



DNINCIJETS

PRIVATE CHARTER + AIRCRAFT MANAGEMENT

INFLIGHT CATERING





BREAKFASTS

BREAKFAST BOXES & TRAYS

CONTINENTAL BREAKFAST

Fresh fruit and berry bowl, assorted gourmet breakfast pastries, butter and jam.

DELUXE CONTINENTAL

Fresh fruit plate, low fat yogurt, granola, fresh orange juice, assorted gourmet breakfast pastries, butter, jam and cream cheese.

CORNFLAKES BREAKFAST

Two individual serving boxes of cornflakes with your choice of whole, 2% or skim milk, a breakfast pastry, and fresh fruit and berry bowl.

LOW CARB BREAKFAST

Bowl of fresh seasonal berries, low fat cottage cheese, sliced hard boiled eggs, and low fat yogurt.

ASSORTED BAGEL BASKET

Assorted fresh bagels served with cream cheese, butter and jam. Flavored cream cheese is available upon request.

GOURMET BREAKFAST PASTRY TRAY

Assorted fresh baked pastries that include pain au chocolat, scones, bagels, muffins, croissants, served with butter, jam and cream cheese.

LOX AND BAGEL TRAY

Thin slices of smoked Scottish salmon served with capers, fresh sliced tomatoes, red onions, lemon wedges hard boiled eggs, fresh bagels and cream cheese.

MIXED BERRY AND GRANOLA PARFAIT

Seasonal fresh berries layered with low fat yogurt and granola.

FRESH SLICED FRUIT TRAY

An assortment of seasonal fruit and berries.

BREAKFASTS

SCRAMBLED EGGS BREAKFAST

Two scrambled eggs, with your choice of one breakfast meat or one breakfast vegetable and potatoes.

HOUSE OMELETS

Western, vegetarian, spinach and feta, roasted turkey and fresh tomato, or gruyere and ham.

CREATE YOUR OWN OMELET

Three eggs omelet with fillings of your choice.

Egg whites or egg beaters are available upon request.

STEAK AND EGGS

Two eggs any style, 4 oz. filet mignon grilled to your specifications and potatoes.

WILD MUSHROOM, SPINACH & GOAT CHEESE FRITTATA

Spanish style open-faced omelet topped with wild mushroom, spinach and goat cheese. Served with your choice of one breakfast meat or one breakfast vegetable.

HOME STYLE WHOLE GRAIN PANCAKES

A stack of whole grain pancakes with butter and maple syrup. Served with your choice of one breakfast meat or one breakfast vegetable. fruit toppings and whipped cream are available upon request.

SOUTHWESTERN BREAKFAST BURRITO

Scrambled eggs, hot pepper cheese, red and green peppers, onion, diced tomato and your choice of one breakfast meat wrapped in a flour tortilla served with chunky salsa and sour cream.

MEATS

HICKORY SMOKED BACON
TURKEY BACON
CANADIAN BACON
PORK SAUSAGE
TURKEY SAUSAGE
MAPLE HAM

VEGETABLES

TOMATO CROWNS
GRILLED ZUCCHINI & SQUASH
GRILLED PORTABELLA MUSHROOM
POTATO O'BRIAN



LUNCHES

BOX LUNCHES

TRADITIONAL BOX LUNCH

A hearty sandwich of your choice served on fresh baked bread, roll or wrap.

DELUXE BOX LUNCH

Your choice of a traditional box lunch plus jumbo shrimp cocktail, gourmet cheese and crackers.

CHICKEN AND GRAPE TARRAGON SALAD ON FRESHLY BAKED CROISSANT

ROASTED TURKEY CHEF CHARLES STYLE

with smoked gouda, cranberry chutney spread on honey wheat bread.

MARINATED SLICED FILET MIGNON

4 oz. seasoned filet mignon, chilled and sliced, red onions and sliced aged cheddar served on a fresh baked baguette and our creamy horseradish sauce on the side.

VEGETARIAN WRAP

Red and green peppers, carrots, portabella mushrooms, zucchini and squash wrapped in a flour tortilla with hummus, field greens and feta cheese. Basil pesto mayonnaise is served on the side.

LOW CARB BOX LUNCH

Two sliced hard boiled eggs, sliced tomatoes, assorted relishes, assortment of sliced deli ham, roasted turkey, salami and cheddar cheese with a side of mixed berries.

TRADITIONAL CLUB

Includes turkey, ham, cheese, bacon, lettuce and tomato. Served on white bread with mayonnaise on the side.

SIDE SALADS

WHITE DIJON POTATO SALAD

DUO SOUTHERN POTATO SALAD

ITALIAN PASTA SALAD

GREEK ORZO PASTA SALAD

TABBOULEH SALAD

Each box is served with fresh fruit and berry cup, your choice of homeade side salad, fresh baked cookies, all condiments and utensil packets. Bag of kettle chips available upon request.



SALADS

CAPRI

Mixed greens, fresh tomatoes, mozzarella and homemade croutons served with a side of olive oil and balsamic vinegar.

TRADITIONAL CAESAR

Please select one topping.

Grilled pesto chicken, rosemary shrimp, balsamic salmon or grilled vegetables.

GREEN ON GREEN

Fresh green beans on bib lettuce with a julienne of poached chicken breast with a side of citrus dressing.

SANTA FE

Romaine, Avocados, black beans, roma tomatoes, roasted peppers blackened chicken with a side of creamy chipotle dressing.

CHEF SALAD

Mixed fresh greens, ham, turkey, swiss cheese, bacon bits and sliced hard-boiled egg with a side of house dressing.

FLORIDA

Fresh spinach and orange salad with steamed shrimps sliced cherry tomatoes served with a side of curry dressing.

GARDEN PARTY

House baby field greens with grilled vegetables and a side of herb vinaigrette.

WILLIAMS

Green leaf lettuce with roasted pear slices and blue cheese crumbles served with a side of creamy honey mustard dressing.

SOUPS

CARROT AND GINGER BISQUE

LENTIL AND MINESTRONE

PULLED PORK BRUNSWICK STEW

ITALIAN WEDDING

CHICKEN NOODLE

TOMATO WITH BASIL

BEEF BARLEY

ROASTED BUTTERNUT SQUASH

SALAD AND SOUPS

For the most discerning palettes,
we have created an elegant array
of the finest cuisine.



EXECUTIVE PLATTERS

MARINATED STEAK & CHICKEN MEDLEY

Filet mignon and sliced chicken breast marinated in rosemary and olive oil. Served with our creamy horseradish sauce, Tarragon honey mustard sauce and petite rolls with side grilled vegetables.

SURF AND TURF MEDLEY

Succulent lobster tail, jumbo shrimp with a side of spicy cocktail sauce and lemon wedges. Citrus scallops, sliced filet mignon with our creamy horseradish sauce and Provencal herbs grilled chicken brochettes. Served with a side of our tarragon honey mustard sauce.

HOT SMOKED CHICKEN WINGS

Served with ranch and blue cheese dressings, celery and carrot sticks on the side.

DELUXE SEAFOOD MEDLEY

Succulent lobster tail, jumbo shrimp, citrus diver scallops, jumbo lump crab timbale served with a side of lemon wedges, spicy cocktail sauce, homemade remoulade and cognac Louis sauces.

JUMBO SHRIMP COCKTAIL

Served with lemon and lime wedges and spicy cocktail sauce.

SLICED FILET MIGNON

Slow-cooked filet mignon, carved and served with creamy horseradish sauce, cold béarnaise sauce and petite rolls. garnished with grilled vegetables.

IMPORTED & DOMESTIC CHEESE

An assortment of imported and domestic cheeses garnish with red seedless grapes and fresh berries. Served with gourmet crackers and toasted nuts.

VEGETABLE CRUDITÉ

Assortment of fresh vegetables that includes celery sticks, baby carrots, seedless cucumbers, cherry tomatoes, broccoli, zucchini, squash, assorted bell pepper strips and radish crowns served with ranch dressing and lemon hummus dip.

FRESH SLICED FRUIT TRAY

Assorted melons, berries and other seasonal fruits.

HUMMUS DUO & PITA BASKET

Roasted red pepper hummus and lemon hummus served with grilled pita bread triangles and homemade tortilla chips.

ITALIAN MEAT & CHEESE TRAY

An assortment of spicy Italian meats including prosciutto, sopressata, salami and a assortment of imported and domestic cheeses. Served with gourmet crackers.

ANTIPASTO PLATTER

Stuffed grape leaves, roasted red peppers, sundried tomatoes, prosciutto wrapped asparagus, assorted olives, onions and spicy Italian meats. Served with gourmet crackers and grilled flatbread basket.

JAPANESE SUSHI & SASHIMI TRAY

An assortment of fresh sushi and sashimi served with wasabi, fresh ginger and soy sauce.

BONELESS CHICKEN TENDER TRAY

Seasoned chicken tenders (grilled or breaded) served with bbq sauce, ranch dressing and creamy honey tarragon mustard dipping sauce.

EXECUTIVE PLATTERS

Some items require advance notice.



For a lighter alternative, peruse our selection of snacks and v'oeuvres.

HORS D'OEUVRES

VEGETARIAN

Cucumber and dill cream cheese on white thin bread

Pesto asparagus wrapped in phyllo dough

Carolina pimento cheese on white bread

Basil marinated mozzarella tomato bamboo skewers

Phyllo cup filled with white bean hummus and sundried tomatoes

Lemon marinated tortellini and sundried tomato skewers

FISH

Dill scone and Scottish salmon with lemon sour cream

Louie crab salad stuffed cherry tomatoes

Charleston lobster salad on petite brioche rolls

Minted shrimp spring rolls

Tuna torte phyllo cup

MEAT

Marinated prosciutto wrapped asparagus

Pan seared petite filet medallion on our cracked pepper scone with red onion confit

Beef roll skewer with grilled green onion and teriyaki glaze

Mint marinated lamb kebabs with tahini and honey dip

SNACKS

Toasted mixed nuts with rosemary and sea salt

Spicy paprika cashews

Ginger scented pecans

Rosemary and parmesan crackers

Homemade potato chips with sea salt

Parmesan poppy puff pastry straws

HORS D'OEUVRES SNACKS



ENTREES

POULTRY

TWIN GARLIC & HERB CHICKEN BREAST

Sautéed with olive oil, garlic, tomatoes and herbs.

STUFFED CHICKEN BREAST

Chicken breast stuffed with Bavarian ham and boursin cheese topped with a wild mushroom cream sauce.

CHICKEN LIMON

Medallions of white meat chicken sautéed with fresh lemon and white wine in a light herb butter sauce.

CHICKEN PARMESAN

Herb crusted chicken breast topped with a tomato basil sauce, provolone and parmesan cheese.

TUSCAN CHICKEN

Chicken breast stuffed with roasted red peppers, mushrooms, parmesan cheese and fresh herbs, wrapped in prosciutto.

CHICKEN BREAST AU VIN

Classic French coq au vin, served with glazed pearl onions and apple wood bacon in a rich red wine sauce.

VEAL

VEAL WITH PEPPERS

Seasoned veal cutlet with assorted bell pepper strips and burgundy demi glaze.

BEEF

GRILLED FILET MIGNON

A thick center cut 8 oz. fillet cooked to your liking.

FILET MEDALLIONS

With caramelized onions and pinot noire reduction.

STEAK FLORENTINE

Strip steak served over wilted spinach, with gorgonzola and pine nuts finished with a dried cherry red wine reduction.

BBQ BACON MEATLOAF

Seasoned ground beef glazed with a tangy bbq sauce and wrapped in hickory smoked bacon.

BLACK ANGUS MEATBALLS

with roasted garlic and tomato sauce.

LAMB

NEW ZEALAND RACK OF LAMB

Fresh herb crusted and Dijon mustard rack of lamb roasted to perfection served with fresh winter chimichurri sauce.

IRISH LAMB STEW

Tender diced leg of lamb in a rich irish whisky cream sauce.

DRIED FRUITS LAMB TAGINE

Combination of diced leg of lamb with dried prune and apricot in a rich stew sauce And garnish with toasted almond.

While jet-setting in the evening, our wide selection of entrees provides the perfect accompaniment to your journey.



ENTREES

PORK

PORK TENDERLOIN AU POIVRE

Black pepper crusted pork tenderloin and cognac cream sauce.

NORMANDY STUFFED PORK TENDERLOIN

Stuffed with fresh apples and tarragon shallots sauce.

PORK TENDERLOIN

with apple and fig stuffing.

PEPPERED PORK LOIN

Grilled pork tenderloin with a Dijon, cognac, and cream sauce.

CREOLE STUFFED PORK LOIN

Stuffed with Andouille sausage, artichokes and fresh herbs.

NORTH CAROLINA PULLED PORK SLIDER

House made bbq pork with sweet red bbq sauce.

PORK SALTIMBOCCA

Stuffed with sun dried tomato/fresh mozzarella/fresh basil. Topped with a smoked tomato sauce.

APPLE CIDER GRILLED PORK TENDERLOIN

Lightly grilled and served with green peppercorn compound butter.

SEAFOOD

PAN SEARED CITRUS DIVER SCALLOPS

with pink peppercorn sauce.

GRILLED MAHI MAHI PROVENÇALE

Topped with tomato black olive basil sauce. White shrimp and crab meat in a rich burgundy cream sauce served in a flaky puff pastry shell.

CLASSIC BLUE CRAB CAKE

Served with cold French remoulade or lemon vermouth cream sauce.

LOBSTER CAKE

Served with a saffron aioli.

PECAN CRUSTED SALMON

Topped with tomato relish.

SESAME SEARED TUNA STEAK

with Asian slaw, toasted sesame and soy sauce.

LOBSTER AND SHRIMP

Sautéed with olive oil, fresh citrus and cilantro.

SEAFOOD VOL AU VENT

Combination of sautéed lobster and diver scallop in a creamy white wine sauce

While jet-setting in the evening, our wide selection of entrees provides the perfect accompaniment to your journey.



VEGETARIAN

VEGETARIAN

GRILLED PORTABELLA MUSHROOM

Stuffed with Provençale vegetable stew.

STUFFED PORTABELLA MUSHROOM

Topped with ratatouille.

ROASTED EGGPLANT & TOMATO TART

Eggplant and red plum tomato with fresh basil in a flake tart shell and farm egg custard.

LEEK & GOAT CHEESE GALETTE

Fresh leek and goat cheese with fresh herbs and crème fraîche wrapped in buttery pastry dough.

MUSHROOM TURNOVERS

Puff pastry stuffed with mushroom ragout.

ZUCCHINI FLAT BREAD

with cherry tomatoes and feta cheese
Homemade pizza dough topped with sliced zucchini, roasted tomatoes and domestic feta cheese.

GRILLED VEGETABLE NAPOLEON

Assortment of layered grilled vegetables and herb cheeses. Served over tomato basil sauce and shaved parmesan.

ASIAN VEGETABLE STIR FRY

Grilled mixed vegetables with broccoli florets, sliced mushrooms, roasted red peppers, snow peas, onions and green beans sautéed in an oriental sauce.

VEGETABLES

ASPARAGUS

Grilled Or Steamed

STEAMED BROCCOLI

with herb crumbs

SEASONAL MIXED VEGETABLES

FRESH GREEN BEANS ALMONDINE

WILTED SPINACH

with olive oil and fresh garlic

GRILLED SQUASH

with fresh bell peppers

GRILLED HALF TOMATO

with provençale herbs

SPINACH TIMBALE

VEGETABLE STIR FRY

with teriyaki glaze



PASTA

ROASTED GARLIC & SPINACH RAVIOLI

Topped with fresh tomato sauce.

SMOKED CHICKEN RAVIOLI

Topped with a tarragon cream sauce.

THREE MEAT LASAGNA

SEAFOOD LASAGNA

VEGETABLE LASAGNA

FETTUCCINE

with roasted tomato alfredo

SPAGHETTI BOLOGNESE

PENNE A LA VODKA

LINGUINI MARINARA

PENNE

with garlic, spinach and sundried tomato cream sauce

*Whole wheat pasta available upon request.

POTATOES

DOUBLE STUFFED WITH SWEET & DUCHESS POTATOES

TWICE BAKED POTATO

HERB POTATO PANCAKES

GARLIC MASHED POTATOES

ROASTED RED POTATOES

PARSLEY BUTTERED POTATOES

LYONNAIS POTATO

POTATO AU GRATIN

HONEY ROASTED SWEET POTATOES

GORGONZOLA STUFFED RED BLISS POTATOES

WILD MUSHROOM POTATOES AU GRATIN

RICE & RISOTTO

LONG GRAIN WILD RICE PILAF

RISOTTO PRIMAVERA

WILD MUSHROOM RISOTTO

SAFFRON RISOTTO

PARMESAN ASPARAGUS RISOTTO

QUINOA WITH FRESH CORN AND SCALLION

PASTA. POTATOES. RICE & RISOTTO



DESSERTS

ASSORTED FRESH BAKED COOKIES

chocolate chip, oatmeal raisin, sugar macadamia nut and peanut butter

DOUBLE FUDGE CHOCOLATE BROWNIES

CHOCOLATE COVERED STRAWBERRIES

CHOCOLATE POT DE CREME

CHEESECAKE LOLLIPOP ASSORTMENT

BERRIES AND CREAM TUMBLER

POUND CAKE

with fresh mixed berries, berry coulis and whipped cream.

CRÈME BRULÉE

vanilla, grand marnier or espresso

ASSORTED FRUIT TARTLETS

MINI DESSERT TRAY

includes mini cheesecakes, petite fours, and chocolate covered strawberries.

ALMOND PEAR TARTE

NORMANDY APPLE PIE

FRENCH OPERA CAKE

FLOURLESS CHOCOLATE CAKE (GLUTEN FREE)

LEMON CRINKLE COOKIE (GLUTEN FREE)

CHEWY COCONUT BAR (GLUTEN FREE)

DESSERTS

Special requests and dessert recipes are welcomed.
Some items may require advance notice.

Chef Charles Inflight Catering is your premier food service provider for all of your milehigh gourmet needs. Having been in the catering business for the past ten years, Chef Charles is no stranger to creating bespoke menus and dishes. Since 2013, Chef Charles Inflight catering has been working closely with cabin crews to create meals specifically catered to passengers' tastes. Whether it's southern fried chicken or country style pâté, you can be sure that every dish is created to the highest standards.



DNINCIJETS
PRIVATE CHARTER + AIRCRAFT MANAGEMENT