

Selections of Aspen



AIR CULINAIRE
Worldwide®

*Redefining
In-flight CateringSM*

Available through October 2016

General Manager Lauro Gonzalez and his culinary team invite you to try some of their favorite local creations.

Breakfast

Blazing Star Breakfast

open-faced sandwich with smoked salmon, onion jam, dill and pepper cream cheese on toasted whole-grain served with a bircher muesli parfait with Noosa yogurt and berries

Prime Rib Benedict

thinly sliced Colorado prime rib, fried eggs, chipotle hollandaise, toasted English muffin, breakfast potatoes, pico de gallo

Sandwiches

Grass-Fed Steak Sandwich

Avalanche Goat Cheddar, caramelized onions, arugula, root chips

Trout Salad Sandwich

Roaring Fork Trout, lemon aioli, cucumber and roasted peppers, honey whole wheat sub, seaweed chips

Salads

Roasted Chicken, Kale and Quinoa Salad

free-range herb-roasted chicken, shaved red onions, cucumber, diced watermelon, feta, pomegranate and aged balsamic vinaigrette

Roasted Beet and Walnut Salad

tri-color roasted beet slices, micro greens, toasted walnuts, Haystack Mountain Goat Cheese, arugula, herbed crostini, Honeyville Wildflower Honey vinaigrette, cilantro infused oil

Soup

Smoked Jalapeño and Lentil Soup

pancetta, grilled pita points

Blonde Ale Cheese Chowder

Aspen Brewing Company Blonde Ale, leeks, Avalanche Goat Cheddar, potatoes, crumbled bacon, herbed crostini

Snack / Appetizer Trays (Cold)

Blackened Ahi Tuna and Salad Trio

sashimi-style ahi, seaweed salad, daikon cucumber salad, kimchi, spicy sesame mayo and sweet soy sauce glaze, fried wontons

Crab Terrine

avocado, red radishes, crab meat, tangerines, micro greens, Raincoast crisps, dragon fruit vinaigrette

Snack / Appetizer Trays (Hot)

Prosciutto-Wrapped Grilled Jumbo Scallop Skewers

jalapeño ranch and chipotle bbq sauce

Crispy Baby Back Ribs

plum sake and apple cider glaze, spicy Chinese mustard sauce

Entrees

Grilled Veal Chop and Mushroom Ragout

local wild mushrooms, Haystack Mountain Creamy Chèvre polenta, grilled asparagus

Colorado Honey-Glazed Cornish Hens

sriracha honey glaze, cilantro jasmine rice, jicama slaw, pineapple salsa

Baked Sea Bass with Romesco

wilted spinach, roasted butternut squash puree, brown butter sauce

Colorado Lamb Kebabs

herbed couscous, figs, dates, wilted spinach, mint pesto

Dessert

Palisade Peach Tart

maple cream sauce, vanilla whipped cream

Pineapple and Coconut Rum Bread Pudding

espresso caramel sauce, vanilla sabayon

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

To Order: Local: (970) 920-3377 • Toll-free: (800) 247-2433 • Online: www.airculinaireworldwide.com