



silverlinings **inflight catering**

■ ■ defining first class

Silver Lining Inflight Catering was created in 2003 when two hospitality and food service veterans discovered that they shared a revolutionary vision—providing gourmet meals with first class service to the aviation industry. Silver Lining, by adhering to this mission has created a new, deluxe standard for private travel.

We would like to welcome you into this exciting new world of inflight concierge service. Everyday, through our passion and unique creativity, Silver Lining's culinary team continuously works to earn your satisfaction.

From exotic flowers to personalized gift baskets, we provide anything and everything. Gourmet chocolates, wines, liquors, cabin amenities, just name it, we serve it, wrapped in a silver lining. 24 hours a day, 7 days a week, 52 weeks a year, every chef, every meal, every ingredient conveys the creativity and dedication needed to fulfill your every desire.

We don't simply provide meals, we provide you with the total travel experience. So sit back, relax and enjoy Silver Lining...we are here to make your flight special.

Thank you.

Mitch, Mike and the Gourmet Team

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24hour catering service    FXE .. FLL .. BCT .. PBI .. MIA .. OPF .. TMB .. SUA [ VRB .. MCO .. ORL *other surrounding airports* ]



## public relations

"A special thank you to Silver Lining... Mike Linder and his team kept our raters fed and happy with a delicious all-day buffet until the final test flight was over and the champagne began to flow."

*Private Air  
January-February 2007*

"The firm operates 24 hours a day. In addition to the seared ahi tuna, its most requested menu items include a seafood tray that features 'fire cracker' seared shrimp and 'colossal' stone crab claws."

*Business Jet Traveler  
October/November 2006*

"What a difference it makes in the passenger's perception of their flight experience...to have such excellent catering. I rank Silver Lining at the top of my best caterer's short list."

*Michelle Marceau, Captain,  
Net Jets Aviation*

Silver Lining Inflight Catering receives the prestigious "service excellence award" from Net Jets. This award is given each year to the vendor who maintains the highest standards of consistency...was [also] recognized for the outstanding service provided during this year's Superbowl weekend.

*September 2007*

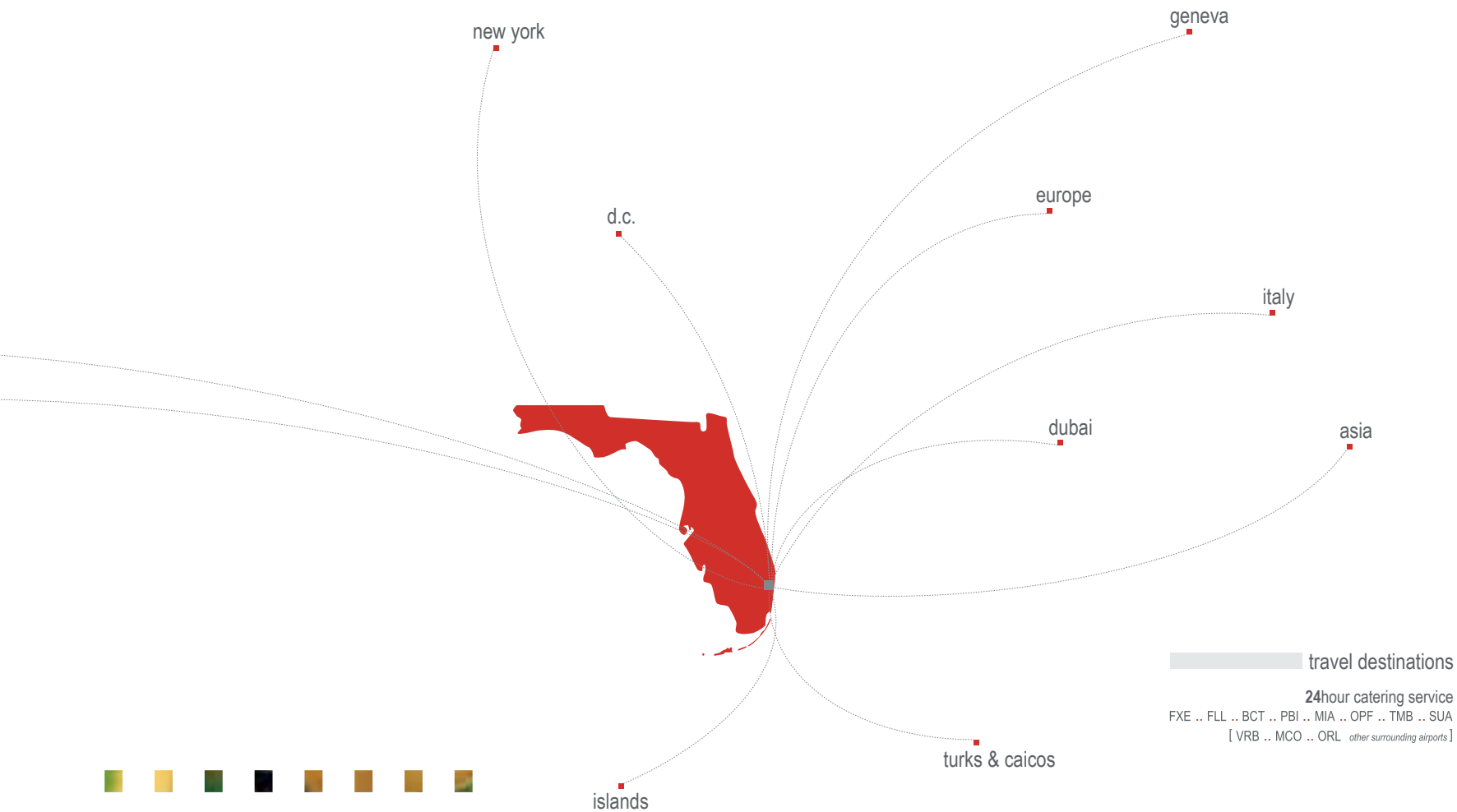
## additional services

fema providers  
hurricane relief efforts  
holiday parties  
hanger parties  
static displays for planes / yachts  
yacht catering / provisioning

vegas

l.a.







**mitch amsterdam**

president

When flight attendants, pilots, and private jet passengers rave about the menu, food quality, and presentation, it all starts with Mitch.

Constantly at work in the kitchen leading the Silver Lining team, Mitch creates the distinctive displays that separate Silver Lining from the rest.

*"Silver Lining food and service is the finest. We provide our client with precisely what they want, when they want it, and you can't get that anywhere else.*

*You can always rely upon our executive chefs to help with any questions 24 hours a day, seven days a week, all year long."*



**mike linder**

vice president

Mike's passion for the hospitality and customer service industry has catapulted Silver Lining to the number one South Florida In-Flight caterer.

As a way to keep up with trends and ensure Silver Lining remains the market leader, Mike travels a minimum of one week a month, remaining in constant contact with the company's client base in all 50 states.

*"Silver Lining offers more than just premium food and presentation. We provide complete 24 hour concierge service."*



■ ■ menu

## box breakfasts

your breakfast choice  
served with fresh  
squeezed orange  
juice, yogurt, and  
fresh fruit salad  
(condiments and  
utensils included)



## a la carte side items

jumbo pork sausage links or patties  
smoked apple chicken sausage  
hickory smoked ham steaks  
grilled beefsteak tomatoes  
hardwood smoked bacon  
turkey bacon or sausage  
canadian bacon  
potato latkes  
hash browns  
home fries

## fresh from the bakery

try our chef's assortment of breakfast  
breads that are baked to perfection  
daily. all of our pastries can be ordered  
standard or mini and are served with an  
assortment of jams, marmalades,  
and spreads

## novelty items

white chocolate cranberry, blueberry  
and apple caramel scones, croissants,  
chocolate croissants, strawberry filled  
croissants, assorted donuts, and a  
variety of breakfast pound cakes







# early departures

## featured breakfast entrees

### smoked salmon display

scottish smoked thinly sliced served with capers, hardboiled eggs, red onions, tomatoes, cucumbers accompanied with a basket of our fresh bagels

### roasted tomato and asparagus frittata

oven baked, shaved spanish manchego cheese, topped with caramelized onions

### egg soufflé

shrimp, asparagus and boursin or roasted tomato, asiago and artichoke hearts baked in a buttery croissant shell

### apple cinnamon french toast

thick sliced brioche topped with candied cinnamon apples

### sunrise orange ginger pancakes

served with real maple syrup

### jumbo lump and asiago quiche

baked in a savory crust with fresh chives and shaved

asiago cheese

### over stuffed omelets

four egg omelets filled with whatever your palate desires

### eggs your way

poached, scrambled, sunny side up, over easy, stirred

*(egg whites and egg beaters are available at your request)*

### continental breakfast

assortment of breakfast breads with seasonal fruit salad, yogurt, and fresh squeezed orange juice, accompanied

with cream cheese

### danish

chocolate cigars, blueberry, cherry, savory cheese, apple turnover, coffee cake, almond pockets

### muffins

cappuccino chocolate chunk, raisin bran, cranberry walnut, lemon poppy, blueberry, banana walnut

### bagels

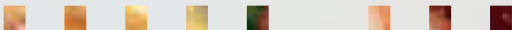
n.y. style plain, sun dried tomato, everything, sesame,

marble, whole wheat, poppy, and cinnamon raisin.

*assortment of cream cheeses available upon request:*

*hazelnut, smoked salmon, garden vegetable,*

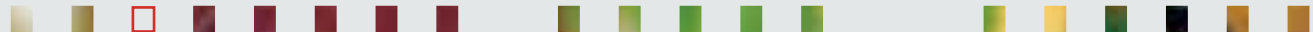
*scallion, and mixed berry*



cold canapé display  
our chef's finest choices:  
beef tenderloin with gorgonzola & dried apricot  
jumbo shrimp with horseradish cocktail  
foie gras with a blackberry gastrique  
roasted vegetable with manchego  
smoked salmon bouchee  
brie & raspberry



seared sesame ahi tuna  
pan seared and served rare with thinly sliced  
pickled ginger and fresh wasabi





# inflight appetizers

## beluga caviar

served with crème fraiche, chopped capers, egg whites, minced onion, toast points and blinis

## colossal shrimp cocktail

jumbo shrimp seasoned and poached served with homemade cocktail sauce

## thai chicken satays

chicken skewers seasoned and glazed with a thai peanut chili sauce

## bruschetta with crostini

chopped vine ripe tomatoes, garlic, red onions, basil, balsamic vinegar and extra virgin olive oil

## teriyaki beef satays

skewered chunks of fillet mignon seared and glazed with a homemade teriyaki glaze

## fire roasted vegetable quesadilla

a combination of fresh grilled vegetables and boursin cheese melted on a flour tortilla

## tri color tortilla chips

served with fresh salsa, guacamole and sour cream

## baby lamb chops

frenched bone new zealand lamb marinated with dijon mustard, rosemary and garlic

## marinated shrimp skewers

jumbo shrimp garnished with fresh lemon juice, garlic, extra virgin olive oil and fresh herbs

## maryland crab cakes

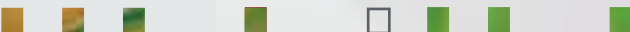
jumbo lump crab meat, bell peppers and fresh herbs served with our signature mustard sauce

## signature kabobs

choice of beef, chicken or shrimp combined with seasonal vegetables, seasoned and grilled to perfection

## chicken wings

buffalo, bbq, honey garlic, or sweet thai chili served with fresh carrots, celery and blue cheese





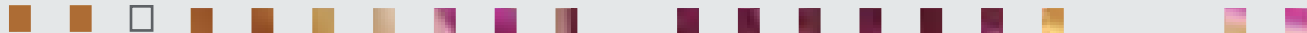
fruit tray  
an array of fresh fruits skillfully displayed  
accompanied by berries and a  
raspberry yogurt dip



crudité  
a wide assortment of vegetables straight  
from the garden beautifully displayed  
with a roasted garlic and herb dip



cheese tray  
a variety of gourmet domestic and  
imported cheeses served with an  
assortment of crackers





# cabin trays

## fruit & cheese

imported and domestic cheeses paired with fresh seasonal fruits and berries

## deluxe seafood tray

cold water lobster tails, jumbo shrimp, diver scallops, and crab claws, served with cocktail and mustard dipping sauces

## stone crabs

jumbo crab claws pre-cracked for your convenience and paired with our signature mustard sauce

*(seasonal availability. please inquire when you call)*

## brie en croute

creamy french brie wrapped in a flaky puff pastry filled with dried cranberries, almonds, and raspberry preserves

## sushi & sashimi

assorted rolls and fresh cut sashimi served with wakame, pickled ginger, and wasabi

## mediterranean display

grilled vegetables, feta cheese, mixed olives, hummus, and tabouli, served with a basket of fresh pitas

## antipasti display

parma ham, assorted salami, balsamic marinated onions, caprese stack, marinated olives, imported cheese

*accompanied by extra virgin olive oil & balsamic vinegar*

## cold sliced filet tray

grilled and roasted choice filet sliced and served with grilled vegetables, roasted tomatoes, and horseradish crème

## prosciutto & melon

ripe seasonal melons wrapped with savory parma ham with grapes and berries

## boneless chicken tender tray

strips of fresh chicken either grilled or breaded served with bbq and honey mustard dipping sauces

## short flight snack tray

a combination of fresh cut vegetables, fresh berries and grapes, assorted sliced cheeses, and hard salami



## salad box lunches

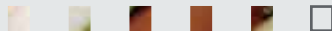
your choice of salad  
served with fresh fruit  
salad, assorted  
crackers, and chef's  
choice of dessert  
*(condiments and  
utensils included)*

### tomato caprese

vine ripe tomatoes, fresh mozzarella,  
basil, roasted red peppers, balsamic  
marinated onions



*silver lining dressings: balsamic vinaigrette,  
blue cheese, italian, raspberry vinaigrette, ranch,  
thousand island, honey mustard, asian sesame  
ginger, low fat vinaigrettes*





## light fares

### silver liner salad

mixed baby greens, crisp romaine, mandarin oranges, dried cranberries, walnuts, and gorgonzola cheese

### caesar salad

crisp romaine lettuce, seasoned croutons, shaved asiago cheese

*include: grilled chicken, fillet mignon, grilled shrimp, mahi mahi or fresh salmon*

### strawberry & candied pecan salad

mixed baby greens, crisp romaine, sliced strawberries, candied pecans, crumbled feta cheese topped with jumbo grilled shrimp

### cobb salad

gorgonzola cheese, chopped bacon, avocado, sliced hard boiled eggs and vine ripe tomatoes topped with slice grilled chicken

### poached pear salad

port wine poached pear over crisp mixed greens, tomatoes, savory prosciutto, and blue cheese, pine nuts, paired with smoked apple vinaigrette

### cracked peppercorn dijon filet salad

mixed baby greens, crisp romaine, peppercorn crusted sliced fillet, balsamic grilled vegetables, and vine ripe tomatoes

### garden salad

mixed baby greens, crisp romaine, vine ripe tomatoes, cucumber, shredded carrots, squash, zucchini and black olives

*include: grilled chicken, fillet mignon, grilled shrimp, mahi mahi or fresh salmon*

### nicoise salad

mixed baby greens, crisp romaine, grilled ahi tuna, haricot verts, vine ripe tomatoes, boiled potato, and black olives

### greek salad

feta cheese, kalamata olives, sliced bell pepper, pepperoncinis, vine ripe tomatoes, grape leaves and cucumber

### oriental chicken salad

teriyaki glazed chicken, mixed oriental vegetables, mandarin oranges, sliced almonds, chopped scallion, & chinese fried noodles

*served with a sesame ginger dressing*

### chef salad

sliced roasted turkey breast, honey baked ham, genoa salami, provolone, sliced cheddar & hard boiled egg

*served over mixed baby greens, and crisp romaine*

### southwestern chicken salad

mixed baby greens, crisp romaine, cajun seasoned chicken, cilantro black bean corn relish, shredded cheddar, and vine ripe tomatoes



sandwich box  
lunches

your deli choice served  
with fresh fruit salad,  
homemade pasta  
salad, honey roasted  
peanuts, peppermint  
patty, and chef's  
choice of dessert  
*(condiments and  
utensils included)*

deluxe box lunch

your choice of one of  
our deli sandwiches or  
salads, accompanied  
by a fresh shrimp  
cocktail, fresh fruit  
salad, homemade  
pasta salad, meat and  
cheese skewers,  
assorted crackers,  
and a chef's gourmet  
dessert selection  
*(condiments and  
utensils included)*

sandwich display  
your choice of n.y. style deli  
sandwiches and wraps displayed  
*served with condiments on the side*



seafood salad  
jumbo shrimp, lump crabmeat, and lobster tossed  
in a savory dressing with crisp vegetables  
*served over our sun dried tomato bread*







# the deli

## wrap it up tray

gourmet assorted wraps filled with savory meats, cheeses, and salads garnished with crisp vegetables

## finger sandwiches

bite sized sandwiches with a light margarine spread filled with deli meats and assorted salads

## meat and cheese

for those who like to do it themselves, all of your favorite meats and cheeses beautifully displayed  
*served with assorted breads and condiments on the side*

## parma prosciutto

thinly sliced parma ham, manchego cheese, raspberry preserves, and crisp leaf lettuce  
*served on a fresh baguette*

## smoked salmon

scottish smoked salmon, capers, cream cheese, fresh dill, lettuce and tomatoes  
*served on thick sliced marble rye*

## tenderloin sandwich

thinly sliced filet of beef cooked to your preference accompanied by lettuce, tomatoes, red onion, and horseradish crème  
*served on a fresh ciabatta roll*

## caprese

fresh mozzarella, beefsteak tomatoes, sweet basil, and baby greens, finished with a balsamic mayo  
*served on a fresh baguette*

## hot off the runway

## cuban sandwich

oven roasted pork, honey baked ham, swiss cheese, sour pickle, and mustard  
*served on pressed cuban bread*

## beef tenderloin philly cheese steak

sliced filet mignon, sautéed sweet onions, roasted peppers, topped with melted provolone

## prosciutto mozzarella tomato and basil panini

thinly sliced parma ham, fresh mozzarella, vine ripe tomato, and chiffonade basil  
*pressed on a ciabatta roll and served with a balsamic vinaigrette*

## herb grilled chicken panini

herb scented boneless chicken breast, oven roasted tomatoes, grilled portobello mushrooms, thin sliced red onion, fresh arugula and shaved asiago cheese  
*pressed on ciabatta roll served with an italian vinaigrette*



## hot box dinners

your signature choice  
served with a side  
salad with choice of  
dressing, fresh dinner  
roll, and chef's  
choice of dessert  
(condiments and  
utensils included)

## sides

mashed potatoes  
roasted cinnamon  
sweet potatoes  
maryland crab bisque  
minestrone  
creamy potato leek  
oriental vegetable mix  
green bean almondine  
sautéed spinach with  
garlic and sea salt  
vegetable fried rice  
risotto milanaise  
brown rice  
twice baked potatoes



## from the land

*some of our available choices include:*

rotisserie free range half chicken  
fresh boneless chicken breast  
center cut fillet mignon 10 oz  
bone-in rib eye steak 16oz  
new york strip steak 12 oz  
maple leaf duck breast  
boneless pork chops  
colorado lamb chops  
bone-in veal chop  
full rack of lamb  
pork tenderloin  
veal tenderloin

## from the water

*some of our available choices include:*

atlantic farm raised salmon  
jumbo tiger shrimp  
u-10 diver scallops  
maine lobster tails  
chilean sea bass  
fresh swordfish  
florida grouper  
mahi mahi  
ahi tuna

## seafood risotto

lobster, shrimp, scallops, and fish cooked in a  
saffron broth with fresh herbs and finished  
with asiago parmesan

## sea bass au poivre

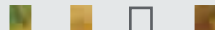
fresh chilean sea bass crusted in a peppercorn  
mélange drizzled with a port wine reduction

## honey lime glazed salmon

grilled atlantic salmon finished with an orange  
blossom honey and lime glaze

## vanilla poached lobster

twin lobster tails slow poached in a vanilla  
crème finished with grande marnier syrup





# ■ ■ ■ signatures

## *beef*

### *fillet oscar*

two fillet medallions topped with fresh jumbo lump crab, and asparagus spears  
served with hollandaise sauce

### *new york strip*

center cut strip steak served with caramelized vidalia onions and  
worcestershire mushrooms

### *steak diane*

tender fillet tips sautéed with mushrooms and served with a dijon mustard demi  
glace sauce

### *surf and turf*

10oz center cut fillet grilled to perfection served with a 7oz maine lobster tail  
accompanied with drawn butter and demi glace

## *pork*

### *jamaican pork tenderloin*

tossed in a walkers wood jerk seasoning and grilled to perfection served with a  
tropical salsa and demi glace

### *teriyaki boneless pork chops*

thick cut pork loin seared and coated with a teriyaki glaze served with grilled pineapple

### *stuffed pork chops*

granny smith apples, golden raisins, brown sugar and cinnamon served with a  
rosemary brandy sauce

### *grilled pork tenderloin medallions*

seasoned and grilled served with port braised pear and demi glace

## *veal and lamb*

### *stuffed veal*

veal scallopines pounded and stuffed with gorgonzola, pine nuts and prosciutto,  
then lightly breaded served with a fresh bruschetta

### *veal chop*

bone in center cut veal chop served with a porcini mushroom reduction and topped  
with melted gorgonzola

### *rack of lamb*

crusted with fresh herbs and goat cheese, served with a rosemary demi glace

## *poultry*

### *caribbean chicken*

sweet & spicy marinated chicken breast pan roasted and served with a  
fresh mango salsa

### *chicken roulade*

lightly breaded and filled with spinach, roasted peppers, and goat cheese

### *crispy duck*

crispy long island duck breast cooked medium rare, glazed with an  
orange cognac reduction

## *pasta and noodles*

### *rigatoni ala vodka*

fresh prosciutto, summer peas, and shallots, sautéed with vodka finished with a  
marinara sauce and a touch of cream

### *wild mushroom ravioli*

stuffed with an assortment of blended mushroom and cheese served with a fresh  
tomato cream sauce

### *pad thai noodles*

thin flat rice noodles, savory vegetables, roasted peanuts and scallions tossed  
in a sweet and spicy blend



late night delights  
sorbets and assorted ice creams  
tiramisu



late night delights  
crème brulee  
chocolate molten cake  
n.y. style cheesecake



late night delights  
assorted fresh fruit tarts  
lemon bars





# ■ ■ final approach

## double chocolate brownie tray

extremely rich chocolate brownies served with or without nuts

## cookie and brownie tray

a display of our two decadent treats combined

## chocolate covered strawberries

long stem strawberries dipped in tempered semi-sweet chocolate coated with white chocolate, toasted coconut, and/or assorted nuts

## mini pastries

our chef's finest choices:

chocolate covered strawberries

assorted fruit tarts

mini cheesecake

hazelnut cake

key lime tarts

opera cake

cannolis

napoleons

## gourmet cookie tray

an assortment of your favorite fresh baked cookies

including: chocolate chip, macadamia white chocolate, oatmeal raisin, sugar, peanut butter, and cranberry walnut and double chocolate

*(please inquire about our selection of low-carbohydrate desserts)*



peanut butter & jelly  
white, wheat or texas toast





# junior pilots

## assorted cereals

served with a pint of milk and fresh fruit salad

## silver dollar pancakes

served with fresh fruit salad, butter, syrup and a pint of milk or orange juice

## deli sampler

assorted rolled meats and cheeses served with vegetables and a snack

## chicken fingers

boneless chicken strips served with dipping sauces, fresh fruit salad and a snack

## mini bagel pizzas

bite size bagels topped with marinara sauce and mozzarella cheese

## sandwich sampler

assorted deli meats on mini dinner rolls served with vegetables and a snack



customized gift baskets

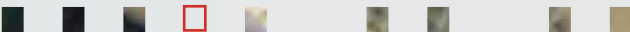






# above the clouds

international and domestic newspapers and magazines  
kosher, arabic, oriental and other international cuisines  
organic, gluten free and wheat free products  
fresh flowers and arrangements  
culinary training classes  
personalized shopping  
china and glassware  
customized menus  
dry ice  
cigars  
liquor



we provide all beverages including:  
fresh squeezed oj  
bottled water  
sodas  
juices  
milk  
tea





# beverages

we provide all imported & domestic beers:

samuel adams  
amstel light  
budweiser  
newcastle  
heineken  
guinness  
corona  
miller  
coors

wines and champagnes:

whites

santa margarita  
cakebread  
duck horn  
ggrich hill  
far niente  
mer solei  
chalk hill

reds

cakebread  
opus one  
caymus  
insignia  
jordon

champagnes

moet + chandon  
vieve clicquet  
ace of spades  
dom perignon  
cristal





address  
1280 sw 29th avenue  
pompano beach, fl  
33069

6612 georgia avenue  
west palm beach, fl  
33480

24hr . telephone  
954.917.1020  
toll free . 888.917.1020  
fax . 954.957.7331

website  
silverlininginflightcatering.com  
email  
info@silverlininginflightcatering.com

president | vice president  
**mitch** amsterdam  
**mike** linder