

GRASING'S CATERING SERVICES

The Carmel RESTAURANT Group, Inc.

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)

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 seasonal fruit, 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

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

Mini Lump Crab Cakes

Caprese Salad

Chilled Melon and Sliced Parma

Skewer Beef Crostini

Ham Chicken, Beef or Ahi Tuna Satay

Thai peanut sauce

Seared Ahi Tuna Canapé

In-Flight Menu

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

Entree

Filet Mignon

Ribeye

Aged New York

Bone-In Ribeye for Two

Wagyu New York

Roasted potatoes, mixed seasonal vegetables

Monterey Bay King Salmon
locally grown mushrooms, artichoke hearts, fennel-arugula salad

Abalone
fresh farm raised monterey bay red abalone prepared meunière style, with basil and fennel risotto

Sole Meunière
petrale sole filet, potato puree, haricots verts, lemon-caper butter sauce

Daily Fish

Grilled Pacific Swordfish
organic greens, grilled lemon, pommes frites

Thyme Roasted Rack of Lamb
parmesan & goat cheese potato au gratin with haricot verts, garlic-rosemary jus

Roasted Rosemary Chicken Breast
brussel sprouts, potato puree, local mushrooms, garlic jus

Kurobuta Pork Chop
acorn squash, mustard greens, apples, bacon & sage, caramelized shallot sauce

Meat and Pastry
short ribs, mashed potatoes, roasted root vegetables, garlic, bacon-cheddar biscuit, horseradish sauce

Vegetable Spaghetti "Carbonara"
asparagus, peas, zucchini, spinach, kale, romano cheese, herbs, applewood smoked bacon

Dessert

Mini Offerings

Individual Offerings

Assortment of Petit Fours (three pieces)
Assortment of Small Macaroons (six pieces)

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