



FLYFARE

Inflight Catering

# ABOUT US

OUR CHEF AND OWNER BRANDON IS A SARASOTA NATIVE NOW BASED IN TAMPA. FLYFARE WAS STARTED OUT OF HIS IMMENSE PASSION AND LOVE FOR THE CULINARY ARTS AS WELL AS HIS PARTNER FLYING IN THE PRIVATE AVIATION INDUSTRY. CHEF BRANDON HAS BEEN TRAINED UNDER A MICHELIN STAR CHEF AND HAS WORKED UNDER A LOCAL JAMES BEARD AWARD WINNING CHEF. HE BRINGS HIS CULINARY EXPERIENCE TO THE SKY. FLYFARE PROVIDES A MORE PERSONABLE SERVICE. WE ARE NOT A LARGE OUTFIT; WE ARE A FAMILY OWNED AND OPERATED COMPANY WITH EXTENSIVE ATTENTION TO DETAIL AND PREPARATION. WE LOOK FORWARD TO GAINING YOUR BUSINESS AND DELIVERING OUR EXCEPTIONAL CUSTOMER SERVICE AND QUALITY FOOD.

# BREAKFAST COLD

## GOOD MORNING BREAKFAST TRAY:

FRESHLY SQUEEZE ORANGE JUICE, ASSORTED BREAKFAST BREAD, FRENCH CROISSANT AND DANISH PASTRIES,

JAMS, BUTTER, FRESH YOGURT, SIDE OF GRANOLA AND SLICED FRUITS SERVED ON A CERAMIC TRAY.  
(THIS TRAY CAN BE ENHANCED WITH A HOT BREAKFAST OPTION.)

## COLD BREAKFAST SELECTION:

LARGE BUTTER CROISSANT  
PAIN AU CHOCOLAT  
BEAR CLAW  
FRESH BAGELS AND CREAM CHEESE  
ASSORTMENT OF MINI PASTRIES (3)  
BREAKFAST BREAD  
MUFFIN  
GLUTEN FREE OPTION UPON REQUEST  
FRESH FRUIT AND BERRIES DISPLAY  
PRESERVED JAMS  
LOX AND BAGELS DISPLAY  
SCOTTISH SMOKED SALMON SANDWICH  
FRESH BERRIES & GRANOLA PARFAIT  
FRESH FRUIT SALAD

## SELECTION OF BREADS:

WHOLE WHEAT  
WHITE  
SOUR DOUGH  
RYE  
PITA  
INDIAN NAAN  
MULTIGRAIN BREAD  
FRENCH BAGUETTE  
BRIOCHE ROLLS

## BEVERAGES & JUICES:

WE OFFER A LARGE SELECTION OF FRESHLY SQUEEZED

JUICES.  
ORANGE JUICE  
GRAPEFRUIT JUICE  
WATERMELON  
PINNEAPPLE  
STRAWBERRY  
BERRIES COCKTAIL  
APPLE  
MANGO (SEASONAL)  
WHOLE MILK  
ORGANIC 2% MILK  
NON FAT MILK  
HALF & HALF  
SOY MILK  
ALMOND MILK

# BREAKFAST A LA CARTE

## BREAKFAST A LA CARTE

OMELETS & EGGS:

OMELET PLAIN

OMELET EGG WHITE PLAIN

OMELET WITH YOUR CHOICES OF INGREDIENTS

SCRAMBLED EGGS

FRIED EGGS

ENGLISH BREAKFAST SANDWICHES

BREAKFAST BURRITO

BREAKFAST CROISSANT SANDWICHES

## SIDES:

ROASTED RED BLISS POTATOES

HASH BROWN

GRILLED TOMATOES

SAUTEED MUSHROOMS

GRILLED BREAKFAST HAM

GRILLED BREAKFAST TURKEY

APPLEWOOD SMOKED BACON

BREAKFAST SAUSAGE

## BREAKFAST A LA CARTE

TRADITIONAL IRISH OATMEAL

SERVED WITH SIDE OF BROWN SUGAR & 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 PRECISE IF COMMERCIAL OR REGULAR PODS

HOT CHOCOLATE

TEA BOX

BREAKFAST, DARJEELING, EARL GREY,

CEYLON, OOLONG, GREEN TEA,

MATCHA, WHITE TEA

HERBAL TEA

CAMOMILE, VERBENA, HIBISCUS ETC...

# GOURMET PLATTERS

**ARTISAN CHEESE DISPLAY**  
SERVED WITH GOURMET CRACKERS

**DOMESTIC CHEESE DISPLAY**  
SERVED WITH GOURMET CRACKERS

**ORGANIC CRUDITES PLATTER**  
CARROTS, PEPPERS, CELERY HEARTS, RADISHES,  
BROCOLIS, CHERRY TOMATOES, CAULILOWER LORETTE,  
CUCUMBER....SERVED WITH YOUR CHOICE OF DIPPING  
SAUCE

**EXOTIC SEASONAL FRUIT PLATTER**

**JUMBO SHRIMP PLATTER**  
PERFECTLY COOKED JUMBO WHITE SHRIMPS, SERVED  
WITH CLASSIC COCKTAIL SAUCE, LEMON AND TABASCO.

**SEAFOOD PLATTER**  
LOBSTER, JUMBO SHRIMP, CRAB CLAW, SCALLOPS  
SERVED WITH CLASSIC COCKTAIL SAUCE, LEMON AND TABASCO

**ANTIPASTI PLATTER**  
CLASSIC ITALIAN CURED MEATS AND AGED CHEESES  
SELECTIONS, GRILLED AND MARINATED VEGETABLES  
SERVED WITH OLIVES AND HERBS BAKED CROSTINIS

**AHI TUNA POKE**  
IDEAL FOR A QUICK AND FRESH SNACK, SERVED WITH  
CRISPY WONTON CRACKERS AND CHOPSTICKS

**GOURMET SANDWICH & WRAPS**  
A SELECTION OF GOURMET DELI SANDWICHES & WRAPS

**SUSHI & SASHIMI**

# SOUPS & HORS D'OEUVRES

## **SOUPS:**

**SOUPS ARE AVAILABLE PER 1/2 LITRE OR  
LITRE  
PORTION**

TOMATO BASIL BISQUE

CLASSIC MINISTRONE

CHICKEN TORTILLA

LOBSTER BISQUE

CLAM CHOWDER

SPANISH GAZPACHO

CREAM OF MUSHROOM

TUM YUM SOUP

AVAILABLE WITH CHICKEN OR SHRIMP

JAPANESE MISO SOUP

## **CANAPES & SNACKS:**

CLASSIC COLD CANAPES

LET US CREATE BEAUTIFUL AND TASTY

BITES FOR YOU

CANAPES WITH CAVIAR

## **PASSED COLD & HOT HORS D'OEUVRES:**

**ARANCINI POPPERS**

TRUFLE AIOLI

**CRAB CAKE**

GILANTRO CHIPOTLE AIOLI

**BUFFALO CAULIFLOWER BITES**

HOMEMADE DIPPING SAUCE

**VARIOUS YAKITORI SKEWERS**

SESAME DIPPING SAUCE

**ASK ABOUT OUR IN HOUSE MADE  
NEAPOLITAN PIZZAS**

# SALADS

## SALADS:

### **CAPRESE**

FRESH MOZZARELLA, ORGANIC VINE RIPE TOMATOES, FRESH BASIL, BALSAMIC VINEGAR SERVED WITH EXTRA VIRGIN OLIVE OIL & SEL DE

### **NICOISE 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.

**HEART OF ROMAINE SALAD**, CROUTONS, SHAVED PARMESAN CHEESE, CHERRY TOMATOES, ANCHOVIES, CAESAR DRESSING

### **INDIAN KACHUMBER SALAD**

VINE RIPE TOMATOES, CUCUMBER, RED ONION, FRESH MINT & CILANTRO

### **MEDITERRANEAN SALAD**

VINE RIPE TOMATOES, CUCUMBER, PEPPERS, KALAMATA OLIVES, MARINATED MUSHROOM, FETA CHEESE AND FRESH OREGANO DRESSING

# FROM THE SEA

**DIVER SCALLOPS (4)**  
SHALLOTS, GARLIC, LEMON

**CAMARONES A LA PLANCHA**  
GARLIC CHILI SAUCE

**FLORIDA CAUGHT MAHI MAHI**  
GINGER GLAZE OR LEMON GARLIC

**FLORIDA CAUGHT GROUPEL**  
VERA CRUZ SAUCE

**WILD CAUGHT ALASKAN KING SALMON**  
**FILET**  
CREAMY DIJION

**WILD CAUGHT CHILEAN SEABASS**  
LEMON BUTTER CAPER

**WILD CAUGHT SEARED AHI TUNA**  
SESAME CRUSTED WITH SOY SAUCE

**LOBSTER THERMIDOR**



# FROM THE FARM

**PRIME 30 DAY DRY AGED NY STRIP 14OZ**  
HOUSE MADE STEAK SAUCE

**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

**FILET MIGNON ROSSINI**  
TOPPED WITH FOIE GRAS & TRUFLE

**OLIVOR HERTIAGE FARMS PORKCHOP**  
DIJION SAUCE

**CHICKEN CORDON BLEU**

**ROASTED CORNISH HEN**  
LEMON ROSEMARY AU JUS

**DUCK CONFIT**  
ORANGE SAUCE

# PASTA & RISOTTO

**BEEF LASAGNA**

**HOMEMADE TORTELLINS**

**PENNE ARRABIATA**

**GNOCCHI AL PESTO**

**SPAGHETTI BOLOGNESE**

**PRAWN RISOTTO**

**TRUFFLE RISOTTO  
(BASED ON AVAILABILITY)**

**FETTUCCHINE ALFREDO**

**LOBSTER MAC & CHEESE**

**GLUTEN FREE OPTIONS AVAILABLE**

**PLEASE ASK OUR STAFF FOR CHILDRENS OPTIONS**

# SIDES

## SIDES:

**BASMATI RICE**

**SAFFRON RICE PILAF**

**WILD RICE**

**QUINOA**

**SAUTEED MUSHROOM**

**GRILLED VEGETABLES**

**STEAMED BABY VEGETABLES**

**GLAZED CARROTS**

**GARLIC MASHED POTATOES**

**ROASTED SWEET POTATOES**

**CREAMY POLENTA**

# DESSERTS

**FRENCH MACARONS DZ**

**KEY LIME PIE**

**TRES LEGHES**

**NEW YORK STYLE CHEESECAKE**

**GOAT CHEESE CARROT CAKE (CALL)**

**ARTISAN CHOCOLATE TRUFFLES (CALL)**

**ASSORTED DESSERTS OF THE DAY**

**ASSORTED GOURMET COOKIES**

**BROWNIE TRAY**

**BIRTHDAY CAKE**

**ALLOW US A MINIMUM OF 24 HOURS TO  
REALIZE YOUR CAKE**