

PLATTERS

available individually or for a group.

BREAKFAST PASTRIES

assorted breakfast pastries, whipped honey butter & jam

FRUIT PLATTER

Seasonal fruits such as melons, pineapple, kiwi, grapes & berries. Served with yogurt dipping sauce.

FRUIT & CHEESE BOARD

Seasonal fruits served with a selection of imported & domestic cheeses

VEGETABLE CRUDITE

Seasonal vegetables such as carrots, tomatoes, cucumbers, radishes, cauliflower, peppers. Served with buttermilk herb dressing & hummus.

MEZZE PLATTER

hummus, olives, tabbouleh, feta, crudite & pita

CHARCUTERIE

Assorted imported & domestic meats & cheeses, served with honey, pickled vegetables, dried fruit & crackers

SEASONAL GRAZING BOARD

the perfect snacking board, rotates often, expect cheeses, nuts, fruit, salty snacks, dips, sweets & more.

can be adjusted to accommodate most food allergies & dietary restrictions.

ASSORTED EUROPEAN TEA SANDWICHES

3 varieties of sandwiches with flavorful spread, served with olives, roasted red pepper and cornichon mix

SEAFOOD PLATTER

Cooked shrimp, split lobster tail, seafood ceviche, and chef's seasonal seafood selection, served with cocktail sauce and tabasco

CHIPS & SALSA

fresh made tortilla chips, seasonal salsa, guacamole

SWEETS

FRESH BAKED COOKIES

assorted fresh baked cookies, 2 per order.

DARK CHOCOLATE TORTE

gluten free, mini tortes served with berries and cream.

MINI DESSERTS

3 mini desserts per order, chefs whim.

CHOCOLATE COVERED STRAWBERRIES

5 per order, dark and white chocolate.

BOX MEALS

our elevated version of a traditional box breakfast or lunch!

BREAKFAST

Bacon, egg & cheese croissant sandwich served with seasonal fresh fruit and berries.

CONTINENTAL

Breakfast pastries, served with yogurt parfait & seasonal fresh fruit & berries. Can be made gluten free!

DELI BOX

Deli sandwich or wrap with choice of chips or side salad & a fresh baked cookie. Try our Bacon Avocado Turkey Club or Carne Asada Steak Sandwich

CAESAR SALAD

Chicken or salmon caesar salad, served with a roll & a fresh baked cookie.

SOUTHWEST SALAD

Chicken or Jumbo Shrimp, romaine, black beans, cheddar, tomato, bell pepper, corn, tortilla strips and cilantro lime ranch, served with a roll & a fresh baked cookie

ASIAN SALAD

power greens, shredded carrots, toasted peanuts, crispy wontons & honey mustard vinaigrette, served with a roll & a fresh baked cookie

ENTRÉES

available ready to eat or to be heated and served on board.

HERB ROASTED CHICKEN BREAST

Served with parisienne potatoes, green beans & mustard cream sauce.

GRILLED SALMON

Served with a lemon herb risotto, spinach & a beurre blanc sauce.

SONORAN BOWL

Choice of chicken or steak, served with cauliflower rice, cabbage, jack cheese, caramelized peppers & onions with avocado crema.

JUMBO SHRIMP SCAMPI

sautéed shrimp, tomatoes, asparagus, scallion, parmesan, crumbled garlic bread

SHORT RIB STROGANOFF

mushrooms, shallots, peas, cavatappi & lemon creme fraiche

SURF 'N' TURF

Grilled filet mignon & lobster tail with herb butter, smashed potatoes, hericot vert.

AVIATION MENUS



TO ORDER

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