

Global Aviation Catering Breakfast Favorites

Asparagus, Cherry Tomato, and Tillamook Sharp White Cheddar Frittata: Individually portioned 3-egg frittatas. These are so beautiful that no extra garnish is necessary! Suitable for the microwave or conventional oven. Low-carb, can be made Paleo (without cheese.)

Crispy Yukon Gold Potatoes, Fresh Basil, and Gruyere Frittata: Individually portioned 3-egg frittatas. Sent with fresh basil sprigs for garnish. Suitable for the microwave or conventional oven. (48 hrs.)

Spicy Habanero Jack Breakfast Sandwich: Fried egg, thick-sliced bacon, and spicy habanero jack cheese on lightly-toasted artisan ciabatta roll. Suitable for the microwave or conventional oven. Can be made on gluten-free bread.

Southwest Breakfast Burritos: Grande flour tortillas filled with 2 scrambled eggs, crispy bacon, sautéed bell peppers and onions, fire-roasted green chilies, Tillamook pepper jack cheese, and SW seasoned shredded hash browns. Sent with Organic Valley salsa (medium spicy), and sour cream. Available made on 10" tortillas (smaller version.) Available as vegetarian or with spicy breakfast sausage. Suitable for the microwave or conventional oven.

Eggs Benedict Breakfast Strata: Breakfast casserole with toasted English muffin pieces, Canadian bacon cubes, onions, and garlic. Sent with a side of hollandaise sauce and chopped Italian parsley garnish. Can be made Paleo. Suitable for the microwave or conventional oven. (48 hrs.)

Chicken Sausage and Spinach Breakfast Strata: Breakfast casserole with crumbled breakfast sausage, gruyere, and fresh spinach. Can be made Paleo. Suitable for the microwave or conventional oven. (48 hrs.)

Curried Tofu Breakfast Scramble: Sautéed vegetables, organic vegan sausage, and tofu scrambled with mild-Indian curry sauce. Vegan. Suitable for the microwave or conventional oven. Sent with cilantro sprigs for garnish. (48 hrs.)

Fresh Berry, Organic Almond Granola, and Greek Yogurt Parfaits: Honey vanilla Greek yogurt with fresh blueberries, raspberries, blackberries, organic almond granola, and fresh mint. Available in ceramic containers or disposable plastic cups.

Citrus Salad with Mint Sugar: Segments of pink grapefruit, blood oranges (seasonal availability), and navel oranges. Sent with a side of fresh mint sugar for topping. (48 hrs.)

Seasonal Fresh Fruit Skewers: Sent with ginger, lime, honey syrup, and fresh mint sprigs.

Rosemary Garlic Yukon Gold Potatoes, Potatoes O'Brien with Peppers and Onions, or Crispy Potato Onion Wedges (48 hrs.)

House-made Lemon Thyme Scones: Sent with Devonshire cream, butter pats, and raspberry jam. May be served room-temperature or warmed in the oven. Not suitable for the microwave. Also available as gluten-free.

Thick-Cut Bacon, Chicken Apple Sausage Links, or Pork Sausage Patties

Baked Stuffed Tomato Halves: Filled with chopped tomatoes, fresh thyme, garlic, seasoned breadcrumbs, and parmesan cheese. Drizzled with olive oil and baked to golden brown. Can be made low-carb. (48hr)

Deli-Style Breakfast Plate: 2 mini bagels, cream cheese, Dijon mustard, sliced meats and cheeses, fresh vegetable spears, olives, leaf lettuce, and wedge of tomato.

Toasted English Muffins, Toasted Bagels, Toasted Multi-Grain Sliced Bread, or Buttermilk Biscuits: Buttered and wrapped in foil for the oven. Not suitable for the microwave.



Global Aviation Catering Favorite Platters and Baskets

Sliced and Whole Seasonal Fresh Fruit and Berries Available as a platter, individually plated, or bulk.

Breakfast Pastries Basket: Includes an assortment of freshly baked Danishes, mini-croissants, artisan muffins, butter, and jams.

Artisan Muffins Basket Oregon blueberry buttermilk, cinnamon applesauce, or cranberry orange. Sent with butter pats and jam. May be served room temperature or warmed in the oven.

Lox and Bagels Platter: NW Sockeye salmon lox, cream cheese, red onions, capers, tomatoes, and mini bagels. Available as a platter, individually plated, or bulk. (48 hrs.)

Sliced Cheese Platter: Sliced locally made and imported cheeses. Sent with a basket of crackers.

Sliced Cheeses, Grapes, and Berries Platter: Sliced locally made and imported cheeses, grape bundles, and fresh berries. Sent with a basket of crackers.

Sliced Meats and Cheeses: Sliced locally made and imported cheeses and charcuterie. Sent with a basket of crackers.

Imported and Domestic Cheese Wedges: Wedges of Cambazola, Manchego and smoked pepper sharp cheddar, plated with roasted garlic halves, and red grape bundles. Sent with a basket of sliced whole-grain baguettes and house-made rosemary crisps. (48 hrs.)

Antipasto Platter: Sliced salamis, mozzarella balls, sliced cheeses, olives, pickled vegetables and prosciutto-wrapped melon. Sent with a basket of sliced whole-grain baguette. (48 hrs.)

Chilled Seafood Platter: Seasonal seafood - grilled lobster tails, seared scallops, Oregon bay shrimp salad, poached prawns, snow crab claws, smoked wild Oregon Sockeye salmon, remoulade, cocktail sauce, lemons, and capers. (Based on availability.) Sent with a basket of sliced baguettes and crackers. (48 hrs.)

Roasted Vegetable Platter: Seasonal roasted vegetables with Romesco sauce. Sent with Terra chips. Great for low carb diets. (48 hrs.)

Mediterranean Torta: Pesto, sundried tomato, and goat cheese torta. Sent with sliced baguette basket. (48 hrs.)

Sandwich Platter: Assorted sandwiches to include roasted turkey and Swiss, albacore tuna salad, and Black forest ham and cheddar. Made with whole grain wheat bread, sourdough bread, or ciabatta roll.

Crudités Platter: Fresh and blanched vegetables with dill yogurt dip.
Also available with hummus, Tzatziki (yogurt cucumber dip), and pita bread. (48 hrs.)

Artisan Rolls and Butter Basket

Whole Fruit Basket Seasonal ripe whole fruit with flowers and chocolates. (48 hrs.)

Assorted Cookies: Chef's Assortment of house-made fudge brownies, walnut blondies, butterscotch Nordy bars, Oregon blueberry bars, ginger molasses, and peanut butter chocolate chip cookies.

Assorted Desserts: Chef's assortment of mini cheesecakes, French macrons, mini cupcakes, toffees, truffles, and cookie bars.



Global Aviation Catering Favorite Homemade Soups and Stews (48 hrs.)

All soups are suitable for the microwave.

Smoky Tomato Soup: Sent with crispy maple bacon and crème fraiche. Low calorie (without the bacon and crème fraiche)

Pork Green Chili (no beans): Sent with crispy tortilla strips, sour cream, and cilantro sprigs. Low carb (without the tortilla strips)

Black Bean Chicken Tortilla Soup: Sent with crispy tortilla strips, sour cream, and cilantro sprigs. Low calorie/low carb (without tortilla strips)

Hungarian Mushroom Soup: Sent with sour cream and dill sprigs.

Caldo Verde: Portuguese kale, linguica sausage, and potato soup with chicken broth and red beans. Low calorie

Light Chicken and Roasted Corn Chowder: Medium spicy. Sent with cilantro sprigs for garnish. Low calorie

Thai Chicken and Coconut Milk Soup (Khao Soi): Sent with lime wedges, Thai basil, mint, and cilantro.

Paleo Turkey Chili: Low-carb chili with no beans, made with organic turkey meat, tomatoes, vegetables. Sent with cilantro and diced avocados. Low calorie/ low carb
Non-paleo diners love this chili too!

Italian Wedding Soup: Flavorful chicken broth with parmesan chicken meatballs, fresh spinach, and fresh dill. (48 hrs.)



Global Aviation Catering Boxed Meals

All boxed lunches are presented in our deluxe labeled box. Condiments and utensils are included.

Sandwich Boxes Lunches are served with a sandwich on the bread of your choice, seasonal fresh fruit, pasta salad, dessert of the day, chocolate truffle, Kettle Chips, a pickle spear, a mini brie wedge, and house-made sweet and spicy nuts.

Sandwich bread choices: Sourdough Bread, Artisan Wheat Bread, Ciabatta Roll, or as a wrap (on a flour tortilla).

Sandwich Choices:

- Roasted Turkey and Swiss
- Black Forest Ham and Cheddar
- Albacore Tuna Salad
- Vegetarian with Herbed Cream Cheese
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Entrée Salad Boxed Meals are served with salad, salad dressing, a roll and butter, dessert of the day, chocolate truffle, chips, a pickle spear, and house-made sweet and spicy nuts.

Entrée Salad Choices:

- Rosemary, Lemon, Garlic Grilled Chicken Caesar Entrée Salad
- NW Chicken, Salmon, or Flank Steak Entrée Salad (48 hrs.)
- Chef's Salad
- Nicoise Salad (48 hrs.)
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Breakfast Boxed Meals

- Continental Breakfast Box includes yogurt, granola, berries, bagel, cream cheese, hard-boiled egg, orange juice, a mini wedge of brie, and a Danish.
- Bagels and Lox Breakfast includes Bagel, Smoked Salmon, Red Onion, chopped Egg, Cream Cheese, orange juice, and a Danish.

Global Aviation Catering Favorite Salads

Garden Salad: Mixed seasonal greens with fresh vegetables: shaved carrots, sliced English cucumbers, cherry tomatoes, sliced scallions, sliced radishes, Kalamata olives, and bell pepper rings. Choice of dressings: French herb vinaigrette, balsamic vinaigrette, yogurt-herb ranch, buttermilk blue cheese, or Caesar dressing.
Available as a plated salad (with dressing, roll and butter on the side.), "upside-down salad" (these salads are designed to be tipped out onto a serving plate), or bulk.
Available with grilled chicken, grilled prawns, pan-seared wild salmon, or grilled flank steak.

Rosemary, Lemon, Garlic Grilled Chicken Entrée Salad (Our Grilled Chicken Caesar Salad): Mixed greens and romaine with sliced chicken, lemon wedges, shaved parmesan, cherry tomatoes, bell pepper rings, garlic croutons, and lemony Caesar dressing.
Available as plated (with dressing, croutons, roll, and butter on the side), or bulk.
Available with grilled prawns, pan-seared wild salmon, or grilled flank steak.

NW Chicken, Salmon, or Flank Steak Entrée Salad: Seasonal greens with apple-cider glazed chicken breasts, grilled Oregon pears, grilled Walla Walla sweet onions, NW aged goat cheese, toasted Oregon hazelnuts, and Oregon pinot noir vinaigrette.
Available as plated (with dressing, roll, and butter on the side), or bulk.
Available with pan-seared wild salmon or ginger-soy marinated flank steak. (48 hrs.)

Nicoise Salad: seared salmon or ahi tuna with blanched green beans, fingerling potatoes, Kalamata olives, cherry tomatoes, white wine Dijon vinaigrette, caper berries, and hard-cooked eggs

Global Aviation Catering Favorite Entrees

Rosemary Lemon Marinated Chicken Breast

Roasted Mediterranean Airline Chicken Breast topped with Artichokes, Charred Tomatoes, Capers, Kalamata Olives, and Parmesan Cheese.

Pan-Seared Wild NW Salmon Filet with Lemon Herb Compound Butter (Based on availability.) (48hrs.) (Not suitable for the microwave)

Japanese Tare Sauce Broiled Wild NW Salmon Filet – Tare sauce is a glaze made from soy, ginger, and mirin (48 hrs.)

Miso-glazed Chilean Sea Bass Filet

Locally Raised 7oz Beef Tenderloin Filet (cooked rare so it may be heated to your preference of doneness) (48 hrs.) (Not suitable for the microwave)

Mustard-Crusted, Boneless, Thick-Cut Pork Chop (48 hrs.)

Green Chili Chicken Enchiladas

Hearty Meat Lasagna – Hearty beef lasagna made with Italian sausage, ricotta, mozzarella, and fresh basil. (48 hrs.)

Thai Vegetable Yellow Curry: mushrooms, carrots, cauliflower, peppers, potatoes, basil, and cilantro in a mild yellow Thai curry sauce

Garlic Herb Crusted Rack of Lamb (48 hrs.)

Red-Wine Braised Beef Short Ribs: in a savory sauce with chunky vegetables (48 hrs.)

Global Aviation Catering Favorite Side Dishes

Confetti Orzo Pilaf: Tiny al dente pasta with diced vegetables and herbs

Savory Long Grain Rice Pilaf with mirepoix

Spanish Rice

Roasted Seasonal Vegetables

Browned Butter Green Beans with toasted Hazelnuts

Asparagus with Ginger, Sesame, and Soy

Buttermilk Garlic Mashed Yukon Gold Potatoes

Edamame Fried Rice with Bacon (or Turkey Bacon) (48 hrs.)

Roasted Curried Cauliflower

Browned Butter Cauliflower "Rice" with Peas and Sage

Pan-Seared Brussels Sprouts with Maple and Bacon (seasonal availability) (48 hrs.)

Sautéed Honey Ginger Carrots

SW Savory Black Beans

Quinoa Pilaf with Wild Rice and Chicken Broth



Global Aviation Catering Favorite Desserts

Chocolate Ganache Tart with Berries

Fresh Fruit Crisp with Whipped Cinnamon Crème Fraiche (seasonal fruit varieties)

Fresh Berry Trifle with toasted pound cake, lemon curd, berries and whipped cream

Mexican Chocolate Pots de Crème: rich chocolate pudding with cinnamon and cayenne with vanilla bean whipped cream

Lemon Tart with Fresh Berries and Cream

Poached Ginger Anise Pear with Salted Caramel and Dark Chocolate Sauce (48 hrs.)