Cockpit Catering

shareables

trays desiged for 2 passengers

artisan cheese 57.42
a variety of five cheese to include: goat, hard, blue cheese, soft/semisoft pickle mix, dried fruit, and grapes. served with water crackers, rice crackers, or crostini

fresh sliced fruit & berries 44.15
seasonal assortment of fresh sliced fruit and berries

charcuterie board 76.72
selection of assorted cured meats sopressata, prosciutto, salami, spanish chorizo, capicola - or similar (can be ordered as a kit)

hummus & pita 34.50
sliced pita bread, crudités, & hummus

deviled eggs 21.86
traditional deviled eggs topped with chopped bacon on a bed of micro greens

crudités 52.35
assorted traditional and seasonal vegetables, served with ranch dressing and hummus dip

european style tea sandwiches 66.34
selection of 4 varieties tea sandwiches, including: roast beef and horseradish aioli on brioche, sliced radish and herb butter on brioche, egg salad on brioche, smoked salmon with dill and caper cream cheese on pumpernickel

caprese skewers 42.75
grape tomatoes, mozzarella, fresh basil, and grilled artichoke, served with balsamic glaze and pesto

tortilla chips and dip 30.83
house made tomato salsa, fresh guacamole and corn tortilla chips

shrimp cocktail 56.75
six poached shrimp with lemon and cocktail sauce, accompanied with a cucumber and celery salad

chicken tenders 38.36
choice of fried or grilled chicken breast tenders served with ranch dressing and barbeque sauce

mezze 65.85
stuffed grape leaves, crudités, feta cheese, olives, tabbouleh, hummus, grilled artichoke, served with gluten-free crackers

salads

caesar salad entree 28.03 chicken 33.82 salmon 33.82 filet mignon 39.61 shrimp 33.82 side 16.41
romaine lettuce, parmesan curls, croutons, caesar dressing, focaccia

cantonese chicken noodle salad 33.82
mixed greens, julienned red peppers and carrots, lo mein noodles, diced chicken, cucumber, mango, candied almonds, wonton strips, toasted sesame seeds, asian dressing

chef's salad entrée 33.82 side 16.41
romaine lettuce, chopped turkey, ham, salami, swiss cheese, hard-boiled egg, tomatoes, and cucumbers. served with vinaigrette dressing, roll and butter on the side

napa valley salad 33.82
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.

mediterranean salad entrée 28.03 chicken 33.82 salmon 33.82 filet mignon 39.61 shrimp 33.82
arcadian greens, marinated feta, kalamata olives, pickled red onion, heirloom grape tomato, cucumber, greek yogurt and red wine vinaigrette, sliced focaccia

cobb salad 33.82
romaine lettuce, chopped chicken, chopped bacon, chopped avocado, chopped tomato, chopped hard boiled egg, blue cheese crumbles, blue cheese dressing, sliced focaccia

market salad entrée 29.00 chicken 34.79 salmon 34.79 filet mignon 40.58 Shrimp 36.72
arcadian greens, cucumbers, heirloom grape tomatoes, carrots, croutons, balsamic vinaigrette, sliced focaccia

kale & mixed green salad entrée 28.03 chicken 33.82 filet mignon 39.61 shrimp 35.75 salmon 33.82
arcadian greens, kale, roasted chickpeas, asparagus, blackberries, strawberries, five grain salad blend, mandarin vinaigrette, sliced focaccia

heirloom caprese salad 35.75
arugula, heirloom tomato, fresh mozzarella, fresh basil, pickled red onion, evoo, balsamic vinegar

orders subject to service charge, delivery, admin fee, and taxes

cold breakfast

fruit & yogurt parfait 24.13
greek yogurt parfait, seasonal fruit and berry mix, rustic granola, mini croissant with jam and butter

breakfast pastry tray 33.28
selection of breakfast pastries (savory and sweet), served with whipped butter and jam

croissant breakfast sammies 25.75
mini turkey & swiss croissant with blueberry jam, mini ham & brie croissant with peach jam, seasonal fruit & berry mix, hard boiled egg, acai bowl with rustic granola

continental breakfast 33.78
sliced ham, sliced turkey, sliced pastrami, greek yogurt parfait, assorted cheeses, mini croissant with jam and butter

cold smoked salmon breakfast 41.25
cold smoked salmon with rye bread toast points, dill and caper cream cheese, hard boiled egg, seasonal fruit and berry mix, coconut cocoa date bites

smashed avocado toast 26.54
toasted whole grain bread, avocado smash mix with garlic chili crunch, hard boiled egg, seasonal fruit and berry mix, coconut cocoa date bite

acai bowl with rustic granola 9.65
smoothie bowl sweetened to perfection to fuel your morning in the most refreshing way

smoked fish continental 36.67
pita bread, cold smoked salmon, smoked white fish dip, hard boiled egg, greek yogurt with gremolata, assorted cheeses

hot breakfast

designed for large cabins. delivered cold in microwave or oven safe containers

breakfast burrito (or bowl) 34.50
chorizo, cheese, scrambled eggs, smashed & fried mini potatoes, side greek parfait with granola and berries, homemade salsa on the side

bacon, egg, & cheese croissant 29.75
bacon, egg, and cheddar cheese on an all butter croissant, fried and smashed mini potatoes, seasonal fruit and berries

the denver omelet 34.50
pillowy scrambled eggs stuffed with ham, cheddar cheese, bell peppers and onions. served with smashed & fried mini potatoes, yogurt and fresh seasonal fruit

chicken & chorizo 28.71
roasted chicken and chorizo hash, scrambled eggs, with pico de gallo and queso fresco, mini croissant with jam and butter

roasted veggie frittata 34.50
roasted vegetable frittata with goat cheese, seasonal fruit and berry mix, smoked bacon, acai bowl with rustic granola, mini croissant with jam and butter

scrambled egg breakfast 28.71
two egg scramble, smashed and fried mini potatoes, smoked bacon, seasonal fruit and berries

pancake breakfast 28.71
4 pancakes, maple syrup, smashed and fried mini potatoes, smoked bacon, seasonal fruit and berries

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sweet courses

chocolate covered strawberries 34.54
white chocolate and dark chocolate covered strawberries

cookies and brownies 36.75
assortment of freshly baked cookies and brownies with strawberry garnish

celebratory pack 63.75
assorted petits-fours, assorted cookies, chocolate covered/dipped strawberries, and small pieces of cheesecake

chocolate lover's snack pack 69.85
chocolate mousse, chocolate-covered strawberries, chocolate covered pretzels, brownies, ghirardelli dark chocolate squares, chocolate biscotti, and chef's choice of assorted chocolates

fresh baked cookie tray 28.95
assorted house made cookies. flavors include almond joy, java jet fuel, ridgerunner trail mix, lemon blueberry, and rotating seasonal flavors

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sandwiches + sides

roasted portobello tomato tartine 31.60
open faced focaccia, balsamic marinated portobello mushroom, tomato, arugula, pesto, seasonal fruit and berry mix, broccoli and brussel sprout slaw, yukon gold potato salad

blta 31.60
thick sliced country white bread, bacon, lettuce, tomato, avocado, garlic aioli, seasonal fruit and berry mix, broccoli & brussel sprout slaw, yukon gold potato salad

club wrap 31.60
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

dressed chicken sandwich 31.60
whole grain bread, sliced chicken breast, romaine lettuce, tomato, red onion, pickle, swiss cheese, cheddar cheese, whole grain mustard, mayonnaise, seasonal fruit and berry mix, broccoli & brussel sprout slaw, yukon gold potato salad

ultimate turkey sandwich 31.60
whole grain bread, roasted turkey breast, swiss cheese, heirloom tomato, arugula, garlic aioli, dijon mustard, seasonal fruit and berry mix, broccoli & brussel sprout slaw, yukon gold potato salad

mini deli sandwich trio 28.71
roast beef on brioche, ham & honey mustard on pretzel bun, turkey club mini croissant, seasonal fruit and berry mix, broccoli & brussel sprout slaw, yukon gold potato salad

tarragon chicken salad croissants 28.71
two mini croissants with tarragon chicken salad, crudité with ranch, pita chips with hummus and garlic chili crunch

peanut butter and jelly 28.71
whole wheat bread, peanut butter, strawberry jelly, seasonal fruit and berries, pretzels, juice box

broccoli & brussel slaw 9.65
broccoli florets, shaved brussel sprouts, scallions, craisins, and sunflower seeds with citrus vinaigrette

yukon gold potato salad 9.65
our house "green goddess" style potato salad

entrees

vegan portobello and wild rice 44.15
sauteed portobello mushrooms, wild and jasmine rice, tofu, walnuts, chickpeas, cucumber, heirloom grape tomatoes, and tahini dressing; accompanied by quinoa and roasted vegetables

sautéed shrimp 49.46
sauteed shrimp, drizzled with mustard vinaigrette; accompanied by wild rice and orzo, charred broccoli rabe, haricot verts, and basil pesto, cucumber salad

persian spice crusted tuna 52.75
sumac, mint, and oregano crusted tuna; accompanied by wild rice and orzo, fresh mozzarella with fennel, orange, and pistachio, cucumber salad

pan seared chicken 43.67
pan seared chicken breast; accompanied by wild rice and orzo, roasted zucchini and cannellini beans, cherry pepper gremolata

pan seared filet mignon 72.38
pan seared filet, sliced and drizzled with balsamic vinegar; accompanied by quinoa and roasted vegetables, tomato and marinated feta salad, yukon gold potato salad

pan seared salmon 43.67
pan seared salmon, drizzled with mustard vinaigrette; accompanied by wild rice and orzo, charred broccoli rabe, haricot verts, and basil pesto, cucumber salad

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large cabin entrees

designed for large cabins delivered cold in microwave or oven safe containers

classic penne & marinara 24.85
penne pasta with classic marinara sauce and shaved parmesan cheese

chicken broccoli penne alfredo 30.64
penne pasta with grilled chicken and broccoli tossed in a creamy alfredo sauce

portobello goat cheese penne pasta 31.60
penne pasta topped with sauteed portobello mushrooms and goat cheese tossed with basil pesto

surf & turf 82.75
pan seared filet mignon topped with compound butter and sauteed shrimp; accompanied by smashed and fried mini potatoes, charred broccoli rabe, haricot verts, and basil pesto

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we offer a full range of flight attendant needs and concierge services.