



AERO HAWK *in flight*
PRIVATE CLASS CATERING™

Ph: (314) 830-1003
Fax: (636) 305-1313

GOURMET APPETIZERS



Bite Sized Lump Crab Cakes

Pan-fried lump crabmeat. Served with a grain mustard sauce. Three (3) per serving/person.

Grilled Kabobs

Choose from mixed seafood, chicken, beef, pork or vegetable kabobs. Served with lemon basil butter sauce. Three (3) per serving/person.

Mini Chicken and Cheese Quesadillas

Grilled chicken, Monterey Jack cheese, grilled onions and peppers in a flour tortilla. Served with guacamole, salsa, Pico de Gallo and sour cream. Four (4) per serving/person.

Lollipop Lamb Chops

Marinated mini lamb chops grilled to perfection. Served with rosemary garlic sauce. Three (3) per serving/person.

Crisp Bacon Wrapped Jumbo Sea Scallops

Pan-seared jumbo sea scallops wrapped with crisp bacon. Five (5) per serving/person.

Mini Open Reuben Sandwiches

Miniature marble rye bread topped with corn beef, sauerkraut, Swiss cheese and Thousand Island dressing.

Spanakopita

A savory spinach and feta cheese mixture in phyllo pastry dough. Three (3) per serving/person.



Stuffed Mushrooms

Mushroom caps stuffed with your choice of Crab Imperial, Italian sausage, or spinach and cheese. Three (3) per serving/person.

Swedish Petite Meatballs

Petite meatballs served in a savory demi-glaze sauce finished with sour cream, chives and scallions. Four (4) per serving/person.

Bruschetta

Topped with roasted mushrooms, Italian parsley, and demi-glaze or caramelized onions, apples and Amish bleu cheese. Three (3) per serving/person.

Miniature Chicken, Beef and Shrimp Satay

An assorted sampling of skewers marinated and grilled. Served with a spicy Thai peanut sauce. Three (3) per serving/person.

Boneless Chicken Tenders

Strips of grilled or breaded chicken. Served with your choice of honey mustard, ranch, or barbeque sauce for dipping. Three (3) per serving/person.

Spicy Chicken Wings

Chicken wings deep-fried and tossed in a spicy sauce. Served with bleu cheese dressing and celery. Ten (10) per serving/person.



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SNACK TRAYS

Imported Cheese Tray

A variety of imported hard and soft cheeses. Served with a selection of imported crackers and gourmet breadsticks.

Imported Cheese & Sausage Tray

A variety of imported hard cheese, soft cheese, and summer sausage. Served with a selection of imported crackers and gourmet breadsticks.

Fresh Sliced Fruit Tray

A selection of ripened seasonal fruits including melons, berries, citrus fruits, grapes, and other exotic fruits. Served with yogurt dipping sauce.

Gourmet Vegetable Crudités

A fine selection of baby carrots, baby zucchini, baby squash, celery, broccoli, cauliflower, snow peas, tri-colored Holland peppers, grape tomatoes and grilled asparagus. Served with your choice of the following dipping sauces, mustard vinaigrette, hummus, creamy bleu cheese or ranch.

Fruit Kabobs and Cheese Tray

A skewered variety of fresh fruit and imported cheeses. Served with a selection of imported crackers and breadsticks.

Chilled Deluxe Seafood Tray

A collection of jumbo shrimp, crabmeat, and lobster tail. Served with cocktail sauce, drawn butter, lemon wedges and assorted crackers.

Jumbo Shrimp Cocktail Tray

Cold-water shrimp prepared steamed, grilled or Cajun style. Served with cocktail sauce, remoulade sauce, lemon wedges and assorted crackers. Four (4) per serving/person.



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SNACK TRAYS, CONT.

Assorted Pate Tray

Chef's choices of Pate for the day, garnished with cornichons, assorted mustard and relishes, hard cheese, and grapes. Served with a French baguette and assorted crackers.

Mexican Fiesta Tray

Combination of guacamole and fresh salsa served with corn tortilla chips.

Fresh Buffalo Mozzarella and Tomato

Drizzled with extra-virgin olive oil and topped with fresh chopped basil.

Traditional Finger Sandwich Tray

An assortment of sliced meats, cheeses and a variety of cold salads on fresh baked breads. Served with condiments and garnishes.

Vegetarian Finger Sandwich Tray

An assortment of marinated seasonal grilled vegetables served on assorted breads.

Antipasto Tray

Assortment of cheeses and cured and smoked meats, marinated Kalamata & black cured olives, marinated mushrooms, grilled minted artichoke hearts, and roasted peppers. Served with assorted breads and breadsticks.

Prosciutto and Melon Tray

Paper-thin slices of Prosciutto de Parma over slices of the ripest cantaloupe garnished with fresh Parmigiano-Reggiano cheese.

Gourmet Canapés

Chef's selection of a variety of delicious canapés, sold by the piece.

Sushi and Sashimi – Available on request. MUST CALL!

Assorted Sushi and Sashimi vegetable rolls, California Dungeness crab rolls, served with wasabi and pickled ginger and soy (Light soy is available).

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MEAT ENTREES

Mixed Grill

Sliced beef tenderloin, marinated chicken breast, and colossal shrimp. Served cold with chef's selection of sides and sauces.

Filet Mignon

Prime beef grilled to perfection and served with sautéed wild mushrooms and demi-glace. Served with Yukon Gold grilled potatoes and chef's fresh vegetable of the day.

Seared Grilled New York Strip

Topped with Amish bleu cheese butter and demi-glace sauce. Served with vegetables and rosemary potatoes.

Blackened Ribeye

USDA prime blackened ribeye steak topped with red chile onions or Cajun shrimp sauce. Served with mixed vegetables and rosemary potatoes.

Steak Modiga

8 oz. Filet or 12 oz. strip lightly breaded and charbroiled, topped with provol cheese, chopped bacon and fresh mushrooms in a white wine lemon butter sauce. Served with penne pasta and steamed broccoli.

Stuffed Filet Mignon

Our filet stuffed with either shrimp or crabmeat, charbroiled and topped with garlic butter sauce. Served with a baked Yukon Gold potato and asparagus.

New Zealand Lamb Chops

Marinated baby loin lamb chops with glazed whole grain Dijon mustard and fresh herbs topped with tomato basil demi-glaze. Served with custard potato and roasted parmesan Roma tomatoes.

BBQ Baby Back Ribs

Baby back ribs cooked in our rich BBQ sauce. Served with buttered corn cobbettes, baked beans, coleslaw, and cornbread with whipped honey butter.

Pork Tenderloin

Oven roasted pork tenderloin, thinly sliced with ratatouille. Served with smashed potatoes, wild mushroom sauce and glazed baby carrots.

Pork Chops

Center cut pork chops grilled to perfection. Served with Yukon Gold mashers, crisp green beans, and glazed apples.

Stuffed Veal Chop

Veal chop stuffed with roasted garlic and caramelized onions then topped with red pepper sauce. Served with a twice-baked potato, sautéed spinach and garlic-butter.

Veal Scaloppini

Sautéed veal with sliced mushrooms in a Marsala wine sauce. Served with penne alfredo and chef's seasonal mixed vegetables.

Veal Piccata

Sautéed veal in a white wine lemon butter sauce with fresh mushrooms. Served with lemon herb rice and seasonal mixed vegetables.

Surf and Turf

Fresh Maine lobster tail complimented by Filet Mignon with drawn butter and Cabernet demiglaze. Served with a baked potato and chef's seasonal mixed vegetables.

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POULTRY ENTREES



Chicken Spiedini

Marinated breast of chicken lightly breaded and charbroiled on a skewer, topped with butter and garlic. Served with sautéed zucchini, penne pasta and lemon wedges.

Roasted Chicken with Herbs

Seared and roasted whole split chicken sprinkled with garlic, rosemary and thyme. Served with pan juices, roasted potatoes and mixed vegetables.

Chicken Marsala

Sautéed chicken breast in a Marsala wine and mushroom sauce over angel hair pasta. Served with Gorgonzola scallop potatoes and steamed broccoli with lemon and butter.

Herb Marinated Grilled Chicken Breast

Served with long grain wild rice and steamed vegetables.

Chicken Cardinale

Boneless chicken breast with roasted red and yellow peppers, mozzarella, peas, mushrooms and Miller ham in a white wine lemon butter sauce. Served with penne pasta and steamed vegetables.

Chicken Cordon Bleu

Breast of chicken stuffed with Swiss cheese and ham in a champagne sauce. Served with chef's rice and vegetable of the day.



Chicken Florentine

Breast of chicken sautéed and topped with a rich spinach Mornay sauce. Served with chef's rice and vegetable of the day.

Spicy Thai Chicken

Sautéed chicken with stir-fry Asian vegetables, Thai peanut sauce, and Jasmine rice.

Chicken Enchiladas

Corn tortillas filled with grilled chicken and cheese, smothered with a piquant red sauce. Served with refried beans and Spanish rice.

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SEAFOOD ENTREES

Sesame Crusted Ahi Tuna

Served rare with stir-fry vegetables in a lemon grass, ginger, and sesame soy broth. Served with coconut Jasmine rice.

Peppercorn Encrusted Tuna

Tuna grilled to perfection with fresh ground pepper and Dijon crust. Served with citrus vinaigrette and Jasmine rice.

Grilled Atlantic Salmon

Served with sweet & sour chili sauce, chef's rice, and vegetable of the day.

Shrimp Scampi

Butterfly shrimp lightly breaded in Italian breadcrumbs, char-broiled topped with white wine lemon butter and fresh garlic. Served on a bed of fettuccine.

Lobster Tails

Twin tails, broiled or stuffed with crabmeat and cooked to perfection. Served with drawn butter, baked potato and asparagus.



Pan-Roasted Alaskan Halibut

Pan-roasted Alaskan Halibut with tomatoes in a Sambuca butter sauce. Served with spinach, mashed potatoes, and roasted red peppers.

Blackened Tilapia

Blackened Tilapia filet with citrus lime butter. Served with chef's rice and vegetable of the day.

VEGETARIAN ENTREES

Oriental Stir-Fry

Mixed fresh vegetables and tofu, served with steamed brown rice and soy sauce.

Veggie Lasagna

Layered noodles, fresh vegetables, and Italian cheeses.

Eggplant Parmesan

Tender, breaded eggplant cutlets topped with mozzarella cheese and marinara sauce.

Grilled Portobello Mushroom

Grilled Portobello Mushroom marinated in balsamic vinegar and spices. Served with chef's rice and vegetable of the day.

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PASTAS

Baked Macaroni

Macaroni baked with wild mushrooms, leeks, Tillamook white cheddar and Parmesan cheese in a truffle cream sauce.

Cappellini Goat Cheese Alfredo

Prepared with spicy seafood ragout, shrimp, scallops, and clams. Finished with basil.

Roasted Chicken Breast with Penne Pasta

Prepared with smoked Gouda and artichokes in a fresh tomato white wine sauce.

Lobster Ravioli

Ravioli filled with sautéed lobster, shrimp and scallops in a light lobster sherry cayenne cream sauce and garnished with fresh grilled vegetables.

Lasagna

Layers of pasta and Italian cheeses baked in a zesty meat sauce.

Shrimp Scampi with Cappellini

Jumbo Shrimp sautéed in garlic, white wine and butter, tossed with spinach, tomatoes and capers.

Pasta Primavera

Melody of fresh vegetables and herbs in a light garlic tomato basil sauce served over angel hair pasta and sprinkled with Parmesan cheese.

Pollo Orazio

A special blend of our cream and marinara sauces with chicken, fresh peas and mushrooms with rigatoni noodles.

GOURMET PIZZAS

Our gourmet pizzas come in personal 10-inch size.

Barbecue Shrimp Pizza

Barbecue shrimp, smoked gouda and mozzarella cheeses, BBQ sauce, sliced red onions and cilantro.

Pizza Margherita

The classic Italian pizza. Made with tomatoes, fresh mozzarella, and fresh basil.

Chicken & Veggie Pizza

Our thin crust brushed with olive oil and garlic butter then topped with charbroiled chicken, roasted red pepper, red onion, broccoli, provol, and mozzarella cheeses.

Thai Chicken Pizza

Pieces of chicken breast marinated in a spicy peanut-ginger and sesame sauce, mozzarella cheese, green onions, bean sprouts, julienne carrots, cilantro and roasted peanuts.

Mushroom, Pepperoni, and Sausage Pizza

Fresh mushrooms, pepperoni, sausage, provol cheese, Asiago cheese and our tomato sauce.

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BEVERAGES

*The most common requests are shown below.
If you do not see what you are looking for, please use the special instructions field.*

Fruit Juice

Freshly squeezed orange, cranberry, or pink grapefruit.

Vegetable Juice

Tomato or carrot.

Milk

Skim, 2%, or whole.

Soft Drink, 12 oz. cans

*Coke, Pepsi, Sprite, 7up, Mr. Pibb, Dr. Pepper, Barq's Rootbeer, Slice, Sierra Mist.
Regular or Diet.*

Bottled Water

Evian or Figi

Sparkling Water

Pellegrino or Perrier

Flavored Snapple Teas

Lemon, Green, Sweetened, Unsweetened - indicate preference.

Sports Drinks

Gatorade or Powerade

Starbucks Packaged Coffee Grounds

*One (1) Pound Ground Coffee
Breakfast Blend, House Blend, Columbia, Dark Roast*

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BREAKFAST SIDES

Bacon
Applewood smoked or Turkey

Sausage
Links or Patties

Miller Ham
Breakfast Potatoes

Tomatoes
Sliced or Grilled

Toast
Whole Wheat, White, Rye, or Multi-Grain

English Muffin
Whole Wheat or White

Bagel
Blueberry, Cinnamon Raisin, Whole Wheat, or Plain

Croissant
Granola Parfait with Berries, side dish

Yogurt Cup, 4 oz.
Strawberry, Raspberry, or Peach

LUNCH SIDES

Pasta Salad
Potato Salad

Cole slaw
Multi-Grain Salad

Fresh Fruit Cup
Whole Fruit
orange, apple, pear, banana

DINNER SIDES

POTATOES

Roasted Garlic Yukon Gold Mashed
Potatoes
Potatoes au Gratin
Twice Baked Potato
Roasted Rosemary New Potatoes
Hand Cut Home Fries
Gorgonzola Scallop Potatoes

VEGETABLES

Grilled Mediterranean Vegetables
Glazed Baby Carrots
Green Beans Amantine
Asparagus
Sautéed Spinach with Garlic and Butter
Sautéed Zucchini, Yellow Squash, and Carrots
Steamed Broccoli with Lemon and Butter
Vegetable Melody

RICES & GRAINS

Rice Pilaf
Couscous with Fresh Basil
and Extra Virgin Olive Oil
Wild Rice with Crisp Apples and Honey
Basmati with Dried Cranberries
and Toasted Almonds
Jasmine Rice

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DESSERTS

Our desserts offer a variety of luscious sweets from Italy, Austria, France, and America. Aero Hawk offers an astounding variety of custom dessert trays, cakes and pies, and mini desserts to name a few.

Assorted Cookie Tray

Chocolate chip, oatmeal raisin, white chocolate cherry, and other chef selections. (3 cookies/serving)

Assorted Mini Dessert Tray

Iced brownies, mini cheesecake bites, mini cupcakes, and other chef selections. (3 pieces/serving)

Mini Cupcakes (3 pieces/serving)

Lemon Bars (2 pieces/serving)

Apple Pie (1 slice/serving)

Cherry Pie (1 slice/serving)

Southern Style Pecan Pie (1 slice/serving)

Iced Chocolate Brownies (2 pieces/serving)

Carrot Cake with cream cheese Icing. (1 piece/serving)

Chocolate Covered Strawberries (4 pieces/serving)

Hank's Cheesecake with fresh seasonal berries. (1 piece/serving)

Black Forest Cake (1 piece/serving)



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KIDS MENU

Kids' meals include juice box, Goldfish crackers, pudding or Jell-O snack, and cookies.

Chicken Tenders

Fried chicken tenders served with your choice of BBQ, ranch or honey mustard.

Pizza

Personal 8" pizza with choice of topping.

Macaroni and Cheese

Made with real cheddar cheese.

Spaghetti and Meatballs

Spaghetti with our meatballs topped with marinara sauce.

PB & J Uncrustables

A white bread pocket filled with peanut butter and jelly.

Hot Dog

Plump and juicy all-beef dog served on a fresh bun.

Mini-Hamburgers

Three Mini-Hamburgers grilled to perfection, served with lettuce, tomato, and pickle. Served on dollar rolls.

Nachos

Melted cheddar cheese over crisp tortilla chips.

Tacos

Three crisp tortilla shells filled with ground beef, lettuce, tomato, shredded cheese and topped with fresh salsa.

Toasted Ravioli

Meat filled and lightly breaded, then deep-fried. Served with marina sauce.

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SPECIALTY ITEMS & SERVICES

Please provide 24-hour advance notice for specialty items & services so that we can meet all requests.

Fresh Flowers and Arrangement

Gift Baskets

Cabin Supplies and Cleaners

Wines and Champagnes

Imported and Domestic Beers

Dry Ice

Insulated Coolers (small and large)

Hot Towel Trays

Cigars

Newspapers and Magazines

Personal Shopping

Linen Service

Glassware and China

Insulated, Disposable Packaging

(complete with freeze packs)

Kosher Food

Japanese Food

DVDs

CDs

Pet Supplies

Restaurant Pick-up

Birthday Cake

Greeting Card

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