FLYFARE
INFLIGHT CATERING

BREAKFAST

Cold Selection

ALL REQUESTS ARE WELCOME
Every request is welcome and we will do everything we can to accommodate it. All items are subject to availability, and certain dishes may require advance notice. Please confirm with our team when placing your order.

COLD BREAKFAST SELECTION

- Large Butter Croissant
- Pain au Chocolat
- Fresh Bagels and Cream Cheese
- Assortment of Mini Pastries (3)
- Breakfast Bread
- Muffin
- Fresh Fruit and Berries Display
- Preserved Jams
- Lox and Bagels Display
- Scottish Smoked Salmon Sandwich
- Fresh Berries & Granola Parfait
- Fresh Fruit Salad

Gluten free option upon request

BEVERAGES & JUICES

A large selection of freshly squeezed juices.

- Orange Juice
- Grapefruit Juice
- Watermelon
- Pineapple
- Strawberry
- Apple
- Mango (Seasonal)

MILK

- Whole Milk
- Organic 2% Milk
- Non Fat Milk
- Half & Half

Soy Milk

Almond Milk

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À la Carte

OMELETS & EGGS

Omelet Plain

Omelet Egg White Plain

Omelet with Your Choice of Ingredients

Scrambled Eggs

Fried Eggs

English Breakfast Sandwiches

Breakfast Burrito

Breakfast Croissant Sandwiches

SIDES

Roasted Red Bliss Potatoes

Hash Brown

Grilled Tomatoes

Sautéed Mushrooms

Grilled Breakfast Ham

Applewood Smoked Bacon

Breakfast Sausage

FROM THE GRIDDLE & BOWL

Traditional Irish Oatmeal

Served with brown sugar and bananas

American Classic Pancakes (3)

Maple syrup

Cereals & Muesli

Organic Yogurt

Regular and Greek style

COFFEE & TEA SELECTION

Hot Coffee

Ground Coffee

Decaffeinated Coffee

Nespresso Pods

Please specify commercial or regular pods

Hot Chocolate

Tea Box

Breakfast, Darjeeling, Earl Grey, Ceylon, Oolong, Green Tea, Matcha, White Tea

Herbal Tea

Chamomile, Verbena, Hibiscus

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PLATTERS, SANDWICHES & WRAPS



PLATTERS

Artisan Cheese Display

Served with gourmet crackers

Organic Crudités Platter

Carrots, peppers, celery hearts, radishes, broccolis, cherry tomatoes, cauliflower lorette, cucumber — served with your choice of dipping sauce

Exotic Seasonal Fruit Platter

Jumbo Shrimp Platter

Perfectly cooked jumbo white shrimps, classic cocktail sauce, lemon, Tabasco

Seafood Platter

Lobster, jumbo shrimp, crab claw, scallops — cocktail sauce, lemon, Tabasco

Antipasti Platter

Classic Italian cured meats and aged cheeses, grilled and marinated vegetables, olives, herbs and baked crostinis

Sushi & Sashimi

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SANDWICHES & WRAPS

Toasted Chicken

A fan favorite — a warm toasted tortilla with roasted chicken, warm cilantro jasmine rice, house-made smashed avocado, sweet bell pepper, melted mozzarella

Chopped Chicken Caesar

Tender roasted chicken tossed with crisp romaine hearts, fresh chopped kale and fragrant basil leaves, with crushed sourdough croutons and rich shaved parmesan

Tuna Poke

Sashimi-grade raw wild tuna with cilantro jasmine rice and crisp fresh arugula, creamy avocado, crunchy scallions, carrots, cucumber, tangy red onion, zesty ponzu sauce and toasted sesame seeds

Italian

Ham, pepperoni, Genoa salami, hot capicola, picante provolone, lettuce, tomatoes, oil and vinegar, roasted red peppers

Spicy Italian

Ham, pepperoni, Genoa salami, hot soppressata, hot capicola, picante provolone, lettuce, tomatoes, hot oil, vinegar, long hot peppers

Turkey Club

Turkey, American cheese, bacon, lettuce, tomato, mayo

Americano

Ham, turkey, American cheese, lettuce, tomato, pickles, mayo

BLT

Bacon, lettuce, tomato, mayo

Bourdain

Mortadella with pistachio, picante provolone, mayo, Dijon mustard

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CAVIAR



CAVIAR SELECTIONS

Giaveri Beluga Hybrid
Italy

Snake River Royal White Sturgeon

Royal Belgian Osetra

Imperial Osetra Caviar

Thesauri Osetra Caviar

CAVIAR ACCOMPANIMENTS

Served on the side.

Blini

Crème Fraîche

Minced Shallots

Grated Egg Whites

Toast Points

Lemon Wedges

Grated Egg Yolks

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SOUPS & STARTERS



SOUPS

Available per half litre or litre portion.

Tomato Basil Bisque

Chicken Tortilla

Clam Chowder

Cream of Mushroom

Japanese Miso Soup

Classic Minestrone

Lobster Bisque

Spanish Gazpacho

Tom Yum Soup

Available with chicken or shrimp.

APPETIZERS

Arancini Poppers
Truffle aioli

Jumbo Lump Crab Cake
Cilantro chipotle aioli

Pork Gyoza

Wagyu Meatballs

Crab Stuffed Mushrooms

Chicken Satay

YAKITORI SKEWERS

Chicken Thigh Skewer

Wagyu Skewer

Pork Belly Skewer
Miso Cod Skewer
Shishito Pepper Skewer

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SALADS

Caprese

Fresh mozzarella, organic vine ripe tomatoes, fresh basil, balsamic vinegar, served with extra virgin olive oil

Niçoise Salad

Seared yellowfin tuna, quail eggs, peppers, green beans, kalamata olives, micro greens, herbs, lemon vinaigrette

Traditional Caesar

Available with choice of grilled chicken, shrimp or salmon

Greek Salad

Mixed greens, cherry tomato, marinated olives, cucumber, red onion, sweet bell pepper, crumbled feta

Mediterranean Salad

Vine ripe tomatoes, cucumber, peppers, kalamata olives, marinated mushroom, feta cheese and fresh oregano dressing

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ENTRÉES

FROM THE GRILL

Prime 30 Day Dry Aged NY Strip 14oz
House made steak sauce

26oz Cowboy Ribeye

Cast Iron Seared 8oz Prime Filet Mignon
Grass-fed available

Free Range Bison Tenderloin 6oz
Peppercorn sauce

Roasted Free Range Lamb Rack
Rosemary and garlic

Herb Roasted Chicken

FROM THE SEA

Miso Black Cod
Yuzu-soy broth, Meyer lemon

Wild Caught Chilean Sea Bass
Lemon butter caper

Wild Caught Alaskan King Salmon Filet
Creamy Dijon

Parmesan Crusted Mahi Mahi

Florida Caught Grouper
Lemon sauce

Wild Caught Seared Ahi Tuna
Sesame crusted with soy sauce

Florida Rock Shrimp, Bacon & Kimchi Rice
Onsen egg, kabayaki, gochujang sauce, scallion ginger oil, nori

NOODLES, RICE & PASTA

Spicy Wagyu Noodles
Australian wagyu skirt steak, sweet potato noodles, gochujang glaze, market vegetables

Shanghai Noodles with Seared Pork
Bok choy, shiitake mushrooms, sweet soy, green onion

Wagyu Beef Lasagna

Mushroom Risotto

Thai Green Vegetable Curry

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SIDES

- Bone Broth Rice
- Roasted Mushrooms
- Herb Roasted Potatoes
- Grilled Seasonal Vegetables
- Roasted Sweet Potatoes
- Miso-Chili Roasted Broccoli
- Garlic Mashed Potatoes

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DESSERTS



Fresh French Macarons

By the dozen

Key Lime Pie

Tres Leches

New York Style Cheesecake

Artisan Chocolates

Assorted Desserts of the Day

Our most popular

Assorted Gourmet Cookies

Assorted Brownies

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