

CB
ciao baby
IN-AIR CATERING

IN-AIR CATERING MENU
THE SKY IS THE LIMIT





NEW HORIZON ⁿ BREAKFAST MENU

Head into the horizon of a new day with one of our suggested breakfasts or we can create a customized breakfast selection for a perfect start to the day.

HOT BREAKFAST SELECTION

Bananas Foster French Toast

Brioche, bananas, sweet cream, maple syrup, pecans, cinnamon rum glaze

Blueberry Pancakes

Served with Vermont maple syrup & cinnamon whipped butter

Quiche Lorraine

Swiss cheese, bacon, spinach, onion

CB Signature Frittatas

American, Italian, Spanish

Breakfast Burrito*

Choice of meat, eggs, potatoes, green chilies, onions, cheddar, jack cheese, rolled in a flour tortilla & served with homemade salsa

Croissant Sandwich*

Griddled ham, scrambled eggs, aged cheddar cheese

Irish Steel Cut Oats

Served with whole milk, raisons, brown sugar, honey

COLD BREAKFAST SELECTION

Muffin Basket

Freshly baked muffin served with butter & jam

Bagel Basket

Freshly baked bagels served with whipped cream cheese, peanut butter & jam

Yogurt Parfait

Blended yogurt, homemade granola, fresh fruit

Health Box

Low-fat cottage cheese served with seasonal fresh fruit

Lox

Scottish smoked salmon served on bagels with whipped cream cheese, diced red onions & capers

BREAKFAST SIDE ITEMS

Applewood Smoked Bacon

Local Pork Sausage

Turkey Sausage

Turkey Bacon

Breakfast Potatoes

SOARING THROUGH THE DAY IN LUNCH MENU

While soaring through the day skies, let us help you fuel up with our boxed lunches.

Boxed salads and sandwiches can be presented on platters

GOURMET SIDE SALADS

Roasted Fingerling Potato Salad

Fried capers, caramelized shallots, 7-herb Greek yogurt dressing

Mediterranean Quinoa Salad

Tomatoes, black olives, capers, red peppers, cucumber, mint, lemon-oregano vinaigrette

Caprese Pasta Salad

Heirloom tomatoes, basil, fresh mozzarella cheese, pesto-parmesan dressing

BOXED SALADS

Salads come with a roll & butter with homemade cookies

Achiote Chopped Chicken Salad

Grilled chicken, crisp romaine lettuce, black beans, feta, tomatoes, chipotle ranch dressing with tortilla crisp

Ahi Tuna Salad*

Seared rare ahi tuna over napa cabbage, julienne peppers, scallions, crispy wontons, sesame ginger vinaigrette



Balsamic Flank Steak Salad

Chopped romaine, gorgonzola, gala apples, tomatoes, caramelized onions, mustard vinaigrette

Mixed Berry Salad

Petite greens, seasonal fresh fruit, goat cheese, candied walnuts, maple-sherry vinaigrette

GOURMET BOXED LUNCHES

Comes with 2 sides, chips & cookies

Turkey Club

Smoked turkey breast, Havarti cheese, bacon, arugula, orange-cranberry mayo on 9-grain bread

Italian Ciabatta

Smoked ham, salami, prosciutto, mozzarella cheese, roasted red peppers, pesto aioli on ciabatta bread

Grilled Vegetable Wrap

Zucchini, squash, eggplant, baby lettuce, tomatoes, black bean hummus wrapped in a flour tortilla

Chicken Caprese Sandwich

Basil grilled chicken, vine, ripened tomatoes, fresh mozzarella cheese, roasted garlic aioli on levain bread



Salmon BLT Wrap

Smoked sockeye salmon, applewood bacon, butter lettuce, vine ripened tomatoes, avocado, capers, red onion, pesto aioli, herb tortilla

Curried Tuna Salad

Albacore tuna, currants, cilantro, green onions, toasted almonds, arugula, tomatoes, prairie bread

Mediterranean Vegetable Wrap

Herbed hummus, cucumber, alfalfa sprouts, roasted red peppers, black olive tapenade

Chicken Cobb Salad Sandwich

Grilled free-range chicken, gorgonzola cheese, applewood bacon, bibb lettuce, avocado, tomato, levain bread

Achiote Chicken Wrap

Achiote grilled chicken, black bean hummus, pickled jalapenos, avocado, lettuce, tomato, chipotle aioli, flour tortilla

Roasted Portobello Focaccia

Balsamic portobello, baby arugula, roasted tomatoes, pickled red onions, herb-goat cheese puree

SOUPS

Tuscan Tomato Basil Bisque

Truffle Wild Mushroom Soup

Southwest Corn & Poblano Chowder

Chicken & Vegetable Matzo Ball Soup

French Onion Soup

APPETIZERS ▢ INDIVIDUAL BITES ▢ EXECUTIVE PLATTERS

EXECUTIVE PLATTERS

Can also be served individually

Southwest Chips & Dip

Freshly baked flour & corn tortilla chips served with Azteca salsa, guacamole & green chili queso

Seasonal Vegetable Crudités Platter

Freshest vegetables in season served with creamy herb-goat cheese dip

Seasonal Fresh Fruit

Overflowing array of the seasons freshest fruit, melons & berries

Bruschetta Trio

Tomato and basil with fresh mozzarella, Tuscan white bean puree, black olive tapenade served with grilled breads & toasted pita bread

Shrimp Cocktail

Jumbo shrimp served with classic cocktail sauce, tabasco & lemons

Seared Ahi Tuna Platter*

Sesame crusted ahi tuna, wasabi aioli lotus root chips, crispy wontons

Caprese Platter

Fresh buffalo mozzarella, vine ripened tomatoes, basil, aged balsamic

Antipasto Platter

Cured Italian meats, aged cheeses, marinated olives & vegetables served with rustic breads



INDIVIDUAL BITES

Can also be served as platters

Pancetta wrapped jumbo shrimp with lemon-basil aioli

Dungeness crab cakes served with Old Bay-Tabasco aioli

Southwest goat cheese & chicken empanadas with poblano crème

Mini beef wellingtons, roquefort cheese, onions, Porcini mushrooms

Duck confit quesadillas, cherries, 5-spice crème Fraiche

Pan seared sea scallops, prosciutto wrapped with salsa verde

Mini Camembert En Croute, local honey, caramelized pears

FLY INTO SUNSET ⁿ ENTRÉES

Custom entrées can be made upon request

POULTRY

Chicken Saltimbocca

Baked chicken, sage, fontina, prosciutto, madeira sauce

Tuscan Chicken

Basil grilled chicken breast, feta cheese, cherry tomato & basil salsa

BEEF

Flat Iron Steak*

Peppercorn crusted flat iron steak, roasted shallots, rosemary, red wine sauce

Beef Tender*

Grilled beef tenderloin, Roquefort cheese stuffing, port wine sauce

Braised Beef Short Ribs*

Red wine braised beef short ribs, with creamy horseradish sauce

Sirloin Medallion*

Grilled sirloin medallion, wild mushroom ragout

SEAFOOD

Salmon

Orange-brown sugar grilled salmon, spicy mango-habanero relish



Halibut

Halibut "saltimbocca" prosciutto wrapped, crispy sage, roasted tomato-basil vinaigrette

Scallops

Five spice grilled sea scallops, ginger-yuzu ponzu

Shrimp

Southwest stuffed shrimp scampi, bacon, goat cheese, cilantro, chipotle butter sauce

Ahi Tuna*

Sesame crusted ahi tuna, soy caramel, wasabi aioli

Lobster Tail

Stuffed maine lobster tail, lemon, butter



PASTAS

Green Chili Mac & Cheese

Aged cheddar cheese, macaroni, green chili, cilantro, panko-parmesan gratin

Rigatoni Bolognese

Rigatoni Bolognese, pork, beef, veal ragu with pancetta & parmesan gratin

Vodka Penne

Penne "alla vodka", prosciutto, creamy-tomato vodka sauce

Pesto Primavera

Orechiette pasta, primavera vegetables, velvety pesto cream

Bechemel Lasagna

Lasagna "alla bolognese" roasted garlic, béchamel sauce

Spaghetti

Linguine marinara, slow cooked tomato sauce, parmesan cheese

Cheese Tortellini

Three cheese tortellini, butternut squash, mascarpone, sage, pancetta

VEGETARIAN

Eggplant Lasagna

Panko-parmesan crusted eggplant, local goat cheese, wilted spinach, smoked tomato vinaigrette

Roasted Portobello Mushroom

Quinoa risotto stuffing, fresh herbs, roasted peppers, parmesan cheese

STARCH

Rosemary & Sea Salt Roasted Fingerling Potatoes

**Buttermilk Smashed Potatoes,
Aged Cheddar Cheese, Scallions**

**Whipped Sweet Potatoes,
Brown Sugar & Toasted Pecans**

**Southwest Jasmine Rice, Cilantro, Tomato,
Poblano Peppers, Tomato**

GRAINS/VEGETABLES

**Glazed Baby Carrots, Ginger, Orange,
Brown Sugar**

Grilled Asparagus, Lemon, Truffle

Balsamic Marinated Grilled Seasonal Vegetables

Herb Roasted Baby Vegetables, Garlic, White Wine

Garlicky Green Beans, White Wine, Shallots, Almonds

Roasted Butternut Squash, Pancetta, Sage, Nutmeg

**Mediterranean Quinoa, Roasted Vegetables,
Toasted Pine Nuts**



DESSERTS

Warm Apple Crisp, Salted Caramel Drizzle

Pumpkin Pie Spiced Crème Brulee

Bananas Foster Bread Pudding

Ginger Chocolate Truffle Torte with Raspberry Coulis

Lemon Cream Tart with Seasonal Fruit

Assorted Home Baked Cookies

New York Style Cheesecake

BEVERAGES

Water: *Pellegrino Sparkling or Fiji Still*

Lemonade, Orange Juice, Apple Juice,
Cranberry Juice or Grapefruit Juice

Can Soda: *Coke, Diet Coke or Sprite*

Coffee: *Regular or Decaffeinated*

Tea: *Iced Tea, Tazo Hot Tea (Zen, Calm, or Earl Grey)*

Milk

ADDITIONAL SERVICES

(not limited to)

Personalized Menus

Gluten Free Menus

Vegetarian Menus

International Cuisines

Kosher Food Selections

Birthday Cakes

Fine Wine & Premium Spirits

China, Glassware

Fresh Flowers & Arrangements

Linen

Dry Ice & Cooler

Cabin Amenities

Cigars

Newspapers & Magazines

DVD's & CD's

Customized Gift Baskets

Restaurant Pick-Up

Personal Shopping



ORDERING

4 EASY WAYS TO ORDER!

1. We accept orders by phone at 480.685.2299
2. On line at www.ciaobabycatering.com
3. Email CBair@ciaobabycatering.com
4. By fax 480.393.8333

Place orders at a minimum of 24 hours before flight. Any orders placed under 24 hours notice will have an additional rush order fee.

Additional Services

Additional fees will reflect service and individual needs

Cancellation Policy

Orders must be cancelled 24 hours before delivery time. We will do our best to minimize charges for unexpected flight changes.

**PLEASE LET US KNOW OF ANY
ALLERGIES OR FOOD RESTRICTIONS**

Consuming Raw or Undercooked Meats or Eggs
May Increase Your Risk of Foodborne Illness:
*These Items May Be Served Undercooked