

PLATTERS AND BOARDS

Small platters serve 10 | Large platters serve 20

Morning Favorites

m&c brunch board small 90 large 140

Biscuits | Croissants | Freshly sliced fruits | Marmalade | Honey | Butter | Mini frittatas | Mini pastries | Sausage | Bacon | Deli sliders.

chicken salad croissant platter Small 55 Large 95

House-made Chicken Salad | Croissants | Lettuce | Cherry Tomato

fresh fruit + cheese small 70 large 120

Fresh Sliced Fruit | Berries | Domestic Cheese

Lunch & Meetings

charcuterie Small 130 Large 250

Artisan Meats | Domestic + International Cheese | Accoutrement

pinwheel wraps small 65 large 95

Cream Cheese | Tortilla | Variety

mini deli sliders small 70 large 100

Roast Beef + Cheddar | Ham + Swiss | Turkey + Provolone | Customizable

Entertaining + Celebrations

caprese skewers Small 65 Large 105

Cherry tomatoes | Mozzarella | Basil | Balsamic

OZ pimento cheese board small 65 large 95

House pimento cheese | Candied bacon jam | Crackers | crostinis | House pickle spears | Seasonal crudite

southern deviled eggs Small 35 Large 65

Hard Boiled Egg | Creamy Southern Filling | Bacon Jam



SALADS

small serves 10 | large serves 20

first class chicken caesar small 80 large 135

Crisp romaine | Grilled chicken | Shaved Parmesan | Garlic croutons | Creamy Caesar dressing | Fresh focaccia
Sub Salmon or Shrimp 15.00 per small \$30.00 per large

cantonese chicken & noodle small 82 large 128

Mixed greens | Lo mein noodles | Grilled chicken | Julienne peppers & carrots | Cucumber | Mango | Candied almonds | Crispy wonton strips | Toasted sesame dressing
Sub Salmon or Shrimp 15.00 per small \$30.00 per large

copilot cass' cobb small 85 large 140

Spring mix | Roasted turkey | Black Forest ham | Applewood smoked bacon | Hard-boiled egg | Avocado | Cucumber | Cherry tomatoes | Sharp cheddar | Buttermilk ranch

napa valley small 90 large 140

Spring mix | Grilled chicken | Crisp apples | Dried cranberries | Goat cheese | Cherry tomatoes | Avocado | Toasted almonds | House honey-Dijon

heirloom caprese small 75 large 125

Arugula | Heirloom tomatoes | Fresh mozzarella | Pickled red onions | Fresh basil | Extra virgin olive oil | Aged balsamic

southwest chicken small 80 large 130

Romaine | Grilled chicken | Black beans | Fire-roasted corn | Cherry tomatoes | Avocado | Cheddar | Crispy tortilla strips | Chipotle ranch

Custom Menus Available

private chef • films • weddings •
corporate catering
(479) 487-3369
cockpitcatering.com



EVENT CATERING

www.cockpitcatering.com
(479) 487-3369
catering@cockpitcatering.com

FLAVOR FLIGHTS

Each serves approximately 10 guests.

baked potato flight 160

Baked potatoes | Cultured sour cream | Sharp cheddar | Applewood smoked bacon | Fresh chives | Pickled jalapeños | House salsa | Whipped butter
*Premium add ons \$30 each
pork carnitas, cheesy broccoli, or chili.*

burger flight 220

Hand-formed beef patties | Brioche buns | Lettuce | Tomato | Onions | Pickles | Swiss | Cheddar | American | Ketchup | Mustard | Mayo | BBQ sauce
Includes your choice of two sides: Smoky baked beans | Mama's dill potato salad | Arkanslaw | Kettle chips
*Premium add ons \$30 each | Sub Impossible Burger \$30
house-made guacamole, coleslaw, tzatziki sauce, crispy onions, sautéed mushrooms, grilled onions, brie, gouda, gruyère cheese, pickled jalapeños, spicy pimento cheese, or candied bacon*

mediterranean mezze flight 280

Baba ganoush | Warm pita | Crispy falafel | Tahini | Trio of house hummus | Mini spanakopita | Stuffed dolmas | Fresh tabbouleh
*Premium add ons \$40 each
Greek chicken skewers with feta and olives, or Za'atar roasted vegetables paired with a tangy yogurt dip.*

noodle bowl flight 210

Lo mein noodles | Mixed greens | Teriyaki grilled chicken | Sesame ginger glazed tempeh | Edamame | Julienne carrots | Candied almonds | Crispy wonton strips | Toasted sesame seeds | Ginger-soy vinaigrette | Peanut sauce served chilled
*Premium add ons \$40 each
gochujang glazed pork belly, chilled five-spice shrimp, seared ahi tuna slices, or teriyaki steak.*

bbq slider flight 240

Slow-smoked pulled pork | Chopped beef brisket | BBQ chicken | Mini brioche & sweet Hawaiian buns | Cheddar | Arkanslaw | Pickled onions | Dill pickles | Peach bourbon BBQ | Arkansas Gold BBQ
Includes your choice of two sides: Smoky baked beans | Potato salad | Arkanslaw | Kettle chips
Pitmaster Additions \$30 each
house pickled vegetables, creamy mac & cheese, crispy fried onions, bourbon bacon jam, house pimento cheese, or Arkansas chips & queso blanco.

FLAVOR FLIGHTS

Each serves approximately 10 guests.

taco flight 220

Flour & corn tortillas | Chicken tinga | Pork carnitas | Seasoned beef | Southwest rice | Refried beans | Pico de gallo | House salsa | Sharp cheddar | Crisp shredded lettuce | Crema | Fresh cilantro | Lime wedges | Tortilla chips
*Premium add ons \$30 each | Sub Vegan \$30
house-made guacamole, grilled peppers and onions, street corn medley, queso blanco*

southern comfort flight 300

Homestyle meatloaf | Smothered pork chops | Braised chicken thighs | Potatoes au gratin | Honey-glazed baby carrots | Corn muffins | Parker House rolls | House tomato relish
*Premium add ons \$40 each
beef pot roast with brown gravy, sugar momma sweet potato souffle, baked potatoes with butter, sour cream, chives, and cheese*

BEVERAGE STATION

Includes your choice of up to 3 beverages: *Cups, stir sticks, cream, and sugars included where applicable.*
Designed for 10 people

coffee | tea | orange juice | lemonade | canned soda | bottled water 100

DESSERTS

cookie and brownie tray 80

Assorted house-baked cookies & brownies | Serves 10

mini cheesecake tray 90

Assorted bite-sized cheesecakes | Raspberry coulis | Salted caramel | Dark chocolate fudge | Serves 10

chocolate dipped fruits 150

Assorted chocolate-dipped fresh & dried seasonal fruit | Serves 10

WORKING LUNCH

salad box 20

Choice of one signature salad | One side

classic deli box 20

Choice of one classic sandwich or wrap | Kettle chips | Fresh-baked cookie

premium deli lunch 25

Choice of one premium or classic sandwich or wrap | Choice of two sides | Fresh-baked cookie

executive deli lunch 33

Choice of one executive, premium, or classic sandwich or wrap | Choice of three sides | Pickle | Choice of fresh-baked cookie or brownie | Choice of premium bottled water Acqua Panna | Fiji | Maison Perrier

sandwich options

Classic

Ham + Swiss | Turkey + Cheddar | Chicken Salad | Tuna Salad | Veggie + Hummus

Premium

Flight Deck Club | Caprese | California Turkey Club | Roast Beef + Provolone

Executive

Turkey + Brie + Apple | Roast Beef + Gruyère + Caramelized Onion

bread options

Croissant | Ciabatta | Plain Wrap | Spinach Wrap | Rye | Sourdough | Wheat | White

sides

Kettle chips | Pretzels | Pasta salad | Potato salad | Broccoli crunch salad | Mediterranean orzo salad | Fresh seasonal fruit

signature sides 3

Caprese cup | House pickled vegetables | Cucumber tomato salad | Caesar salad | Side salad | Chef's seasonal salad

