



Corporate Catering Menu

Cold Breakfast Trays

Breakfast Bakery Treats.....
mini butter croissants, mini apricot-glazed Danish, tulip cup, muffins and chef's assorted breads, sweet butter and preserves

Fresh Fruit Salad Tray.....
sliced seasonal fruit with berry garnish

Bagel Tray.....
assorted New York-style bagels, Philadelphia cream cheese, sweet butter and preserves

Hot Breakfast Trays

Hot Breakfast Sandwiches.....
made with farm-fresh eggs, wrapped in deli paper and displayed on trays

- Applewood Bacon, Gouda, Croissant
- Grilled Sausage, White Cheddar on Bagel
- Smoked Ham, Baby Swiss, English Muffin
- Vermont Cheddar, Buttermilk Biscuit
- **Buccaneer** – turkey bacon, egg whites, hummus, spinach, thinly-sliced yellow squash, Vermont cheddar, multi-grain bagel thin
- **Cuban** – roast pork, fried egg, Swiss, Cuban sauce, Cuban bread

Hot Breakfast Entrées

Baguette French Toast.....
thick sliced French baguette dipped in sweet cinnamon batter, sweet butter, berry preserves and maple syrup

Complete Hot Breakfast.....
scrambled eggs, Applewood smoked bacon, grilled sausage links and breakfast potatoes, with buttermilk biscuits and fresh preserves, fresh fruit bowl and bottled juices

Oatmeal.....
Toasted Almonds and Blueberries
Strawberries and Pecans
Craisins and Granola

Coffee or Tea Box (16 8-oz cups).....
with cups, stirrers, sugars and artificial sweeteners

Yogurt Mixings.....
crunchy granola, fresh berries and low-fat yogurt
order as individual parfaits or build-your-own

Continental Breakfast.....
mini butter croissants, mini apricot-glazed Danish, muffins and bagels, Philadelphia cream cheese, sweet butter and preserves, fresh fruit salad tray, assorted bottled juices and coffee

Quiche.....
traditional nine-inch pie (serves 6-8) served temperate
Quiche Lorraine
Broccoli and Vermont Cheddar
Spinach and Provolone

Individual Frittatas.....
• Chorizo and Monterey Jack Cheese with Peppers, Onions and Green Chiles
• Vine-Ripened Tomatoes, Buffalo Mozzarella, Pesto and Fresh Basil
• Wild Mushroom, Spinach, Fontina and Herb Creme Fraîche

Early Morning Scramble.....
local farm-fresh eggs scrambled with select ingredients, served with buttermilk biscuits

- Sausage, Potato and Four Cheese
- Smoked Ham, Green Onion and Swiss
- Mushrooms, Sautéed Onions, Spinach, and Provolone
- Chorizo, Sautéed Bell Peppers and Onions, Tomatoes and Sharp Cheddar

Breakfast Sides.....
Grilled Sausage Links (3)
Applewood Smoked Bacon (3)
Herb-Roasted Breakfast Potatoes

Hot breakfast entrées are served in aluminum foil pans: disposable chafing dish provided for a nominal fee.
10 person minimum on all trays
Please order in increments of 5

Salad Bowl Selections

Entrée (serves 1).....
Small (serves 5).....
Large (serves 10).....
all dressings are served on the side

California Cobb
local greens and crisp romaine, herb-grilled chicken, diced tomato and cucumber, Gorgonzola blue cheese crumbles, applewood bacon, Haas avocado, hard-boiled egg, blue cheese dressing

Thai Chicken
mixed greens, sweet chili chicken, edamame, cucumbers, shredded carrots, cashews

Southwest
corn, bean and cilantro relish, shredded cheese, cucumbers, tomatoes, avocado, grilled chicken

Grilled Chicken Caesar
crisp romaine, shaved Parmesan, herb butter croutons, grilled chicken, creamy Caesar dressing

Salad Bar

Build Your Own.....
ten person minimum

Choose Two Greens
Baby Spinach Mixed Greens
Crisp Romaine

Choose Two Dressings
Buttermilk Ranch Balsamic Vinaigrette
Blue Cheese Champagne Vinaigrette
Ginger Soy Raspberry Vinaigrette (low fat)
Greek Feta Vinaigrette Caesar (low-fat or creamy)
Honey Dijon Sesame Ginger
Italian (low fat) Balsamic Vinegar & Olive Oil

Deli Side Salads

Individual.....
Pint (serves 4).....
Quart (serves 8).....

Antipasto Salad **Potato with Mustard**
Broccoli Slaw **Avocado Salad**
Greek Deli Salad **Seasonal Pasta Salad**

Strawberry Spinach
baby spinach and crisp romaine, strawberries, goat cheese, candied pecans, champagne vinaigrette

Mango Berry Salad
local greens, strawberries, mango, blueberries, shaved asiago, candied pecans

Caprese
local greens and crisp romaine, grape tomatoes, buffalo mozzarella, fresh basil, balsamic vinaigrette

Greek
baby spinach and crisp romaine, tomatoes, feta, cucumbers, red and green bell peppers, red onion, kalamata olives, pepperoncini, Greek feta vinaigrette

Traditional Caesar or Garden Salad
traditional Caesar salad or garden salad with grape tomatoes, cucumbers, carrots with your choice of dressing

Choose Ten Toppings
Toasted Almonds Onions
Bacon Parmesan
Bell Peppers Pepperoncini
Black Olives Shredded Cheese
Craisins Sunflower Seeds
Carrots Tofu
Chow Mein Noodles Tomatoes
Corn Salsa Water Chestnuts
Croutons Hard-Boiled Egg
Cucumbers Grilled Chicken Breast
Crumbled Bleu Grilled Vegetables
Feta Marinated Artichoke Hearts
Garbanzo Beans

Soup Selections

Individual.....
Group (serves 10).....

Charred Tomato Bisque - available daily

Soup of the Day - ask about our daily soup selections

Sandwich Trays

all sandwiches are offered with our famous house-made cracked pepper and sea salt kettle chips

Classic Sandwich Tray
honey maple ham, applewood turkey, oven-roasted beef, all-white chicken salad and albacore tuna salad, served on assorted artisan breads with select cheeses with garnish tray and condiments on the side

Grilled Chicken & Veggie Tray.....
grilled chicken and grilled vegetables with hummus, cured olives and pita bread

Wrap Tray.....
served with garnish tray and condiments on the side

Grilled Chicken Caesar

Maple Ham and Baby Swiss

Thai Chicken

Applewood Turkey and Vermont Cheddar

Grilled Vegetables and Hummus

Mediterranean Tuna

mixed greens, olives, tomatoes, roasted red pepper aioli

10 person minimum on all trays
Please order in increments of 5
24 hours' notice is appreciated

Box Lunches

includes house-made kettle chips, pickle and a cookie

Classic Box Lunch.....
choose any of our classic sandwiches

Signature Box Lunch.....
choose any of our signature sandwiches

Wrap Box Lunch.....
choose from any of our wraps

Salad Box Lunch.....
comes with a fruit salad and pita pocket

Signature Sandwich Tray.....
choose from any of our signature creations

Grilled Vegetable and Goat Cheese
roasted red pepper aioli on five-grain wheat

Cuban
roasted pork loin, shaved sweet ham, Genoa salami, pickle and mustard sauce on pressed Cuban Bread served hot or cold

Turkey and Smoked Bacon Focaccia
cheddar and jalapeño ranch

Turkey Boursin Ciabatta
turkey, Boursin, onion jam, roasted red pepper

ACW Club
chicken, bacon, cheddar, honey mustard, pretzel roll

Roast Beef Ciabatta
caramelized onions, crumbled blue cheese and horseradish cream

Italian Hoagie
Genoa salami, Mortadella, Capicola, provolone and sweet pepper vinaigrette

Grilled Chicken Pesto Baguette
pesto, tomato, bacon, provolone and spinach

BLT&A
applewood bacon, Haas avocado and sourdough

Grilled Chicken Salad Pita
all-white chicken, sun-dried cranberries, toasted almonds

Lunch Combos

includes house-made kettle chips, pickle, deli side salad, sweet treat and freshly-brewed iced tea or lemonade

Classic Combo.....
choose any of our classic sandwiches

Signature Combo.....
choose any of our signature sandwiches

Wrap Combo.....
choose from any of our wraps

Hot Entrées

Traditional Beef Lasagna.....
layered lasagna with melted cheeses served with your choice of garden or Caesar salad, and garlic bread or rolls and butter (vegetarian upon request)

Fajita Bar.....
warm flour tortillas with your choice of slow-roasted pulled pork, grilled skirt steak, poblano chicken or a combination of two, served with black beans, yellow rice, shredded cheese, guacamole, lettuce, fresh salsa, sour cream, and chips

Herb-Grilled Chicken Breast.....
chicken breast marinated in fresh herbs and seasonings served with oven-roasted potatoes, local, seasonal vegetables and rolls and butter

Roasted Chicken.....
mashed potatoes, green beans, rolls and butter

Stationary Displays

Antipasti
selection of cured meats, marinated fresh mozzarella, grilled vegetables and herbed olives, assorted flatbreads and garlic herb crostini

Small (serves 8-12).....
Large (serves 12-16).....

Artisan Cheese
select international and domestic cheeses, grapes, dried fruit and nuts served with assorted crackers and truffle honey

Small (serves 8-12).....
Large (serves 12-16).....

Desserts and Snacks

Assorted Dessert Bars.....
raspberry, lemon and chocolate espresso bars

Sweet Treats.....
assorted freshly-baked cookies and brownies

Chocolate Spoon Cake.....

Catch of the Day.....
served with local, seasonal vegetables and your choice of roasted potatoes or wild rice

London Broil.....
grilled London broil with chimichurri sauce, smoked paprika potato wedges, grilled onions and carrots and rolls and butter

Create Your Own Pasta.....
served with your choice of garden or Caesar salad, and garlic bread or rolls and butter

| Choose a Sauce | Choose a Protein |
|----------------|--------------------|
| Marinara | Chicken |
| Bolognese | Meatballs |
| Alfredo | Sausage |
| Marsala | Grilled Vegetables |

Seasonal Fruit and Berries Display
with honey Greek yogurt dip
Small (serves 8-12).....
Large (serves 12-20).....

Fresh Harvest Crudite
with lemon garlic hummus and buttermilk ranch dip
Small (serves 8-12).....
Large (serves 12-20).....

Chilled Gulf Coast Shrimp Display
with house-made cocktail sauce and lemons
Small (serves 8-12).....
Large (serves 12-20).....

Sweet and Salty Tray (serves 10).....
white cheddar popcorn, chocolate-covered pretzels, granola bars and assorted gourmet nuts

Snack Pack (serves 10).....
celery and carrot sticks with hummus, cheese, crackers and grapes

Whether it's the boardroom, team training, a large conference or private reception, we are committed to delivering fresh products using local ingredients at affordable prices.

Ordering

- Catering orders should be placed by 5PM the day before your meeting or event. We will do our best to accommodate last minute orders.
- Last-minute changes to an existing order may affect delivery times.
- 24 hours notice required for all hot entrees.
- Vegan & gluten-free options available upon request.
- Please inform us of any special dietary restrictions or allergies.
- We are happy to customize any menu you to suit your needs!

Delivery

- Fee: \$5.00 within 5 miles / \$10 within 10 miles of our kitchen.
- All orders will be delivered within 15 minutes of requested time.
- Additional fees may apply outside of delivery radius of 10 miles.
- Delivery Minimums \$35 for breakfast / \$50 for lunch

Payment

- All major credit cards accepted.
- All companies are welcome to apply for an Air Culinaire Worldwide house account.
- All prices subject to change without notice.
- All orders are subject to applicable state and local taxes.
- Tax exemption numbers must be on file prior to finalizing your order.

Cancellation

- We accept cancellations made within 24 hours of delivery time.
- Cancellation fees may apply if cancellations are not made within 24 hours.



To Order: (703) 723-7090 • dccatering@airculinaire.com • www.airculinaireworldwide.com/dccorp