BREAKFAST

CONTINENTAL BREAKFAST

Bagel Tray
A selection of freshly baked bagels with butter, cream cheese and jam (Flavored cream cheese available upon request)

Cold Continental Breakfast
Breakfast box that includes danish, mini muffins and sliced homemade fruit bread, accompanied by fresh fruit, butter, jam and all condiments.

DANISH, MUFFIN AND CROISSANT TRAY
Each tray contains a varied selection of assorted Danish pastry, homemade muffins and croissants with butter assorted jams.

Fresh Fruit Basket
Beautifully arranged seasonal whole fruit

Fresh Sliced Fruit Tray
A selection of melons, berries, citrus fruits and fresh seasonal fruits.

Homemade Breakfast Bread Tray
Daily baked sweet breads that include banana nut, apple cinnamon, orange streusel, cranberry walnut and lemon poppy served with butter and jam.

Light Breakfast
Breakfast box that includes cold cereal, yogurt with fresh fruit, a homemade bran muffin and a croissant. Served with butter and assorted jams.

Smoked Fish Tray
Thin slices of Scottish salmon and smoked Colorado trout served with red onion, capers, sliced tomato, lemon wedges, crème fraiche and a fresh bagel.

Smoked Scottish Salmon and Bagel Tray
Thinly sliced Scottish salmon accompanied with chopped red onion, tomato, lemon wedges, capers, cream cheese and a fresh bagel.

Swiss Mueslix Parfait
Fresh, sliced fruit with yogurt

HOT BREAKFAST

Apple Cinnamon Crepes
A mixture of apple, cinnamon and pecans wrapped in paper-thin crepes, served with brown sugar.

Breakfast Tenderloin
Petite breakfast tenderloin served with scrambled eggs

Brioche French Toast
Thick slices of brioche bread dipped in whole milk, egg, cinnamon and a touch of vanilla. Served with 100% Vermont maple syrup.

Country Buttermilk Pancakes
Topped with cinnamon and served with 100% Vermont maple syrup.

Country Sausage Gravy and Biscuit Breakfast
Fresh baked biscuits topped with country sausage gravy made with heavy cream & country spices, served with scrambled eggs

Irish Oatmeal
Authentic Irish oatmeal. Served with raisins, diced apples and honey

Leak, Tomato and Basil Frittata
An open-faced omelette topped with braised leek, thick slices of tomato and fresh sprigs of basil.

MAPLE BELGIAN WAFFLES
Old style waffles with a touch of honey and cinnamon served with 100% Vermont maple syrup.

Omelettes
Three egg omelette with filling of your choice; traditional Denver, asparagus, spinach, sundried tomatoes, feta and cheddar. Egg substitute is available upon request.

Santa Fe Breakfast Burrito
Scrambled eggs, Monterey jack cheese, scallions, spicy pork sausage and diced tomato wrapped in a flour tortilla. Served with guacamole and salsa.

BEVERAGES

FRESHLY SQUEEZED ORANGE JUICE

TOMATO JUICE

PINK GRAPEFRUIT JUICE

CRANBERRY JUICE

ASSORTED VEGETABLE AND FRUIT JUICE

SKIM MILK

LOW FAT MILK

WHOLE MILK

Special Beverage Request:
Please specify your beverage request.

BOXED LUNCHES

Each box contains a fresh fruit salad, cold picnic side salad, dessert, imported cheese and crackers.

Barbeque Breast of Chicken
Skinless, boneless chicken breast served with homemade corn- bread and coleslaw

California Chicken
Grilled Marinated chicken breast, Swiss cheese, lettuce, tomato, onion, and pickle. Served on a bakery roll.

Chicken Teriyaki
Lightly glazed breast of skinless, boneless chicken with scallions and diced red pepper, served on a bed of red leaf lettuce

Cold Filet Mignon Steak Sandwich
Cold grilled beef tenderloin, served with horseradish sauce

Cold Seafood Box Lunch
Contains a South American lobster tail, jumbo shrimp, jumbo lump crabmeat and crab claws, all served on a bed of red leaf lettuce.

Dijon Herb Encrusted Grilled Nicoise Tuna:
Served on a bed of red leaf lettuce with a side of wild rice salad

Grilled Marinated Chicken Breast Sandwich
Skinless, boneless chicken breast served on a bed of red leaf lettuce with honey mustard sauce on the side

Grilled Veggie Pita Pocket
Assorted grilled seasonal vegetables with sliced avocado, and spicy feta spread.

Middle Eastern
Tabbouleh, hummus, stuffed grape leaves, feta cheese and Mediterranean olives, served with pita bread

Mix Grill
Sliced beef tenderloin, grilled lemon pepper chicken breast, colossal shrimp. Served cold with chef's selection of sides and sauces.

New York Deli Sub Sandwich
Includes assorted sliced deli meats and cheeses with breads and rolls on the side so you can build your own sandwich

Sliced Steak Santa Cruz
Marinated in lime and onion, served with black bean and corn salsa spread

Sushi and Sashimi
An assortment of sushi and sashimi served with wasabi and ginger

Traditional Philly Cheese Steak
Thinly sliced ribeye served with grilled peppers and onions. Served on an Italian hoagie roll.

SALADS

Chef Salad
Crisp greens topped with smoked turkey breast, baked ham, cheddar & swiss cheese, hard boiled egg wedges & seasonal vegetables, served with your choice of dressing

Classic Caesar
with your choice of grilled salmon, shrimp, tenderloin, or chicken
Crisp romaine lettuce with seasoned croutons and shaved Parmesan cheese tossed with our homemade Caesar dressing with grilled salmon

Cobb Salad
Sliced grilled chicken, avocado, cheddar cheese, diced tomatoes, bacon, chopped egg & crumbled bleu cheese served over crisp greens with your choice of dressing

Grilled Tuna Nicoise
Salad of seared tuna, French green beans, hard-boiled egg, niçoise olives, red onion and boiled potatoes

Mediterranean Grilled Vegetable Salad
Grilled marinated vegetables, feta cheese, tomatoes, olives, pepperoncini & red onion served over crisp romaine lettuce with vinaigrette dressing. Add marinated grilled chicken, grilled tenderloin or grilled jumbo shrimp.

Spa Tuna Salad
Albacore tuna, extra virgin olive oil, lemon juice, carrots, diced celery and red onion on a bed of baby spinach leaves

Grilled Norwegian Salmon
Served over mixed baby field greens

SOUPS

All soups are served by the quart only.

Beef Barley Vegetable

Chicken Noodle

Cream of Broccoli and Parmesan

Creamy Corn Chowder

Creamy Leak and Potato
with Yukon Gold Potatoes and Hickory Smoked Apple Bacon

Lobster Bisque

Minestrone

New England Clam Chowder

Roasted Tomato

Split Pea

Tex-Mex Black Bean

APPETIZERS

Chicken, Beef and Shrimp Satay
An assorted sampling of skewers marinated and grilled. Served with a spicy Thai peanut sauce and horseradish sauce.

Crisp Bacon Wrapped Sea Scallops
Sea scallops wrapped with crisp bacon. Served with Horseradish Lime Sauce

Grilled Mixed Seafood Kabobs
Served with lemon basil butter sauce. Grilled chicken, beef, pork and vegetable kabobs are also available.

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.

Mini-Sized Lump Crab Cakes
Lump crabmeat pan-fried served with a Cajun remoulade.

Prosciutto and Melon
Paper-thin slices of Prosciutto de Parma over slices of the ripest cantaloupe or fresh figs garnished with fresh Parmigana Reggiano cheese.

SNACK TRAY

Beluga Caviar with Crème Fraiche

Boneless Chicken Tenders
Strips of chicken filet either grilled or battered fried. Served with your choice of dipping sauces.

Bruschetta and Caponata
Diced tomato, basil and olive oil served with grilled crostini. Accompanied by a medley of chopped eggplant, onion, tomato, roasted red peppers and olives.

Cold Canapes

Deluxe Seafood
Jumbo shrimp, lump crabmeat, lobster tail, salmon and snow crab claws. Served with cocktail sauce, spicy remoulade sauce, lemon wedges and assorted crackers.

Fresh Sliced Fruit
A selection of ripened seasonal fruits including melons, berries, citrus fruits, grapes and others.

Fruit and Imported Cheese Tray
A variety of fresh fruits with imported hard and soft cheeses and a selection of imported crackers and breadsticks

Imported Cheese
A variety of imported hard and soft cheeses including a selection of imported crackers and gourmet breadsticks

Jumbo Shrimp
Cold-water shrimp prepared either steamed, grilled or Cajun. Served with cocktail and remoulade sauce, lemon wedges and assorted crackers.

Mexican Fiesta
Combination of guacamole and fresh salsa served with corn tortilla chips

Spicy Chicken Wings
Chicken wings deep-fried in a spicy sauce. Served with bleu cheese dressing, celery and cherry tomatoes

Sushi and Sashimi
Assorted Sushi and Sashimi vegetable rolls, California Dungeness crab rolls, served with wasabi and pickled ginger and soy (Lite soy is available). Please refer to insert for our full Sushi and Sashimi menu.

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: garlic and herb, mustard vinaigrette, hummus, creamy bleu cheese or ranch.

ENTREES

MEATS USDA PRIME

Pan-Seared Filet Mignon
Our filet stuffed with either shrimp or crabmeat, charbroiled and topped with butter-garlic sauce. Served with a baked Yukon gold potato and asparagus.

Grilled Filet Mignon
Prime beef grilled to perfection and served with sautéed wild mushrooms, roasted shallots and your choice of green peppercorn Cognac or red wine reduction. Served with choice of potato and vegetable

Mixed Grill
Sliced beef tenderloin, grilled lemon pepper chicken breast, colossal shrimp. Served cold with chef's selection of sides and sauces.

Pork Chops
Center-cut pork chops grilled to perfection. Served with roasted potatoes, crisp green beans and homemade apple chutney.

Roast Pork Tenderloin
Oven roasted, thinly sliced, served with smashed potatoes, wild mushroom sauce and glazed baby carrots

Seared Grilled New York Strip
Topped with Roquefort cheese butter or demi-glace sauce. Served with vegetables and roasted potatoes.

Veal Piccata
Sautéed veal in a white wine lemon butter sauce with fresh mushrooms and served with Chef's selection of sides.

Veal Scaloppini
Sautéed veal with sliced mushrooms in a Marsala wine sauce and served with Chef's selection of sides.

POULTRY

Chicken Cardinale
Boneless chicken breast with roasted red and yellow peppers, Mozzarella, peas, mushrooms and Parma ham in a white wine lemon butter sauce. Served with penne alfredo and steamed vegetables.

Chicken Florentine
Breast of chicken rolled with spinach, Asiago cheese and sundried tomatoes in a Madeira mushroom sauce. Served with long grain wild rice and chef's seasonal vegetables.

Chicken Marsala
Sautéed chicken breast grilled in a Marsala wine and mushroom sauce over angel hair pasta. Served with steamed broccoli with lemon zest and butter.

Chicken Speidini
Marinated chicken breast, lightly breaded and charbroiled on a skewer, topped with butter and garlic. Served with sautéed vegetables, penne alfredo and lemon wedges.

Lemon Pepper Grilled Chicken Breast
Marinated in lemon, olive oil, and pepper. Served with long grain wild rice and steamed vegetables.

SEAFOOD

Baked Chilean Seabass
Served with asparagus and wild rice, and topped with Cajun shrimp butter.

Grilled Swordfish
with roasted potatoes and assorted grilled vegetables in brown balsamic butter.

Honey Dijon Glazed Atlantic Salmon
with a dill butter sauce

Peppercorn Encrusted Grilled Tuna
with wild mushrooms, fresh spinach and smashed potatoes in a mango relish

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

SIDES

POTATOES

Potato Au Gratin

Roasted Garlic Yukon Gold Mashed Potatoes

Roasted Rosemary Potatoes

Twice Baked Potato

VEGETABLES

Asparagus Bundles

Baby Vegetable Melody

Glazed Baby Carrots with Honey and Nutmeg

Grilled Mediterranean Vegetables

Julienne of Zucchini, Yellow Squash, Carrots, and Red Pepper

Sautéed Spinach with Garlic and Butter

Steamed Broccoli with lemon and butter

RICE AND GRAINS

Basmati

Cajun Dirty Rice

Confetti Brown Rice

Couscous

Jasmine Rice

Rice Pilaf

Saffron Rice with Wild Mushrooms

Wild Rice with Mushrooms and Scallions

PASTA

Lasagna
Layers of pasta and cheese baked in a zesty meat sauce

Linguine with Seafood Carbonara Sauce
Littleneck clams, mussels, shrimp and scallops in a white wine sauce

Pasta Primavera
Melody of fresh vegetables and herbs in a light garlic tomato basil sauce with angel hair pasta and Parmesan cheese

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

Rigatoni with Vodka Sauce
Rigatoni pasta served in a tomato basil sauce with a touch of Absolute Vodka and cream

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

Wild Mushrooms Risotto
with fresh mozzarella and Parmesan finished with a porcini truffle cream sauce and fresh basil leaves

KIDS

Chicken Tenders and French Fries
Breaded and fried chicken tenders served with ketchup and your choice of BBQ, ranch or honey mustard.

Hot Dogs
A plump and juicy all-beef dog served on a fresh bun

Macaroni and Cheese
Made with real cheddar cheese.

Mini-Hamburgers
Grilled to perfection served with lettuce, tomato, French fries and pickle. Served on dollar rolls

Nachos
Melted cheddar cheese over crisp tortilla chips

PB & J
A white bread pocket filled with peanut butter and jelly

Pizza
Personal 8″ pizza with choice of topping

Spaghetti and Meatballs
Spaghetti with our homemade meatballs topped with marinara sauce

Toasted Ravioli
Meat filled and lighted breaded, then deep-fried. Served with marinara sauce.

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, whole or sliced cakes and pies, and mini desserts, to name a few.

Assorted Fresh Mini Fruit Tarts
with English Custard

Assorted Hank's Cheese Cake
with Fresh Seasonal Berries and Sauces

Assorted Home Baked Cookies

Deep Dish Apple Pie
with Vanilla Bean Ice Cream

Double Chocolate Turtle Brownie
with Caramel and Fudge Sauces

Lemon Bars

Tiramisu
With Cocoa Powder

SPECIALTY ITEMS & SERVICES

Please provide advance notice for special services. With adequate notice, nearly all special requests can be met.

Cabin Supplies and Cleaners

Dry Ice

Fresh Flowers and Arrangements

Gift Baskets

Glassware and China

Linen Laundry Service

Wines and Champagne

Other Specialty Items/Service Requests

We welcome all special requests! Please let us know how we can assist you.