

CULINARY ART *inc.*

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IN ~ FLIGHT CATERING MENU

SERVING

BOEING FIELD (KBFI), SEA-TAC (KSEA)
& RENTON MUNICIPAL (KRNT)

HOURS OF OPERATION

5:00 AM ~ 5:00 PM *Monday-Friday*

6:00 AM ~ 2:00 PM *Saturday*

6:00 AM ~ 1:00 PM *Sunday*

Please Call for Holiday Hours

Hours of operation may vary based on client needs.

Additional delivery and airport service fees apply.

PHONE (*during regular business hours*) 206·768·0677

AFTER HOURS CELL (*until 8:30 PM*) / *and voice mail* 206·478·9512

FAX 206·768·0794

(faxes are read during regular business hours only)

AVIATION CATERING TERMS AND ORDER POLICIES

In order to provide you and your passengers with the best quality catering available, we ask for as much advance notice as possible. Time constraints may limit some selections.

CANCELLATION FEES WILL APPLY BASED ON THE FOLLOWING SCHEDULE

- * 4 BUSINESS HOURS NOTICE TO CANCEL STANDARD STOCK AND COLD DELI ITEMS.
- * 12 BUSINESS HOURS NOTICE TO CANCEL ANY SEAFOOD.
- * FEES MAY APPLY TO CANCEL ANY ITEM COOKED TO REHEAT.
(THESE ITEMS REQUIRE COOLING TIME BEFORE PACKAGING)
- * WE CANNOT ACCEPT CANCELLATIONS ON ANY SPECIAL PURCHASE ITEMS.
- * WE CANNOT ACCEPT CANCELLATIONS ON ANY SPECIFIC RECIPE REQUESTS.
- * WE CANNOT ACCEPT CANCELLATIONS ON ANY **EXPEDITE** OR **ASAP** ORDER.

The following is a list of suggested menu items to provide you with a sample of our cuisine. We are not limited to these items and will prepare your own menu requests with adequate notice.

A P P E T I Z E R P L A T T E R S

GRILLED VEGETABLE PLATTER *with herb goat cheese spread.*

NORTHWEST VEGETABLE TRAY *with herb dip.*

SEASONAL FRESH FRUIT TRAY *with yogurt dip.*

IMPORTED & DOMESTIC CHEESES *with crackers.*

FRESH FRUITS AND CHEESES *with crackers.*

BUFFALO CHICKEN WINGS *with bleu cheese dip.*

SPINACH & CHEESE PHYLLO TRIANGLES

BRUSCHETTA TOASTS *topped with roma tomato, basil & fresh mozzarella.*

GRILLED OR BREADED CHICKEN STRIPS *with honey mustard & barbecue sauce.*

TENDERLOIN BEEF SKEWERS *with creamy horseradish sauce.*

PRAWNS *with zesty cocktail sauce.*

TERIYAKI GLAZED CHICKEN SKEWERS *with spicy peanut sauce.*

PETITE DUNGENESS CRAB CAKES *with remoulade.*

SMOKED SALMON PLATTER *with cream cheese, crackers, capers & red onion garnish.*

SUSHI & SASHIMI *with pickled ginger, wasabi & soy sauce.*

NORTHWEST CHILLED SEAFOOD APPETIZER PLATTER *with salmon, sautéed scallops, crab meat, prawns, calamari, smoked seafood & a variety of seasonal items with cocktail & tartar sauces.*

ADD LOBSTER TAIL *market price.*



B R E A K F A S T S E L E C T I O N S

(for re-heating; all served with breakfast potatoes)

DEEP DISH QUICHE LORRAINE

EGG WHITE OMELET *with spinach & swiss cheese.*

FRENCH TOAST *with maple syrup & seasonal warm fruit compote.*

COUNTRY FARMERS SCRAMBLE *with HAM & CHEESE or VEGETARIAN*

THREE EGG OMELET *with your choice of 3 fillings.*

BREAKFAST SANDWICH *with egg, cheese & choice of bacon, ham, or sausage.*

BREAKFAST BURRITO WITH SAUSAGE, EGG & CHEESE
served with salsa & sour cream.

BREAKFAST PLATTERS

MUFFINS & SCONES *with butter & jam.*

BAGELS *with cream cheese, butter & jam.*

LOX & BAGELS *with cream cheese, capers & red onion.*

ASSORTED DANISH *with butter & jam.*

ADDITIONAL BREAKFAST ITEMS

BREAKFAST POTATOES

SIDE OF BACON, SAUSAGE OR HAM

BROILED TOMATO *topped with parmesan & breadcrumbs.*

YOGURT

FRESH ORANGE JUICE

GRANOLA WITH YOGURT OR MILK

ASSORTED CEREAL

COTTAGE CHEESE

FRESH FRUIT SALAD

SEASONAL BERRY BOWL



LUNCHEON PLATTERS

ASSORTED SANDWICHES *with lettuce & tomato; mayo
& dijon on the side.*

DELI MEATS & CHEESES *with bread basket & condiments.*

FINGER SANDWICHES ON VARIETY BREADS *with trimmed crusts
& crudite garnish.*

ANTIPASTO PLATTER *with meats, cheeses, marinated prawns, roasted vegetables, olives
& crostini toasts.*

ASSORTED WRAP SANDWICH PLATTER

BAGUETTE SANDWICHES *with prociutto & provolone, smoked ham & brie,
grilled vegetables & chevre.*

H O M E M A D E S O U P S

NEW ENGLAND CLAM CHOWDER

VEGETABLE MINISTRONE

OLD-FASHIONED CHICKEN NOODLE

HEARTY BEEF & VEGETABLE

TOMATO CHEESE BISQUE

SOUP DU JOUR

LOBSTER BISQUE

(requires 24 hours notice)

E N T R È E S A L A D S

(served with roll & butter)

GRILLED CHICKEN CAESAR *with garlic croutons.*

SHRIMP LOUIE *with thousand island dressing.*

NORTHWEST CLASSIC MIXED SEAFOOD *over gourmet greens with lemon-herb dressing.*

THAI NOODLES WITH CILANTRO-LIME CHICKEN & VEGETABLES *& a spicy peanut dressing.*

TRADITIONAL CHEF SALAD *with roasted turkey, honey ham, swiss & cheddar cheese.*

CHICKEN TACO SALAD *with tortilla chips, salsa, sour cream & spicy ranch.*

SUPREME COBB SALAD *with chicken, bacon, egg, gorgonzola, tomato, avocado
& bleu cheese dressing.*

SOUTHWEST COBB SALAD *with spicy turkey, pepper jack, corn, beans, tomato, avocado
& chipotle ranch dressing.*

GRILLED SIRLOIN STEAK OVER GREENS *with gorgonzola cheese.*

SPINACH, STRAWBERRIES, GRILLED CHICKEN & ALMONDS *with
crumbled bleu cheese & raspberry vinaigrette.*

ICEBERG WEDGE *with smoked bacon, crumbled gorgonzola & bleu cheese vinaigrette.*

CAPRESE SALAD *with ripe tomatoes, fresh mozzarella, basil leaves & balsamic dressing.*

AHI TUNA SALAD NIÇOISE *with red potatoes, green beans, tomato, egg,
olives & sweet dijon vinaigrette.*

MIXED GOURMET GREENS *with garden vegetables.
(thousand island, ranch, bleu cheese, or italian dressing)*



DINNER SELECTIONS

(for re-heating)

DINNER ENTREES ARE SERVED IN CONTAINERS SUITABLE FOR USE IN MICROWAVE OR CONVENTIONAL OVENS. PLEASE SPECIFY UPON ORDERING.

(all dinners are accompanied by seasonal vegetables, green or caesar salad, roll & butter)

CHICKEN

LEMON-HERB MARINATED CHICKEN BREAST *with rice pilaf.*

PARMESAN BREADED CHICKEN BREAST MARINARA *with spaghetti.*

CLASSIC CHICKEN MARSALA *with pasta.*

CHICKEN SCALOPPINI IN LEMON-CAPER SAUCE *with rice pilaf.*

GRILLED CHICKEN BREAST WITH POMODORO SALSA *with rice pilaf.*

CHICKEN & VEGETABLE POT PIE *with flaky pastry.*

SHREDDED CHICKEN ENCHILADAS *with spanish rice.*

BEEF, PORK & LAMB

FILET OF BEEF TENDERLOIN *in a wild mushroom cabernet sauce with mashed potatoes.*

FILET OF BEEF TENDERLOIN & LOBSTER TAIL (CLASSIC SURF & TURF)

FLANK STEAK *stuffed with sautéed roma tomatoes, spinach & fresh basil
with garlic mashed potatoes.*

BEEF & WILD MUSHROOM STROGANOFF *with egg noodles.*

GRILLED RIB EYE STEAK WITH BÈARNAISE BUTTER *served with
mashed yukon gold potatoes.*

PORK LOIN CUTLETS IN MUSTARD SAUCE *with roasted potatoes.*

ROSEMARY ROASTED PORK TENDERLOIN *in cranberry-port wine sauce
with mashed potatoes.*

SEARED LAMB CHOPS *in herb-wine sauce with chateau potatoes.*

HERB & MUSTARD-CRUSTED RACK OF LAMB *in a demi-wine sauce
with roasted red potatoes.*

SEAFOOD

- GRILLED SALMON FILLET *in a white wine, caper & butter sauce served with rice pilaf.*
- BAKED SALMON FILLET *topped with homemade pesto & breadcrumbs served with rice pilaf.*
- GRILLED HALIBUT FILLET *in a fresh pomodoro salsa served with rice pilaf.*
- MACADAMIA-CRUSTED HALIBUT *in lemon beurre blanc served with rice pilaf.*
- DUNGENESS CRAB CAKES *with jalepeno-corn salsa served with mashed potatoes.
(requires 24 hours notice)*
- SAUTÈED SCALLOPS PROVENÇAL *with rice pilaf.*
- JUMBO SHRIMP SCAMPI *with pasta.*
- BAJA FISH TACOS *with seasoned halibut, slaw, black beans, tortillas & tropical fruit salsa.*

PASTA

- NORTHWEST SEAFOOD PASTA *in red or white sauce.*
- 3-LAYER LASAGNE *with chicken & vegetables; roasted vegetables; or rich bolognese sauce.*
- SMOKED SALMON FETTUCCINE *in a tomato-vodka cream sauce.*
- CHEESE TORTELLINI PRIMA VERA *in marinara or alfredo sauce.*
- CHICKEN AND PENNE PASTA *in pesto cream.*
- CLASSIC CHICKEN FETTUCCINE ALFREDO
- GNOCCHI IN GORGONZOLA CREAM SAUCE

PORTFOLIO PICNICS™

by CULINARY ART inc.

BOX BREAKFASTS

(with flatware & moist towelette)

- CONTINENTAL *A selection of fresh baked muffins & bagels with cream cheese, butter & jam.
Served with seasonal fruit salad, cheese & crackers, yogurt & orange juice.*
- GRANOLA & YOGURT *Cranberry granola with vanilla yogurt,
2% milk, muffin, seasonal fruit salad & orange juice.*
- DELUXE BAGEL BREAKFAST *Bagel with lox & cream cheese, caper & red onion garnish.
Served with seasonal fruit salad, yogurt & orange juice.*
- BREAKFAST BURRITO *Breakfast burrito in a microwaveable container with a side of breakfast potatoes,
salsa & sour cream. Served with seasonal fruit salad, yogurt & orange juice.*

3-EGG OMELET *Omelet with your choice of fillings in a microwaveable container with a side of breakfast potatoes. Served with seasonal fruit salad, yogurt & orange juice.*

CROISSANT BREAKFAST SANDWICH *Egg, ham & cheese on a flaky croissant in a microwaveable container with a side of breakfast potatoes. Served with seasonal fruit salad, yogurt & orange juice.*



BOX LUNCHES

(served with seasonal fresh fruit garnish, our signature Espresso Bar dessert, flatware & moist towelette)

DELI SANDWICH BOX *Your choice of roasted turkey & jack; honey ham & swiss; roast beef & cheddar; basil-parmesan chicken salad; albacore tuna; grilled chicken & cheddar; or a vegetarian sandwich on wheat grain, french roll or sourdough breads. Served with vegetable pasta salad & potato chips.*

CLUBHOUSE SANDWICH BOX *A triple-decker sandwich with roasted turkey, bacon, cheese, lettuce & tomato on wheat or sourdough bread. Served with vegetable pasta salad & potato chips.*

CLASSIC CAESAR SALAD *with grilled chicken & homemade croutons.*

ASIAN CHICKEN OVER GREENS & CABBAGE *with vegetables, crunchy noodles & sesame vinaigrette.*

THAI NOODLES & VEGETABLES TOPPED WITH CILANTRO-LIME MARINATED JULIENNE CHICKEN *& a side of spicy peanut dressing.*

SUPREME COBB SALAD *with chicken, bacon, egg, tomato, gorgonzola, avocado & bleu cheese dressing.*

TRADITIONAL CHEF SALAD *with turkey, ham, swiss & cheddar with your choice of dressing.*

SOUTHWEST COBB SALAD *with spicy turkey, pepper jack, corn, beans, tomato, avocado & chipotle ranch dressing.*



COLD BOX DINNERS

(served with green salad, roll & butter, our signature Espresso Bar dessert, flatware & moist towelette)

COLD POACHED SALMON FILLET *over a vegetable pasta salad. Served with cucumber-dill sauce.*

GRILLED CHICKEN BREAST *over a vegetable pasta salad. Served with roasted red pepper dressing.*

FILET OF BEEF *over a vegetable pasta salad. Served with creamy horseradish dressing.*

CHILLED NORTHWEST SEAFOOD *served with cocktail & tartar sauce.*

MICROWAVEABLE BOX DINNERS

(served with seasonal fresh fruit garnish, roll & butter, our signature Espresso Bar dessert, flatware & moist towelette)

LASAGNE BOLONGESE *or* VEGETARIAN *with green salad.*

GRILLED *or* BREADED CHICKEN TENDERS *with BBQ or honey mustard dipping sauce & pasta salad.*

GRILLED TOP SIRLOIN IN MUSHROOM SAUCE *with mashed potatoes, vegetable medley & green salad.*

GRILLED CHICKEN BREAST POMODORO *with rice pilaf, vegetable medley & green salad.*



DESSERT SELECTIONS

A VARIETY OF COOKIES & DESSERT BARS

SLICED CHEESECAKE IN ASSORTED FLAVORS

TRADITIONAL TIRAMISÙ

LAYERED CHOCOLATE FUDGE CAKE WITH GANACHE ICING

FRESH FRUIT TARTLET WITH CUSTARD

INDIVIDUAL LEMON TART

CARROT CAKE WITH CREAM CHEESE ICING

CHOCOLATE ESPRESSO TART

PETITE GOURMET DESSERT PLATTER

Ask about our seasonal specialty selections.

ADDITIONAL STOCK ITEMS

MILK (*whole, 2%, or skim*)

HALF-AND-HALF

SAN PELLEGRINO WATER

FIJI WATER 330ml. *or* 500ml.

EVIAN WATER 330ml. *or* 500ml.

PERRIER WATER

FRESH ORANGE JUICE

SOFT DRINKS

SNAPPLE BEVERAGES

THERMOS OF COFFEE (*4 cups*)

LEMONS & LIMES

WHOLE FRUIT BASKET

PLATE, FLATWARE & NAPKIN

HOT WASH CLOTH PACKS

Additional grocery items may be purchased with sufficient notice.