



Shaping Inflight Catering with the Power  
of Community and Advanced Software

# Global Menu



orders@inflight.catering

# Appetizer



## Asian Turkey Lettuce Cups

Asian Turkey Lettuce Cups-Gluten Free ground turkey meat, shiitake mushrooms, water chestnuts, ginger, and scallions stir fried in a sweet hoisin sauce. Served in Boston lettuce "cups"

## Chicken Wings

4 wings per person BBQ sauce

## Curried Beef Pastry

Curried Beef Pastry (Samosa), Ground Beef seasoned with savory Indian spices, peas and carrots in a curry sauce in a pastry "pocket". Served with fries or side salad

## Fried Chicken Tenders

4 Pieces per person of fried tenders, Extra BBQ Sauce Extra Honey-Mustard Sauce



## Fruit Cup

Diced Fresh Fruit, Pineapple, Strawberries, Watermelon, Blueberries, Additional seasonal fruit

## Falafel with Tahini

Tomatoes and cucumbers,Served, with tahini dressing Clients choice: Served on greens, or in a wra

## Grilled Chicken Tenders

4 Pieces per person of grilled tenders, Extra BBQ Sauce Extra Honey-Mustard Sauce



# Appetizer

## Peanut Chicken Satay

Grilled Skewers served with dipping sauce, Jasmine Rice and Snow Peas

## Grilled Prawns

4 Prawns per person, Cocktail Sauce Lemons, Tabasco Sauc

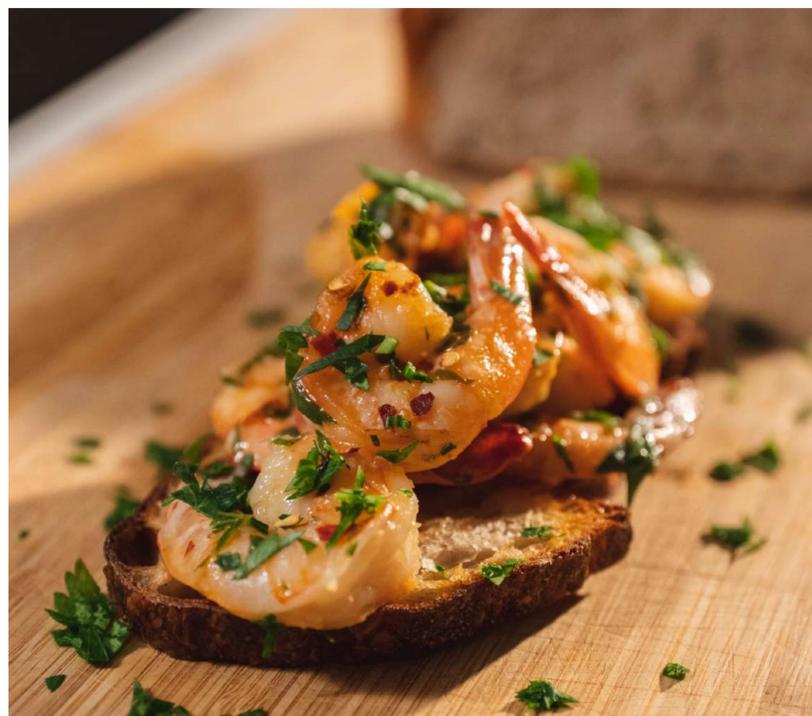
## Lamb "Gyro" Meatballs

Served in Pita with Tzatziki sauce, Saffron Rice and Greek Salad (diced Tomatoes, Cucumbers and Scallions)



## Sesame Seed Crusted Chicken Strips

Sesame Seed Crusted chicken, strips- served with honey mustard, dipping sauce and sweet hoisin sauce. (Either ala carte or served with french fries, specified by client)



## Shrimp Cocktail

Jumbo Shrimp - Cooked or Grilled (per client request) Cocktail Sauce, Sliced Lemon, 1 Mini Bottle of Tabasco

## Vegetarian Cheese Tortellini

Vegetarian Cheese Tortellini-Gluten Free with cremini mushrooms, radicchio, and broccoli with fresh herbs grilled chicken and salmon can be added for an additional cost

## Vegetarian Gnocchi

Brussels Sprouts, Crimini Mushrooms, Shallots & Roasted Red Peppers. Parmesan served on the side

## Vegetarian Grilled Radicchio

Roasted red pepper and provolone, Served with herb balsamic vinaigrette, Client's Choice: Served on greens, or in a wrap



# Breakfast



## All American Breakfast

Two Eggs (any style) Hash Browns Toast (white or wheat) Butter and Jam served on the side

## Asparagus and Crab Omelette

Served with Country Potatoes (red potatoes with caramelized onions and peppers)

## Assorted Breakfast Sandwiches

Chefs choice of assorted breakfast sandwiches  
Bacon Egg and Cheese or Egg and Cheese on Croissant or Bagel

## Blueberry Pancakes

Fluffy flapjacks served with maple syrup, butter pats and orange slices on the side

## Breakfast Burrito

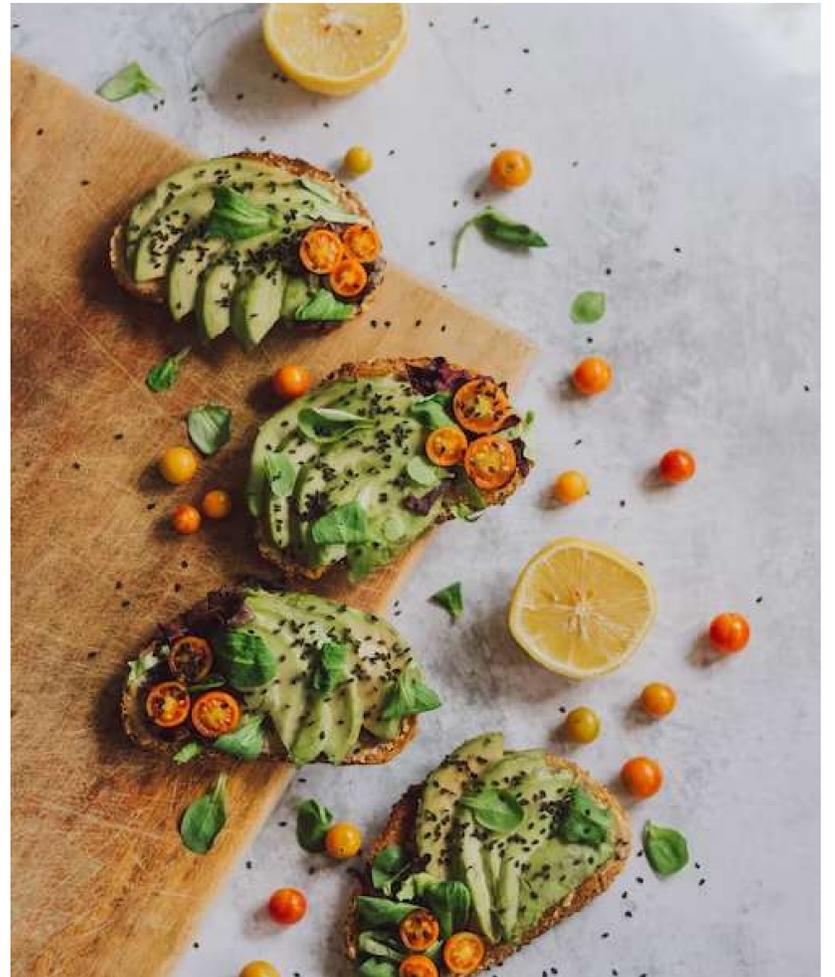
Scrambled eggs melty cheddar cheese and crispy bacon savory sausage or delicious ham Wrapped in a warm flour tortilla Served with Salsa, Guacamole and Sour Cream on the side

## Breakfast Omelet

To include vegetables and cheese of your choice

## Caramelized Banana French Toast

Texas toast battered and lightly fried, topped with banana slices and caramel sauce



## Continental Breakfast

Muffin 4 oz Diced Fruit Cup 8 oz Fresh Orange Juice 1 Individual Yogurt Whipped Butter and Jam

## Corned Beef Hash

Cubed corned beef with potatoes, served with an egg over easy on top \*Gluten Free

# Breakfast



## Egg White Omelet

6 egg whites, Additional specs provided by client

## Fajita Style Chicken Quesadilla

Grilled Chicken strips, Monterey Jack Cheese, Salsa, and fresh Cilantro in a Spinach Tortilla

## French Toast

3 pieces per person, Maple Syrup Butter



## Fruity Breakfast Quinoa

Quinoa cooked in milk or almond milk, Topped with fresh berries and toasted nuts



## Garden Veggie Egg White Omelette

Served with Country Potatoes (red potatoes with caramelized onions and peppers)

## Goat Cheese and Smoked Salmon Frittata

Served with Country Potatoes (red potatoes with caramelized onions and peppers)

# Breakfast



## Healthy Breakfast

1 Healthy start breakfast (consists of granola, Chobani vanilla yogurt cup, whole banana, low-fat milk, and a bran muffin with butter, cream cheese, and preserves) served on a tray to include bowl and spoon setup

## Hearty Oatmeal

Steel cut irish oatmeal cooked with golden raisins, cranberries and currants, Served with maple syrup or brown sugar on the side

## Huevos Rancheros Breakfast Burrito

Scrambled Eggs with Fresh Pico De Gallo Jack Cheese, Scallions and Cilantro

## Meat Lovers Breakfast

3 Eggs any style, 2 slices of Bacon, 2 Sausages (regular or chicken apple) Served with Hash Browns and choice of pastry or bread

## Meat lovers Breakfast Burrito

A big Tortilla stuffed generously with Eggs, Cheddar Cheese, Bacon and Sausage

## Mediterranean Quesadilla

Mediterranean Quesadilla Spinach, sun dried tomatoes, olives, feta and mozzarella. All grilled between 2 large wheat tortillas

## New York Bagel Platter

1.5 Bagels per person Cream cheese, 3 ounces Lox Capers and Tomato Slices

## Oatmeal

Steel Cut Oatmeal Raisins Brown Sugar

## Pancakes

Silver Dollar- 3 per person, Maple Syrup Butter

## Salmon Lollipop Spirals

Smoked Salmon Wrapped around Chive Cream Cheese Hinted with Lemon and Served with Crackers Basket of Crackers on the side

# Breakfast



## Salmon Lollipop Spirrals

Smoked Salmon Wrapped around Chive Cream Cheese Hinted with Lemon and Served with Crackers Basket of Crackers on the side

## Smoked Salmon and Bagels

Bagel- 1.5 pieces per person Extra Cream Cheese Extra Whipped Butter 3.5 ounces Smoked Salmon per person Capers Hard Boiled Egg Sliced Sliced Red Onion Sliced Cucumber

## Santa Fe Breakfast Burrito

Scrambled Eggs, cheese and sausage, wrapped in a fresh flour tortilla and served with a fresh fruit cup, sour cream, guacamole and salsa

## Stacked Strawberry Shortcake Pancakes

3 Whole wheat or regular Pancakes layered with sliced Strawberries. Served with Whipped Cream, Butter and Maple Syrup

## Scrambled Eggs

3 eggs scrambled packaged in reheat container

## Yogurt Parfait

Granola 8 ounces of Yogurt, Assorted Berries

## Shakshuka / Eggs in Hell

Eggs poached in a savory and chunky Tomato sauce. Served with English muffin





# Dessert



## Apple-Blueberry Cobbler

Apple-Blueberry Cobbler



## Blueberry Lavender Tart

Blueberry mousse with Candied Lavender, Fennel Pollen, Pansy Petal

## Cardamom Apple Waffles

Shredded Apples are mixed into waffle batter. Served with Maple syrup and butter. Orange slices on the side

## Cardamom Rice Pudding

Cardamom Rice Pudding

## Chocolate Covered Strawberries

2 per person Dark Chocolate

## Coconut Panna Cotta

Made with coconut milk and ground cardamom  
Served with raspberry sauce

## Cookies and Brownies

2 pieces per person (1 brownie and 1 cookie - assorted)



# Dessert



## Individual Shepard's Pie

Individual Shepard's Pie Savory gravy with ground beef, carrots, leeks and peas, topped with mashed potatoes Served with a side salad

## Martini Glass Tiramisu

Lady fingers dipped in Espresso inside a martini glass with whipped sweet Mascarpone Cheese

## Mini Cheesecake with Berry Sauce

Mini Cheesecake with Berry Sauce



## Puff Pastry Wrapped Fruit

Dusted with turbinado sugar and cinnamon

## Rocky Road Brownie

Brownie with walnuts, chocolate chips, and marshmallows

## Strawberry Shortcake

Juicy, ripe strawberry slices on a house baked shortcake with vanilla bean whipped cream



# Main-Beef



## Beef Entree

Seared Tenderloin, Macha Green Tea Purée, Chardonnay braised Frisée Radicchio, charred purple and green Asparagus, fat fried tri color Popcorn Potato

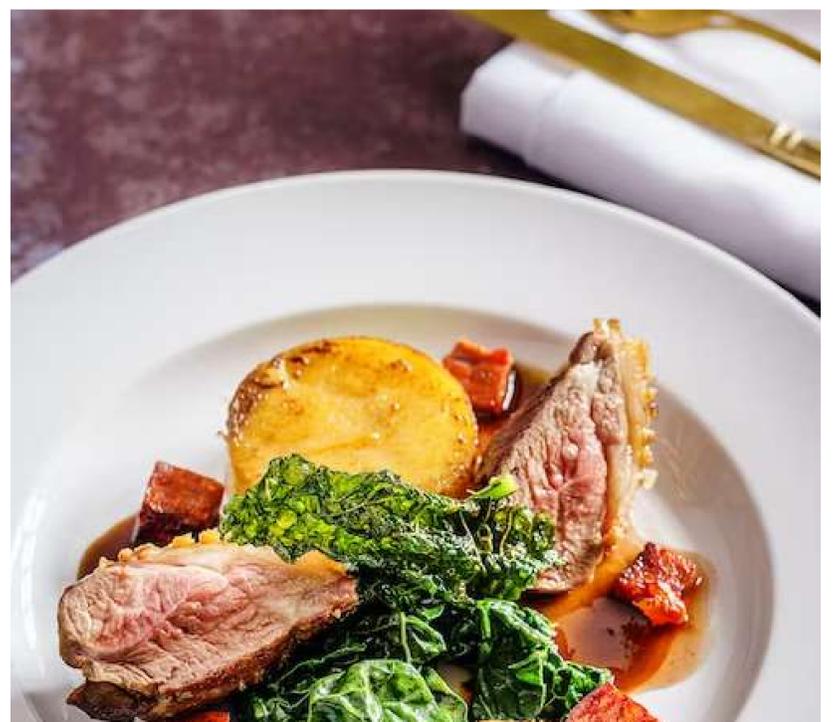
## Filet Mignon

Side Grilled Vegetables Side Starch, chef's choice potato or rice



## Grilled Flank Steak

Sandwich Cheddar Cheese and sliced Tomatoes Served with Balsamic Vinaigrette



## Home Style Pot Roast

Home Style Pot Roast slow braised chuck roast with tomatoes, carrots, celery and onions served with horseradish mashed potatoes



# Main-Chicken

## Grilled Chicken On A Bed of Orzo Pasta

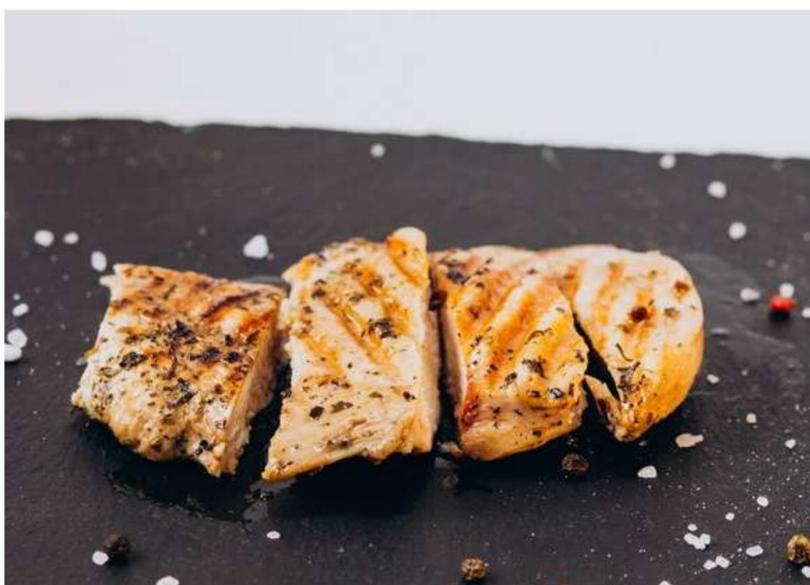
Corn, roasted red peppers and cilantro Served with a creamy cilantro sauce

## Asian Peanut Chicken

With shredded veggies Served with peanut lime sauce Clients choice: Served on greens, or in a wrap

## Grilled Chicken Entrée

2 pieces of Grilled Chicken Breast Side Grilled Vegetables Side Starch, rice



## Chicken Schnitzel

Chicken breast breaded in Panko breadcrumbs, then lightly fried and served with lemon slices to garnish, mashed potatoes, and corn on the cob

## Hawaiian Chicken

Chicken Breast, Sliced Ham, Pineapple and melted Swiss Cheese. Served with Jasmine Rice and Sugar Snap Peas

## Jerk Chicken

Jerk Chicken-Gluten Free Chicken Breast cooked in a classic spicy Jamaican jerk sauce Served with couscous and a side salad



## Moroccan Chicken

Moroccan Chicken-Gluten Free spiced grilled chicken breast with stewed dried apricots, golden raisin, and cranberries served with herbed couscous and cinnamon carrots

## Thai Coconut Braised Chicken

Chicken cooked in a rich Coconut with Carrots, Celery and Onions. Served with fresh Cilantro and on a bed of Rice Noodles

# Main-Fish



## Greek Style Tilapia

Fresh tilapia fillet rolled around wilted spinach and kalamata olives Served with lemon wedges, and choice of pasta or potatoes

## Chili Rubbed Salmon

Chili Rubbed Salmon-Gluten Free with zucchini, red peppers, onions and corn

## Paprika Butter Baked Tilapia

Paprika Butter Baked Tilapia-Gluten Free with jasmine rice and a vegetable medley

## Salmon Fillet with Lemon and Dill

Salmon Fillet with Lemon and Dill Served with Pasta or Potatoes and Side Salad

## Seabass Entree

Seared crispy Seabass with caramelized Beets & Parsnip and a Cauliflower puree dressed with a Sauce Vierge

## Salmon Stroganoff

Salmon Fillet cubes with sauteed Mushrooms and Onions in a creamy Sour Cream sauce. Served on Egg Noodles and with Green Beans or Asparagus

# Main-Duck

## Duck Entree

Medium rare seared Duck over Plum Compote and a Basil Vinaigrette



# Main-Pasta



## Paprika Butter Baked Tilapia

Paprika Butter Baked Tilapia-Gluten Free with jasmine rice and a vegetable medley

## Rigatoni Bolognese

Hearty and rich meat-tomato sauce on pasta, garnished with parsley and parmesan cheese

## Main-Vegetarian

### Pasta Entrée

Pasta as per client choice Parmesan, shaved Pesto, Marinara, Alfredo- as per client choice All sauce on the side



### Vegetarian Entree

Pink Gnocchi with Basil core and a Ricotta cream

### Asiago Fettuccine Alfredo

Asiago Fettuccine Alfredo served with side salad grilled chicken and salmon can be added for an additional cost

# Platter



## Antipasto

Prosciutto, Salami, Tomato, Hard Boiled Egg, Artichoke Hearts, Sopresseta Grande, Caprese, Roasted Red Peppers Whole, Olives

## Assorted Berries

Bulk Assortment of: Blackberries, Blueberries, Raspberries, Strawberries

## Assorted Sushi and Sashimi

Sushi Rolls- 6 pieces per person Sashimi- 2 pieces per person Wasabi, soy sauce, ginger and chopsticks

## Charcuterie

Cured sausage, dried beef tenderloin, pate, salami, salami prosciutto and other Chefs choice meats. Crackers in basket OTS

## Cheese and Crackers

Lavender Goat Cheese, Red Wine Aged Goat Cheese, Manchego, Gouda, Triple Cream Brie, Salted Mixed Nuts, Side Crackers Basket



# Salad



## California Chopped Salad + Protein

Sliced Grilled Chicken Breast or Shrimp Apples, Bacon, Avocado, Hard Boiled Eggs (sliced in half) Bleu Cheese and Balsamic Vinaigrette Dressing on the side



## Caprese Salad

Sliced tomato, Fresh Mozzarella slices, Basil Leaves Fresh, Vinaigrette Dressing

## Chopped Salad

Chopped red onions, Red wine vinegar dressing 1 large head iceberg lettuce, chopped

## Cobb Salad

Mixed Lettuce, 1 Hard Boiled Egg Halved, 0 Bleu Cheese Crumbles or Wedge, Cucumber, Grilled Chicken Breast, Olives, Grape Tomatoes, Carrots, Bacon, Avocado Bleu Cheese Dressing

## Entrée Salad - Chef's Choice

Chefs pick of assorted entrée salads Served with assorted dressings and dinner rolls

## Greek Salad

Chopped Romaine Lettuce, Cucumbers, Kalamata Olives, Sliced Peppers, Stuffed Grape Leaves, Cherry Tomatoes, Feta Cheese Sliced Vinaigrette Dressing on the side

## Grilled Flank Steak Salad

With cheddar cheese and sliced tomatoes Served on greens with balsamic vinaigrette

## Nicoise Salad

Ahi Tuna, blanche Green Beans, Cherry Tomatoes, baby Red Bliss Potatoes, Hard Boiled Egg and Cucumber on a bed of Mixed Baby Greens. Honey Dijon Vinaigrette

## Vegan Quinoa Salad

Pepitas Seeds, Golden Raisins, diced Mango and wilted Arugula. Served with a Raspberry Balsamic Vinaigrette

## Waldorf Chicken Salad

Cubes of Chicken Breast with toasted Walnuts, Grapes, Celery and Scallions. Tossed Cinnamon Lite Mayo

# Sandwich



## Assorted Sandwiches and Wraps

Assorted Sandwiches and Wraps 1 sandwich/Wrap per person 1 mini jar of mustard per person 1 mini jar of mayo per person



## Avocado Toast

Charred Avocado on an open toast with a Pico de Gallo

## British Tea Style Finger Sandwiches

Cheesy pimiento on homestyle white; goat cheese, pecan and mango on wheat; Cucumber and cream cheese on black bread

## Pastrami Reuben Sliced 1st Cut Pastrami

Served with warm sauerkraut , swiss cheese, with russian dressing



## Philly Cheesesteak

Sandwich rolls filled with strips of flat top grilled Steak strips, Onions and Peppers Topped with a creamy Cheese sauce Roasted Potatoes & Ketchup on the side



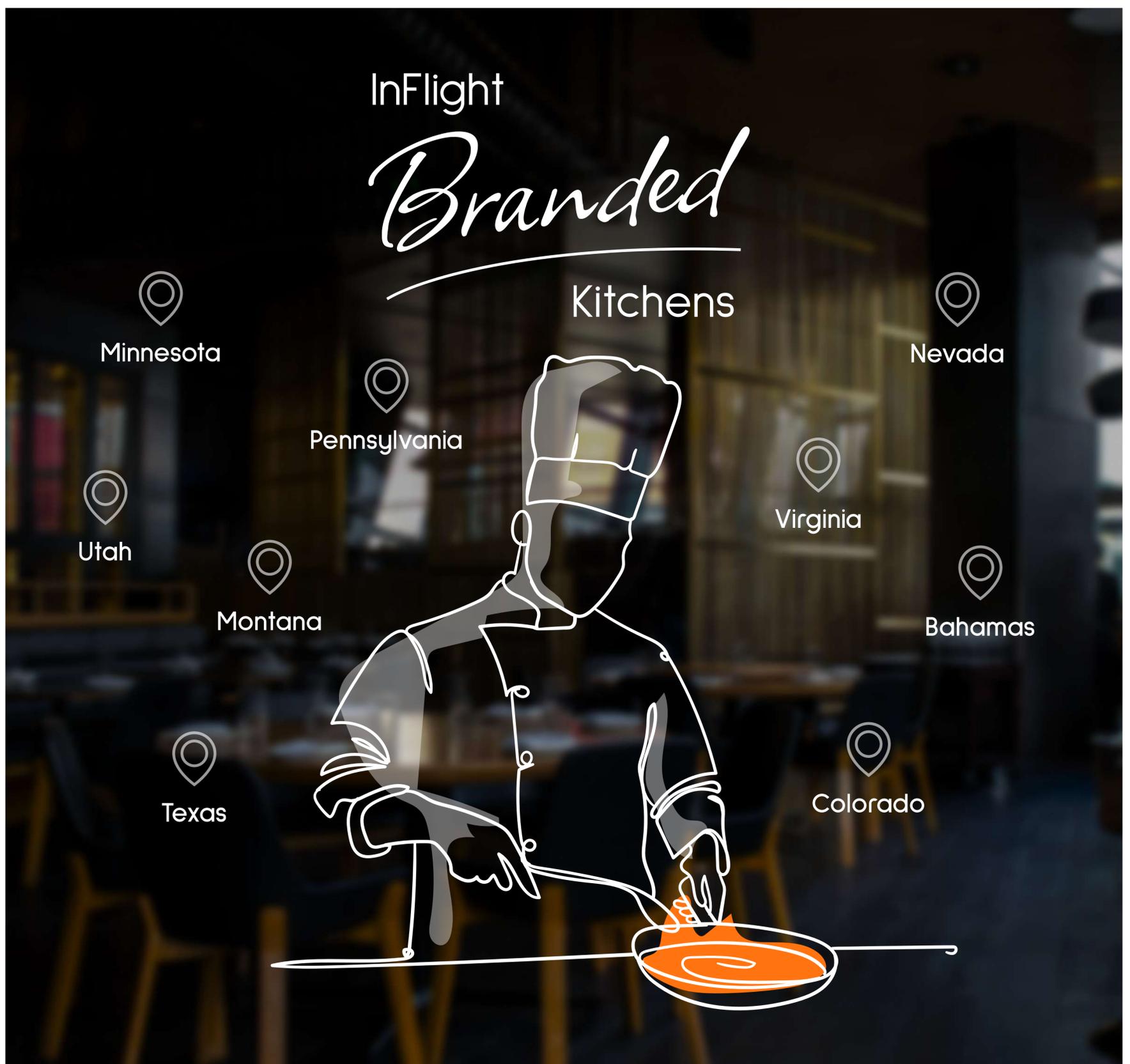
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