



In Flight Catering Menu

Vail Valley Jet Center– EGE

Atlantic Aviation– RIL

970-328-2770

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 macarons.

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

Fresh Baked Cookies: All butter cookie assortment.

Crème Brûlée

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!