



INFLIGHT PROVISIONS

CULINARY & CONCIERGE

PASSENGER MENU

To Place Orders

Orders@InflightProvisions.com

(804) 719-1649

Questions?

Richard@InflightProvisions.com

Breakfast

Fresh Fruit Display

Seasonal berries, fruit slices, strawberries, and exotic/seasonal fruit

Yogurt & Berry Display

Vanilla Greek yogurt, berries, and granola

Continental Breakfast Tray

Breakfast pastries, fresh fruit, Greek yogurt, granola, OJ, and whipped butter/jam

Breakfast Bread & Pastries Display

Assorted breakfast pastries, whipped butter, and jam

Smoked Salmon Display

Smoked salmon, cream cheese, butter, capers, red onion, hard-boiled egg, tomato, cucumber, dill, and lemon - choice of bagels or toast points

Assorted Bagel Display

Toasted bagel, whipped butter, jam, and cream cheese

Frittata Breakfast

Baked vegetable frittata with goat cheese, served with fresh fruit, yogurt, a mini croissant, whipped butter, and jam

Ham & Cheese Croissant

Cold ham and cheddar cheese croissant served with vanilla Greek yogurt and berries

Breakfast Sandwich

Two eggs, cheddar, choice of sausage or bacon served on a croissant

Three Egg Scramble

Three scrambled eggs, bacon, and home fries served with hot sauce and ketchup

Omelets

All served with breakfast potatoes (sub with fruit)

Mediterranean: spinach, feta, and tomato

Vegetarian: peppers, mushrooms, onions, and cheddar

Meat Lovers: ham, sausage, bacon

Custom: build your own omelet

Chicken Chorizo Hash Burrito

Chorizo spiced ground chicken with scrambled eggs, sweet potatoes, bell peppers and white onions served in a wrap with sour cream and salsa on the side.

Classic Breakfast Burrito

Scrambled eggs, shredded cheese, onions, peppers, and bacon with sour cream and salsa on the side.

Shareables

All shareables are designed for 2 people to enjoy.

European Tea Sandwiches

Assorted tea sandwiches with colorful spreads, served with cornichons

Artisan Cheese

Variety of five cheese (goat, hard, soft, & semi soft), dried fruit, grapes, and cracker display

Build Your Own Sandwiches

Artesian rolls, assortment of sliced meat, variety of cheese, mustard, mayo, cornichons/gherkins, tomato slices, and lettuce

Chips & Dips

Tortilla chips, tomato salsa, and guacamole dip

Hummus, Pita, & Crudité

Pita, crudité, hummus with olive oil

Mini Deli Sandwich Display

Assembled deli sandwiches on artesian rolls, sides of mustard, mayo, mixed savories, tomato, lettuce, and garnish

Gluten Free Snack Pack

Fruit cup, mini crudité with hummus, hard meats, dried fruit, rustic sliced cheese, and gluten free crackers

Shrimp Cocktail

U10 shrimp, cocktail sauce, mini Tabasco, lemon, Bibb lettuce, and dill

Cold Seafood Sampler

U10 shrimp, lobster tail, crab cakes, cocktail sauce, remoulade sauce, Tabasco, lemon, and dill

Grilled Chicken Tenders

Grilled chicken tenders, BBQ, honey mustard, grape tomato skewers, and garnish

Fried Chicken Tenders

Grilled chicken tenders, BBQ, honey mustard, grape tomato skewers, and garnish

Charcuterie Tray

Selection of prosciutto, salami, sopresseta, sliced cheeses, mixed nuts, dried fruit, served with honey and crostini

Salads

Choices of Protein: Chicken, Filet Mignon, Shrimp, Salmon
All salads are served with croutons + roll/butter.

Garden Salad

Spring mix and romaine, cucumbers, carrots, tomatoes, peppers, vinaigrette dressing

Cobb Salad

Romaine and spring mix, grilled chicken, hard-boiled egg, bleu cheese, tomatoes, cucumber, olives, bacon, avocado, bleu cheese dressing

Greek Salad

Romaine, grape tomatoes, cucumbers, Kalamata olives, pepperoncini, feta cheese, red & yellow peppers, Greek dressing

Asian Chicken Salad

Romaine lettuce, grilled chicken, carrots, bell peppers, cucumber, snap peas, almonds, crispy noodles, Asian sesame dressing

Caesar Salad

Romaine, Parmesan, tomatoes, lemon, croutons, Caesar dressing

Caprese Salad

Sliced mozzarella, tomatoes, pesto, served with balsamic glaze

Chef Salad

Romaine lettuce, turkey, ham, salami, Swiss, cheddar cheese, hard-boiled egg, tomato, cucumber, vinaigrette dressing

Southwest Salad

Romaine lettuce, grilled chicken, roasted corn, black beans, cheddar cheese, tomatoes, crispy tortilla strips, ranch dressing

Whole Seafood with Greens

Spring mix, U10-12 shrimp, lobster tail, cucumber, grape tomatoes, carrots, citrus vinaigrette

Individual

Deluxe Lunch Tray

Choice of: turkey, ham, chicken salad, tuna salad, egg salad, sliced tenderloin, roast beef, or grilled chicken

On wheat bread, chosen protein, sliced cheese, lettuce, mustard, mayo, side garden salad, brownie or cookie, and gourmet chips

BLTA

Country white bread, garlic aioli, tomato, lettuce, bacon, avocado with potato salad and mixed berries

Club Wrap

Tortilla, garlic aioli, romaine lettuce, tomato, ham, roasted turkey, bacon, cheddar cheese, served with potato salad and mixed berries

PB&J

Wheat bread, peanut butter, jelly, served with pretzels and mixed berries

A-La-Carte Sandwich

Choice of: turkey, ham, chicken salad, tuna salad, egg salad, sliced tenderloin, or grilled chicken

On wheat bread, chosen protein, sliced cheese, lettuce, mustard, and mayo

Large Cabin Entrees

Cold Sliced Filet Mignon

Filet mignon seasoned and thinly sliced over a bed of bibb lettuce served with chef's choice vegetables, potato salad, and horseradish sauce

Cold Surf And Turf

Grilled filet mignon, U10-12 shrimp, chef's choice vegetables, side salad with balsamic dressing, and horseradish sauce

Crab Cakes

Two large crab cakes, remoulade, tobasco, cilantro white rice, chef's choice vegetables, and lemon

Cold Asian Style Tuna Soba

Seared tuna (teriyaki glazed with black sesame crust), Asian style Soba noodle salad, julienne vegetables, Asian vinaigrette

Grilled Salmon Dinner

Salmon, white rice, mixed vegetables

Pasta Dinner

Pasta, marinara, shaved Parmesan, and chopped parsley

Desserts

Brownie Tray

Mixed brownie tray with berry garnish

Cookie Tray

Mixed cookie tray with berry garnish

Cookie & Brownie Display

Mixed cookie and brownie tray with berry garnish

Mini Dessert Display

Assorted mini desserts, including but not limited to macaroons, tarts, soufflé cups, crème brûlée, and chocolate covered strawberries

Chocolate Covered Strawberries

White chocolate and dark chocolate dipped strawberries on a banana leaf with garnish

Beverages

Thermoses available upon request

Coffee & Tea

Fiji Water (330ml)

San Pellegrino

La Croix

Orange Juice

Energy Drinks

Cold Brew Coffee

Coke Products

Pepsi Products

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

As we continue to expand our services beyond our catering purview, we are proud to offer the following services to further elevate your in-flight experience: Specialty Shopping, Restaurant Pick-Up, Flower Arrangements, Cabin Supplies, Gluten-Free, Special Diets, Vegan and Vegetarian, Liquor Handling

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