



1275 Bloomfield Ave Fairfield, NJ 07004

(973)227-5222

"COME FLY WITH ME"  
IN FLIGHT CATERING MENU

BREAKFAST LIGHT FARE

Freshly Baked Bagels, Muffins, Scones, Croissant, Danish, Coffee  
Cake, Pound Cake, Sticky Buns, Rugelach

\*Available in minis as well

Our Delicious Homemade Granola of Steel Cut Oats, Sliced Almonds,  
Sunflower Seeds, Flaked Coconut, Black Sesame, Dried Cranberries &  
Local Honey - NO CORN SYRUP !!!

Individual Yogurts

Yogurt Parfait with House Made Granola, Local Honey, Fresh Berries  
or Pomegranate

Individual Cereal Cups/Large Cereal Boxes

Individual Berry or Fresh Fruit (Any) Cup

Seasonal Sliced Fruit Tray or Bowl - Both with Extra Berries!

Scottish Smoked Salmon Platter - Chopped Egg, Tomato, Red Onion,  
Capers, Lemon Wedges, Dill

Hard Boiled Eggs

Deviled Eggs, Simple or Topped with Smoked Salmon

Quiche, Any Variety

\*\*\*KOSHER PROVISIONS AVAILABLE\*\*\*

\*\*NEWSPAPERS AVAILABLE\*\*

\*Specialty Glass Jarred Jams, Jellies, Syrups, Condiments for  
Inventory Stock Available\*

\*\*\*DON'T SEE WHAT YOU WANT? SPEAK UP PLEASE!!!\*\*\*

## HOT BREAKFAST

Steel Cut Oatmeal with Choice of Toppings  
Brown Sugar, Local Honey, Berries, Dried Fruits

Homemade Waffles, Buttermilk Pancakes, French Toast with Vanilla  
& Cinnamon

\*Fresh Berry Compote Available for Above\*

Cheese Blintzes with Blueberry Sauce

Homemade Crepes, Client Choice

Eggs, Omelettes, Frittatas Any Style

Steak (Filet Mignon or Skirt) & Eggs

Eggs Benedict with our Delicious Hollandaise

Breakfast Wrap Variety

Breakfast Sandwiches

Breakfast Meats :

Applewood Smoked Bacon

Turkey Bacon or Sausage

Pork or Beef Sausage, Links or Patties

Honey Ham

Canadian Bacon

Taylor Ham (It's a Jersey Thing!)

Corned Beef or Pastrami Hash

Home Fries, Oven Roast Potatoes, French Fries

## LUNCH

### SALAD SELECTIONS

Classics Such as Field Greens, Caesar, Spinach, String Bean, Tomato & Red Onion Old Fashioned Picnic Potato, Our Pasta Scamp in Lemon Vinaigrette with Veggies, Penne Pasta with Marinara, Plum Tomato and Ricotta Salada, Pasta Primavera, Singapore Noodles, Couscous or Quinoa with Fresh Veggies in Minted Lemon Vinaigrette, Salad Caribe with Black Beans, Corn & Hearts of Palm, Stuffed Potato Salad with Cheddar, Bacon, Scallions & Sour Cream Dressing, Fresh House Made Mozzarella & Heirloom Tomato with Basil, Herbed Vinaigrette & Pesto Finish, Greek Pasta - Orzo, Spinach, Cukes, Black Olive & Feta, Parmesan Potatoes, Tuscan Salad with Romaine, Arugula, Fennel, Red Onion, Green Olives & Ricotta Salada

### ENTRÉE SALADS

Chicken Caprese - Grilled Breast, Balsamic Glaze, Roast Red Peppers, Olives, Artichoke Hearts, Fresh Plum & Sundried Tomatoes, Fresh Mozzarella over Arugula

Sliced Flank Steak over Field Greens, Quartered Plum Tomato, Crumbled Blue Cheese, Dijon Vinaigrette

Tuna Niçoise - Classic Style with Solid White Tuna, Marinated New Potatoes, French String Beans, Hard Boiled Eggs, Chopped Shallot over Boston Lettuce, Lemon Vinaigrette

Southwest Cobb - Grilled Cubed Chicken Breast, Shredded Cheddar, Avocado, Applewood Smoked Bacon, Chopped Egg, Tomato & Sliced Jalapeño, Balsamic Dressing

Grilled Chicken Caesar - Jersey Girl Style with Roast Red Pepper,  
Hard Boiled Egg, Homemade Garlic Croutons

Confetti - Composed Sections of Our Gourmet Chicken, Tuna & Egg  
Salads Between Rows of Shredded Carrot, Chopped Tomato &  
Julienned Beets over Lettuce, Balsamic Dressing

Mezze Platter of Stuffed Grape Leaves, Feta, Olive, Hummus, Roast  
Peppers, Homemade Tzatziki, Pita Chips

### SPECIALTY ENTREES

Smoked Filet of Beef - Tenderloin over Arugula with Roast Yellow &  
Red Peppers, Toasted Pignoli Nuts, Garlic-Balsamic Dressing

Seafood Caesar - Sub Jumbo Shrimp for Chicken, same JG Style

Asian Chicken - Hoisin Glazed Breast over Romaine, Shredded  
Veggies, Mandarin Oranges, Spicy Fragrant Dressing

Seafood Pasta - Fresh Lobster, Sea Scallops & Shrimp with Sweet  
Peas & Shallots in Lemon Aioli

Mixed Seafood Platter - Lobster, Jumbo Shrimp, King Crab Legs,  
Calamari Salad, Seared Dayboat Scallops, Crabmeat Salad, Lemon.  
Horseradish, Cocktail Sauce

### ADDITIONAL LUNCHEON OFFERINGS

Any Soup, Pint or Quart

Vegetarian Platters of Grilled, Steamed or Roast Veggie Variety with  
Choice of Legume & Grain

Sandwiches/Paninis/Wraps, Any Selection, Build Your Own

Finger Sandwiches, Any Choice

Tuna, Chicken, Egg, Shrimp Salads by Pint or Quart

Southern Fried Chicken Strips or Parts, Homemade Ranch Dip

Quiche, Client Choice

Pasta - Choice of Bolognese, Marinara, Pesto, Pink Vodka, Garlic & Oil, Roast Garlic or Plain Alfredo

\*Bag or Box Lunches Available to Your Specification\*

\*\*We are Sensitive to Special Dietary Needs - Vegetarian, Vegan, Gluten Free, No Nuts and Kosher\*\*

\*\*\*We DO NOT use any Processed Deli Products - All Proteins are Fresh Roast in House - Goffle Rd Poultry (All Natural, Free Range) and Wotiz Meats Products only\*\*\*

## APPETIZERS/HORDEOUVRES/SNACKS

Vegetable Crudité - Seasonal, Local Variety - Choice of Hummus, Red Pepper Hummus, Baba Ghanouj, Spinach-Boursin, Carrot - Yogurt or Green Hummus with Fresh Garbanzos

Above Dip Choice, Fresh Pita Chips

Guacamole, Salsa, House Made Tortilla Chips

International Cheese Variety with Crackers & Flatbreads  
Same Add Sliced Fruit

Canape or Finger Sandwich Variety

Deviled Eggs, Simple or Add Smoked Salmon

Skewers - Chicken, Beef, Mini Meatball, Ahi Tuna, Tofu, Veggies -  
Variety of Dip Choices

Tuscan Antipasto - Imported Prosciutto, Sopressata, Mortadella, Pepperoni, Salami, Cappicola, Auricchio Provolone, Fresh Mozzarella, Ricotta Salada, Sweet & Hot Peppers, Olives, Artichoke Hearts, Anchovies, Caponata, Sundried Tomatoes, Caper berries, Garlic Crostini

Jumbo Shrimp Cocktail, Horseradish, Homemade Cocktail Sauce, Lemon Wedges, Crackers

Roast Veggie Platter, Homemade Pesto

Sesame - Panko Chicken Fingers, Honey Mustard Dip

Chicken Liver Pate with Pistachio & Mandarin Orange, Mini Toast Points

Baby Lamb Chops in Lime- Mint Marinade

Chorizo in Puff Pastry, Fennel Seed Topped

Mini Empanadas, Sour Cream Dip

Assorted Mini Filo Pastries

Stuffed Baby Bliss Potato with Crème Fraiche, Caviar & Chive

Sliders - Choice of Beef, Turkey or Veggie Mini Burgers

Alaskan King Crab Cups, Wasabi-Avocado Mash

Mini Buffalo Wings, Celery Sticks, Our DELICIOUS Homemade Blue Cheese Dressing

Homemade Mini Pure Crabcakes, Chipotle Aioli Finished

Hoisin Glazed Seared Tuna on Fried Rice Paper

Homemade Tuscan Kale Chips

Cocktail/Roasted/Dried Nuts

Individual or Large Bags Chips, Any Choice

WE HAVE SOOOO MUCH MORE -JUST ASK!!!



## DINNER

### POULTRY

- Turkey Breast Roulade - Basil & Roast Red Pepper Stuffed,  
Natural Au Jus  
Honey Glazed Roast Turkey Breast  
Turkey Meatballs
- Chicken Paprikash - Boneless Breast with Peppers & Onions in  
Paprika - Sour Cream Sauce  
Grilled Lemon-Rosemary Chicken
- Chicken Milanese with Arugula, Lemon & Chopped Tomato
- Chicken Murphy - Bone in Parts with Hot & Sweet Peppers, Onions,  
Potatoes, White Wine Sauce
- Chicken Cacciatore with Veggies in Tomato-Wine Sauce  
Blackened Chicken, Roast Corn-Tomato Relish  
Chicken Parmesan, Francaise or Marsala
- Garlic Stuffed Grilled Chicken Breast, Lemon-White Wine  
Reduction
- Sorrentino - Sautéed Breast over Spinach, Topped with Eggplant,  
Mozzarella, Mushroom-Marsala Sauce
- Oven Roast Bone in Chicken Breast, Honey-Orange Glaze  
Grilled Chicken Breast Teriyaki
- Apricot Stuffed Chicken Breast, Apricot Glaze Finish
- Chicken Pinwheels - Prosciutto, Asparagus, Fontina Cheese Stuffed  
Breast, Tarragon Aioli  
Pomegranate Glazed Roast Duck

### BEEF

- Cajun Meatloaf with Fresh Tomato Confetti  
Beef Bracciole in Tomato-Wine Sauce

Traditional Sauerbraten, Gingersnap Gravy  
Flank Steak Diane, Dijon-Brandy Sauce  
Homemade Meatballs - Fresh Ground Sirloin in Tomato-Basil Sauce  
Yankee Pot Roast with Caramelized Vegetables & Gravy  
Stuffed Cabbage  
Traditional Corned Beef or Pastrami Dinner  
Stuffed Flank Steak with Spinach & Parmesan  
Skirt Steak Chimichurri

#### VEGETARIAN

Eggplant Rollatine - OVER stuffed in Marinara, Mozzarella Finish  
Mexican Chile Rellenos - Poblano Stuffed with Jack Cheese &  
Battered, Red Chile Sauce  
Vegetable Terrine - Layers of Fresh Veggies, Rice & Gruyere  
Eggplant Parmesan  
Vegetable Lasagne  
Pizza - Housemade Choice of Traditional, Any Topping, French  
Bread or English Muffin

#### PORK

Fennel Stuffed Loin with Fennel & Onion Sauté  
Grilled Pork Chops with Onion Gravy  
Orange Marinated Tenderloin  
Hot or Sweet Italian Sausage with Peppers & Onions

#### PASTA

Three Cheese Lasagne-Ricotta, Mozzarella, Parmesan, Marinara  
Sauce  
Penne Pasta with Portabellas, Sundried Tomatoes, Asparagus in  
Pink Vodka Sauce  
Meat & Cheese Lasagne

Cavatelli, Sausage, Broccoli Rabe, Garlic & Oil  
Homemade Potato Gnocchi, Bolognese Sauce  
Mini Cheese Ravioli in Creamy Tomato, Basil & Artichoke Sauce  
Tortellini Bolognese  
Bowtie Pasta, Chicken & Broccoli Rabe in Roast Garlic Alfredo Sauce

### SEAFOOD

Flounder Francaise  
Sausage, Chicken & Baby Shrimp Jambalaya  
Almond Crusted Salmon, Creamy Orange Sauce  
Clams Steamed in Garlic, White Wine & Parsley  
Zuppa Di Mussels, Tomato - Wine Sauce  
Salmon Teriyaki

### ACCOMPANIMENTS

Homemade Rice Balls Stuffed with Mozzarella  
Whipped Potatoes  
Corn Muffin Stuffing with Brunoise of Vegetables  
Coconut-Sesame Rice  
Pasta - Penne, Fusilli, Orecchiette, Bowties or Rigatoni with  
Marinara, Alfredo, Pink Vodka, Primavera, Creamy Pesto or  
Puttanesca Sauce  
Oven Roast Vegetables  
Creamed Spinach  
Italian Potato Croquettes with Mozzarella & Parmesan  
Sweet & Sour Red Cabbage  
Horseradish Whipped Potatoes  
Broccoli or Cauliflower Au Gratin  
Lemon Risotto  
Gratin of Potatoes  
Spinach & Garlic Sauté  
Jasmine Rice with Lemongrass

Wasabi Whipped Potatoes  
String Beans Almandine  
Crispy Parmesan Roast Potatoes  
Mexican Rice  
Scallion Mashed Potatoes  
Creamy Tuscan Rice  
Triple Potato Roast - Red Bliss, Yukon Gold & Sweet  
Steamed Vegetable Medley  
Island Rice with Mango, Scallion, Pineapple & Papaya  
Steamed Broccoli with Lemon  
Cheddar Smashed Red Bliss Potatoes  
String Beans with Buttered Mushrooms  
Roast Garlic Whipped Potatoes  
Homemade Southern Succotash  
Baked Broccoli with Parmesan Crumble  
Rice Pilaf  
Whipped Sweet Potatoes, Orange-Brown Sugar Topping  
Maple Glazed Carrots  
Butter Toasted Noodles

## GOURMET ENTREES

### SEAFOOD

Dover Sole Picatta  
Lime Grilled Salmon with Mango Salsa  
Fisherman's Wharf Cioppino - Stew of Shrimps, Scrod, Mussels,  
Clams & Scallops in White Wine & Tomato  
Crabmeat Stuffed Sole, Lemon-White Wine Sauce  
Coconut Shrimp, Honey Orange Glaze  
Baked Filet of Salmon, Spiced Yogurt Sauce  
Hoisin Glazed Salmon over Baby Spinach  
Homemade Crabcakes - NO FILLERS with Choice of Sauce  
Chilean Sea Bass, Pan Seared or Roast

Halibut any Style  
Shrimp in Champagne Dijon Sauce  
Miso Topped Salmon over Baby Spinach  
Bacon Wrapped Shrimp Stuffed with Jack Cheese & Jalapeño  
Shrimp Scampi  
Ancho Chile Crusted Baked Salmon  
Seafood Fra Diavolo - Shrimp, Mussels, Clams & Calamari in Spicy  
Tomato Sauce  
Crabmeat Stuffed Shrimp  
Poached Salmon, Cucumber Dill Sauce  
Shrimp Creole

#### CHICKEN

Butterflied Cornish Hens with Wild Mushroom & Lemon  
Roast Chicken (Bone in), Asparagus - Wild Mushroom Ragout

#### VEAL

Sorrentino - over Sautéed Spinach, Topped with Eggplant,  
Mozzarella & Mushroom-Marsala Sauce  
Francese, Marsala, Parmesan or Cacciatore  
Saltimbocca - over Spinach with Prosciutto & Mozzarella

#### BEEF

Steak Tips Pizzaiola with Mushrooms, Onions & Peppers in Tomato -  
White Wine Sauce  
Braised Short Ribs  
Steak Tips Puttanesca with Tomato, Wine, Onions, Garlic, Olives &  
Capers  
Steak Tips Bordelaise with Mushroom & Red Wine  
Whole Grain Mustard Crusted Filet

## PORK

### Baby Back Ribs, Homemade BBQ Glaze

Have a Desire For Something Not Listed? Just Ask, We Accommodate  
Whenever Possible!

**\*\*Specialty Dinner Rolls, Breads Available Upon Request\*\***

## MEXICAN FARE

Napolitos - Cactus Salad in Lime Vinaigrette over Shredded Lettuce

Quesadillas - Any Style, Any filling(s), Sour Cream  
Accompaniment

Nachos - Homemade Vegetarian Refried Beans, Cheese, Jalapenos,  
Housemade Corn Tortilla

Seven Layer Dip - Housemade Vegetarian Refried Beans, Cheese,  
Homemade Salsa, Sour Cream, Jalapeno, Chopped Onion, Cilantro,  
Homemade Tortilla Chips

"Drunken" Chicken or Beef Skewers Marinated in Tequila, Beer &  
Lime

Cowgirl Shrimp - Stuffed with Cheese & Jalapeno, Bacon Wrapped &  
Grilled

Tacos, Choice of Filling with Lettuce, Tomato & Cheese

Tostadas - Flat Fried Corn Tortilla Topped with Refried Beans, Cheese  
and Your Choice of Protein

Enchiladas Filled with Choice of Protein, Topped with Cheese and  
Choice of Salsa - Red Chile, Green or Mole

Burritos Filled with Refried Beans and Choice of Protein, Topped with  
Cheese & Red Chile Sauce

Tamales - with Masa and Fresh Corn, Choice of Protein

Chicken Mole - Quartered Parts or Boneless Breast in Our Delicious  
Sauce

Steak Tampiquena - Grilled Skirt with Poblano Chile, Jack Cheese &  
Tomato Sauce, Aye, Chihuahua, Delicioso!!!

## SWEET ENDINGS

Assorted Homemade Mini Cookies  
Triple Fudge Brownies  
Cream Cheese Chocolate Chunk Blondies  
Cappuccino Brownies  
Venetians  
Assorted Fruit Bars & Squares  
Mini Carrot Cakes  
Rugelach  
Babka  
Assorted Truffles  
Mini Chocolate Fudge Cupcakes  
Assorted Homemade Pies & Cakes  
Variety of Mini Pastries  
Assorted Mini Italian Pastries  
Chocolate Dipped Variety - Seasonal Variety of Berries, Dried Fruits,  
Mini Pretzels, Marshmallows, Graham Crackers  
& Fortune Cookies  
Jell-O - Plain or Fruited

\*\*\*All Scratch Baked in House - NO FROZEN PRODUCTS\*\*\*

FLOWERS & PROPS AVAILABLE

SPECIAL THEME MENUS AVAILABLE

SPECIAL REQUESTS WELCOME - PLEASE ASK IF YOU DON'T  
SEE!!

