

à La Cart Catering In-Flight Catering Menu

**400 East Evesham Rd.
Cherry Hill, NJ 08003
(856) 216-7182**



à La Cart Breakfast

Continental Boxed Breakfast

**Piece of whole fruit, individual cereal, milk
and granola bar**

Executive Breakfast Tray

**Oversized muffin, fresh fruit cup, orange juice, berry
yogurt and store baked bagel accompanied by
cream cheese, butter and preserves**

Sunrise Sampler Tray

**An assortment of your mini morning favorites.
Mini croissants, mini muffins, mini strudels
and mini danish**

Scottish Smoked Salmon Tray

**Scotch smoked salmon served with red onion,
capers, cucumbers, tomatoes and whipped cream
cheese accompanied by mini bagels**

The Perfect Parfait

**Individual breakfast parfait made with creamy vanilla
yogurt, crunchy granola and an assortment
of sweet berries**

Fresh Sliced Fruit Tray

**Cantaloupe, honeydew, pineapple, mango,
strawberries, clusters of grapes and assorted berries
accompanied by berry yogurt dip**

à La Cart Breakfast

Eggs

Two eggs, any style or a three-egg omelet, prepared any way you like

Frittata

Italian style omelet filled with your choice of roasted vegetables or breakfast meats

Stuffed French Toast

Thick slices of challah bread stuffed with your choice of filling, dusted with powdered sugar and served with maple syrup

Breakfast Meats

Black forest smoked ham, pork sausage links, canadian bacon, turkey bacon or pork roll

Breakfast Potatoes

Your choice of home fried diced potatoes or hash brown shredded potatoes

Breakfast Sandwich

Two eggs with cheese and bacon or sausage served on croissant, bagel, english muffin or kaiser roll

à La Cart Appetizer Trays

Continental Cheese

An assortment of imported and domestic cheeses garnished with clusters of grapes and assorted berries accompanied by crackers

Crudité

Asparagus, carrots, cucumbers, peppers, broccoli, cauliflower, cherry tomatoes, celery and snap peas served with your choice of: garlic & herb, mustard vinaigrette, hummus, ranch or creamy bleu cheese

Grilled Vegetables

Asparagus, portobello mushroom, artichoke hearts, red onion slices, tri-color peppers, zucchini and squash accompanied by thick balsamic dipping sauce

Shrimp Cocktail

Succulent jumbo shrimp accompanied by spicy seafood sauce and lemon wedges

Seafood

Jumbo gulf shrimp, jumbo lump crab meat and lobster tail accompanied by cocktail sauce and lemon wedges.

Shrimp and lobster may be grilled or poached

à La Cart Appetizer Trays

Antipasto

An assortment of soppressata, pepperoni, sharp provolone, italian fontina cheese, mixed olives, marinated mushrooms and grilled artichoke hearts accompanied by spicy mustard, sliced italian bread and crackers

Meza Tray

Hummus, Baba Gannoujh, beet & red onion salad, mixed olives, and stuffed grape leaves accompanied by grilled pita wedges and lemon dipping sauce

Boneless Chicken Tenders

A combination of grilled and southern fried tenders accompanied by barbecue and honey mustard dipping sauce

Caprese

Fresh sliced mozzarella, sun-dried and red ripe tomatoes, basil, mixed olives and roasted peppers

Bruschetta

Fresh bruschetta surrounded by tri-color roasted peppers accompanied by grilled italian bread

à La Cart Lunch

Boxed Lunch

Enjoy a fresh fruit cup, tuscan penne pasta with fresh mozzarella and roasted tomatoes, cheese & crackers, gourmet chocolate-dipped cookies and your choice of gourmet wrap or sandwich

Deluxe Box Lunch

Upgrade your box lunch with the addition of a jumbo shrimp cocktail

Salad Boxed Lunches

Enjoy a fresh fruit cup, cheese and crackers, roll with butter, gourmet chocolate-dipped cookies and your choice of specialty salad

Gourmet Wrap Tray

A delicious assortment of our overstuffed wraps served with pickles and olives

Gourmet Sandwich Tray

An assortment of our most creative gourmet sandwiches served with pickles and olives

Gourmet Wrap Choices

Asian Grilled Chicken

Grilled chicken breast, mandarin oranges, macadamia nuts, chinese noodles and field greens with teriyaki sauce

Avocado Power House

Avocado, sprouts, cucumber, roasted peppers, field greens, red onion and carrot with hummus

Black & Blue

Blackened chicken breast, bleu cheese, bacon, lettuce and tomato with white balsamic vinaigrette

California Salmon

Grilled salmon, avocado and cucumber with wasabi ginger mustard

Chicken Caesar

Grilled chicken breast, romaine lettuce and shredded parmesan cheese with caesar dressing

Grilled Vegetable

Assorted grilled vegetables with roasted red pepper hummus

Turkey Dijon

Store baked turkey breast, roasted red peppers and asparagus with dijon mustard

Steak & Cheese

Filet of beef, peppers, mushrooms and provolone cheese with horseradish mayonnaise

Gourmet Sandwich Choices

Barclay Farms

Honey baked turkey breast, sliced pear, bleu cheese and cranberry chutney with romaine lettuce

Evesham Road

Blackened chicken breast, bleu cheese, bacon, lettuce and tomato

Greentree Special

Fresh sliced mozzarella, broccoli rabe, sundried tomatoes and arugula with olive tapenade

Kings Highway

Breaded chicken cutlet, fresh bruschetta & asiago cheese

Marlton Pike

Filet of beef, horseradish cheese and roasted peppers with creamy horseradish

North Jersey

Shaved corned beef and coleslaw with russian dressing

South Jersey

Roasted pork, broccoli rabe and sharp provolone cheese with pesto

Union Mill

Baked turkey breast and homemade stuffing with cranberry sauce

Specialty Salad Choices

Turkey Cobb

Mixed greens, avocado, alfalfa sprouts, plum tomatoes, crumbled bleu cheese and crisp bacon with bleu cheese dressing.

Mandarin Spring Salad

Field greens, teriyaki chicken, mandarin oranges and chinese noodles with citrus vinaigrette

Grilled Chicken Caesar

Romaine lettuce, grilled chicken, croutons and shaved parmesan cheese with caesar dressing

Strawberry Poppy Seed Salad

Romaine lettuce, fresh strawberries, blueberries, pineapple, macadamia nuts and shaved asiago cheese with poppy seed dressing.

Fuji Apple Salad

Spring mix, bleu cheese, dried cranberries, candied walnuts and apple chips with apple cider vinaigrette.

à La Cart Hors d'oeuvres



Hot Hors d'oeuvres

- Spanakopita
 - Asian grilled beef skewer
 - Chicken satay with spicy peanut sauce
 - Beef meatball with caramelized onions
- Mini maryland crab cakes with roasted pepper aioli
- Mini potato latkes with sour cream and applesauce
- Stuffed mushroom: crab imperial or spinach & cheese
 - Grilled shrimp skewer with mango salsa
 - Jumbo shrimp stuffed with crab imperial
 - Baby rib lamb chop with mint demi-glace
 - Fried macaroni and cheese ball
 - Raspberry and brie tartlet

à La Cart Hors d'oeuvres



Cold Hors d'oeuvres

- Ham, gorgonzola and pear crostini
- Ahi tuna on fried tortilla with wasabi sauce
- Sliced tomato with fresh mozzarella and basil
- Endive with goat cheese, figs and candied pecans
- Roast beef and roasted red pepper with horseradish
- Jumbo strawberry with brie and crumbled prosciutto
- Grilled pineapple with feta cheese & sunflower seeds
- Roasted pork with pesto, apricot & sharp provolone
 - Grilled chicken and sundried tomato crostini
 - Prosciutto, gouda and apple on rye rounds
 - Deviled egg with asparagus mousse
 - Black bean and roasted corn tartlet

à La Cart Dinner Entree's

Poultry

- Chicken fontina topped with sautéed spinach and sun dried tomatoes
- Breaded chicken breast topped with bruschetta and balsamic vinaigrette
- Turkey breast stuffed with garden vegetable or cornbread & andouille sausage
- Chicken marsala with mushrooms & marsala sauce
- Grilled teriyaki chicken breast with pineapple
- Chicken piccata with white wine caper sauce

Meat

- Veal medallions with figs in a port wine glaze
- Grilled, sliced flank steak with a tandoori marinade
- Pesto encrusted pork loin with peppercorn sauce
- Veal with tri-color peppers, mushrooms & white wine
- Veal with artichokes, mushrooms & sundried tomatoes
- Brisket of beef with caramelized root vegetables
- Roast tenderloin with mushroom ragout

à La Cart Dinner Entrées

Seafood

- Tilapia with pineapple and mango salsa
- Grilled salmon fillet with honey balsamic glaze
- Sautéed maryland crab cakes with lemon thyme sauce
- Turban of sole stuffed with spinach & roasted peppers
- Flounder stuffed with crab imperial
- Jumbo shrimp & scallop scampi

Pasta

- Breaded eggplant parmesan
- Lasagna: Vegetable or Bolognese
- Baked ziti with bolognese or marinara sauce
- Bow tie pasta with grilled chicken in marsala sauce
- Linguini carbonara with peas, mushrooms & prosciutto
- Tortellini with mushrooms in creamy pesto sauce
- Penne with chicken, artichoke hearts and roasted peppers in marinara sauce

à La Cart Side Dishes

Vegetable

- Grilled vegetable medley
- Sautéed spinach with garlic
- Green beans with garlic and lemon
- Broccoli with garlic and red peppers
- Baby carrots with dried cranberries & honey glaze
- Green beans, portobello mushrooms & artichoke hearts
- Grilled asparagus with almond butter
 - Buttered peas with pearl onions
 - Steamed vegetable medley
 - Roasted vegetable medley

Starch

- Carrot soufflé
- Sweet potato casserole
- Garlic mashed potatoes
- Baked macaroni and cheese
- Oven roasted potatoes with rosemary
- Wild rice with mushrooms and scallions
- Creamy risotto with peas and parmesan cheese
- Wild rice with almonds and cranberries
- Couscous with grilled vegetables
- Traditional bread stuffing
- Glazed sweet potatoes
- Scalloped potatoes
- Corn pudding

à La Cart Sweets

Mini Fruit Kabob

Assorted fruits delicately arranged on skewers accompanied by berry yogurt dip

Gourmet Cookie Tray

An assortment of chocolate chip, oatmeal raisin, macadamia nut and half chocolate dipped cookies

Gourmet Brownie Tray

An assortment of chocolate brownies iced with rich chocolate or cream cheese and topped with walnuts and chocolate chips

Pudding Cake Sampler Tray

An assortment of our delicious pudding cakes served with freshly made whipped cream

Italian Pastry Tray

Mini éclairs, mini cannolis, mini sfogiatelle and mini cream puffs

Chocolate Covered Strawberry Tray

An assortment of fresh strawberries dipped in white chocolate, dark chocolate and white & dark chocolate

Rugelach & Bobka Tray

An assortment of sliced bobka, sliced loaf cakes, sliced apple cake and assorted rugelach

*à La Cart Catering
wishes you a great flight!*

