

# STEVIE'S

A V I A T I O N C A T E R I N G C H I C A G O L O S A N G E L E S

think of our menu as a guideline.

we understand that two flights are never the same. our progressive chefs are very open to preparing your favorites & accommodating individual needs.

the boutique aspect of the STEVIE'S brand & quality appeals to those travelers who expect finer things.

aviation catering was ready for a change. we listened & embraced the opportunity to escape convention; the status quo of standard production aviation catering.

miles ahead of the industry, our truly transformative movement thrives on grass fed & organic farmer's market ingredients. bold & inspiring menu choices include traditional, gluten free, vegan & vegetarian options.

STEVIE'S is recognized for distinct in-flight catering across the luxury landscapes of chicago & los angeles with seasonal modern american cuisine.

your expectations will be met with transparent pricing, online ordering, timely delivery & an amazing dining experience.

STEVIE'S chicago los angeles



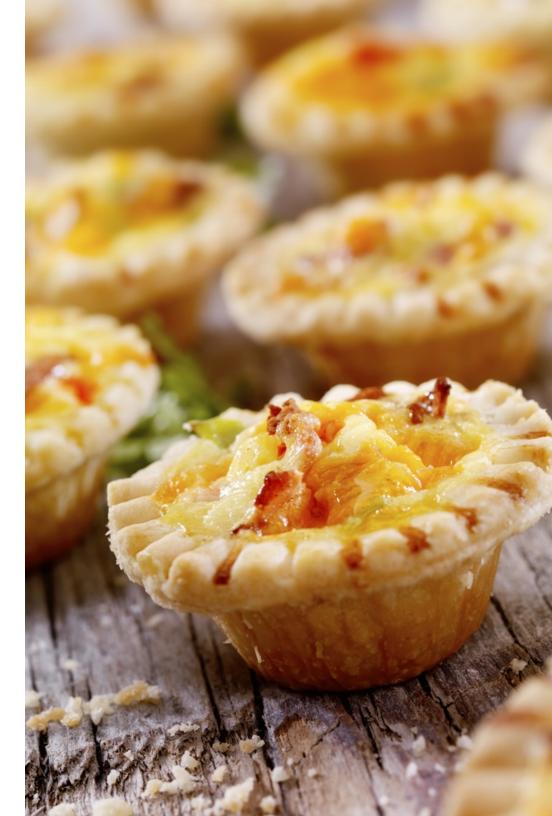
#### PETITE APPETIZERS

#### HOT

bacon wrapped jalapeno, cilantro cream cheese (gf) warm plum tomato, buffalo, crostini (v) crispy spring rolls, sweet chili (v) bacon, caramelized onion, bleu cheese, tartlet almond encrusted honey mustard fried chicken seared scallops, tomatillo avocado salsa (gf) apple, gorgonzola, candied walnut, tartlet (v)

#### COLD

heirloom beet, goat cheese skewer (ve)(gf)
curried deviled eggs (v)(gf)
soppresetta, parmesan, caramelized onion, crostini
wasabi glazed ahi tuna (gf)
prosciutto, honey goat cheese, grilled asparagus (gf)
blackberry mango brie, berry compote (ve)(gf)
gravlax, dill cream cheese, rustic toast
filet mignon medallions, horseradish cream, crostini





# SMALL PLATES

spicy hummus, pita, carrots (ve)

accoutrements

artisan gourmet cheese, table crackers, fresh bread (v)
pico de gallo, spicy guacamole, tortilla chips (ve)(gf)
seasonal fruit plate, organic yogurt dip (ve)(gf)

petite european tea sandwiches, open face,

antipasti - salami, prosciutto, provolone, giardiniera, parmesan, rustic crostini

sushi cut roll - spicy tuna roll, california or cucumber (gf) tandoori tofu satay, grilled market vegetables (ve)(gf)

grilled cajun shrimp skewers, horseradish ramp pesto (gf)

mark's wings, hot or agave bbq, ranch (gf)

chicken satay, tandoori peanut sauce (gf)

mediterranean - hummus, tabouli, grape leaves, cous cous, pita (ve)(gf)

seafood - grilled lobster, tail on prawns, blue crab, lemon, cocktail, remoulade

#### ENTREES

#### **BEEF**

char grilled hanger, house chimichurri, confit cherry tomato (gf)

cast iron filet mignon, demi glaze, porcini grilled rib eye, gorgonzola, caramelized onion (gf)

#### **PORK**

rum butter grilled loin, jamaican spices, curried sweet potato (gf)

grilled medallions, sweet chipotle plum sauce (gf)

# **POULTRY**

1875 recipe arakaki teriyaki breast, grilled pineapple habanero agave grilled breast, roasted tomato, black bean salsa (gf)

braised half, pan sauce (gf)

#### **LAMB**

grilled chop, house chimichurri, pepita seeds (gf) pan seared loin, west indian spices, cous cous

(g) gluten free (v) vegetarian (ve) vegan





#### ENTREES

#### **SEAFOOD**

pan seared wild salmon, parsley herb butter, skin on (gf) grilled prawns, wilted kale, tomato (gf) pan seared blue crab cakes, cream corn succotash blackened mahi, citrus chili aioli slaw (gf) alaskan king crab legs, butter poached, grilled (gf) cast iron seared scallops, snap pea puree (gf)

#### **VEGETARIAN**

cajun tofu jambalaya, dark roux, dirty rice (ve)(gf) quinoa stuffed bell peppers, mirepoix, house sriracha (ve)(gf)

#### **PASTA**

spicy sausage, kale, rigatoni, artichoke, lemon, manchego

pomodoro amatriciana, grilled shrimp, house sauce, linguine

strangozzi lucca, herbs, olive oil, garlic, market vegetables, parmesan (ve)

(g) gluten free (v) vegetarian (ve) vegan

#### ADDITIONS

#### **VEGETABLES**

grilled broccolini, balsamic glaze, lemon (ve)(gf)

sautéed kale (ve)(gf)

southwestern rainbow carrots (ve)(gf)

sweet & sour brussel sprouts (ve)(gf)

roasted root vegetables (ve)(gf)

heirloom snap peas, caramelized onions (ve)(gf)

#### **GRAINS & ROOTS**

curried sweet potato (ve)(gf)

sage roasted fingerlings (ve)(gf)

cranberry rice pilaf (ve)

grape walnut couscous (ve)

chive mashed potatoes (ve)(gf)

grilled vegetable wild rice (ve)(gf)

(g) gluten free (v) vegetarian (ve) vegan





# COMPOSED SALADS

handcrafted dressings served on the side

bbq chopped chicken - grilled corn, spicy black beans, tomato, avocado, monterey jack, avocado, bbq-ranch dressing (gf)

blackened chicken caesar - tomatoes, romaine, aged parmesan, croutons, caesar dressing

kale super salad - edamame, orange segments, heirloom tomatoes, cucumber, sliced almonds, red cabbage, citrus vinaigrette (ve)(gf)

cobb - organic chicken breast, tomato, bacon, avocado, bleu cheese, assorted greens, ranch dressing (gf)

gaviota quinoa - almonds, black beans, avocado, dried cranberries, tomato, jalapenos, baby greens, champagne vinaigrette (ve)(gf)

summer citrus - red cabbage, bell pepper, red onion, orange segments, pepita seeds, citrus vinaigrette (ve)(gf)

pomegranate kale - honey goat cheese, roasted sweet potato, couscous, candied walnuts, cinnamon shallot vinaigrette (v)

sea breeze - marinated shrimp, mango, garlic couscous, pico de gallo, crisp greens, avocado, tortilla chips, fresh salsa dressing

sunset beach - honey goat cheese, marinated shrimp, papaya, carrots, caramelized onions, toasted sesame seeds, crisp greens, mango vinaigrette (v)(gf)

#### SANDWICHES

gluten free bread available on request

maui - roasted chicken breast, fresh pineapple, chipotle mayo, pico de gallo, provolone, whole wheat tortilla

california turkey - turkey breast, guacamole, onion, tomato, diced cucumber, mixed greens, ranch dressing, spinach tortilla

malibu - marinated shrimp, whole-grain couscous, avocado, pico de gallo, chipotle mayo, chimichurri sauce, leaf lettuce, whole wheat tortilla

santa barbara - chipotle chicken, fresh mole sauce, red onion, roasted corn, guacamole, sour cream, monterey jack, flour tortilla

montecito - cajun turkey breast, roasted corn, pico de gallo, fresh chopped mango, black beans, cilantro sauce, cheddar cheese, whole wheat tortilla

carlsbad - marinated chicken breast, lettuce, pico de gallo, guacamole, sour cream, monterey jack, flour tortilla

(v) vegan (ve) vegetarian (gf) gluten free

solana beach - garden hummus, leaf lettuce, sliced tomato, sliced cucumber, sliced avocado, multi-grain (ve)

pebble beach club - boar's head black forest ham, roasted turkey breast, hickory smoked bacon, lettuce, tomato, mayo, multi-grain

san clemente - roasted turkey breast, sliced avocado, lettuce, tomato, chimichurri sauce, pretzel roll

del mar - grilled chicken breast, guacamole, provolone, sliced tomato, lettuce, mayo, brioche roll

cuban reuben - house braised pork shoulder, black forest ham, cilantro-lime coleslaw, aged swiss, roasted jalapeno pickle relish, whole grain mustard, grilled french roll

laguna - grilled chicken breast, leaf lettuce, fresh tomato, monterey jack cheese, pesto mayo, ciabatta

# SMALL BATCH SOUPS

please refer to our online menu for daily small batch soup & chili selections



## CARPE DIEM

#### **BAKERY**

cream cheese, butter pats, assorted jams
croissant - butter, chocolate (v)
muffin - blueberry, banana walnut, bran (v)
gluten free - toasted pita (gf)
ny bagels (v)

#### **FRUITS & GRAINS**

organic yogurt - seasonal fruit (v)
organic yogurt - seasonal berries (v)
berries - fresh, seasonal (ve)
irish oatmeal - warm berry compote (v)

#### **GUILT FREE**

parfait - organic vanilla yogurt, toasted granola, seasonal berries (v)

omelette - egg whites, spinach, chicken, tomato, jalapeno (v)(gf)

protein fritatta - egg whites, turkey bacon, cheddar, jalapeno, tomato (gf)

breakfast burrito - egg whites, quinoa, kale, avocado, spicy salsa on the side (v)

#### BREAKFAST

SCRAMBLERS OMELETTES BURRITOS choice made with farm fresh eggs, roasted potatoes on the side

anchor bay - chipotle sauce, monterey jack, black forest ham, crisp bacon, caramelized onions, pico de gallo

channel islands - chopped hickory bacon, cheddar, grilled tomatoes

paso robles - grilled chicken breast, hickory smoked bacon, cheddar, fresh arugula

rincon beach - arugula, grilled tomatoes, caramelized onions, monterey jack, avocado (v)

santa monica - spicy hot sausage, aged cheddar, pico de gallo, avocado

# SMOKED CURED GRILLED

norwegian salmon - smoked, ny bagel, accoutrements

gravlax - scottish, toasted sourdough, accourrements

charcuterie - toasted pretzel, sourdough

sides - smoked bacon, chicken sausage, pork sausage, grilled ham, bacon, turkey bacon

#### **GRIDDLE**

belgian waffle - warm berry compote, maple syrup

brioche french toast - confectioners sugar, seasonal berries, maple syrup

whole wheat pancakes - seasonal berries, maple syrup



## HYDRATE

#### **AQUA**

fiji smart smart sparkling voss evian san pellegrino

FRESH PRESSED organic, house pressed

grapefruit
carrot
watermelon
pineapple
orange
tropical
strawberry orange

#### ARTISAN COFFEE

whole bean or ground, ethically sourced from around the world. changes with seasons & crops, available prepared in thermos

costa rican terraza, smooth light roast mexican altura mundo novo, medium dark roast papua new guinea catuai, medium light roast hawaiian peaberry, medium roast viet nam di so, medium decaffeinated roast

# DESSERTS

# REAL BUTTER COOKIES & JUST PERFECT CHEESECAKE BROWNIES (v)

melted chocolate chunk rustic oatmeal raisin old fashioned sugar home-style peanut butter

CHURROS (v)
light cinnamon pastries
caramel, chocolate dipping sauce

# WARM PETITE DONUTS (v)

sour cream glazed cinnamon sugar coconut confectioners sugar

FLOURLESS CHOCOLATE GANACHE CAKE (v)(gf) warm berry compote, powdered sugar

PETIT FOURS (v) chef's selection

HAND DIPPED ORGANIC STRAWBERRIES (v)(gf) milk or white chocolate



# BEST FRIENDS

made with organic ingredients

#### TREATS

all natural crunchy biscuits

peanut butter oatmeal apple pumpkin

#### **DINNER TIME**

raw diet fish & sweet potato chicken & rice

# **SNUGGLE**

comfy beds soft blankets to curl up in

# **PLAY**

tennis ball
chew toy for small dog
chew toy for large dog
kong with or without peanut butter
dinner or water bowl
seat harness
leash or collar





# TRANSPARENT PRICING

ORDER ON YOUR SMART DEVICE receive immediate confirmation of your order at any hour, on any day, from anywhere: www.steviescatering.com

PHOTO & EMAIL DELIVERY CONFIRMATION receive photo confirmation prior to delivery

DELIVERY TIME STAMP WITH SIGNATURE patented iPad app ensures delivery signature

amazing

#### LOYALTY

we appreciate your continued support. join our loyalty points program for discounts, email specials, priority peak season scheduling, private event invitations & special gifts

# QUESTIONS

to receive answers to all of your questions or to personalize your order, please call our professional staff 1-877-88-STEVIES

STEVIE'S Catering 2016. facility processes tree nuts. contents may contain trace amounts of peanuts, wheat, soy & dairy ingredients. warning: consuming raw or under cooked meat, poultry, seafood, shellfish & eggs may increase the risk of food borne illnesses. prepared food should be stored at 40 degrees fairenheit & consumed within one hour of delivery for best results. menu depicts serving suggestions only. all rights reserved. copyright 1994-2016. prices are subject to change without notice. menu expires 6/1/2016. refer to our cancellation & other policies on our website at www.steviescatering.com or call1-877-88-STEVIES to speak with a representative.



1-877-88-STEVIES

order online for transparent pricing. email & photo confirmation. time stamped delivery. amazing.

CHICAGO LOS ANGELES

W W W . S T E V I E S C A T E R I N G . C O M