

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

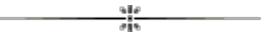
Grilled marinated vegetables, feta cheese, tomatoes, olives, pepperoncini & red onion served over crisp romaine lettuce with vinaigrette dressing. Add marinated grilled chicken, grilled tenderloin or grilled jumbo shrimp (vg option)

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)

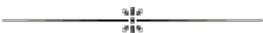
Crudités
Seasonal vegetables, creamy dip or hummus (vg, vn)

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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