



CATERING MENU

We are delighted to present our global cuisine, full of delicious ideas that will make mealtime the best part of your flight.

In addition to these suggestions, our new menu planning service is complimentary! Let our chef help you choose the freshest and best local ingredients for customized menus tailored to your exact requirements.

We're always happy to plate directly on your own platters and dishware to save you time on board...we'll even give you a discount!

We prefer 72-hour notice for orders. For orders less than 24 hours before flight, please contact us directly at conciierge@provoaircenter.com for suggestions.

Please note that you may also place your catering order with us online at www.PAC-Kitchen.com.

Cancellations must be received 24 hours prior to the requested delivery time (not flight departure time). Special (named) wine, beer and liquor cannot be canceled once order is placed, as the suppliers will not accept returns.

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Popular

SLICED FRUIT PLATTERS

CHICKEN TENDERS *(fried or grilled)*

BBQ, ranch, honey mustard dips

CHICKEN, SHRIMP or TOFU SKEWERS

minimum 1/2 dozen per selection

CHEESE, CHARCUTERIE PLATTERS

honey, fig preserve, dried fruit and nuts, crackers

FINGER SANDWICH PLATTERS

chef's choice or your specification

*recommended 3 pcs per person

- chicken salad
- roast beef, cheddar, horseradish mayo
- ham and cheese, mango chutney mayo
- salmon and scallion cream cheese
- egg salad
- turkey, mozzarella, sriracha mayo
- cucumber and herbed cream cheese
- radish and herb butter

Room Service

Our Room Service Menu is always available and can be ordered in advance or on the spot, in take-out boxes or to dine in-house.

❖ SANDWICHES

ROAST BEEF

cheddar, caramelized onions, arugula, horseradish mayo

TURKEY

mozzarella, lettuce, tomato, spicy sriracha mayo

HAM AND CHEESE

Swiss, lettuce, tomato, sweet and spicy mango chutney mayo

ITALIAN HOAGIE

straight from South Philly with Italian meats, cheeses, lettuce, onions, hot peppers, olive oil and a touch of oregano

❖ SALADS

CLASSIC CHICKEN SALAD

old-fashioned chicken salad with grapes, apples, herbs, served on a croissant

MARTA'S FAMOUS TUNA SALAD WRAP

oil-poached tuna, creamy lemon dressing, Calabrian chilis, sweet onion, celery

GREEK SALAD WITH CHICKEN

fresh veggies, kalamata olives, feta cheese, red onion, pita croutons, chef's homemade stuffed grape leaves, vinaigrette dressing, topped with grilled chicken

*includes roll, butter, and mini dessert

CAESAR SALAD WITH CHICKEN

classic salad with grilled chicken

*includes roll, butter, and mini dessert

CHEF'S SALAD

fresh veggies, hard-boiled egg, cheese, chicken, ham (or roast beef), lemon-Dijon vinaigrette

* includes roll, butter, and mini dessert

❖ SNACK PLATE

SNACK PLATE

an assortment of fruit, cheese, charcuterie, crackers

*available for one or two

Room Service To-Go

If you arrive in the evening, most restaurants will be closed by the time you reach your hotel. We offer our room service to-go so you can select from any of our sandwiches, salads, snack plates, or choose one of our chef-prepared frozen ready-meals to take with you to your hotel and pop in your room microwave. These delicious meals can be ordered in advance or upon arrival, and come with plate, dinner napkin and flatware. Items change, so please contact us for our latest selections.

Breakfast

❖ A LA CARTE CONTINENTAL

EUROPEAN BREAKFAST

cold meats, cheeses, hard-boiled egg, natural or flavored yogurt, croissants, pain au chocolat, rolls, jam

BREAKFAST BASKET

croissants, pain au chocolat, home-made coconut bread, Nutella, jam, butter

SMOKED SALMON PLATE

Scottish smoked salmon, whipped scallion cream cheese (*plain cream cheese available*), capers, sliced red onion, garden tomato, cucumber, lemon, bagel, sliced bread

OVERNIGHT OATS or CHIA PUDDINGS

- mixed berries
- chai latte, house-made granola topping
- mango-coconut

NATURAL YOGURT or FLAVOURED YOGURT

TROPICAL YOGURT PARFAIT

natural or flavored yogurt, coconut granola, tropical fruit compote

❖ A LA CARTE HOT BREAKFAST

BREAKFAST SANDWICH

scrambled or fried egg, cheddar, bacon, arugula, sliced tomato on a flaky croissant

SHAKSHOUKA

a North African favorite - 3 eggs poached on a bed of chunky, spicy tomato sauce with cumin, paprika and just a little hot pepper, with pita and baguette for dipping

*vegetarians may substitute tofu for eggs

FRITTATAS, OMELETTES & MINI QUICHES

choose from below or make your own combination

- veggie market - roasted vegetables, Feta, fresh herbs
- mushroom, ham, cheese
- smoked salmon, cream cheese, fresh herbs
- spinach, feta, fresh herbs

FRENCH TOAST WITH TROPICAL FRUIT

egg custard-dipped brioche, tropical fruit salsa, maple syrup

CINNAMON WAFFLES or PANCAKES

Belgian-style waffles or fluffy pancakes with a heart-healthy dose of Sri Lankan cinnamon, butter, maple syrup

SIDES

- creamy scrambled eggs
- bacon
- turkey bacon
- black forest ham
- Scottish smoked salmon
- North Caicos grits
- sauteed breakfast potatoes or sweet potatoes
- roasted cherry tomatoes
- grilled mushrooms

FRESH JUICES

- orange, freshly squeezed
- grapefruit, freshly squeezed
- watermelon
- carrot, ginger, beet
- apple
- cold pressed green juice
- 'Flu Shot' – ginger, turmeric, lemon, pineapple

SMOOTHIES

- Green Machine – spinach, kale, banana, pineapple, almond milk
- Power Up -peanut butter, banana, cocoa, green apple, coconut milk, honey
- Red Berry – mixed berries, yogurt, banana, honey

Hors D'oeuvres & Canapes

Assorted chef- inspired canapés – minimum ½ dozen of each selection. Please advise any dietary preferences or restrictions at time of ordering.

COLD

- parma ham bruschetta with fig, camembert or goat cheese
- mini conch ceviche skewers with Aguachile
- mini lobster rolls, traditional New England style rolls, only smaller, local Caicos lobster
- cold lobster medallions, lemon saffron aioli, caviar garnish
- seared foie gras, caramelized mango, aged rum

HOT

- mini beef sliders, aged cheddar, tomato jam, garlic aioli, caramelized onion, arugula
- Egyptian sliders, minced beef, onion and pepper mixture, Middle Eastern herbs and spices, grilled in mini pita pockets, with tzatziki and tahini dips
- mini crab cakes, sriracha-lime mayo, cilantro
- mini fish cakes, remoulade
- selection of mini quiches

Platters & Displays

CHEESE | CHARCUTERIE

selection of artisanal cheeses and/or cured meats, dried fruits, nuts, chutneys, marinated vegetables, olives, crackers

*pork free options available

CHICKEN TENDERS

BBQ and ranch dipping sauces

SMOKED SALMON

Scottish smoked salmon, whipped scallion cream cheese, bagels, capers, sliced red onion, garden tomato, cucumber, lemon

SEASONAL SEAFOOD DISPLAY

chef's selection of seafood, including fresh local lobster tail (*in season*), poached shrimp, Caicos conch ceviche (*raw conch salad*), lemons, cocktail sauce, remoulade

SUSHI & SASHIMI

chef's selection (*according to availability*) of maki, nigiri, California roll, sashimi, wakame salad served with chopsticks, ginger, soy sauce, wasabi

*72-hours minimum notice required, minimum order for 6

AFTERNOON TEA PLATTER

chef's selection of sweet and savory mini tarts, finger sandwiches, chocolates

CRUDITÉS

selection of fresh raw vegetables with assorted dips

Skewers & Glasses

Perfect for short flights or no attendant flights. Skewers and glasses are artfully presented and ready to serve. We can provide glassware and trays, or can offer plating service on provided wares.

❖ SKEWERS

* minimum 1/2 dozen per selection

GRILLED JERK SHRIMP AND PINEAPPLE SKEWERS

spicy, herbaceous shrimp skewers, sweet pineapple

CHICKEN, BEEF OR LAMB SKEWERS

choice of sauces

CONCH CEVICHE WITH AGUACHILE

raw conch marinated in citrus and Chile water

CAPRESE SKEWERS

bocconcini, cherry tomatoes, summer fruits when available, basil, balsamic glaze, with or without prosciutto

❖ GLASSES

HUMMUS + PITA

house-made *hummus bi tahina* served in glass with za'atar pita crisps

CRUDITÉS

seasonal vegetables, house-made hummus or herb dip

CAICOS CONCH CEVICHE

our iconic raw conch salad, red onion, sweet and hot peppers, leche de Tigre (lime, orange, lemon juices), fresh herbs, tomato

PRAWN COCKTAIL

poached jumbo prawns, classic cocktail sauce, lemon wedges

GAZPACHO SHOOTER

shrimp, lobster or olive garnish

Sandwiches

❖ TEA SANDWICHES

chef's selection, or your preference, of varied open-face and closed mini sandwiches

*minimum 1/2 dozen

- chicken salad
- roast beef, cheddar, horseradish mayo
- ham and cheese, mango chutney mayo
- salmon and scallion cream cheese
- egg salad
- turkey, mozzarella, sriracha mayo
- cucumber and herb cream cheese
- radish and herb butter

❖ GOURMET SANDWICHES & WRAPS

ROAST BEEF

cheddar cheese, caramelized onions, arugula, horseradish aioli

GRANDMA'S EGG SALAD

farm fresh egg salad, butter lettuce, flaky croissant

SMOKED SALMON

Scottish smoked salmon, scallion cream cheese, arugula, tomato

CHICKEN SALAD

herb-roasted chicken, apples, fresh herbs, arugula, lemon aioli

MARTA'S FAMOUS TUNA SALAD

oil-poached tuna, creamy lemon dressing, Calabrian chilis, sweet onion, celery

JERK CHICKEN OR TOFU BAHN MI

our cross-cultural, delicious version, with pickled vegetables and fresh herbs

FARMER'S MARKET

sauteed mushrooms, zucchini, tomatoes, peppers, balsamic glaze

*optional herb cheese spread

ITALIAN HOAGIE

straight from with South Philly, Italian meats, cheeses, lettuce, onions, hot peppers, olive oil and a touch of oregano

BLT+C

maple peppercorn bacon, bibb lettuce, vine tomato, herb crema, roasted chicken

**GF bread available*

Brasserie

Our Brasserie menu is served ready to plate in appropriate containers for reheating. Cold dishes can be pre-plated on provided aircraft wares upon request.

❖ SOUPS

CREAMY MUSHROOM SOUP

an umami-rich comforting soup, with dried and fresh mushrooms, herbs and a touch of cream

SPINACH AND GREEN PEA VICHYSOISE

a beautiful, creamy chilled soup – also delicious served hot

CHICKEN VEGETABLE SOUP WITH ORZO

classic chicken broth, diced chicken breast, vegetables, ginger, herbs, orzo

TOMATO SOUP ANTHONY BOURDAIN

nostalgic creamy tomato soup garnished with grilled cheese soldiers

LOBSTER BISQUE *(in season)*

Caicos lobster, tomato sherry cream soup, fresh herbs

❖ SALADS

ROASTED HONEY-GLAZED BEETS

arugula, sundried tomatoes, radish, goat cheese, balsamic reduction, crushed pistachio

SUMMER CAPRESE

in summer we like to expand our caprese to include melons, berries, even stone fruit if we can find it, along with a colorful tomato medley, fresh mozzarella, pesto, balsamic drizzle

CAICOS CONCH CEVICHE

island-style raw conch salad red onion, leche de Tigre (lime, orange, lemon juices), fresh herbs, tomat

CLASSIC CAESAR

tender romaine lettuce, sundried tomatoes, basil croutons, shaved parmesan, house-made dressing

NIÇOISE

ahi tuna, soft boiled egg, haricots verts, new potatoes, cherry tomato, olive, lemon drizzle

GODDESS SALAD

chef's selection of mixed greens and vegetables, green goddess herb dressing

GREEK SALAD

cucumber, tomatoes, red onions, green peppers, kalamata olives, dried oregano, feta cheese

HARISSA-SPICED TOMATOES WITH SAFFRON YOGURT

sliced assorted tomatoes dressed with harissa and a dollop of cooling saffron yogurt

SUMMER SALAD

baby spinach, fresh strawberries, walnuts, balsamic vinaigrette

❖ LIGHT BITES

CHICKEN LIVER MOUSSE

rustic toasted bread, fig preserves

TOMATO TART

tomatoes, goat cheese, fresh thyme, za'atar, sea salt puff pastry crust

SUMMER ROLLS

peanut-hoisin and sweet chili dipping sauce

- lobster (*in season*)
- prawn
- crab
- vegetable

COLD POACHED LOBSTER TAIL *(in season)*

lemon saffron aioli

COLD SLICED FILET

cooked medium rare unless specified, chimichurri, island-style potato salad

COLD POACHED SALMON

passionfruit sauce, asparagus and pickled lemon

❖ FROM THE SEA

SEARED ATLANTIC WILD-CAUGHT SALMON

PAN ROASTED CHILEAN SEA BASS

BUTTERFLIED BRANZINO FILET

GRILLED LOBSTER TAIL *(in season)*

❖ FROM THE LAND

GRILLED RACK OF LAMB

FILET MIGNON 8 oz

PRIME RIBEYE or NY STRIP 10 oz

FRENCH BISTRO ROAST CHICKEN

half roast chicken with lemon and thyme, chicken jus

❖ SIDES

- asparagus
- mashed potatoes
- mixed seasonal vegetable
- herb-roasted potatoes

- pan-roasted mushrooms
- potato salad
- lobster-mashed potatoes (*in season*)
- miso-roasted carrots and parsnips
- glazed carrots with parsley and thyme
- steamed green beans

❖ PASTA & RISOTTO

SMOKED SALMON FETTUCCINE

creamy limoncello sauce, green peppercorn, candied fennel, smoked salmon, arugula

MAC + CHEESE

creamy five cheese sauce, Cavatappi, herb crumble, with lobster (*in season*)

BROCCOLI PESTO

broccoli, extra virgin olive oil, fresh basil, garlic, heart healthy walnuts

*optional parmesan cheese

BEEF LASAGNE

traditional layered pasta with beef ragu

VEGGIE LASAGNE

creamy bechamel with mushrooms, spinach, butternut squash

PASTA ALFREDO

classic cream sauce with grilled chicken, shrimp or lobster

PASTA BOLOGNESE

rich, long-simmered ragu of beef, carrots, onions, celery, tomatoes, herbs, parmesan cheese

ASPARAGUS or MUSHROOM RISOTTO

Dessert & Tea

❖ MINI TARTS

APPLE TARTE TATIN

caramelized apple, puff pastry, crème fraîche

LEMON CURD or CHOCOLATE MOUSSE TART

topped with fresh raspberries

CHEESECAKE

with sugared berries or passionfruit glaze

❖ SERVED IN GLASS

TIRAMISU

lady fingers soaked in coffee liqueur, layered with mascarpone mousse

PANNA COTTA

vanilla panna cotta with fruit coulis

CHEESECAKE AND FRUIT PARFAIT

whipped mascarpone cream with fruit coulis, cookie crumble

RICH CHOCOLATE MOUSSE

❖ COOKIES & BROWNIES

minimum 1/2 dozen of each selection