

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)

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

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 seasonal fruit, candied walnuts, Point Reyes Blue Cheese, balsamic vinaigrette

Soups

Tomato Basil (vg, vn)

Potato-leek (vg)

Appetizers

Shrimp Cocktail

Mini Lump Crab Cakes

Chilled Melon and Sliced Parma Ham

Chicken, Beef or Ahi Tuna Satay

Thai peanut sauce

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)

English Breakfast

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

Irish Oatmeal

Brown sugar, cranberries, candied walnuts (vg)

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

Boston Style Clam Chowder

Hummus and Crostini

Extra virgin olive oil (vg, vn)

Caprese Salad Skewer

Beef Crostini

Seared Ahi Tuna Canapé

Grasing's Catering Services

The Carmel Restaurant Group, Inc.

For orders Call:
Chef German Perez
(831) 241-4967

In-Flight Menu

Entrees

Filet Mignon

Kansas City Steak

Tasmanian "Grass-Fed" Ribeye

Milk-Fed Veal Chop

New York

Skirt Steak Salad

Roasted potatoes, mixed seasonal vegetables

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

Heritage Pork Chop

Double-cut, wrapped with applewood smoked bacon, creamy polenta, caramelized seasonal fruit, spinach, baby kale, cider balsamic glaze

Pepper Seared Ahi Tuna

Whole wheat soba noodles, bok choy, ginger, snow peas, soy sauce, sesame glaze

Herb Crusted Sea Bass

Salt cod potato croquette, citrus creme, microgreen salad, pickled red onion

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

Desserts

Mini Offerings

Assortment of Petit Fours (three pieces)

Assortment of Small Macaroons (six pieces)

Special Services

Fresh Flowers and Arrangements

Glassware & China

Full Line of Cabin Supplies

Abalone

Fresh farm raised Monterey Bay red abalone prepared dorè style

Shelton Farms Half Chicken

Farro, slow roasted tomatoes, wild mushrooms, spinach, red wine reduction

Grilled Lamb Rib 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

Cranberries, sautéed spinach, garlic mashed potatoes, port wine reduction

Grilled Portobello Mushroom

Herb roasted potatoes, pesto, sautéed spinach, baby kale, balsamic glaze (vg, vn)

Gluten Free Penne Pasta

Homemade marinara sauce, shaved Parmesan cheese
Add chicken, shrimp or Mediterranean grilled vegetables (vg)

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

Individual Offerings

Crème Brûlée (vg)

Lemon Tart (vg)

Almond Cake (vg)

Chocolate Hazelnut "Symphony" (vg)

Customized gift baskets and personal shopping

Gluten, wheat-free and organic products