

Gourmet Inflight Catering, Inc.

www.gourmet-air.com

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COLD BREAKFAST

Traditional Continental Breakfast

Breakfast box that includes fresh fruit salad, bagel, mini croissant, freshly baked breakfast pastry, juice and all condiments.

Light Breakfast

Breakfast box that includes individual box cereal, 2% milk, fresh fruit bowl, yogurt, freshly baked corn muffin with butter and assorted jams

Country Muffin, Pastry and Croissant Tray

A varied selection of fresh danish pastry, homemade muffins and croissant with butter and jams

Bagel Basket

Assorted freshly baked bagels with butter, cream cheese and jams. We have flavored cream cheeses upon request!

Gourmet Breakfast Bread Basket

An assortment of sweet breads baked daily served with butter and jams

Smoked Scottish Salmon Tray

Thin cut Scottish salmon served with sliced red onion, hard boiled egg, tomato, capers, lemon wedges, cream cheese and assorted fresh bagels.

Swiss Mueslix Parfait

Fresh berries and natural yogurt topped with Swiss Mueslix granola.

Fresh Cut Fruit Platter

A selection of melons, citrus fruits, berries, and seasonal exotic fruits served with our gourmet dipping sauce.

Fresh Squeezed Juices

Orange • Pink Grapefruit • Tomato • Carrot • Cranberry • Apple

HOT BREAKFAST

Breakfast Meats

Choice of Meats for hot breakfast items, pork sausage, smoked bacon, apple cured bacon, Canadian ham, Taylor ham.

Old Style Home Fries

Bliss potatoes with red, yellow peppers & onions

Omelettes

Three egg omelettes with filling of your choice; onion, tomato, asparagus, mushroom, artichoke, assorted cheeses of choice, brie, cheddar, Swiss, American and feta are just a few fillings to choose from.. Special requests are cheerfully encouraged.

Challah French Toast

Thick slices of egg bread dipped in whole milk, egg, cinnamon, fresh vanilla bean served with 100% Vermont maple syrup.

Silver Dollar Country Pancakes

Topped with cinnamon and 100% Vermont maple syrup.

Belgian Waffles

Traditional waffles with a hint of honey and cinnamon served with 100% Vermont maple syrup.

Fresh French Fruit Crêpes

Fresh julienne of pears, apples, peaches and walnuts wrapped around paper thin crêpes served with a wild berry coulis.

Gourmet Air Oatmeal

Served with apples, raisins and honey topped with cinnamon.

Picanté Burrito

Scrambled eggs, chicken, cheese, scallions and tomato wrapped in a soft tortilla. Served with salsa, sour cream and guacamole

The European Frittata

Three egg open faced omelet topped with jumbo lump crabmeat, red onions, peppers and chopped spinach. Served with cocktail sauce

The Italian Frittata

Three eggs with prosciutto, spinach, mascarpone cheese, mozzarella cheese, chopped basil.

Croissant Sandwich

Grilled Canadian ham, egg, cheese on freshly baked croissant

* ON REQUEST STARBUCKS COFFEES*

BOX LUNCH

Each box contains fresh salad, fresh fruit salad, homemade desserts, imported cheese and crackers, and all condiments and utensils. Shrimp cocktail may be substituted in place of the fresh fruit salad for an additional charge.

The Tuscan Sandwich

Fresh mozzarella, prosciutto, grilled eggplant, sun dried tomatoes, roasted peppers and arugula, balsamic dressing on Tuscan bread.

Grilled Filet Mignon Steak Sandwich

Grilled to perfection with caramelized onions, tomato and arugula served on a French baguette.

Blackened Swordfish Sandwich

Swordfish steak blackened topped with fresh peppers, plum tomatoes, baby lettuce and spicy mayo served on a fresh roll.

Herbed Loin of Pork Sandwich

Grilled and served with a fruit chutney on a brick oven bread.

Grilled Marinated Chicken Breast Sandwich

Chicken breast topped with fontina cheese, roasted peppers, sun-dried tomatoes and honey mustard on brick oven bread.

The New York Deli

Your choice of boiled ham, hard salami, turkey, roast beef, American cheese, Swiss cheese, provolone cheese, tuna salad, chicken salad, egg salad, on your choice of bread.

Grilled Chicken Salad

Chicken breast sliced over baby arugula, endive, topped with mandarin oranges and walnuts, in balsamic vinaigrette.

Seared Spicy Rare Tuna

Sashimi grade tuna seared with spices sliced over field greens with a citrus sauce.

Grilled Salmon Salad

Filet of salmon grilled over baby greens with capers, sun dried tomatoes in a lemon pepper vinaigrette.

Grilled Duck Breast Wrap

Marinated and grilled with julienne vegetables and fruit chutney.

Grilled Vegetable Wrap

Grilled eggplant, Portobello mushrooms and julienne fresh vegetables. Served with Wasabi cucumber dressing.

Cubán Sandwich

Herbed Lechón of pork, roasted, thinly sliced, served with pickles, mustard, Swiss cheese, and red onions.
*Bread selection for New York deli sandwiches white, rye, pumpernickel, grain, foccacia, flavored soft tortillas, French baguettes, brick oven, and olive bread.

GOURMET APPETIZERS & SNACK TRAYS

Fresh Sliced Fruits

A selection of ripened seasonal fruits including assorted melons, pineapple, berries, grapes, citrus fruits and other exotic fruits.

Assorted Paté Tray

Chef's choices of Paté for the day, garnished with cornichons, hard cheese and grapes with French baguette.

Imported Cheeses

A variety of imported hard and soft cheeses; Brie, Roquefort, Chervé Goat, Fontina, Gruyere, Homemade Fresh Mozzarella. Including a selection of imported crackers and gourmet breadsticks.

Gourmet Vegetables Cruditê

A fine selection of baby carrots, zucchini, squash, celery, broccoli, cauliflower, snow peas, tri-color Holland peppers, grape tomatoes and grilled asparagus. Served with a tangy dipping sauce.

Fruit and Cheese

A variety of fruits, imported and domestic cheeses and our selection of imported crackers and gourmet bread sticks

Gourmet Canapês

Handmade Canapês to mention a few, smoked salmon on black bread with horseradish dill dollops, Filet Mignon on toast points, Paté on herbed bread, prosciutto and homemade fresh mozzarella topped with basil and brushetta.

Fresh Homemade Mozzarella and Prosciutto

Served with grilled eggplant, Parma prosciutto roasted peppers and tomatoes served with Italian bread and basil infused virgin olive oil.

Chilled Deluxe Seafood Platter

Includes colossal jumbo shrimp, South American lobster tail, snow crab claws, jumbo lump crab meat & grilled scallops. Served with cocktail sauce, rêmolade sauce and oyster crackers.

Gourmet Finger Sandwiches

An assortment of sliced meats, cheeses and variety of cold salad on fresh baked breads. Served with all condiments and garnishes.

Jumbo Colossal Shrimp Cocktail Platter

Colossal jumbo shrimp steamed and chilled. Served with cocktail sauce, remolade sauce and lemon wedges

Spinach and Cheese Fondué

A dip made of fresh spinach and cheese served with fresh corn chips.

Seafood Salad Sampler

Maine lobster salad, jumbo shrimp salad, jumbo lump crabmeat salad served on a bed of red leaf lettuce served with assorted imported crackers and lemon wedges.

Spicy Boneless Chicken Tenders

Chicken tenders baked in our four alarm hot sauce, served with carrots, celery and blue cheese dressing.

Assorted Satay

Chicken, beef, shrimp skewers marinated and grilled served with scallion soy dressing.

Marinated Grilled Shrimp

Jumbo shrimp grilled served over cannellini bean salad with fresh basil, scallions and drizzled with virgin olive oil and lemon.

Coconut Shrimp

Jumbo shrimp encrusted with shredded coconut served with mango chutney.

Pu Pu Platter

Variety of Asian hors d'oeuvres including shrimp spring rolls, lobster rolls, ribs, shrimp toast, beef satay etc. served with assorted dipping sauces.

Beluga Caviar

Imported Russian caviar, served with crème Fraiche with traditional garnishes.

Sushi & Sashimi

Assorted and served with Wasabi and fresh ginger.

Smoked Fish Tray

A selection of smoked fish on premises consisting of Colorado trout, salmon, white fish and sable. Accompanied with cucumbers, red onions, Spanish capers, garlic herb mayo, cream cheese and crème fraiché. Choice of bagels or Black German bread

SOUPS

Chicken Vegetable

Minestrone

Split Pea

Potato Leek

Chicken Orzo

Corn Chowder

Cream of Mushroom

Cream of Broccoli

Tomato Rice

Black Bean

Manhattan Clam Chowder

COLD SOUPS

Chilled Gazpacho

Chilled Melon

Chilled Yogurt with Cucumber and Dill

SALAD

Arrowhead Spinach Salad

Young leaves with grilled shrimp, oyster mushrooms, crisp bacon, Chervé Goat cheese chopped egg and pignoli nuts tossed with a sherry vinaigrette

Pear Endive & Shrimp

Crisp endive tossed with baby greens, Bosc pears, walnuts and aged Roquefort cheese in a light balsamic dressing topped with grilled jumbo shrimp.

Greek Salad

Romaine lettuce, Kalamata olives, chopped celery, ripe tomato, red onion, feta cheese and pita triangles with lemon vinaigrette. Choice topped with grilled shrimp

Classic Caesar

Romaine lettuce tossed with seasoned croutons, aged parmesan cheese served with a Caesar dressing.

Tri-Color Salad

Radicchio, endive and arugula with herbed vinaigrette.

Mesclun Greens

Ten different kinds of baby greens with aged balsamic vinaigrette.

Kale Salad

Kale, cherry tomato, dried cranberry, sunflower seeds, shaved parmesan, champagne vinaigrette

Quinoa Salad

Quinoa, chickpeas, cucumber, red bell pepper, red onion, parsley, feta cheese, lemon vinaigrette

DINNER PASTA

Linguine Bolognese

Traditional meat sauce made with ground filet mignon, tomato basil sauce

Rigatoni Con Vodka

Tomato and basil sauce with a touch of Absolute Vodka and cream.

Penne Marinara

Fresh tomato and basil sauce.

Linguine with Seafood

An array of fresh seafood consisting of shrimp, scallops, clams and mussels in a garlic fresh tomato basil sauce.

Orecchiette

Hat-shaped pasta sautéed with sweet sausage, Tuscan beans, broccoli rabe and a touch of tomato.

Fusilli Primavera

Sautéed with chicken in a melody of seasonal vegetables and herbs in a light garlic tomato basil sauce.

Mediterranean Fettuccini

Sautéed spinach and garlic with fresh plum tomato and feta cheese in a light chicken broth. **\$39.95**

Exotic Mushroom Ravioli

Served in a porcini mushroom sauce. **\$46.95**

Lobster Ravioli

Served in a pink sauce, garnished with steamed lobster meat and tri-color pepper. **\$52.95**

New York Style Lasagna

Homemade pasta sheets layered with meat and cheese. **\$42.95**

SEAFOOD

Honey Glazed Wild Salmon

Encrusted with black & white sesame seeds, over grilled asparagus, wasabi mashed potatoes

Seared Tuna

over broccoli rabe and citrus sauce.

Atlantic Salmon

garnished with mussels and clams served in a lemon juice.

Grilled Swordfish

over wilted spinach and sundried tomato.

Stuffed Sole

with lump Maryland crabmeat.

Baked Chilean Sea Bass

encrusted with horseradish breadcrumb crust.

Grilled Snapper

over a creamy white bean Provencal.

Marinated Shrimp

grilled with fresh basil, scallion and lemon.

Snapper Marcheria

sautéed in a plum tomato basil broth.

Colossal Shrimp & Lobster Tail Risotto

CHICKEN

Free Range Chicken

Sautéed with fresh herbs, served over a wild mushroom risotto.

Chicken Chanterelle

Sautéed chicken breast over polenta with a sundried tomato exotic mushroom sauce.

Sautéed Chicken Breast

Topped with Maryland jumbo crabmeat, asparagus, roasted pepper and mozzarella.

Chicken Marsala

Sautéed with mushrooms in a Marsala wine sauce.

Stuffed Chicken Breast

With spinach and lobster in a garlic lemon sauce

Chicken Breast & Shrimp

Free range chicken breast topped with zucchini, roasted pepper, shrimp and melted brie.

MEAT (USDA PRIME)

Filet Mignon

grilled and served with wild mushroom sauce

Stuffed Filet Mignon

with spinach and fontina cheese in a demi-glace.

Blackened Ribeye Steak

with red chile onions.

Prime Angus New York Sirloin

topped with Roquefort cheese butter

Rack of Lamb

encrusted with parmesan herb crust.

Veal Chop Campagnole

sautéed onions, vinegar peppers, potatoes in a garlic white wine

Veal Marsala

served with wild mushrooms in a Marsala wine brown sauce.

Veal Pierre

served with wild mushrooms in a Marsala wine brown sauce.

Veal Roulade

Stuffed with Parma prosciutto, mozzarella and spinach.

Pork Tenderloin

Oven roasted, thinly sliced with ratatouille, smashed potato in a moral mushroom sauce.

GAME

Ostrich

Marinated and grilled, sliced thin over caramelized onions with dried fruits and a port demi-glace.

Venison Tenderloin

Roasted with exotic mushrooms, apricots and caramelized onions.

Crescent Duck

Roasted and served over a cranberry walnut couscous and pomegranate mustard jus reduction, topped with fresh berries.

These are a few of our game dishes. Other game requests are welcomed!

KIDS MENU

Chicken Fingers

Fried or grilled served with honey mustard or BBQ sauce.

Pizza

Small 10" pizza with choice of toppings.

PB & J

Peanut butter and jelly in a white bread pocket, with optional banana slices

Mozzarella Sticks

Five sticks served with tomato sauce on the side.

Hot Dignity Dog

I think you know what a hot dog is!! Served with fries.

Hamburger

Grilled sirloin with choice of cheese and condiments

DESSERTS

Homemade Cookies & Brownies

NY Cheesecake

Chocolate Mousse Cake

Tiramisu

Key Lime Mousse

Crepe Brulée

Fruit Tart

Miniature Pastries & Petit Fours

Godiva Chocolates

Assorted Sorbets & Ice Creams

Peach Cobbler

These are examples of some of our desserts. We welcome special requests!