shareables

Each Tray Designed for Two Guests

Fresh Sliced Fruit and Berries $ 53.98
Seasonal Assortment of Fresh Sliced Fruit and Berries

Artisan Cheese Tray $ 70.13
Five Cheeses (Brie, Bleu, Cheddar, Manchego, Goat - or Similar), Served with Dried Fruits, Crackers, Nuts, Honey

Charcuterie Board $ 90.31
Selection of Assorted Cured Meats and Artisanal Cheeses, Berries, Dried Fruits, Nuts, Toast Points, and Honey

Crudites $ 49.00
Assorted Seasonal Vegetables, Served with Ranch Dressing and Hummus

Aegean Dips and Spreads $ 29.00
Olive Tapenade, Lemon Herb Cannellini Bean Dip, Hummus Served with Assorted Crudites and Grilled Pita

Deviled Eggs $ 35.70
Dijon Infused Deviled Eggs, Topped with Fried Capers, Served on a Bed of Microgreens

European Style Tea Sandwiches $ 67.15
Four bite-sized finger sandwiches - Roast Beef and Horseradish Aioli, Egg Salad, Smoked Salmon and Cream Cheese, Brie, Jam and Apple

Chips with Salsa and Guacamole $ 29.00
Classic Restaurant Style Corn Tortilla Chips, Served with Salsa and Fresh Guacamole

Shrimp Cocktail $ 55.86
6 Poached Shrimp Served with Lemon and Cocktail Sauce, Accompanied by a Cucumber and Celery Salad

Chicken Tenders $ 40.80
Choice of 6 Fried or Grilled Chicken Breast Tenders, Served with Dipping Sauces

Chicken and Beef Satay $ 48.45
3 Chicken and 3 Beef Satay Skewers Served with Raw Vegetables and Peanut Dipping Sauce

Chilled Seafood Selection $ 191.25
Lobster Tail, and Claws, Jumbo Shrimp, and a Seasonally Available Crab. Cocktail Sauce and Fresh Lemon Aioli

entrees

Bruschetta Chicken $ 50.15
Pan Seared Chicken with Artichoke Bruschetta Topping, Served with Herbed Fresh Tomatoes and Cannellini Bean Salad

Filet Mignon with Salsa Verde $ 95.20
Grilled Beef Tenderloin with Italian Salsa Verde, a Chopped Wedge Salad and Roasted Corn and Chickpeas

Grilled Salmon with Peach Salsa $ 63.75
Grilled Salmon Filet with Peach Salsa Served with Honey Lime Cucumber Salad and Cold Sesame Noodles

Grilled Shrimp with Harissa Aioli $ 63.75
Grilled Garlic Shrimp with Harissa Aioli Served with Roasted Corn and Chickpeas

Sesame Crusted Tuna $ 63.75
Sesame Crusted Tuna with Gochujang Dipping Sauce Served with Asian Cucumber Salad and Cold Sesame Noodles

Vol-au-Vent Spanakopita $ 32.00
Spanakopita Vol-Au-Vent Served with Herbed Fresh Tomatoes and a Cannellini Bean Salad

sweet courses

Brownies $ 32.30
3 Freshly Baked Brownies, Halved

Chocolate-Covered Strawberries $ 51.00
White and Dark Chocolate-Covered Strawberries

Cookies $ 29.85
Assorted Freshly Baked Cookies

Mini-Desserts and Petit Fours $ 50.15
Selection of Assorted Mini-Desserts and Petit Fours

In Flight Catering

THE COCKPIT CATERING CO.
Est 2022

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all orders subject to delivery, service fee, and taxes

breakfast

Assorted Breakfast Pastries $ 38.25
Assorted Sweet and Savory Pastries - May Include Danishes, Scones, Croissants, Coffee Cake, Mini Jar of Jam, Butter

Aegean Frittata $ 41.65
Sun-Dried Tomatoes, Spinach, Fresh Basil and Feta Cheese, Served with Seasonal Fruit and Berry Mix

Continental Breakfast $ 38.25
Sliced Ham, Sliced Turkey, Sliced Pastrami, Greek Yogurt Parfait, Assorted Cheeses, Fresh Sliced Fruit and Berries, Mini Croissant with Jam and Butter

Fruit and Yogurt Parfait $ 35.70
Greek Yogurt Parfait, Seasonal Fruit and Berry Mix, Rustic Granola, Mini Croissant with Jam and Butter

Mini Croissant Breakfast Sandwiches $ 35.70
Mini Turkey and Swiss Croissant with Blueberry Jam, Ham and Brie Croissant with Peach Jam, Seasonal Fruit and Berry Mix, Hard Boiled Egg, Greek Yogurt with Rustic Granola

Nutella Breakfast Crepe $ 35.70
Classic French Crepe Filled with Nutella, Served with Strawberries and Rustic Granola

Classic Bagel and Salmon Breakfast $ 42.08
Toasted Everything and Plain Bagel, Served with Cold Smoked Salmon, Red Onion, Capers, Hard Boiled Egg, Cream Cheese, Jam, and Butter

Seasonal Fruit and Berry Mix $ 17.00
Blueberries, Blackberries, Raspberries, Strawberries

Breakfast Burrito $34.50
Chorizo, Cheese, Scrambled eggs, smashed & fried mini potatoes. Served with Greek parfait with granola and berries. Homemade salsa on the side.

sandwiches

Classic Club Sandwich $ 35.70
Toasted Wheat Bread, Oven Roasted Turkey, Crisp Bacon, Iceberg Lettuce, Tomato, Mayonnaise, and Cheddar Cheese, Served with Seasonal Fruit and Berry Mix, Chips, Cookie

Tuscan Ciabatta $ 42.00
Ciabatta Bread Filled with Roasted Red Peppers, Artichoke Hearts, Olive Salad and Provolone Cheese Served with Chips, Seasonal Fruit and Berry Mix, Cookie

Classic Deli Lunch $ 35.70
Choice of Meat (Turkey, Ham, Roast Beef, Chicken Salad, Egg Salad) and Cheese (American, Cheddar, Swiss), Choice of Bread (White, Wheat, Whole Grain, Croissant, Focaccia, Wrap) Served with Chips, Seasonal Fruit and Berries, Cookie, Mayo and Mustard

Club Wrap $ 35.70
Flour Tortilla, Roasted Turkey, Black Forest Ham, Smoked Bacon, Heirloom Tomato, Shredded Romaine, Cheddar Cheese, Garlic Aioli, Seasonal Fruit and Berry Mix, Broccoli & Brussel Sprout Slaw, Yukon Gold Potato Salad

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kids menu

Served With Seasonal Fruit, Chips, Juice Box

Kids Chicken Fingers $ 22.16

Kids Ham and Cheese $ 19.13

Kids Peanut Butter and Jelly $ 22.50

Kids Turkey and Cheese $ 19.13

salads

Napa Valley Salad $ 34.50
mixed spring greens, apples, sweetened cranberries, goat cheese crumbles, cilantro, tomatoes, avocado, toasted almonds, and chicken breast served with a dijon vinaigrette. roll and butter on the side.

Cobb Salad $ 35.70
Romaine Lettuce, Chopped Chicken, Chopped Bacon, Chopped Avocado, Chopped Tomato, Chopped Hard Boiled Egg, Blue Cheese Crumbles, Blue Cheese Dressing, Sliced Focaccia

Cantonese Chicken and Noodle Salad $ 35.70
Mixed Greens, Julienned Red Peppers and Carrots, Lo Mein Noodles, Diced Chicken, Cucumber, Mango, Candied Almonds, Wonton Strips, Toasted Sesame Seeds, Asian Dressing

Heirloom Caprese Salad $ 36.47
Arugula, Heirloom Tomato, Fresh Mozzarella, Fresh Basil, Pickled Red Onion, EVOO, Balsamic Vinegar

Chopped Kale Salad $ 35.70
Kale, Applewood Smoked Bacon, Smoked Turkey, Avocado, Blue Cheese, Almonds, Croutons, Apples, Apple Cider Vinaigrette, Sliced Focaccia

Caesar Salad sans protein $ 32.30 chicken $ 36.55 salmon $ 41.65 filet mignon $ 61.20 shrimp $ 46.75
Romaine Lettuce, Parmesan Curls, Croutons, Caesar Dressing, Sliced Focaccia

Aegean Salad sans protein $ 35.70 chicken $ 41.65 salmon $ 41.65 filet mignon $ 61.20 shrimp $ 46.75
Romaine Lettuce, Roasted Red Peppers, Artichoke Hearts, Feta Cheese, Kalamata Olives, Cherub Grape Tomatoes, Red Wine Vinaigrette, Sliced Focaccia

Market Salad sans protein $ 35.70 chicken $ 36.55 salmon $ 41.65 filet mignon $ 61.20 Shrimp $ 46.75
Arcadian Greens, Cucumbers, Heirloom Grape Tomatoes, Carrots, Croutons, Balsamic Vinaigrette, Sliced Focaccia