

Island Kitchen In-Flight Passenger Menu

All items are customizable for number of passengers on a 1-20 pax basis

Cold Breakfast:

Breakfast Bread and Pastries Display: assorted breakfast pastries, whipped butter, fruit preserves, and fruit garnish \$22

Continental Breakfast Tray: mini pastry, mixed fruit, healthy cereal, 2% milk *DF milk available*, greek yogurt, & butter/jam \$21.5

Smoked Salmon Bagel Display: smoked salmon, cream cheese, butter, capers, red onion, hard-boiled egg, tomato, cucumber, bibb lettuce, dill, and lemon \$26

Breakfast Quiche: quiche Lorraine, Greek yogurt, berries, granola, tomato compote \$28

Yogurt Parfait and Berry Display: vanilla Greek yogurt, berries, and granola \$24

Fresh Fruit Display: grapes, seasonal berries, fruit slices, strawberries, + exotic/seasonal fruit \$18

Assorted Bagel Display: par baked bagel, whipped butter, jam, & cream cheese \$18

Hot Breakfast:

Breakfast Sandwich: 2 eggs, cheddar, choice of sausage or bacon on a croissant \$14

Deluxe Breakfast: scrambled eggs, choice of bacon or sausage, home fries, fresh fruit, + a half pint of fresh squeezed OJ \$24

Scrambled Eggs: three soft scrambled eggs \$8

Omelet Choices: \$16

- Spinach, Feta, and Tomato
- Vegetarian: Peppers, Mushrooms, Onions, and Cheddar
- Meat Lovers: ham, sausage, bacon
- Build your Own

Egg White Burrito: egg white scramble, turkey, spinach in a wheat wrap with sour cream and salsa on the side \$18

Classic Breakfast Burrito: scrambled eggs, shredded cheese, onions, peppers, and bacon with sour cream and salsa on the side \$17

Pancakes: house made pancake stack (3), pure maple syrup, soft butter \$16

French Toast: texas toast, pure maple syrup, soft butter \$16



LEADING CATERERS
OF AMERICA

Island Kitchen In-Flight Passenger Menu

All items are customizable for number of passengers on a 1-20 pax basis

Display Trays:

Deli Sandwich Display: roll, deli meat, sliced cheese, lettuce, mustard, mayo, fruit cup, savory salad, brownie or cookie, and gourmet chips \$32

Sliced Meat and Cheese Display: artesian rolls, variety of sliced meat, variety of cheese, mustard, mayo, cornichons/gherkins, tomato slices, and lettuce \$32

European Tea Sandwiches Display: assorted tea sandwiches with colorful spreads, assorted roasted red peppers and cornichons \$26

Miniature Deli Sandwich Display: miniature deli sandwiches on artesian rolls, sides of mustard, mayo, mixed savories, tomato, lettuce, and garnish \$24

Hummus and Pita Display: pita, crudité, hummus with olive oil, and lemon \$16

Artisan Cheese Display: variety of five cheese (goat, hard, blue cheese, soft, and semi soft), dried fruit, grapes, cracker display, and garnish \$22

Chicken Tender Display: grilled or fried chicken tenders, BBQ, honey mustard, grape tomato skewers, and garnish \$18

Antipasto Display: prosciutto, salami, sopresseta, caprese skewers, sliced cheese, olives and gherkins, marinated peppers and artichoke hearts, and balsamic reduction. Served with herbed crostini and baguette \$28

Mezze Tray: hummus, tabouleh, olives, feta cheese, crudité, stuffed grape leaves, artichoke, and pita \$42

Cold Seafood Tray: U10 shrimp, lobster tail, seafood ceviche, cocktail sauce, tobacco, lemon, and dill \$72

Shrimp Tray: U10 shrimp, cocktail sauce, mini tobacco, lemon, bibb lettuce, and dill \$28

Chips & Dip: tortilla chips, tomato salsa, seven layer dip \$14



LEADING CATERERS
OF AMERICA

Island Kitchen In-Flight Passenger Menu

All items are customizable for number of passengers on a 1-20 pax basis

Salads:

*add protein to any salad: chicken (\$6), steak (\$8), shrimp (\$8), or salmon (\$12)

*All dressing served on the side & with a roll and butter

Garden Salad: spring mixed and romaine, cucumbers, carrots, tomatoes, peppers, croutons, vinaigrette dressing \$22

Caesar Salad: romaine, parmesan, lemon, croutons, Caesar dressing \$24

Asian Chicken Salad: romaine lettuce, grilled chicken, carrots, bell peppers, cucumber, snap peas, almonds, crispy noodles and Asian sesame dressing \$34

Caprese Salad: spring mix, mozzarella, tomatoes, grilled artichoke, lemon, pesto, and balsamic glaze \$24

Chef Salad: romaine lettuce, turkey, ham, salami, swiss, cheddar cheese, hard-boiled egg, tomato, cucumber, lemon, croutons and vinaigrette dressing \$32

Cobb Salad: romaine and spring mix, grilled chicken, hard boiled egg, bleu cheese, tomatoes, cucumber, carrots, olives, bacon, avocado, lemon, croutons, and blue cheese dressing \$32

Whole Seafood with Greens: mesclun mix, U 10-12 shrimp, lobster tail, cucumber, grape tomatoes, carrots, croutons, and citrus vinaigrette \$38

Superfood Quinoa Salad: mesclun greens, sweet potatoes, quinoa, tomatoes, olives, feta, carrots, cucumber, croutons, and Greek vinaigrette \$25

Entrees:

Cold Sliced Filet Mignon: filet mignon seasoned and thinly sliced over a bed of bib lettuce served with freshly grilled vegetables, potato salad, horseradish cream sauce, and a roll and butter \$72

Cold Asian Style Tuna Soba: seared tuna (teriyaki glazed with black sesame crust), Asian style salad, julienne vegetables, Asian vinaigrette, pickled ginger, and wasabi \$55

Cold Surf and Turf: filet, U 10-12 shrimp, grilled vegetables, side salad with balsamic dressing, horseradish cream sauce, and a roll and butter \$78



LEADING CATERERS
OF AMERICA

Island Kitchen In-Flight Passenger Menu

Desserts:

Brownie Tray: mixed brownie tray with berry garnish \$13.5

Cookie Tray: mixed cookie tray with berry garnish \$13.5

Cookie and Brownie Display: mixed cookie + brownie tray with berry garnish \$17.95

Mini Dessert Display: assorted mini desserts including but not limited to macaroons, tarts, souffle cups, Crème Brulé, and chocolate covered strawberries \$22.75

Chocolate Covered Strawberries: white chocolate and dark chocolate dipped strawberries on a banana leaf with garnish \$18

Beverages:

- Bottled Water
- Sparkling Water
- Coconut Water
- Apple Juice
- Cranberry Juice
- Orange Juice
- Vitamin Water
- Celsius
- Bottled Cold Brew
- Spite
- Coke
- Diet Coke
- Ginger Ale

All beer, wine, and liquor are available on an as ordered basis.

Looking for something you don't see on our menu? We would be happy to accommodate!

Shoot us an email at inflight@islandkitchen.com or call 239-450-6267 and someone from our team will put together a quote for you.



LEADING CATERERS
OF AMERICA