



## **In Flight Catering Menu**

Vail Valley Jet Center– EGE

Atlantic Aviation– RIL

970-328-2770

[Orders@FlyAwayGourmet.com](mailto:Orders@FlyAwayGourmet.com)

**Fly Away Gourmet**



Fly Away Gourmet would like to thank you for the opportunity to serve you on your departing flight from

**EGE– Vail Valley Jet Center**

**Or**

**RIL– Atlantic Aviation**

We realize our customers may want something other than what is listed within the pages of this menu.  
Please feel free to ask and we will do our best to accommodate any special request.

We always specialize in the freshest product and produce available, so some items may be seasonal.

We look forward to making your in-flight dining experience memorable.

**Roger King**

Executive Chef

**Lauren King**

Customer Service Manager

Fly Away Gourmet– serving central Colorado since 2000.

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# Hot Breakfast Selections

## ***Egg Substitutes or Egg Whites available upon request***

**Breakfast Sandwich Boxes:** Includes fresh fruit, yogurt, orange juice & egg sandwich. Egg sandwich has Tillamook Cheddar Cheese and choice of: Canadian bacon, applewood smoked bacon, pork or turkey sausage. Choice of: jumbo croissant, English muffin, bagel, sourdough.

**Fly Away Vail Breakfast:** Scrambled eggs, peppers & hash browns wrapped in a grilled flour tortilla & smothered with housemade green chili. Topping served on the side include cheddar cheese, green onions, salsa & sour cream. Accompanied by fresh fruit cup, yogurt & orange juice.

**Omelets:** Three egg omelets stuffed with your choice of ingredients. Served with hash browns, fresh fruit cup & orange juice. Choice of: white, wheat, rye, English muffin, grilled tomato. Choice of: Canadian bacon, applewood smoked bacon, pork or turkey sausage, cottage cheese.

**Eggs Any Style:** All American breakfast with two eggs cooked to your specifications. Served with hash browns, fresh fruit cup & orange juice. Choice of: white, wheat, rye, English muffin, grilled tomato. Choice of: Canadian bacon, applewood smoked bacon, pork or turkey sausage, cottage cheese.

**Steak & Eggs:** All American breakfast with two eggs cooked to your specification & a 5oz tenderloin filet. Accompanied by hash browns, fresh fruit cup & orange juice. Choice of: white, wheat, rye, English muffin, grilled tomato. Choice of: Canadian bacon, applewood smoked bacon, pork or turkey sausage, cottage cheese.

**Sky High Buttermilk Pancakes:** Our own secret recipe hot off the grill. Served with real maple syrup, whipped butter, fresh fruit cup & orange juice. Choice of: Canadian bacon, applewood smoked bacon, pork or turkey sausage, cottage cheese. Also available in blueberry flavor!

**Irish Oatmeal:** Traditional steel cup oats served with real maple syrup, golden raisins, pecans, bran muffin, fresh fruit cup & orange juice.

**Fly Away Quiche for a Crowd:** Our housemade quiche serves 8

Spinach & Artichoke  
Broccoli Cheddar

## Gourmet Soups

### *Served by the Quart*

**Classic Chicken Noodle**

**Lobster Bisque with Sherry**

**Pork Green Chili**

**Thai Style Chicken Coconut Curry Soup**

**Chicken & Sausage Gumbo**

**Creamy Tomato Bisque**

**Chicken & Rice Medley**

**Loaded Baked Potato**

**Garden Minestrone**

## Hors d'Oeuvres

### **Assorted Crostinis– Choice of:**

Seared tenderloin with mustard and capers

Mozzarella, basil, tomato & pesto

Smoked salmon with cream cheese & chive crostini

Brie & blackberry tartlet

**Jumbo Lump Mini Crab Cakes:** With cilantro lime remoulade

**Pan Fried Pork Dumplings:** With sweet soy & sweet chili sauce

### **Phylo Pillow Assortment:**

Artichoke & jalapeno

Roasted red pepper

Caramelized onions & cheese

Spinach, cheddar & bacon

**Seared Ahi Tuna Wontons:** With wasabi cream & sweet chili sauce

## Snacks & Platters

**Juan's Housemade Guacamole:** Accompanied by our house salsa and tortilla chips.

**Pita Petals & Dips:** Housemade hummus, asiago & artichoke dip, green chili & cheddar dip.

**Fresh Seasonal Fruit Display:** The season's freshest fruits served with yogurt dip.

**Vegetable Crudite:** A beautiful display of the season's freshest garden vegetables served with housemade ranch and hummus.

**Imported and Domestic Cheese Selections:** Specialty cheeses with fresh and dried fruits, crackers and breads.

**Chicken Finger Basket:** Our own buttermilk battered, fried, all natural chicken tenders accompanied by carrot sticks, celery sticks, and a trio of sauces.

**Assorted Sandwich Tray:** Wraps, sandwiches and rolls with condiment selections.

**Finger Sandwich Tray:** An assortment of chef's choice finger sandwiches.

**Caprese Skewers:** Tomato, basil & mozzarella skewers with balsamic glaze.

**Shrimp Cocktail:** Poached or grilled wild caught shrimp with traditional cocktail sauce accompanied by citrus garnish and mini Tabascos.

**Seafood Combo Platter:** King crab claws, Mexican white shrimp, locally smoked salmon, lobster tail, spicy seared rare tuna, cocktail sauce, cilantro lime aioli, crackers.

**Sesame Seared Sashimi Tuna:** Seared rare, yellow fin tuna with sweet soy wasabi and pickled ginger.

**Colorado Peach Wood Smoked Scottish Style Salmon:** Served with toast points, herb cream cheese, capers, eggs, onions and tomatoes.

**Antipasto Skewers:** A Trio of skewers: tomato, mozzarella, and basil. Stuffed olives and saucisson. Melon and prosciutto.

**Pita Petals and Dips:** Housemade hummus, baba ghanoush, asiago and artichoke dip.

**Imported and Domestic Cheese Selection:** Specialty cheeses with fresh and dried fruits, crackers and breads.

**Fresh Seasonal Fruit Display:** The season's freshest fruit served with individual yogurt dip.

## Entrée Salads

*All salad dressings are made in house!*

*Add to any salad:*

*6oz Angus tenderloin filet*

*Grilled all natural, boneless, skinless, marinated chicken breast*

*Grilled or poached jumbo shrimp*

*Grilled rare tuna steak*

*Grilled or blackened salmon filet*

*Grilled portobello mushroom*

*Chicken Tenders*

*Marinated & Pan Seared Tofu*

**Garden Salad:** Carrot julienne, cucumber, tomato, mixed baby greens, buttermilk ranch.

**Fly Away Power Salad:** Toasted quinoa, dried cranberries, dried apricots, dried cherries, kale, pomegranate champagne vinaigrette.

**Greek Salad:** Romaine, cucumbers, tomatoes, red onion, red bell peppers, feta cheese, kalamata olives, pepperoncini, domlas, Greek dressing.

**Fly Away Colorado Caesar:** Romaine, grilled vegetables, parmesan, roasted peppers, croutons, Caesar dressing.

**Asian 8150:** Baby spinach, mixed greens, snow peas, bean sprouts, carrots, mandarin oranges and julienne bell peppers, crispy sesame noodles with sweet soy ginger vinaigrette.

**Buffalo Salad:** Romaine and mixed greens, carrots, celery, tomatoes, bleu cheese, croutons and ranch dressing.

**Chef Salad:** Traditional greens, topped with turkey, ham, Swiss cheese, cheddar cheese, hardcooked eggs, tomatoes and kalamata olives, ranch dressing.

**Roasted Pear and Dried Cranberry:** Mixed field greens, roasted pears, dried cranberries, goat cheese, candied walnuts, pear vinaigrette.

## Gourmet Boxed Lunches

**Boxed Lunches:** Choice of classic deli sandwich, hot sandwich or wrap. Includes fresh fruit salad, housemade pasta salad, and dessert.

### **Classic deli sandwiches:**

- Classic Club
- Egg Salad
- Roast Beef
- Turkey
- Black Forest Ham
- Cranberry roasted chicken salad
- Solid white albacore tuna salad

### **Hot Sandwiches: *served in dual ovenable container for easy heating***

- Classic reuben
- Turkey Reuben
- Philly cheesesteak
- Pastrami & swiss

### **Wraps:**

- Asian grilled salmon
- Buffalo crispy chicken
- Chicken Caesar
- Southwest chicken

## Cold Entree Platters

**Sesame Seared Sashimi Tuna:** Sliced, rare, yellow fin tuna with daikon, carrot, and pepper salad, sweet soy and wasabi.

**Mediterranean Platter:** Moroccan chicken, shrimp or salmon with grilled vegetables, grilled red onions, grilled tomatoes, couscous, feta, olives, hummus, grilled pita.

**Southwest Platter:** Citrus, ancho and cilantro rubbed steak, salmon, shrimp or chicken with black bean salad, lemon oregano zucchini, tortillas, pico de gallo

**Grilled BBQ Chicken Tenders:** Served with corn muffin and cole slaw.

## Gourmet Entrees

Below is a selection of our fresh and natural entrée items. Preparations are customized by Chef Roger King with seasonal and appropriate accompaniments.

**Vegetable Pennette Bake**

**Housemade Lasagna**

**Housemade Meatloaf**

**Pasta Bolognese**

**Rocky Mountain Trout**

**Yellow Fin Tuna Steak**

**Mexican White Shrimp**

**Salmon Filet**

**Chilean Sea Bass**

**Roasted Half Chicken**

**Boneless, Skinless Chicken Breast**

**Colorado Rack of Lamb**

**BBQ Pork Ribs**

**Pan Seared Duck Breast (special order)**

**Certified Angus Beef Tenderloin**

**Beef Tenderloin Kebabs**



## Sweet Landings

**Dessert Tray:** Assorted petit fours and macaroons.

**Brownies and Bars:** Chocolate chunk brownies, lemons bars, coconut meltaways, raspberry sammies.

**Fresh Baked Cookies:** All butter cookie assortment.

**Crème Brulée**

**Deep Dish Apple Caramel Pie**

**Individual New York Style Cheesecake**

**Individual Chocolate Truffle Marquise**

## Miscellaneous Services

**Beverage and Snack Stocking**

**Fruit Baskets**

**Newspapers**

**Magazines**

**Alcohol Delivery**

**Movies**

**Flowers**

**Dry Ice**

**Shopping**

## To Order

**To Order:**

**Orders@FlyAwayGourmet.com**

**Phone: 970-328-2770**

**Please include:**

**Contact Information**

**Airport**

**Date**

**Requested Delivery Time**

**Tail Number**

**Type of Plane: Reheating capabilities, plates or silverware needed?**

**Number of Passengers**

**We look forward to your order. Thank you for choosing Fly Away Gourmet!**