

Rene Jet Food Inflight Catering Menu

Serving Greater Austin, Texas

Reliable Delicious Excellence

Breakfast

__Bread, Cheese & Fruit

Essex Manchego, mascarpone, red grapes & artisan bread slices

__Sugar Free Parfait & Fruit

Bulgarian yogurt & keto granola

Small 8 oz glass jar or 12 oz bowl

__Avocado Toast

Build your own: smashed avocado, goat's cheese, arugula, tomato, seeded whole wheat toast

__Savory Egg Puff Pastry

Scrambled egg, cheese & herbs/ jalapeño cut sausage links on picks

__Scrambled Eggs & Biscuits

Eggs with cheddar, hashbrowns, your choice of meat

__ French Bakery Fruit Pastries __Almond Croissant__Quiche

Regional Breakfast

__Verde Chicken Enchiladas

Easy over egg, black beans, rice, tortillas

Tea Sandwiches

- ___Mild Goat Cheese & Fig/___Ham Pepper Cream Cheese
- ___Egg Salad Water Cress Sprouts/___Chicken Cranberry Walnut
- ___Cucumber Dill Cream Cheese/ ___*Salmon Caviar Cucumber Fraîche

Gourmet Sandwiches

- ___ Hill Country Smoked Turkey Cheddar, BBQ sauce, ciabatta
- ___Pan Grilled Chicken Avocado, lettuce, tomato, Swiss, sriracha mayo
sauce, focaccia
- ___Club Sandwich Cheddar, ham, chicken, bacon, lettuce, tomato, mayo,
wheat
- ___Vegan Delight Avocado, pesto, sun-dried tomato, cucumber, red onion,
whole wheat
- ___Italian Herb Rare Roast Beef Cheddar, caramelized onion, banana
peppers, mustard, whole wheat
- ___Fish & Shrimp Grilled fish, lettuce, tomato, red onion, boiled gulf shrimp
in sriracha mayo sauce on the side
- ___*Nova Bagel Smoked salmon, red onion, capers, tomato, smear
- ___Caesar Wrap Chicken salad/Caesar dressing, parmesan cheese,
lettuce, cheddar, cream cheese/ avocado, tomato & croutons on the side

Salads

___ **Cobb Salad** Herb baked chicken, eggs, bacon, avocado, veggies,
olives,

blue cheese dressing

___ **Salmon Salad** Flaked salmon, haricot vert, tomato, olive, egg, potato,

Dijon, oil & vinegar dill dressing

___ **Salada Fruits de Mer** Shrimp, tuna filet, capers, butter lettuce, &
veggies

___ **La Salade Tropezienne** Shrimp, peach, goat cheese, basil, cucumber,
thyme, cilantro/ seasonal

___ **Caesar Salad** Romaine, anchovy Caesar dressing

___ **Quinoa Salad** Beets, carrots, parsley, red onion, cumin dressing (v)

___ **Greek Salad** Feta cheese, stuffed grape leaf, olives, veggies, shaved
parm

Appetizers

___ *Beef Carpaccio/ ___ Pesto & Crostini/ ___ Shrimp Cocktail

___ *Beef Tataki Spicy Tuna Tartare

___ Cedar Plank Salmon & Salsa/ ___ *Sushi 3 rolls

Canapes

___ Umami Elk & Wagyu/ ___ Prosciutto & Melon/

___ Assortment of Seafood/ ___ Filet Mignon & Bleu Cheese

Share Trays

___ **Mediterranean** Grilled zucchini & mushrooms, roasted red pepper, hummus, dolmades, artichokes, feta cheese, olives, Greek orzo salad

___ **Signature Antipasto** Salumi & Italian cheeses, artichoke hearts, gherkins, roasted peppers, sun-dried tomatoes, olives, balsamic reduction glaze, garlic parmesan crostini

___ **Artisan Cheeses** Manchego, brie, truffle, chèvre, semi-soft cheese, grapes, honey, grilled bread

___ **Domestic Cheese & Meat Tray** Cheddar, swiss, pepper jack, ham, turkey, pickles & veggie garnish, bread slices, mustard, mayo

___ **Charcuterie** Cheeses, smoked ham & sausage, breads, jam, fresh & dried fruit, olives, nuts, cornichons, vegetables, herbed Boursin

Party Sandwich Tray

___ Turkey, cheese, pickle & hummus 3/ pastrami, garlic, peppers & horseradish 3/ ham, cheese, cucumber & sprouts 3/ fruit garnish

Hot Boxed Lunches

Cheese & cracker, bell pepper veggie stick & dip, dessert/ easy to serve

___ **Teriyaki Salmon** Japanese fruit salad/ lemon orzo & asparagus

___ **Steak Diane** Filet mignon medallions in savory sauce/ roasted vegetables/ tomato cucumber feta salad

___ **Chicken Ballotine** Breast filled with broccoli, bacon & cheddar/ rice pilaf/ orzo kimchi salad with raisins & roasted corn

Dinner Entrees

Garden salad, oil & vinaigrette dressing, & bread

___ **Penne Pasta Bolognese** Southern Italy deep red meat sauce

___ **Duck Breast** Fruit mostarda, roasted garlic baby bella mushroom
butternut squash & duck braised fondant potato

___ **Lamb Tagine** Roasted lamb shanks, sweet potato, gold potato, butternut
squash, turmeric & cumin couscous

___ **Sea Bass Provençale** Bouillabaisse, capers, saffron, olives, red
peppers, onion, warm olives in basil tomato sauce, snap peas, rouille dip
& crostini

___ **Sous Vide Miso Salmon** Sake marinated Asian chicken salad with
cabbage, carrot & cucumber, Beurre Blanc broccoli, roasted sesame potato

___ **Goulash** Savory stewed beef, onion, bell pepper, carrot, potato,
Hungarian, paprika & egg noodles

Vegan Entrees

Garden salad, basil vinaigrette

___ **Pâtes & Légumes d'été Grillés** Pasta, pesto & grilled veggies

___ **Roasted Acorn Squash** Red beet risotto

___ **Quinoa Bowl** Green bell pepper, Thai red curry, spinach, roasted
tomato, garlic & lime, zucchini, carrot, mushroom, coconut milk sauce (gf)

Sweets

__Macarons/ __Lemon Squares/ __Cream Cheese Brownies/

__Italian Cookies Tray/ __French Variety Tray:

Layered Cakes, Creme Brulés, Tarts

__Chocolate Chip & Oatmeal Cookies Tray

*Indicates warning consuming raw or undercooked meat or fish may be a risk to your health

Crew Menu

Box 1 Sandwich Box-Layers of cheddar, brown sugar ham, pan grilled chicken breast, bacon/ avocado. Lettuce. tomato mayo on side, focaccia

Box 2 Protein Box- chilled sliced steak, hard-boiled eggs, chicken salad

Box 3 Cobb Salad- chicken, eggs, bacon, avocado, veggies, olives, blue cheese dressing, served in large bowl

Box 4 Breakfast Tacos- 3 egg & cheese tacos/ bacon, ham, potato & onions served in a microwavable bamboo box

Box 5 Asian Dinner- seafood fried rice & salmon, served in a microwavable bamboo box