

Aviation Services Network

Catering Menu



180 North Street ■ Teterboro ■ New Jersey

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www.aviationservicesnetwork.com



Taking the inflight catering experience to a higher level

Cold Breakfast Selections



Home Baked Breakfast Bread Tray

An Assortment of Sweet Fresh Baked Breakfast Breads Presented with Butter, Cream Cheese & Preserves

Continental Breakfast

Fresh Bakery Style Muffin, Bagel & Breakfast Pastries, Presented with a Fresh Fruit Cup, Yogurt Cup, Orange Juice, Butter, Cream Cheese & Preserves

Healthy Start Breakfast

Cold Cereal or Low-Fat Granola, Accompanied by Skim Milk, a Whole Banana, Yogurt Cup & Bran Muffin, Butter, Cream Cheese & Preserves

Assorted Bagel Breakfast

An Assortment of Fresh Baked Bagels Presented with Butter, Cream Cheese & Preserves

Smoked Salmon Platter

Smoked Salmon Presented with Sliced Red Onions, Capers, Ripe Tomatoes, Sliced Hard Boiled Eggs & Lemon Wedges. Served with Cream Cheese & Accompanied by Fresh Plain Bagels

Ham and Cheese Quiche

Diced Ham & Cheese, Baked in a Pastry Shell & Presented with Breakfast Potatoes, Fresh Fruit Cup, English Muffin, Butter, Cream Cheese & Preserves



Hot Breakfast Selections

Santa Fe Breakfast Burrito

Fluffy Scrambled Eggs, Cheese & Your Choice of Breakfast Meat Wrapped in a Fresh Flour Tortilla, Presented With a Fresh fruit Cup, Sour Cream, Guacamole & Salsa

Banana Nut Pancakes

Served Your Choice of Breakfast Meat Side; Bacon, Ham or Sausage, Breakfast Potatoes, Fresh Fruit Cup, Presented with Toasted Pecans, Butter & Maple Syrup

Omelettes

Three Eggs Stuffed with Your Choice of Assorted Fillings, Served with Breakfast Potatoes, An English Muffin, Your Choice of Ham, Bacon or Sausage & Fresh Fruit Cup

International Passport Breakfast

Your Choice of 2 Eggs Any Style, Buttermilk Pancakes, Your Choice of Breakfast Ham, Sausage or Bacon, Breakfast Potatoes, Fresh Fruit Salad, Butter, Maple Syrup & Preserves

**All selections served with all basic breakfast condiments*

Platter Selections

Seasonal Fruit Display

A Variety of Melons, Berries, Citrus & Exotic Fruits Presented with a Creamy Yogurt Dipping Sauce

Imported & Domestic Cheese Platter

An Assortment of Imported & Domestic Cheeses Presented with Grapes & Seasonal Berries, Served with a Gourmet Cracker Basket

Vegetable Crudités

An Assortment of Crisp Seasonal Vegetables Presented with a Creamy Dipping Sauce

Boneless Chicken Tenders

Tender Strips of Chicken Breast Either Breaded & Fried Golden Brown or Marinated & Grilled, Served with An Assortment of Dipping Sauces

Jumbo Shrimp Cocktail

Jumbo Poached Shrimp Presented with Classic Cocktail Sauce & Lemon Wedges

Chips and Salsa Basket

A Generous Portion of Crisp Tortilla Chips, Presented with Fresh Salsa, Guacamole & Bean Dip

Middle Eastern Vegetarian Sampler

Tabouli Salad, Creamy Hummus, Baba Ganoush, Stuffed Grape Leaves, Feta Cheese & Mediterranean Olives Presented with Pita & Lavoush Bread





Boxed Lunch Selections

**All Selections Served with a Gourmet Dessert*

The Classic

Traditional Sandwich Selections of Your Choice, A Refreshing Fruit Salad, Cheese & Crackers & Your Choice of A Homemade Salad

Cold Sliced Filet Mignon

Tender Cold Sliced Filet Mignon Presented over Baby Field Greens, Fresh Fruit Salad, Cheese & Crackers, Served with a Horseradish Crème Sauce

Thai Chicken and Noodles

Rice Noodles & Grilled Chicken Presented with Spring Onions, Julienne Carrots & Fresh Cilantro, Tossed in A Thai Peanut Sauce & Garnished with Crushed Peanuts

Bistro Shrimp and Bow Tie Pasta

Jumbo Marinated Grilled Shrimp & Bow Tie Pasta Tossed in a Basil Garlic Lemon Vinaigrette, Topped with Roasted Tomatoes, Mushrooms & Peppery Arugula

Salad Boxed Lunch Selections

**All selections served with a roll and butter and a gourmet dessert*



Caesar Salad

Crisp Romaine Lettuce, Topped with Fresh Parmesan Cheese, Sourdough Croutons & Your Choice of Sliced Grilled Chicken, Grilled Tenderloin, Grilled Shrimp, Grilled Vegetables or Grilled Tuna Steak Served with Creamy Caesar Dressing

Cobb Salad

Grilled Sliced Chicken Breast, Sliced Avocado, Cheddar Cheese, Diced Tomato, Chopped Egg & Bacon & Crumbled Maytag Bleu Cheese Presented Over Crisp Greens, With Your Choice of Dressing.

Asian Chicken Salad

Teriyaki Marinated Chicken Breasted Presented with Spring Onion, Sliced Almond, Julienne Carrots, Baby Corn & Bean Sprouts & Crispy Wontons Served Over Crisp Greens.

Country Fried Chicken Salad

Tender Country Fried Chicken Fingers, Presented Over Fresh Greens With Seasonal Crisp Vegetables & Cheddar Cheese, Presented With a Creamy Ranch Dressing

Entrée Selections

**Entrees Served with Side Vegetable, Starch,
Side Salad, Roll & Butter & Dessert*

Roasted Duck

Presented with a Grand Mariner Demi Glace

Chicken Piccata

Presented with a Lemon, Caper & Artichoke Sauce



Grecian Baked Chicken

Marinated with Olive Oil, Lemon, Garlic & Oregano & Baked To Perfection

Peppercorn Crusted Chicken

Peppercorn Crusted & Pan Seared to Perfection

Chicken Roulade

Pounded Chicken Breast Stuffed with Seasonal Vegetables & Creamy Brie Cheese

Marinated Grilled Chicken Breast

Chicken and Fettuccini with Sun Dried Tomatoes

Presented in a Creamy Sun Dried Tomato Sauce

Grilled Veal Chops

Presented with Mushroom Ragout

Roasted Pork Loin Medallions

Presented with Apricot Glaze

Tenderloin of Beef

Presented with a Mushroom Burgundy Sauce



Mesquite Grilled Salmon

Grilled with a Honey Dijon Glaze

Filet of Sole Stuffed With Crabmeat

Blackened Tuna Entrée

Cajun Jambalaya Pasta

Served in a Cajun Cream Sauce with Red Onions, Plum Tomatoes & Roasted Peppers

Vegetarian Lasagna

Layer of Fresh Pasta & Seasonal Vegetables Smothered in a Creamy Béchamel Sauce

Dessert Trays

Cookie Tray

An Assortment of Fresh, Home Baked Cookies

Brownie and Cookie Tray

An Assortment of Fresh, Home Baked Cookies & Double Chocolate Truffle Brownies

Chocolate Covered Strawberry Tray

Ripe, Succulent Strawberries Hand Dipped in Creamy Rich Chocolate

Individual Desserts

New York Style Cheesecake

Classic New York Style Cheesecake, Presented with Fresh Berries

Carrot Cake

Moist Carrot Cake Topped with Cream Cheese Icing

Classic Chocolate Cake

Traditional Rich Chocolate Cake, Topped with Creamy Chocolate Fudge Frosting

Dessert Cup

Berries and Cream

A Mix of Seasonal Sweet Berries, Topped with Fresh Whipped Cream

Crème Brulee

Creamy Rich Vanilla Bean Custard Topped with Caramelized Sugar

Tiramisu

Classic Espresso Dipped Lady Finger & Creamy Mascarpone Cheese Torte, an Italian Favorite

