CHERRY TOMATOES

ASSORTED STUFFED HORS D'OEUVRES

Chicken & Shitake Mushrooms, Ham & Gouda, Filet & Blue Cheese, Brie & Garlic Puffs

WARM GOAT CHEESE & SWEET ONION TARTS

GRAPES ROLLED IN CREAMCHEESE & WALNUTS

COLD BOX LUNCH

CLASSIC DELI-STYLE SANDWICH BOX LUNCH

Includes a sandwich of your choice such as turkey, roast beef, or ham. Cheeses include Munster, Provolone, cheddar, or Baby Swiss. Served with pasta salad, fresh fruit salad, and a cookie.

TUSCAN STYLE GRILLED CHICKEN WRAP BOX LUNCH

Grilled chicken with mozzarella cheese, artichoke hearts, tomato, and bay greens in a pesto aioli hand rolled in a garlic herb wrap. Served with orzo pasta salad and a chocolate berry cup.

GREEK SAMPLER BOX LUNCH

Generous scoops of Hummus, Orzo and Feta cheese salad, and Tabbouleh served with pita bread triangles on a bed of fresh spinach

THE CHAIRMAN'S SURF AND TURF BOX

An 8 oz filet stuffed with Boursin Cheese and wrapped in smoked bacon. Served with jumbo shrimp cocktail, fresh grilled vegetables, pasta salad and a chocolate berry cup.

PASTA POMADORO BOX

Fettuccini tossed with fresh baby tomatoes, olive oil, garlic, basil, and brie. Served with our house special parmesan crackers, fresh grilled vegetables, and a chocolate berry cup. Grilled chicken or shrimp can be added.

HOT LUNCH

SOUTHWEST STUFFED CHICKEN

Black beans, roasted corn, chipotle peppers, and green chilies stuffed inside a chicken breast, and coated with a tortilla chip crust, then sliced. Served with Mexican beans, rice and a salsa ranch dipping sauce.

FISH TACOS

Tilapia pieces lightly coated in breading and pan fried served in flour tortilla with homemade coleslaw and topped with fresh pico de gallo, and chipotle sauce.

BLACKENED SALMON

Fresh Native salmon blackened and served with a rich creamy dill sauce. Served with wild rice and sautéed vegetables

GOURMET SANDWICHES

CHOICE OF BREAD: CIBATTA ROLL, FRENCH BREAD, KAISER ROLL, AND ROSEMARY FOCCACIA BREAD

Hill Country Special

Smoked Turkey served with Peach Salsa, Aged Cheddar, Tomatoes and Mesclun Greens

Vegetarians Dream

Fresh Mozzarella, Tomato and Cucumber on Rosemary Focaccia with Fresh Basil Aioli

CAJUN CLUB

Blackened Chicken, bacon, Swiss cheese and Bayou Sauce

ROASTED PEPPER AND GOAT CHEESE SANDWICH

Fire Roasted Red Bell Peppers and Herbed goat cheese layered with sautéed red onion and whole basil leaves

ITALIAN MEAT EATER

Roast Beef, Arugula, and Blue Cheese, with Roasted Red Bell Pepper Dressing

HOT ITALIAN

Panko Crusted Chicken Breast, layered with tomato slices, fresh basil, melted mozzarella cheese and served with a roasted pepper aioli

INTERNATIONAL-VEGAN

Slices of fresh cucumbers, tomatoes, avocado, asparagus, alfalfa sprouts and Cilantro served with a homemade dill dressing

THE TEXAN

Grilled Chili Rubbed Ribeye Steak, topped with sautéed onions, sliced avocado, melted longhorn cheddar, served with a spicy chipotle mayo

THE GREEK

Tuna, olives, cherry tomatoes, feta cheese salad on sliced cucumber served with an herbed aioli

COLD DINNER

COLD SLICED FILET MIGNON WITH HORSE RADISH SAUCE

Eight ounces of sliced filet mignon served with chilled asparagus with lemon fragrance, side salad and silver dollar roll

GRILLED TUNA NICOISE SALAD

Seared tuna steak, French green beans, nicoise olives, and red potatoes on a bed of field greens served with a light vinaigrette dressing. Served with an assortment of crusty Italian breads and butter

FRUIT DE MER

Lobster tail stuffed with crab and shrimp salad and served over a bed of field greens with sweet cherry tomatoes. Served with a silver dollar roll and butter

RARE GRILLED NEW YORK STRIP

Prime Grilled New York Strip in a Wasabi Broth served with a Tossed Water Kress Salad and silver dollar roll and butter

ROSEMARY CHICKEN

Cold sliced Rosemary Chicken on a bed of summer pasta Served with a silver dollar roll and a tossed green salad

HOT DINNER

TURBINADO SEARED SEABASS

Sea bass with a caramelized brown sugar crust with crawfish butter. Served with Saffron Rice and a Snow pea carrot medley

MAHI MAHI

Seared Mahi Mahi topped with a Pico De Gallo Lime Butter Sauce. Served with Spanish rice and sautéed mushrooms and cherry tomatoes

SHIITAKE MUSHROOM STUFFED CHICKEN

Atop Fettuccini Alfredo and Grilled Vegetables

RASPBERRY CHIPOTLE GLAZED PORK MEDALLIONS

Served with Mashed Sweet Potatoes and Green Beans

THREE PEPPER CORN CRUSTED BEEF TENDERLOIN

Seared filet topped with a Brandy Demi-Glaze. Served with German Pan Fries and Red Cabbage and Apples