



●Not Just Plane Food●

Tucson, Arizona
520.444.8033
www.airfarecatering.com

Cold Breakfasts

The Continental – Fresh artisan breakfast breads with European fruit preserves and sweet-cream butter and fresh fruit. Individual, basket or platter

American Continental – Fresh artisan breakfast breads with European fruit preserves and sweet-cream butter, fresh fruit, homemade granola and yogurt

The European – Our special muesli mix with yogurt and fresh fruit

Smoked Scottish Salmon Tray – Thinly sliced Scottish salmon served with tomatoes, hard-boiled egg, red onions, capers and cucumbers with mini bagels, whole wheat bread and crème fraîche

Fruit – An array of exotic and seasonal fresh fruit served with our homemade yogurt sauce. Individual, basket or platter

Bagels – Assorted fresh-baked bagels served with cream cheese, sweet-cream butter and European fruit preserves. Individual, basket or platter

Muffins & Pastries – Fresh-baked assorted muffins and pastries served with sweet-cream butter and European fruit preserves. Individual, basket or platter

Hot Breakfasts

Omelet – Three egg omelet with filling of your choice:

- Traditional Denver
- Southwestern (chorizo, chilies, pepper jack cheese, corn, salsa & fresh cilantro)
- Tuscan Zucchini (zucchini, ricotta cheese, tomato and fresh oregano)

Breakfast Burrito – Scrambled eggs, Monterey jack cheese, scallions, pork sausage and diced tomato wrapped in a flour tortilla and served with homemade guacamole and pico de gallo

Buttermilk Pancakes – Served with 100% Vermont maple syrup and sweet-cream butter. Choose from:

- Original
- Blueberry
- Banana & Walnuts
- Ask about others we offer

Challah French Toast – Thick slices of Challah bread dipped in whole milk, egg, cinnamon and orange, served with 100% Vermont maple syrup and sweet-cream butter

Roasted Strawberry Almond Crêpes – French crêpes filled with roasted strawberries, cinnamon and almonds, served with crème fraîche and brown sugar

Irish Oatmeal – Steaming hot steel-cut oats topped with dried cranberries, apples, walnuts & bananas, served with brown sugar and half 'n half

Breakfast Tenderloin – Petite breakfast tenderloin served with farm-fresh scrambled eggs

Country Sausage Gravy & Biscuits – Homemade biscuits topped with country sausage and sage gravy, served with farm-fresh scrambled eggs

Executive Breakfast Sandwich – Two-egg sandwich cooked any style on a croissant or old-fashioned English muffin. Also available with breakfast meat and cheese of your choice

Executive American Breakfast – Three farm-fresh scrambled eggs and home-fried potatoes

**Each hot breakfast includes a fresh fruit salad, choice of breakfast bread and choice of breakfast meat*

**Breakfast meats include: pork sausage links or patties, apple-cured bacon, turkey bacon, turkey sausage, chicken and apple sausage, Canadian bacon, Italian sweet sausage or thick-cut country ham*

**Artisan breakfast breads include: English muffin, croissant, toast (whole wheat, rye, pumpernickel, white, sourdough or cranberry pecan), bagel (plain, blueberry, onion, everything or cinnamon raisin) or muffin (blueberry, banana nut, sour cherry white chocolate or orange almond poppy seed). Other breakfast breads available upon request*

**Egg-substitute available upon request*

Cold Box Lunches – Sandwiches

New York Deli-Style – Build your own sandwich with assorted sliced deli meats, cheeses and fresh sliced breads

Cold Filet Mignon – Cold grilled beef tenderloin, horseradish crème fraîche, red onion, tomato and romaine lettuce

Asian Chicken Breast – Grilled marinated chicken breast with julienne vegetables, Napa cabbage, bean sprouts, jicama and five spice orange mayo

Traditional Philly Cheese Steak – Served with peppers, onions and provolone cheese

Grilled Chicken & Avocado Club – Grilled chicken breast with avocado, bacon, tomato and Swiss cheese served with herbed mayo

Grilled Vegetable – Assorted seasonal vegetables with sliced avocado, Bermuda onion and yogurt dill dressing

Caprese – Sliced tomato, fresh buffalo mozzarella and fresh basil. Also available with imported prosciutto or Italian salami

Prosciutto & Brie – Imported Prosciutto, French Brie and rosemary fig confit

Lemon Tarragon Chicken Salad – Poached chicken breast, red onion and lemon

Antipasto Salad – Italian salami, fresh mozzarella cheese, kalamata olives, roasted red peppers and fresh basil

Smoked Salmon – Sliced smoked salmon with tomato, red onion, capers, cucumbers, romaine lettuce and cream cheese

Grilled Chicken – Grilled chicken breast with goat cheese, sun-dried tomato pesto and field greens

Turkey & Brie – Slow-roasted turkey, thinly sliced with French Brie cheese, red onion, roasted red peppers and romaine lettuce

Pepper-Crusted Beef – Seared tenderloin, bacon, Gorgonzola cheese, crisp watercress and grained Dijon mustard

Apple Almond Tuna Salad – Homemade salad served with apple slices, almond slivers and romaine

Raspberry Pecan Chicken Salad – Homemade salad with a hint of raspberry, pecans and romaine lettuce

Egg Salad – Homemade salad served with romaine lettuce

**Each DELUXE box lunch contains a sandwich of your choice and is served with chips, fresh fruit salad, choice of pasta salad or green garden salad, cookie and condiment kit*

**Each EXECUTIVE box lunch contains a sandwich of your choice and is served with chips, fresh fruit salad, choice of pasta salad or green garden salad, cheese & crackers, dessert and condiment kit*

**Each sandwich is served on your choice of bread, including: croissant, white, wheat, ciabatta, multi-grain, sourdough, pumpernickel or rye*

Cold Box Lunches – Salads

Cobb Salad – Sliced grilled chicken, cheddar cheese, diced tomatoes, bacon, chopped egg, avocado and crumbled bleu cheese served over crisp greens and watercress with your choice of dressing

Caesar Salad – Crisp romaine lettuce, imported Parmesan cheese, homemade croutons and Caesar dressing. Topped with your choice of grilled chicken, tenderloin, shrimp, salmon or grilled vegetables

Chef Salad – Crisp greens topped with honey-roasted ham and turkey, cheddar and Swiss cheese, sliced hard-boiled egg, seasonal vegetables and your choice of dressing

Spinach & Fresh Strawberry Salad – Baby spinach leaves, red onion, Gorgonzola cheese, strawberries, candied pecans and oranges with balsamic vinaigrette. Also available with grilled chicken or shrimp

Tuna Nicoise Salad – Imported tuna, haricots verts, hard-boiled egg, tomato, nicoise olives, red onion and new potatoes served over crisp greens with your choice of dressing

Middle Eastern – Tabbouleh, hummus and fattoush salad served with harissa, feta cheese, pita and olives

Mediterranean Field Greens – Marinated grilled vegetables, olives, feta cheese, pepperoncini, red onions, tomatoes, cucumbers and homemade flat bread served over crisp field greens with your choice of dressing. Also available with grilled chicken or shrimp

Santa Fe Taco Salad – Crisp field greens with sweet corn, tomatoes, jicama, black beans, peppers, cheddar cheese, Monterey jack cheese, avocado and grilled sliced flank steak or chicken. Topped with tortilla strips and served with sides of salsa, sour cream and guacamole

**Each EXECUTIVE box lunch contains a salad of your choice and is served with fresh fruit, a hearth-baked roll and sweet cream butter, cheese and crackers, dessert and a condiment kit*

**Salad dressings include: ranch, balsamic vinaigrette, Caesar, bleu cheese, French, raspberry vinaigrette, honey mustard and lo-cal Italian*

Entrées

Boneless Breast of Chicken

- Marsala wine with mushrooms
- Dijon mustard, cream, shallots and vermouth
- Grilled with rosemary, lemon and garlic
- Grilled with lemon, herbs and chardonnay
- Sautéed with sun-dried tomatoes, spinach, artichokes and garlic
- Stuffed with chèvre, spinach and prosciutto
- Stuffed with cornbread and andouille sausage
- Chicken Parmesan

Beef

- Steak au Poivre with black pepper butter sauce
- Beef Wellington
- Beef Stroganoff
- Grilled New York strip steak
- Grilled rib eye steak with sautéed wild mushrooms
- Tenderloin tips with wild mushroom gravy and sweet onions
- Steak Diane
- Country-style shepherd's pie with carrots, peas, seasoned ground beef and sweet onions, topped with mashed potatoes

Pork

- Roasted pork tenderloin with apples, pecans and port wine
- Pork chops with pecan cornbread dressing and cider gravy
- Pork medallions with chive mustard sauce
- Pork stew with fennel and butternut squash
- Pork with poblano chili, currants and cracked pepper
- Pork tenderloin with chipotle marmalade sauce
- Thai pork with a red curry sauce and seasonal vegetables
- Pork loin with balsamic cherry sauce

Lamb

- Lamb tagine with prunes, apricots and vegetables
- Imported baby lamb chops roasted with fine herbs and served with a roasted tomato sauce
- Lamb and orzo stuffed pepper with roasted tomato sauce
- Lamb au poivre
- Lamb stew with spring vegetables
- Lamb piccata with capers
- Lamb and oven-cured tomato strudel
- Tamarind honey lamb kebabs

Entrées . . . continued

Seafood

- Cold poached salmon served with cucumber dill salsa
- Grilled salmon with chipotle honey glaze
- Jumbo Maryland crab cakes served with tartar sauce and lemon
- Today's fresh catch – seasonal fresh fish grilled, sautéed, steamed, poached or fried to your specifications . . . Ask for today's selection
- Blackened tuna with papaya chili salsa
- Filet of sole stuffed with lump Maryland crabmeat
- Seared tuna with wasabi and sesame crust
- Shrimp sautéed with garlic, tomatoes, roasted eggplant, white wine, feta cheese and fresh oregano

Vegetarian

- Grilled vegetables – an array of seasonal vegetables grilled with rosemary
- Vegetable lasagna
- Eggplant Parmesan
- Spicy three bean vegetarian chili
- Asian vegetables with tofu and coconut milk
- Red cabbage, bleu cheese and walnut empanadas
- Vegetarian pizza with roasted tomatoes, seasonal vegetables and fresh mozzarella cheese
- Vegetable pot pie

Pasta and Noodles

CREATE YOUR OWN

Pasta Selection:

Angel hair
Penne rigatta
Farfalle
Cheese ravioli
Whole wheat spaghetti

Sauce Selection:

Marinara
Pesto tomato cream
Alfredo
Sun-dried tomato cream
Bolognese
Sherried béchamel

OR

- Homemade macaroni and cheese
- Baked ziti
- Penne pasta with lemon infused vegetables and ricotta salata
- Fettuccini with tomato poblano sauce and green chili goat cheese
- Pasta primavera
- Lasagna
- Chicken and red pesto linguini
- Penne with chicken, artichokes and sherried béchamel
- Linguini with white clam sauce

**Each entrée includes hearth-baked bread and sweet cream butter, vegetable of your choice and starch of your choice*

**AirFare reserves the right to make substitutions based on the seasonality of some food items*

Vegetables & Starches

Vegetables

- Ratatouille
- Haricots verts with garlic and almonds
- Grilled mixed vegetables
- Sugar snap peas with fresh mint
- Steamed asparagus
- Broccoli, artichokes and roasted red peppers
- Cauliflower with Parmesan and sun-dried tomatoes
- Sautéed spinach with garlic

Potatoes

- Twice-baked potato
- Dauphinoise potatoes
- Roasted garlic mashers with scallions
- Sweet potato mashers with pecans, brown sugar and oats

Rice & Grains

- Jasmine rice with saffron
- Nutted wild rice with golden raisins and sherry
- Basmati rice with almonds
- Wild mushroom risotto
- Brown rice with sun-dried tomatoes
- Spanish rice
- Couscous
- Rice pilaf

Soups

Hot

Tomato basil
Manhattan clam chowder
Chicken & wild rice
Cream of broccoli
Butternut squash with peas & ginger
Vegetarian yellow lentil
Orange black bean
Minestrone
New England clam chowder
Turkey & sausage gumbo
Wild mushroom
Chicken noodle
Chicken tortilla

Cold

Gazpacho
Vichyssoise
Green split pea
Carrot & ginger
Cucumber yogurt
Vanilla fruit
Chilled asparagus
Roasted tomato & basil

**Please call for today's selections*

Hors d'oeuvres

A minimum of a dozen pieces is required when ordering an item. These are merely suggestions, not limitations . . .

Cold

- Snow peas filled with crab salad
- Deviled eggs with caviar
- Bruschetta with fresh tomatoes and basil
- Belgian endive stuffed with Boursin cheese & candied pecans
- Cherry tomato BLTs
- Parmesan chicken salad on cucumber rounds
- Ratatouille tartlets
- Smoked salmon on black bread with cream cheese and fresh dill
- Chilled melon & prosciutto
- Country pâté with French bread with cornichons and mustard

Hot

- Mini Maryland crab cakes
- Spanikopita
- Rumaki
- Chicken, Brie and walnuts in phyllo pastry
- Pâté à choux with Brie, crab and almonds
- Blini with sour cream & caviar
- Stuffed mushrooms with any of the following
 - Crab Imperial
 - Spinach, feta and mozzarella cheese
 - Italian sausage, sage and mozzarella cheese

Snack Trays

If you don't see what you want on this list, please request it or ask for other ideas. We also have a selection of Heart Healthy choices.

Vegetables Crudités – Seasonal vegetables served with your choice of dipping sauce – creamy bleu cheese, hummus, cucumber yogurt, ranch or 4-onion

Imported Cheese – A variety of imported hard and soft cheeses with a selection of imported crackers, flatbreads and gressini

Fresh Fruit – Seasonal berries, citrus & melons served with our homemade yogurt sauce

Fruit and Imported Cheese – A variety of imported cheeses, selection of gourmet crackers and gressini and seasonal fresh fruit

Jumbo Shrimp – Sweet jumbo shrimp served with lemon wedges and homemade cocktail sauce

Antipasto – Assorted imported meats and cheeses, roasted vegetables, mushrooms, olives, gourmet crackers and flatbreads

Mexican Fiesta – Homemade guacamole, fresh fruit salsa and pico de gallo served with blue and yellow corn chips

Crabmeat Plate – Luscious crabmeat piled on a mound of cream cheese and tangy cocktail sauce accompanied by crisp crackers

Fancy Nuts – Our selection of a variety of salted and seasoned nuts to accompany beverages

Cheese and Crudités – Assorted hard and soft imported cheeses, seasonal vegetables, gourmet crackers, flatbreads and gressini

Hot Wings – Spicy chicken wings served with bleu cheese dressing and celery and carrots

Deluxe Seafood – Jumbo shrimp, lobster, smoked trout and crab served with homemade cocktail sauce and lemon wedges

Baja Wraps – Assorted sandwiches wrapped in flavored tortillas and served with herbed mayonnaise

Chicken, Beef and Shrimp Satay – An assortment of Asian skewers served with cucumber salad and spicy Thai peanut sauce

Sushi and Sashimi – Assorted pieces of sushi and sashimi with wasabi, pickled ginger and soy sauce

Quesadilla – Grilled 3-cheese wedges with sour cream, salsa and guacamole. Also available with chicken, beef, shrimp or grilled vegetables

Mediterranean Vegetarian Sampler – Hummus, baba ghanoush, tabbouleh, stuffed grape leaves and olives with feta cheese and pita bread

Boneless Chicken Tenders – Grilled or Southern-fried chicken tenders with chipotle barbeque sauce, ranch and honey mustard dipping sauces

Beluga Caviar with Blinis and Crème Fraîche

Signature Snack Box – Half American club sandwich with kosher pickle, shrimp cocktail with horseradish sauce and cheese & crackers

Kid's Meals

- Classic hot dog with all the fixings
- Tuna or bologna sandwich
- Grilled cheese
- Peanut butter and jelly OR “extra special” peanut butter and jelly
- Apple roll or veggie wrap
- Chicken fingers
- Bagel pizza
- Stacked chicken salad sandwich
- French toast sticks

**Kid's meals include a “kooky” cookie sandwich, cheese stick or “ants on a log”, seasonal fresh fruit and a toy surprise*

Desserts

- New York-style Cheesecake with assorted fruit salsas
- Carrot Cake with cream cheese icing
- Crème Brûlée
- Assorted home baked cookies
- Double Chocolate Brownies
- Miniature Pastries
- Éclairs
- Tiramisu
- Cannolis
- Sour Cream Granny Smith Apple Pie
- Fruit Tarts
- Roasted Strawberry Shortcake with Chantilly cream
- A large variety of specialty cakes and pies are also available

**Ask about our selection of low-carbohydrate desserts*

**Cancellation Policy: To avoid a cancellation fee, please cancel 6 hours prior to scheduled delivery time for regular menu items and 24 hours prior to scheduled delivery time for special orders. All rush orders will be billed for the entire amount of the order.*