



IN-FLIGHT MENU



About Corporate Aviation Catering

Abby's Aircraft Catering opened its doors in 1980 when we began servicing individuals aboard their chartered, corporate and private, executive aircraft with a fine dining experience. With each departure, we are confident that our customers are experiencing culinary excellence at 40,000 feet.

The hallmark of the Company is renowned food prepared by a diligent staff with a spirit of excellence. We take pride in the fact that regardless of the size or specific requests, we give each order our full, undivided attention so that the result is an unsurpassed culinary experience.

Our meals are produced with only the finest and freshest locally sourced ingredients, prepared with proper techniques and artful presentations. Our fleet of refrigerated and heated vehicles will keep your order at the correct temperature, and our delivery personnel will ensure your order is on time. In addition, we provide everything necessary to make your breakfast, lunch or dinner a huge success. China, glassware and flatware, floral arrangements, and customized printed menus are just a few of the additional amenities that are available. Savor the flavor — call Abby's Catering today. Thank you for allowing us to serve you.

Bon Appétit!



Hot Breakfast

Hot Breakfasts include – Choice of Ham, Crispy Bacon, Canadian Bacon or Sausage, Breakfast Potatoes, Fruit Cup, Breakfast Sweet & Croissant

Omelets

Three Egg Omelet

Our Omelets are made any way, any style!

Omelet Toppings Include

Asparagus
Bacon
Cheddar
Feta
Ham
Mozzarella
Mushroom
Olives
Onion
Peppers
Pepper Jack Cheese
Sausage
Spinach
Swiss Cheese
Tomato
Turkey Bacon
Turkey Sausage

House Omelets

Spanish Omelet

Pico De Gallo, Green Chiles, Cheddar

Western

Ham, Onion, Peppers, Cheddar

Heart Healthy

Egg Whites, Spinach, Tomato, Feta

Vegetarian

Asparagus, Peppers, Onions, Tomato, Mozzarella

Eggs

Three Eggs Any Style

Over Easy, Medium, Hard,
Sunny Side Up, Scrambled Eggs, Egg Whites

Eggs Benedict

Canadian Bacon, Poached
Eggs, Hollandaise, English Muffin

Steak & Eggs

Petit Filet, Eggs Your Way

Quiche/Casserole

Choice of Frittata, Strada, or Classic
Quiche, Fillings include – Lorraine,
Vegetarian, Three Meat & Cheese

Breakfast Sandwiches

The Big Texas

Texas Toast, Over Hard Eggs,
Cheese, Bacon, Ham, Sausage, Jalapeno
Jelly

The Canadian

Canadian Bacon, Over Hard Egg, Cheese,
English Muffin

The California

Turkey Sausage, Tomato, Egg Whites,
Wheat Roll, Guacamole

The New York

White Roll, Bacon, Scrambled Egg, Cheese

The Torta

Bollo Roll, Chorizo Scramble, Pico De Gallo

Burritos

Fillings/Toppings include

Bacon
Black Beans
Cheddar
Chorizo
Egg
Guacamole
Ham
Mozzarella
Onion
Peppers
Pepper Jack
Pico De Gallo
Refried Beans
Salsa
Sausage
Tomato
Turkey Bacon
Turkey Sausage



À la Carte Hot Breakfast Items

Bacon
Breakfast Sandwich
Burrito
Canadian Bacon
Classic or Steel Cut Oatmeal
with Raisins & Brown Sugar
Ham
Hash Browns
Pancakes
Potatoes
Sausage
Sausage Links
Turkey Bacon
Turkey Sausage
Waffles

Toast

Classic French Toast

Texas Toast, Cinnamon Custard,
Maple Syrup, Butter, Powdered Sugar

French Toast Waffles

Brioche, Vanilla Custard, Syrup, Butter, Jelly

French Toast Casserole

Baguette, Cinnamon Vanilla Custard,
Raisins, Maple Syrup, Powdered Sugar

Belgian Waffles

Strawberries, Whipped Cream, Maple Syrup,
Butter

Pancakes

Blueberry, Banana Nut or Plain, Maple Syrup,
Butter

Crêpes

Apple Raisin, Banana Nutella or Berry
Compôte, Maple Syrup & Powdered Sugar

Cold Breakfast

Continental

Breakfast Sweets, Bagel, Fruit Cup, Low
Fat Yogurt, Butter, Cream Cheese &
Fruit Preserves

Euro Continental

Sliced Meats, Cheeses, Hard Boiled Egg,
Breakfast Sweets, Bagel, Fruit Cup, Low
Fat Yogurt, Butter, Cream Cheese &
Fruit Preserves

Fruit & Muffins

Homemade Muffins, Sliced Fruit & Berries,
Preserves & Butter

Breakfast Sweets Tray

Two Sweet Rolls, Preserves & Butter

Bagel & Lox

Hot Smoked Salmon, Herb Caper Cream
Cheese, Baby Lettuce, & Bagels

Smoked Salmon

Cold Smoked Salmon, Capers, Tomatoes,
Egg, Onion, Cream Cheese, & Lemon

À la Carte Breakfast

Fruit & Berries Bowl
Sliced Fruit Plate
Yogurt & Berry Parfait
Tropical Fruit Parfait
Whole Fruit
Cereal with Berries
Low Fat or Greek Yogurts
Mini Pastry/Muffins
Fresh Squeezed Orange Juice

Breakfast Sweets/Rolls

Everything Bagel
Honey Wheat Bagel
White Bagel
Cheese Danish
Cinnamon Roll
Fruit Danish
Hazelnut Cinnamon Bread
Banana Bread
Zucchini Bread
Pumpkin Bread
Sweet Potato Biscuits
Scones
Croissants
Blueberry Muffin
Cranberry Muffin
Raisin Bran Muffin
Lemon Poppy Muffin
Mini Muffins
Mini Croissants
Mini Bagels
Mini French Pastries
Coffee Cake

Signature Sandwiches

Pastrami

Pickled Onions, Lettuce, Tomato, Deli Mustard

California

Grilled Chicken, Avocado, Tomato, Fresh Mozzarella, White Balsamic Glaze, Pesto Mayo, Lettuce, Micro Greens

Turkey Reuben Panini

Texas Slaw, Apples, Swiss Cheese Turkey, Pickled Onions, Spring Mix, Tomato, Boursin, Parmesan Horseradish Sauce

Roasted Turkey

Rotisserie Style, Cranberry Sauce, Havarti, Lettuce, Tomato

Beef and Cheddar Panini

Beer Glazed Onions, Mushrooms, Roast Beef

Portabella Sandwich

Grilled Veggie Stack, Fresh Mozzarella, Pesto Mayo

Finger Sandwiches

*We also have select meats and cheeses to build your own sandwich

Grilled Vegetable | Goat Cheese

Black Forest Ham | Swiss Cheese
| Tomato | Arugula | Dijon Mustard | Mayo

Salami | Brie | Cranberry

Prosciutto | Arugula | Sun-Dried

Tomato | Parmesan

Chicken Tikka

Pesto | Tomato | Mozzarella

Roast Beef | Horseradish | Provolone

Grilled Chicken Caesar Wrap

Salmon | Cream Cheese | Capers |

Dill

Sandwich Trays

Deluxe Sandwich Tray

Assorted Gourmet Sandwiches Individually Wrapped and Garnished with Relishes, Candies & Mints

European Tea Sandwiches

Smoked Salmon with Herb Cream Cheese & Caviar

Brie with Grape & Walnuts

Roast Beef with Horseradish & Pickled Onions

Hummus & Grilled Vegetables

Classic Chicken Salad

Hawaiian Chicken Salad

Deli Platter

Sliced Roast Beef, Ham, Turkey, Pastrami, Assorted Cheeses, Pickles, Onions, Tomatoes, Mayo and Mustard, Artisan Rolls & Sliced Bread



Salad Plates

All Salads come with dressing served on the side and are offered with a choice of Grilled Chicken, Salmon, Filet or Shrimp. Salads may be ordered as plated entrees only or box lunch complete meals.

House Salad

Spring Mixed Greens, Carrot Curls, Cucumber, Peppers, Tomato, Radishes & Choice of Dressing

Caesar Salad

Whole Split Heart of Romaine, Shaved Parmesan, Grape Tomato, Olives, Boiled Eggs, Classic Style or Southwest Caesar Dressing with Jalapeno Corn Bread Croutons

Salad Delight

Mixed Salad Greens, Peppers, Carrot Curls, Cucumbers, Chicken, Tuna or Shrimp Salad Stuffed Tomatoes & Choice of Dressing

Spinach Salad

Mushrooms, Chopped Eggs, Tomato, Bacon, Pickled Onions, Honey Bacon Dressing

Greek Salad

Baby Greens, Feta, Cucumber & Sweet Pepper Tapenade

Niçoise

Romaine and Spinach Mix, Sashimi Grade Seared Tuna, Haricots Verts, Tomatoes, Hard Boiled Egg, Baby Potatoes, Olive Tapenade, White Wine Vinaigrette

Tabbouleh Salad

Romaine Lettuce, Bulgar Wheat, Parsley, Tomato, Onion, Cucumber, Garlic, Lemon Juice & Olive Oil

Thai Beef Salad

Grilled Sliced Tenderloin
Marinated in a Spicy Thai Dressing,
Served on Top of Our House Salad

Chicken or Beef Fajita

Salad Greens, Peppers, Onions, Jalapeno, Avocado, Salsa & Cheese

Chef

Baby Greens, Ham, Turkey, Swiss, Cheddar, Tomatoes, Peppers, Olives & Sliced Egg

Cobb

Spring Mix, Chicken, Tomato, Avocado, Bacon, Eggs, Olives & Blue Cheese

Sliced Filet

Baby Greens, Grilled Vegetables, Cucumbers, Tomatoes, Peppers & Carrots



Snack Trays

Served as individual trays or a combined platter per passenger

Fruit Tray

Sliced Seasonal Fruit & Berries

Fruit & Cheese Tray

Seasonal Fruit, Berries,
Imported & Domestic Cheese & Crackers

Cheese & Crackers

Imported & Domestic Sliced Cheese, Stuffed
Figs, Grapes, Berries & Crackers

Meat & Cheese

Cubes of Sausage & Salami, Turkey & Ham
Rolls, Imported & Domestic Cheese, Berries &
Crackers

Vegetable Crudités

Grilled or Fresh Seasonal Vegetables &
Homemade Ranch Dip

Fruit, Vegetable & Cheese Tray

Imported and Domestic Cheeses, Sliced Fruit &
Berries, Seasonal Vegetables with Ranch Dip &
Crackers

Vegetable & Cheese Tray

Seasonal Vegetables, Imported and Domestic
Cheeses, Ranch Dip & Crackers

Filet & Chicken Tray

Grilled Vegetables, Horseradish Cream, Steak
Sauce & Rolls

Seafood Display Grilled or Poached

Lobster Tail, Crab Claws, Crab Leg Meat,
Jumbo Shrimp Cocktail, Cocktail Sauce &
Lemon Wedges

Jumbo Shrimp Cocktail

Cocktail, Tartar Sauce & Lemon Wedges

Smoked Salmon

Herbed Cream Cheese, Capers, Pickled Veg-
etable Salad & Tomato Lemon & Toast Points:

Mediterranean Combination Platter

Hummus, Baba Ganoush & Tabbouleh Served
with Warm Pita Bread

Antipasto

Imported Italian Cured Meats and Cheeses,
Olive Tapenade, Pickled Vegetables, Caprese
Skewers, Balsamic Reduction, Baguettes &
Crackers

Filet Mignon

Grilled and Sliced Filet, Grilled Vegetables,
Horseradish Cream, Steak Sauce & Rolls

Filet & Chicken

Grilled and Sliced Chicken & Filet, Grilled Veg-
etables, Horseradish Cream & Steak Sauce

Heart Healthy

Grilled Vegetable Kabobs, Quinoa Salad,
Curried Chicken & Shrimp Skewers with
Chili Sauce, Caprese Skewers & Green Drink
Shooters



Soups

Chicken Noodle Italian | Parsley Leaves

Tomato Basil | Crème Fraîche | Fried Basil

Asparagus Soup | Crispy Prosciutto

Butternut Squash Soup | Chipotle Crème Fraîche | Fried Sage Leaves

Roasted Vegetable Soup | Italian Parsley Leaves

Tortilla Soup | Tortilla Strips

Mushroom Bisque | Crispy Leeks

Lobster Bisque | Lobster Claw Meat | Italian Parsley Leaves

Potato Leek Soup | Olive Oil | Chopped Bacon

Corn Chowder | Potato Frites | Spinach Tortellini | Shaved Parmesan | Parsley

Beef & Barley | Cilantro Leaves

Minestrone Soup | Chiffonade Basil

Chicken & Rice | Celery

Chicken/Seafood Gumbo | Rice | Cilantro Leaves

Italian Wedding | Parsley

Split Pea | Pancetta Lardoons

Carrot & Ginger | Crème Fraîche | Fried Sage

Hot & Sour Soup | Scallions

Potato Soup | White Truffle Oil | Bacon

Gazpacho | Crab Salsa | Chives



Appetizers

Shrimp Cocktail

Lemon Wedges, Olives, Cocktail Sauce

Pan Seared Scallops

Pancetta Lardoons, Micro Green Salad, Creamy Pea Puree

Tuna Tartar

Lime, Ginger Cilantro, Soy, Crispy Wonton

Caribbean Shrimp Skewers

Jerk Marinade, Pineapple Jam

Prosciutto Wrapped Shrimp

Béarnaise Sauce

Lump Crab Cakes

Peppers, Scallions, Chipotle Remoulade, Crab Claws

Hot Smoked Salmon

Arugula, Pickled Beets & Radish Salad

Savory Pastry Basket

Swiss cheese Twists, Chorizo Puffs, Honey Mustard & Prosciutto Palmiers

Gourmet Cheese Twists (3 Per Person)

Twisted Bacon Cheddar, Gruyere & Parmesan Cheese, Sun-Dried Tomato Dip

Grilled Margarita Shrimp Martini

Citrus Patron, Pickled Cabbage, Grilled Lime Wedges

Hot Appetizer Platters

Choose from any of the following items or let our chefs create something special for you. Our platters include seven different bite size appetizers per person.

Pan Seared Scallop with

Pancetta Lardons

Shrimp & Brochette

Chicken, Beef, or Shrimp Satay

Dim Sum Appetizers

Beef Wellingtons

Mini Quiche

Curried Coconut Chicken

Fresh Spring Rolls

Curry Shrimp Skewers

Ginger Hoisin Chicken Drumettes

Buckwheat Blinis, Sour Cream & Caviar

Seared Tuna, Wonton Crisp & Asian Slaw

Chicken Yakitori

Polenta Crostini & Onion Marmalade

Mini Crab Cakes & Remoulade

Ginger Chicken Meatballs

Lemon Chili Shrimp Sticks

Prosciutto Wrapped Scallops

Lemon Saffron Chicken Brochettes

Bacon Wrapped Apricots

Tortellini & Sun Dried Tomato Skewers

Smoked Salmon Sushi Rice Balls

Cold Appetizer Platters

Duck Confit with Pineapple Salsa

Beef Tenderloin Crostini

Jerk Shrimp and Watermelon Shooter

Smoked Salmon Blini

Bacon Wrapped Tenderloin or

Chicken, Cream Cheese & Bacon

Dill Pancakes & Salmon Caviar

Tomato Mozzarella Skewers &

Balsamic Glaze

Asparagus Ham Roulades

Prosciutto Wrapped Dates & Cream Cheese

Grapefruit Scallop Ceviche

Tropical Fruit Brochettes

Feta & Olive Skewers

Cucumber Smoked Salmon Rounds



Entrées

Complete Dinners include Two Side Selections,
Salad, Dressing, Rolls and Butter

Grilled Chicken Breast

Lemon, Rosemary & Mushroom Demi

Roasted Chicken

Herbs, Garlic, Olive Oil & Chicken Gravy

Beef or Vegetarian Lasagna

Herbed Ricotta, Parmesan, Mozzarella &
Tomato Basil Sauce

Chicken Piccata

Sautéed Chicken & Lemon Caper Butter Sauce

Chicken Marsala

Cremini Mushroom & Marsala Wine Sauce

Chicken, Beef or Shrimp Fajitas

Spanish Rice, Beans, Guacamole, Sour Cream,
Cheese, Salsa & Tortillas

Chicken Cordon Bleu

Ham, Swiss & Sauce Suprême

Chicken or Beef Stir Fry

Julienne Carrots, Snap Peas,
Peppers, Sprouts, Mushroom & Ginger Soy
Glaze

Texas BBQ

Brisket, Sausage, Baby Back Ribs,
Beans, Potato Salad, Cole Slaw & Corn Bread

Penne with Mushrooms

Brandy Cream Sauce & Parmesan

Beef, Chicken, or Cheese Enchiladas

Spanish Rice, Beans, Salsa, Guacamole & Sour Cream

Blackened Snapper

Cajun Spice & Lemon Butter Sauce

Shrimp Scampi

Garlic, White Wine, Lemon & Butter

NY Strip Steak

Pepper Encrusted with Herb Butter

Filet Mignon (Grass Fed Available)

Porcini Butter & Cabernet Demi

Tenderloin Medallions (3-3oz)

Caramelized Onions & Peppercorn Demi

Beef Stroganoff

Tenderloin Tips, White Wine Mushroom Sauce with a
Hint of Lemon

Veal Medallions

Marsala, Piccata or Parmesan

Lamb Chops

Grilled, Rosemary Dijon Encrusted, Demi & Mint Jelly

Chicken and Sausage Étouffée

Crawfish or Seafood Étouffée, Creole Sauce, Peppers,
Onions, and Rice

Salmon

Grilled or Pan Seared with Lemon Dill Sauce

Pork Medallions Robert

Dijon Mustard Sauce



Starch

Sweet Potato Puree
Steamed Baby Potatoes & Parsley
Scalloped Potatoes with Smoked Gouda
Roasted Fingerling Potato
Creamy Polenta
Roasted Garlic Mashed Potato
Lemon Risotto
Mushroom Cranberry & Pecan Rice Pilaf
Red Quinoa
Vegetable Spaghetti

Vegetable

Broccoli with Lemon Butter
Asparagus
Prosciutto Wrapped Green Bean Bundles
Seasonal Vegetable Medley
Sautéed Spinach
Grilled Vegetables
Baby Vegetables (Requires 48 hours notice)
Ginger Glazed Carrots
Parsnip Puree
Butternut Squash Puree
Cauliflower Puree



Abby's Nouveux

Items may be subject to a minimum of 48 Hour notice.

Crispy Snapper Veracruz

Peppers, Onions, Capers, Olives, Lemon,

Chardonnay Broth, Israeli Cous Cous & Haricots Verts

Cream-less Shrimp & "Grits"

Blackened Shrimp, Black Forest Ham, Tomatoes, Cajun Béchamel, Parsnip Puree & Sautéed Spinach

Honey Lemon Roasted Chicken

Airline Chicken Breast, Honey, Sage, Chardonnay Sauce, Baby Red Potatoes & Baby Carrots

Braised Short Ribs

Hoisin Glaze, Almond Jasmine Rice, Asian Vegetable Medley

Sashimi Grade Yellow Fin Tuna

Sesame & Ginger Crusted, Julienne Vegetables, Glass Noodles & Raspberry Tamari Glaze

Grilled Pork Tenderloin

Potato Croquettes & Jalapeño Blueberry Demi

Grilled Lobster Tail

Lemon Rice Pilaf, Grilled Asparagus & Champagne Tarragon Sauce

Pan Seared Sea Bass

Wilted Arugula Salad, Farro & Char Tomato Vinaigrette

Pan Seared Salmon

Cilantro, Lime, Moroccan Cous Cous, Citrus Butter & Nappa Slaw

Antipasto Stuffed Chicken

Italian Cured Meats, Artichoke Olive Tapenade, Pesto Cream, Smashed Potatoes & Broccolini

Wild Rice Stuffed Chicken

Mushrooms, Cranberries, Pecans, Chardonnay Sauce, Butternut Squash Puree & Vegetable Medley

Almond Encrusted Tilapia

Orange Bourbon Glaze, Red Quinoa & Asparagus Tips

Veal Tenderloin

Cauliflower Puree, Grilled Asparagus & Mustard Demi

Citrus Mahi

Pan Seared, Citrus Slaw, Wheat Berries & Brussels Sprouts

Smoked Halibut

Mango Crab & Avocado Salsa, Forbidden Rice & Baby Carrots



two leaves

EST. 2004

AND A BUD

tlbud.com

Dessert

Derby Tart

Bourbon, Chocolate Chunks, Pecans & Caramel

Key Lime Pie

Chantilly & Candied Lime Zest

Apple Pie

Shortbread Crust & Caramel Topping

Pecan Pie

Bourbon & Caramel

Lemon Meringue

Lemon Curd & Toasted Swiss Meringue

French Silk

Decadent Milk Chocolate Filling & Chantilly

German Chocolate

Toasted Coconut, Pecans & Dulce de Leche

Double Chocolate

Chocolate Buttercream & Dark Chocolate Cake

Red Velvet

Cream Cheese Frosting & Chocolate Cigarette

Carrot Cake

Cream Cheese Frosting & Marzipan Carrot

New York Cheesecake

Fresh Berries & Raspberry Sauce

Chocolate Cheesecake

Milk Chocolate Filling, Oreo Crust & Chantilly

Oreo Cheesecake

White Chocolate Cheesecake, Oreo Crust & Raspberry Sauce

Lemon Raspberry

Lemon Liquor Soaked Genoise, Raspberry Marmalade & Lemon Curd Buttercream

Opera Cake

Coffee Liquor Soaked Joconde, Mocha Ganache & Mocha Buttercream

Bread Pudding

Raisins, Cinnamon & Vanilla Sauce

Crème Brûlée

Vanilla Custard, Caramelized Crust & Berries



Miniature Desserts

Chocolate Raspberry

Dark Chocolate Ganache, Raspberry Compote &
Dark Chocolate Mousse

Peanut Butter Cup

Peanut Butter Mousse, Caramel, Milk Chocolate
Ganache & Candied Bacon

Citrus Blueberry

Lemon/Lime Curd, Blueberry Compote & Lemon
Liquor Soaked Genoise

Key Lime

Key Lime Curd, Graham Cracker Crumble, Chantilly
& Candied Lime Zest

Strawberry Shortcake

Shortcake, Strawberry Compote & Chantilly



Cookies

Chocolate Chip

Peanut Butter

Oatmeal Raisin

Sugar

Snicker Doodle

White Chocolate Macadamia Nut

Double Chocolate

Ginger Snap

Milano

Brownies and Bars

Lemon Bars

Double Chocolate Brownie

Pecan Brownie

Seven Layer Bar

Blondies

Raspberry Crumble Bar



Petit Fours

French Macaroons

Assorted Almond Cookies

Coconut Macaroons

Orange Zest & Chocolate

Chocolate Covered Strawberry

Bon Bons

Cheesecake Bites

Tartlets

Fruit Tarts

Mini Éclairs

Mini Cookies



Beverages

Fruit Juices

10 oz. Bottles Orange, Grapefruit, Apple or Tomato

Freshly Squeezed Juices

8 oz. Orange, Grapefruit & Carrot

Evian® Mineral Water

16.9 oz.

Abby's® Bottled Water

16.9 oz.

Assorted Sodas & Bottled Tea

12 oz.

Vitamin Water®

20 oz.

Philosophy® Coffee

Regular or Decaffeinated, Served with Sweetener,
Creamers, Stirrers & Cups.

Disposable Container or Airpot Presentation

Two Leaves and a Bud Tea™

Lemonade





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