

# THE BIG GAME 2016 IN-FLIGHT CATERING MENU



## Individual Breakfast

served cold - built for 1 person each

### Cali Continental

- berries with Greek yogurt and house-made granola
- fresh-baked all butter croissant
- cinnamon marble tea bread
- grilled Brie and local salumi
- butter, Bon Maman Preserves and orange juice

### Classic Continental

- fresh-sliced fruit
- fresh-baked all butter croissant
- assorted tea breads
- Greek yogurt
- butter, Bon Maman Preserves and orange juice

## Snack Trays

served cold - built for 2 people each

### Sonoma Snacker

- beef and "Reyes" Bleu on brioche (2 ea.)
- chicken and Monterrey "J" on sour dough (2 ea.)
- mozzarella, tomato, basil on potato roll (2 ea.)
- crisp vegetables and basil hummus
- assorted petit fours

### Fruit Tray

fresh-cut honeydew, cantaloupe, watermelon, pineapple and tropicals with berries and yogurt dip

### Crudité

selection of fresh-cut vegetables served with both hummus and ranch dressing

### Shrimp Cocktail

eight colossal shrimp with spicy bloody mary cocktail sauce

### Salumi Platter

local cured charcuterie and cheese with whole-grain mustard, chutney, pickles, apple, dried fruit and hearth-grain roll

### Balmon Breakfast (Brioche and Salmon)

- Nova salmon, chive cream cheese, capers, sliced egg on brioche bun
- fresh fruit and berries
- yogurt
- orange juice

### Ham and Cheese on Croissant

- all butter croissant, ham and cheddar
- fresh fruit and berries
- yogurt
- orange juice

### Iconic California Cheese Tray

- St. George (Cowgirl Creamery)
- Point Reyes Bleu (Point Reyes Farmstead)
- Silver Mountain Clothbound Cheddar (Bravo Farms)
- Dry Jack Cheese (Vella Cheese Company)
- Red Hawk (Cowgirl Creamery)

### 7-Layer Dip and Chips

traditional 7-layer dip with beans, sour cream, cheese, guacamole, pico de gallo, black olives and salsa served with tri-colored tortilla chips

### Wings and Things

12 traditional (Frank's Red Hot) chicken wings served with Point Reyes Bleu dressing with celery and carrot batons

### Slider Trio

complete with mayonnaise, mustard and pickled condiments

- beef and bleu on potato roll
- chicken salad on croissant
- ham and jack on brioche

**To Order:** San Francisco: (650) 794-0980 • San Jose: (408) 200-7170 • Oakland: (650) 794-0980 • [orders@airculinaire.com](mailto:orders@airculinaire.com)

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## Salads

### Petaluma Chicken Salad

field greens with diced chicken, charred corn, black beans, queso fresco, tomatoes and tortilla strips, lime vinaigrette, roll and butter

### Strawberry and Chèvre (Vegetarian)

field greens, strawberries, Chèvre, blueberries, candied pecans, sweet grape tomatoes, champagne vinaigrette, roll and butter

### California Caesar

herbed grilled chicken with artichoke, tomatoes, olives, lemon and shaved Dry Jack cheese, Caesar dressing, roll and butter

## Individual Cold Entrees

### Filet and Quinoa

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

### Pesto and Rocket Chicken Caprese

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

## Kids Meals

### Sandwich Snack

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

### Crispy Chicken Tenders

fresh-made chicken tenders with ranch and honey mustard, fresh fruit, carrot and celery sticks, ranch dressing, cookie and juice a box

### Kids Breakfast

child appropriate cereal with milk, fresh fruit, muffin and yogurt

## Desserts

### Cookies and Bars (for 2)

brownies, blondies and chocolate chip cookies

### Assorted Mini Cups (for 2)

assorted individual desserts that include

- cappuccino hazelnut
- double citrus delight
- mango pomegranate
- chocolate tres leches banana
- four berry cheesecake

### Petit Fours

mini sponge cakes filled with a variety of marmalades and coated with icing

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