

# Selections of Denver

Available through October 2014



**AIR CULINAIRE**  
Worldwide

*Redefining  
In-flight Catering*

General Manager and Executive Chef James Montoya invites you to try some of his favorite local creations.

## Breakfast

### Colorado Power Breakfast

Lemon poppy seed oat bar, Noosa honey yogurt, half pint fresh blackberry cider

### Colorado Omelet

Baby spinach, mushrooms, and MouCo ColoRouge cheese

## Sandwiches

### Seared Bison Sirloin

Asiago cheese, Chipotle-agave dipping sauce, toasted baguette

### Grilled Goat Cheddar

Tomato, focaccia, roasted garlic aioli

## Salads

### Front Range Salad

Local mozzarella, spinach and arugula, cranberries and cherry agrodolce vinaigrette

### Super Food Salad

Baby kale, candied walnuts, sunflower seeds, sun-dried fruits, red chili and lime dressing

## Soup

### Blue Corn Tortilla Soup

Cilantro crema, grilled scallions

### Ground Buffalo Gumbo

Okra crisps

## Snack / Appetizer Trays (Cold)

### Denver Street Tacos

C.C.I smoked trout, soft white corn tortilla, mango salsa and grilled jalapeno

### Colorado Caprese

Hothouse tomatoes, oregano, haystack black pepper chevre, prosciutto-wrapped grissini

## Snack / Appetizer Trays (Hot)

### Mile High Jalapeno Poppers

Roasted corn and Boursin-stuffed, Prosciutto-wrapped

### Chorizo Skewers

Sweet peppers, chimichurri sauce

## Entrees

### Carbondale Grass-Fed N.Y. Steak

Caramelized shallots, local red wine sauce, truffled new potatoes

### Red Bird Farms Stuffed Chicken Breast

Calabasitas and goat cheese cheddar stuffing, mild tomato pan sauce

### CCI Farm-Raised Tilapia

Asiago-imprisoned tilapia, roasted butternut squash, red pepper coulis

### Colorado Lamb

Boneless loin, lime-mint chimichurri

## Dessert

### House-Made Triple-Berry Tart

Cinnamon streusel

### Chocolate Almond Macaroons

Blackberry coulis

**To Order:** Local: (303) 662-9335 • Toll-free: (800) 247-2433 • Online: [www.airculinaireworldwide.com](http://www.airculinaireworldwide.com)