

# *Inauguration 2017 Selections*

Available January 18-22, 2017 exclusively at locations serviced by our Washington, D.C. kitchen.

## *Breakfast*

### **D.C. Continental**

red, white and blue parfait, fresh-baked croissant, tea bread, manchego cheese and hard salami

### **Smoked Salmon and Bagel**

sliced Nova salmon, red onion, cream cheese, capers, Roma tomato and bib lettuce

### **Smoked Ham and Swiss on Croissant**

served with raspberry preserves, fresh fruit, berries, yogurt and orange juice

## *Displays*

### **Cheese Display**

Grafton Village Cheddar (New Jersey), truffle-brie dip and Cowgirl Creamery Buttermilk Blue (Wisconsin)

### **Fruit Display**

assortment of exotic and local fruit, fresh berries and yogurt dip

### **Crudit  Display**

selection of vegetables served with hummus and ranch dressing

### **Shrimp Cocktail**

colossal shrimp served with spicy Bloody Mary cocktail sauce

### **Charcuterie Display**

local cured charcuterie with whole-grain mustard, olives, pickles, artichoke, crostini and pepperoncini

### **Crispy Fried Tenders Display**

eight-piece traditional chicken tenders served with barbeque sauce and honey mustard

### **All-American Deli Sandwich Tray**

selection of American deli sandwiches such as roast beef, ham, turkey, cheddar, Swiss and provolone

## *Salads*

### **Taco Salad**

beef barbacoa, pico de gallo, cheddar cheese, sour cream, black beans, tortilla strips and ranch dressing

### **American Caesar Salad**

Romaine lettuce, shaved Parmesan cheese, bacon, egg, chicken, tomato, croutons, Caesar dressing

### **Red, White and Blue Salad**

strawberries, goat cheese, blueberries, chicken, mint leaves, candied pecans and cherry-balsamic vinaigrette

## *Cold Entrees*

### **Pesto and Rocket Chicken Caprese**

sliced chicken on arugula with vine-ripe tomatoes and buffalo mozzarella, pesto sauce, side garden salad, ranch dressing, roll and butter

### **Grilled Tuna and Soba Noodle**

sliced tuna, soba noodle salad, mixed Asian vegetables, wasabi, mandarin oranges and orange-ginger dressing

### **Filet with Brown Rice and Quinoa**

sliced filet served with horseradish sauce and grilled vegetables, quinoa mixed with asparagus, artichoke and sun-dried tomatoes and a garden side salad, roll, butter and ranch dressing

## *Kids Selections*

### **Sandwich Snack**

turkey and provolone sandwich (crust removed) with fresh fruit, carrot and celery sticks, ranch dressing, cookie and juice box

### **Crispy Chicken Tenders**

served with ranch and honey mustard, fresh fruit, carrot and celery sticks, cookie and juice box

### **Kids Breakfast**

age-appropriate cereal with milk, fresh fruit, muffin and yogurt

## *Desserts*

### **Cookies and Bars**

brownies, blondies and chocolate chip cookies; serves 2 people

### **Assorted Mini Cups**

assorted individual desserts that include cappuccino hazelnut, double-citrus delight, mango pomegranate, chocolate tres leches banana and four berry cheesecake; serves 2 people

### **Petit Fours**

mini sponge cakes filled with a variety of marmalades and coated with icing; 4 per serving

### **Patriotic Cheesecake**

blueberry and raspberry coulis served with authentic New York-style cheesecake

### **Apple Tarts**

mini apple tarts with streusel topping, served with caramel sauce

PLEASE REFERENCE INAUGURATION 2017 MENU WHEN PLACING YOUR ORDER.

**To Order:** Local: (703) 723-7090 • Toll-free: (800) 247-2433 • Online: [www.airculinaireworldwide.com](http://www.airculinaireworldwide.com)