

 O’NEILL’S IN-FLIGHT

CATERING MENU

## QUALITY GUARANTEE

*O’Neill’s offers the finest and freshest foods. All food items are bought from the market within hours of delivery. Only top choice and brand meats, vegetables, fruits, cheeses, etc…*

FOOD & BEVERAGE

*O’Neill’s is fully licensed and insured to handle all your food and beverage needs. Our professional staff takes pride in providing five star catering for your aircraft.*

24 – HOUR ASSISTANCE

*O’Neill’s provides catering around the clock seven days a week. We can be reached anytime to accommodate your catering needs.*

CUSTOMIZED MENUS

*The following menus are samples of some of the items we provide. We are more than happy to customize any menu you request. Our highly trained staff can handle almost any menu you desire. Customized menus are subject to market pricing on specialty items.*

***For assistance with your in-flight catering please contact Neill Reagan or*** ***Paul Bjork at (210) 541-9800 phone, (210) 541-9900 fax.***

COLD BREAKFAST

CONTINENTAL BREAKFAST

*Fresh Fruit Salad with a bagel or croissant, breakfast pastry, yogurt, butter, jam, and cream cheese.*

HEALTHY GRANOLA BREAKFAST PARFAIT BOWL

*Fresh Sliced Fruit, layered with granola and creamy yogurt*

LOX AND BAGEL BOXED BREAKFAST

*Fresh Alaskan Smoked salmon served with a lightly toasted bagel, cream cheese, red onion, and capers. Also includes a boiled egg, fresh fruit salad, and a yogurt*

FRIED EGG BLT SANDWICH BOXED BREAKFAST

*It’s a BLT but with a fried egg inside! A pleasant twist on an American favorite that is served with a breakfast pastry and a berry cup*

TEXAS SIZE PIG IN A BLANKET BOX BREAKFAST

*A Fredericksburg smoked sausage rolled up and baked until golden brown. Served with a breakfast pastry and a berry cup*

HOT BREAKFAST

HEAD HONCHO BREAKFAST BURRITO

*Eggs scrambled with bacon, sausage, ham, green chilies, chipotle peppers, and cheddar cheese then folded into a fresh flour tortilla. Served with a sliced fruit bowl and O’Neill’s spicy home fries.*

PECAN AND NUTMEG CRUSTED FRENCH TOAST

*Fresh French bread with a nutmeg and vanilla glaze, topped with pecans and orange zest. Accompanied with choice of breakfast meat and fresh sliced seasonal fruit.*

TORTE DE ESPINACA

*Delightfully light soufflé of whipped eggs, sautéed spinach, mushrooms and bacon combined with an array of cheese nestled in a crispy pie shell. Accompanied with choice of breakfast meat and fresh sliced seasonal fruit.*

SMOKED SALMON AND ASPARAGUS FRITTATA

*Delightfully light soufflé of whipped eggs, smoked salmon, asparagus and fresh herbs combined with an array of cheese. Accompanied with choice of breakfast meat and fresh sliced seasonal fruit.*

CRAB MEAT OMELET WITH HOLLANDAISE

*Fresh Alaskan crab meat and roasted shallots folded into eggs with a light hollandaise sauce. Accompanied with choice of breakfast meat and fresh sliced seasonal fruit.*

O'NEILL’S QUICK FLIGHT APPETIZERS

JALAPENO CHICKEN BITES

*Tender pieces of chicken, Fresh Jalapeno rolled in Smoked Bacon and tossed in Chipotle Ranc*h

THAI TURKEY MEATBALLS

*with Sweet Soy and Sriracha*

JUMBO LUMP CRAB CAKES

*lump crab meat, green onions, yellow and red peppers with a spicy remoulade*

MINI BLT’S IN CHERRY TOMATOES

WARM GOAT CHEESE & SWEET ONION TARTS

GRAPES ROLLED IN CREAMCHEESE & WALNUTS

COLD BOX LUNCH

CLASSIC DELI-STYLE SANDWICH BOX LUNCH

*Includes a sandwich of your choice such as turkey, roast beef, or ham. Cheeses include Provolone, cheddar, or Baby Swiss. Served with pasta salad, fresh fruit salad, and a cookie.*

TUSCAN STYLE GRILLED CHICKEN WRAP BOX LUNCH

*Grilled chicken with mozzarella cheese, artichoke hearts, tomato, and bay greens in a pesto aioli hand rolled in a garlic herb wrap. Served with Pasta Salad and Dessert.*

GREEK SAMPLER BOX LUNCH

*Generous scoops of Hummus, Orzo and Feta cheese salad, and Tabbouleh served with pita bread triangles on a bed of fresh spinach*

THE CHAIRMAN’S SURF AND TURF BOX

*A filet stuffed with Boursin Cheese and wrapped in smoked bacon. Served with jumbo shrimp cocktail, fresh grilled vegetables, pasta salad and Dessert.*

PASTA POMADORO BOX

*Fettuccini tossed with fresh baby tomatoes, olive oil, garlic, basil, and brie. Served with our house special parmesan crackers, fresh grilled vegetables, and dessert. Grilled chicken or shrimp can be added.*

HOT LUNCH

SOUTHWEST STUFFED CHICKEN

*Black beans, roasted corn, chipotle peppers, and green chilies stuffed inside a chicken breast and topped with a cilantro cream sauce. Served with Mexican beans, and rice.*

FISH TACOS

*Tilapia pieces lightly coated in breading and pan fried served in flour tortilla with chipotle coleslaw and topped with fresh pico de gallo.*

BLACKENED SALMON

*Fresh Native salmon blackened and served with a rich creamy dill sauce. Served with wild rice and sautéed vegetables*

GOURMET SANDWICHES

CHOICE OF BREAD: CIBATTA ROLL, FRENCH BREAD, KAISER ROLL, AND ROSEMARY FOCCACIA BREAD

Hill Country Special

*Smoked Turkey served with Peach Salsa, Aged Cheddar, Tomatoes and Mesclun Greens*

Vegetarians Dream

*Fresh Mozzarella, Tomato and Cucumber on Rosemary Focaccia with Fresh Basil Aioli*

CAJUN CLUB

*Blackened chicken, bacon, Swiss cheese and Bayou Sauce*

ROASTED PEPPER AND GOAT CHEESE SANDWICH

*Fire Roasted Red Bell Peppers and Herbed goat cheese layered with sautéed red onion and whole basil leafs*

ITALIAN MEAT EATER

*Roast Beef, Arugula, and Blue Cheese, with Roasted Red Bell Pepper Dressing*

HOT ITALIAN

*Panko Crusted Chicken Breast, layered with tomato slices, fresh basil, melted mozzarella cheese and served with a roasted pepper aioli*

INTERNATIONAL-VEGAN

*Slices of fresh cucumbers, tomatoes, avocado, asparagus, alfalfa sprouts and Cilantro served with a homemade dill dressing*

THE TEXAN

*Grilled Chili Rubbed Ribeye Steak, topped with sautéed onions, sliced avocado, melted longhorn cheddar, served with a spicy chipotle mayo*

THE GREEK

*Tuna, olives, cherry tomatoes, feta cheese salad on sliced cucumber served with an herbed aioli*

COLD DINNER

COLD SLICED FILET MIGNON WITH HORSERADISH SAUCE

*Sliced filet mignon served with chilled asparagus with lemon fragrance, side salad and silver dollar roll*

GRILLED TUNA NICOISE SALAD

*Seared tuna steak, French green beans, nicoise olives, and red potatoes on a bed of field greens served with a Honey Mustard vinaigrette dressing. Served with an assortment of crusty Italian breads and butter*

FRUIT DE MAR

*Lobster tail stuffed with crab and shrimp salad and served over a bed of field greens with sweet cherry tomatoes. Served with a silver dollar roll and butter*

ROSEMARY CHICKEN

*Cold sliced Rosemary Chicken on a bed of summer pasta Served with a silver dollar roll and a tossed green salad*

HOT DINNER

SEARED SEABASS

*Sea bass seared with a soy ginger glaze with crawfish butter. Served with Saffron Rice and a Snow pea carrot medley*

MAHI MAHI

*Seared Mahi Mahi topped with a Pico De Gallo Lime Butter Sauce. Served with Spanish rice and sautéed mushrooms and cherry tomatoes*

SHIITAKE MUSHROOM STUFFED CHICKEN

*Atop Fettuccini Alfredo and Grilled Vegetables*

RASPBERRY CHIPOTLE GLAZED PORK MEDALLIONS

*Served with Mashed Sweet Potatoes and Green Beans*

THREE PEPPER CORN CRUSTED BEEF TENDERLOIN

*Seared filet topped with an Ancho Demi-Glaze. Served with Garlic Mashed Potatoes and Sautéed Veggies*