

# Grasing's Catering Services

THE CARMEL RESTAURANT GROUP, INC.

For Orders Call:

Chef German Perez  
831/241-4967

## In-Flight Menu

### Breakfast

#### Cold Continental Breakfast

Breakfast box that includes fresh fruit salad, bagel, breakfast pastries, butter, jam and all condiments (vg)

#### Bagel Basket

A selection of freshly baked bagels with butter, cream cheese and jam. Flavored cream cheeses are available upon request (vg)

#### Fresh Bakery

Croissants, Danishes, butter, preserves (vg)

#### Healthy Breakfast

Muesli, berries, organic yogurt, sliced fruit (vg)

#### Smoked Salmon and Bagels

Cream cheese, capers, onions, tomatoes, eggs, sliced cucumber

#### European Breakfast

Cheeses, cold cuts, sliced fruits, organic yogurt, pastries

#### Fruit Display

Seasonal fruit, fresh berries, organic yogurt (vg)

### Hot Breakfast

#### Breakfast Burrito (Monterey)

Scrambled eggs, Monterey jack cheese, scallions, spicy pork sausage, and diced tomato wrapped in a flour tortilla and served with guacamole, salsa and sour cream

#### American Breakfast

Three eggs (omelet or scrambled), bacon, hash brown potatoes

#### English Breakfast

Three eggs (omelet or scrambled), bacon, sausage, mushrooms, baked beans, tomatoes, hash brown potatoes

#### Irish Oatmeal

Brown sugar, cranberries, candied walnuts (vg)



### Boxed Lunches and Boxed Salads

#### Caesar Salad

Crisp Romaine lettuce, topped with fresh Parmesan cheese, sourdough croutons and your choice of sliced grilled chicken, grilled tenderloin, grilled shrimp grilled vegetables or grilled Ahi tuna steak served with creamy Caesar dressing (vg option)

#### Cobb Salad

Grilled sliced chicken breast, sliced avocado, cheddar cheese, diced tomato, chopped egg & bacon, crumbled Maytag bleu cheese over crisp greens, with your choice of dressing

#### Butter Lettuce Salad

Balsamic caramelized pears, candied walnuts, Point Reyes Blue Cheese, balsamic vinaigrette

#### Mediterranean Grilled Vegetable Salad

Grilled marinated vegetables, feta cheese, tomatoes, olives, pepperoncini & red onion served over crisp romaine lettuce with vinaigrette dressing. Add marinated grilled chicken, grilled tenderloin or grilled jumbo shrimp (vg option)

#### Cold Filet Mignon

Cold grilled beef tenderloin, grilled vegetables, chive potato salad, horseradish sauce

#### Sushi & Sashimi

An assortment of sustainably sourced, fresh sushi and sashimi served with wasabi and pickled ginger



### Soups

Tomato Basil (vg, vn)

Potato-leek (vg)

Boston Style Clam Chowder



### Appetizers

Shrimp Cocktail

Mini Lump Crab Cakes

Chilled Melon and Sliced Parma Ham

Chicken, Beef or Ahi Tuna Satay  
With Thai peanut sauce

Hummus and Crostini  
Extra virgin olive oil (vg, vn)

Caprese Salad Skewer

Beef Crostini

Seared Ahi Tuna Canapé

Menu Key: (vg) vegetarian (vn) vegan

Availability of menu items and services subject to change.

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### Entrees

**Filet Mignon**  
**Kansas City Steak**  
**Bone-In Rib Eye**  
**Milk-Fed Veal Chop**  
**New York**  
Roasted potatoes, mixed seasonal vegetables

#### Skirt Steak Salad

**Grasing's "Paella"**  
Prawns, clams, mussels, Italian sausage,  
fennel, saffron orzo

**Sea of Cortez Prawns**  
Wild-caught prawns, angel hair pasta, Kalamata olives, fennel, asparagus, basil, fresh  
tomato sauce

**Seared Diver Scallops**  
Three-cheese spinach ravioli, wild mushrooms,  
baby bok choy, Marsala cream sauce

**Abalone**  
Fresh farm raised Monterey Bay red abalone  
prepared dorè style

**Seared Pepper Ahi Tuna**  
Whole wheat soba noodles, bok choy, ginger,  
soy sauce, sesame glaze

**Herb Crusted Sea Bass**  
Great northern white beans, bacon, spinach, shiitake,  
oven-dried tomatoes, roasted garlic cream sauce

**Heritage Pork Medallions**  
Creamy polenta, dried figs, spinach, kale,  
cider balsamic glaze

**Shelton Farms Half Chicken**  
Truffled polenta, seasonal vegetables,  
red wine reduction

**Grilled California Lamb Chops**  
Moroccan merguez sausage, Mediterranean couscous,  
coriander sauce

**Grasing's "Lasagna"**  
Fresh housemade parsley pasta, artichoke hearts,  
roasted garlic, fresh tomato sauce (vg, vn)

**Maple Leaf Duck**  
Fresh huckleberries, sautéed spinach, garlic mashed potatoes, port wine reduction

**Portobello & Tofu Tower**  
Grilled vegetables, roasted eggplant, tomato-pesto (vg, vn)

**Gluten Free Penne Pasta**  
Homemade marinara sauce, shaved Parmesan cheese  
Add chicken, shrimp or Mediterranean grilled vegetables (vg)



### Displays

**Cheese Selection**  
Local and international cheeses, seasonal grapes, crackers and crostini (vg)

**Artisan Sliced Fruit**  
Fresh fruit, berries, organic Greek yogurt (vg)

**Crudités**  
Seasonal vegetables, creamy dip or hummus (vg, vn)

**Antipasti**  
Ripe tomatoes, fresh mozzarella, salami, cured meats, Italian cheeses, crostini,  
and grilled vegetables

**Sushi Display**  
(Ten pieces standard) with soy, pickled ginger and wasabi. Your choice of nigiri, maki  
and sashimi

**Ploughman's Display**  
Charcuterie, cheeses, whole-grain mustard, fruit chutney, pickle, Granny Smith apple  
and dried fruit

**Seafood Display**  
Shrimp, scallops, lobster and cocktail crab, with Tabasco, lemon



### Desserts

#### Mini Offerings

Assortment of Petit Fours (three pieces)

Assortment of Small Macaroons (six pieces)

#### Individual Offerings

Crème Brûlée (vg)

Lemon Tart (vg)

Almond Cake (vg)

Chocolate Hazelnut "Symphony" (vg)



### Special Services

Fresh Flowers and Arrangements

Glassware & China

Full Line of Cabin Supplies

Customized gift baskets and personal shopping

Gluten, wheat-free and organic products

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