



SOUTHERN SKY INFLIGHT CATERING LLC

Breakfast Items

Assorted Bagel Tray

The Chefs Assortment or choose from whole wheat, cinnamon raisin, sesame, multi grain, everything, or plain. Presented on a silver tray, served with butter and cream cheese and assorted preserves

Muffins, Croissant and Danish

An assortment of freshly baked Muffins, Danish, Croissants, Cinnamon Buns, and Scones presented on a silver tray and served with butter, and preserves

Fresh Seasonal Fruit

Displayed on a silver platter, an individual plate, a sliced fruit bowl, or as skewers, served with yogurt dipping sauce

Continental Breakfast

Fresh seasonal fruit cup, creamy yogurt, fresh squeezed orange juice, a fresh bagel, and choice of muffin or pastry with condiments and garnish

Omelets

Three eggs with your choice of fillings, from traditional to unique

Quiche

An individual quiche with your choice of fillings. Other selections include Lorraine, western, spinach, and grilled vegetables

Frittata

An Italian omelet with diced potatoes, Italian sausage, and sautéed peppers and onions. Topped with Fontina cheese and finished under the broiler

Traditional Smoked Salmon

Served with cream cheese, capers, chopped red onion, sliced tomato, minced egg, and lemon. Accompanied by a bagel basket

Granola Parfait

Fresh assorted berries, creamy yogurt, and granola, layered into a parfait glass and served with a side of honey

Handmade Breakfast Burrito

Eggs, your choice of cheese with ham, sausage, or bacon, wrapped in a flour tortilla. Served with salsa and sour cream

Egg substitutes available upon request



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Lunch

Deluxe Box Lunch

Your choice of sandwich, served with fresh fruit, side cold salad, dessert, and condiments

Also available is sliced Beef Tenderloin, Authentic Cuban, and Grilled Vegetable

Sandwich Tray

We recommend the chefs selection which is a variety of sandwiches creatively arranged and served with a gourmet relish tray and condiments

Finger sandwich Tray

Assorted bite sized crust-less sandwiches presented for an individual or for a group

Canapés

Individually hand made with nothing but the finest ingredients. Some selections include

- Mojo shrimp with pineapple relish
- Beef tenderloin with roasted red pepper and horseradish
- Blackened Chicken with mango and sour cream
- Smoked Salmon with egg and dill cream cheese

*** Chefs selection will give you a wide variety of these and much more*

Sliced Deli Meat tray

Assorted deli meats, cheeses, and relish presented on a tray or individual plate. Accompanied by a bread and roll basket

Deluxe deli tray

Roasted Tenderloin, Carved Turkey, Grilled Salmon, all sliced and arranged with roasted vegetables and imported cheeses. Served with Artisan Breads



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Salads

Classic Caesar Salad

Romaine lettuce, Parmesan Reggiano, grape tomatoes, cucumber, and Caesar dressing
Add chicken, shrimp or beef tenderloin for an additional charge

Martha's Vineyard Salad

Mixed field greens, sun dried cherries, crumbled bleu cheese, toasted pine nuts, and raspberry vinaigrette

Tuna Nicoise

Seared Ahi Tuna, mixed greens, boiled new potatoes, haricot vert, hard-boiled egg, kalamata olive

Caprese

Vine ripened tomatoes and fresh buffalo mozzarella, basil and balsamic dressing on the side. Served with focaccia toast point garnish.

Filet Mignon Salad

Fresh field greens topped with slices of tender grilled filet mignon and seasoned grilled vegetables, and vine ripe tomatoes. Choice of dressing

Seafood Pasta Salad

All fresh Florida shrimp, crabmeat, and lobster with fresh diced vegetables tossed with Bow tie pasta in a light mayo based dressing served on a bed of field greens

BBQ Chicken Salad

Chopped Romaine, cilantro, and diced tomato topped with jicama, black beans, white corn and bbq chicken pieces served with tortilla strips and a smoky ranch dressing

Also available ALL traditional salads (ex: Cobb, Greek, Chef, etc.)



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Platters

International Cheese Tray

An assortment of imported and domestic cheeses artfully arranged and presented with various crackers and flatbreads. Garnished with dried fruits and fresh berries

Seasonal Fruit Tray

Freshly sliced seasonal fruit and berries served with dipping sauce

Crudité

An assortment of fresh vegetables served with assorted dips

Seafood Tray

A Silver tray consisting of Lobster tail, jumbo shrimp cocktail, and snow crab cocktail claws presented with lemon wedges and cocktail sauce

For an additional charge add: Stone Crab Claws (in season)
Sautéed Sea Scallops, or Smoked Salmon

Shrimp Cocktail

4 U10 Jumbo shrimp accompanied by lemon wedges and cocktail sauce

Sushi and Sashimi

Assorted rolls and fresh cut sashimi of your choice, served with pickled ginger, soy dipping sauce, and wasabi

Antipasto tray

A variety of imported meats, fresh mozzarella, marinated artichoke garnished with mixed olives, roasted peppers and served with a basket of crostini

Mediterranean Sampler Platter

Hummus, Tubule, Feta Cheese cubes, Grilled Vegetables, Greek Olive Mix
Served with toasted Pita wedges

Sliced Grilled Tenderloin Tray

Grilled Tenderloin cooked medium rare. Sliced and served with horseradish sauce

Chicken Tenders

Grilled or Fried chicken tenders served with assorted dipping sauces



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Dinner

Choose from any of the suggestions below or ask for a seasonal menu. Our Chef is able to prepare your selection in any style that you desire whether it is classical or unique.

All dinner selections are accompanied by your choice of a garden salad, house salad, or Caesar, and a fresh bread selection with butter

Seafood and Fish

Jumbo Lump Crab Cakes, U-10 shrimp, Jumbo Sea Scallops, Fresh Grouper, Salmon, Mahi-Mahi, Red Snapper, Ahi Tuna, and Chilean Sea Bass. Prepared to your specifications

Beef, Pork and Lamb

NY Strip, Filet Mignon, Rib-eye, Havana Style Beef Round, Pork Loin Chops, Center Cut Pork Chops, Cuban Roast Pork, Grilled Petite Lamb Chops

Chicken and Poultry

Half Roasted Boneless Chicken, Sautéed Chicken Medallions, Grilled Chicken Breast, Half Roasted Duck

Sauces

Marsala, Provençal, Piccata, Saltimbocca, Hollandaise, Bordelaise, Natural Sauce (beef, pork, or chicken), Cherry Sauce, Remoulade
A variety of sauces can also be made upon request

Starches

Mashed Potatoes, Scallop Potatoes, Dauphenoise Potatoes, Roasted Redskins, Boiled Redskins, Brown Sugar Vanilla Sweet Potatoes, Rice Pilaf, Wild Rice, Brown Rice, Saffron Rice, Cous Cous, Linguini, Fettuccini, Risotto

Vegetables

Glazed Carrots, Roasted Asparagus, Seasonal Vegetable Medley, Green Beans Almondine, Grilled Vegetables



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Soups

French Onion
Lobster bisque
New England Clam chowder
Potato leek
Chicken noodle
Vegetable

Desserts

NY Style Cheesecake
Freshly baked cookie
Assorted brownies
Key Lime Pie

Mini Dessert Tray – assortment of miniature Key Lime Tarts, Cannoli, Tiramisu, Coconut Cream Tarts, Napoleons, Raspberry Mousse Tarts and more