

# PAC*K*ITCHEN

*Delicious Food, on Airplanes*

## CATERING MENU

### WAYS TO ORDER:

- Order on our website at [PAC-Kitchen.com](http://PAC-Kitchen.com)
- Via [FlightBridge](#)
- Via [DeliSky](#)

We prefer 72-hour notice for all orders. For orders less than 24 hours before flight, please contact us directly at [concierge@provoaircenter.com](mailto:concierge@provoaircenter.com) for suggestions.

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!

**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 – Platters and Displays

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## SLICED FRUIT PLATTERS

- for 1
- for 2
- for 3
- for 4-5
- for 6-8
- for 9-11
- for 12-14
- for 15-16

## CRUDITES

house-made hummus and ranch dips

- for 1
- for 2-3
- for 4-5
- for 6-7
- for 8-11
- for 12-14
- for 15-16

## CHEESE AND CHARCUTERIE PLATTERS

ARTISIAN CHEESE TRAY

- for 1
- for 2-3
- for 4-5
- for 6-8
- for 9-10
- for 11-14

CHARCUTERIE – ANTIPASTO

- for 1-2
- for 3-5
- for 6-9
- for 10-12
- for 13-14

## TEA SANDWICHES / FINGER SANDWICH

per pc – order in even numbers only, we recommend minimum 3 per person

- chicken salad
- ham and cheese, mango chutney mayo
- smoked salmon, scallion cream cheese
- roast beef, cheddar, caramelized onion, horseradish mayo
- egg salad, mayonnaise
- turkey, brie, cranberry jelly, arugula
- radish, herb butter
- cucumber, herbed cream cheese

## CHICKEN TENDERS *(fried or grilled)*

- for 1 (4 pcs)
- for 2 (8 pcs)
- for 3 (12 pcs)
- for 4-5 (16 pcs)
- for 6-7 (24 pcs)
- for 8-10 (36 pcs)
- for 11-14 (48 pcs)

## SKEWERS

recommend 3 large or 5 mini skewers per person for entrée portion, 2-3 mini skewers per person for hors d'oeuvres

### HOT

- chicken
- vegetable
- tofu
- beef
- shrimp

### COLD

- caprese (mini)
- fruit (mini)

## MEZZE DISPLAY

- SIMPLE COLD – house made hummus, eggplant zalouk, spicy tomato relish, feta, olives, grape leaves, pita for 1-2
- DELUXE HOT & COLD – cold mezze plus falafel, kibbeh for 4, 6, or 8

## SMOKED SALMON & BAGEL DISPLAY

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

- for 1
- for 2
- for 3
- for 4-5
- for 6

## SEASONAL SEAFOOD DISPLAY

- for 1
- for 2
- for 3
- for 4-5
- for 6-9
- for 10-12
- for 12-14

## SUSHI & SASHIMI

chef's selection according to availability, minimum order 6 per person  
\*72-hours minimum notice required, for flights after 14:00 only

# Breakfast

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## ❖ A LA CARTE CONTINENTAL

### ASSORTED BREAKFAST BREADS / VIENNOISERIE

## EUROPEAN BREAKFAST

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

## SMOKED SALMON PLATE WITH FRESH FRUIT

## OVERNIGHT OATS or CHIA PUDDING

- mixed berries
- mango coconut

## NATURAL YOGURT or FLAVOURED YOGURT

## NATURAL GREEK YOGURT

## GREEK YOGURT PARFAIT

natural or flavored yogurt, coconut granola, tropical fruit compote

## ❖ A LA CARTE HOT BREAKFAST

## CROISSANT BREAKFAST SANDWICH

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

## MINI CROISSANT SANDWICH DUO

2 mini croissant breakfast sandwiches: turkey, cranberry jelly, and cheese and ham, brie, peach or mango conserve

## SHAKSHOUKA

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/vegans may substitute tofu for eggs

## FRITTATAS, OMELETTES & MINI QUICHES

choose from below or make your own combination

- plain omelette
- mushroom, ham, cheese
- roasted vegetables and goat cheese
- spinach, feta, fresh herbs

## FRENCH TOAST

berry sauce and Vermont maple syrup

## CINNAMON WAFFLES or PANCAKES

Vermont maple syrup

## SIDES

- creamy scrambled eggs
- bacon
- Scottish smoked salmon
- North Caicos grits with butter and cream

- turkey bacon
- breakfast ham
- breakfast sausage

- sauteed breakfast potatoes
- roasted cherry tomatoes
- grilled mushrooms

### FRESH JUICES (*pint or liter*)

fresh-squeezed orange or grapefruit

\*other juices upon request

## Hours d'Oeuvres, Canapes & Starters

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### ❖ COLD (*per piece*)

- parma ham bruschetta with fig jam and goat cheese
- sliced rare tenderloin, caramelized onions, blue cheese crumbles, toasted baguette slices (*4 pc minimum*)
- mini Caicos lobster rolls (*4 pc minimum*)
- seared tuna, wasabi mayo, rice cracker (*6 pc minimum*)
- foie gras mousse crostini
- house-cured gravlax, herbed cream cheese, crostini
- prosciutto, bocconcini, cherry tomato, basil
- caviar tartlets, blini or waffle sticks (*4 pc minimum*)
- fresh strawberry, ricotta, balsamic drizzle, crostini
- classic shrimp cocktail for 1

### ❖ HOT (*per piece*)

- mini beef sliders, aged cheddar, tomato jam, garlic aioli, caramelized onion, arugula, cornichon garnish
- Egyptian sliders - baked pita quarters with spiced ground beef filing
- mini crab cakes, saffron aioli
- mini goat cheese and cherry tomato tartlet with fresh thyme
- crab-stuffed mushrooms
- spinach and parmesan stuffed mushrooms
- Kibbeh - crispy Middle Eastern bulger shells with spiced ground beef and onion stuffing

## Sandwiches

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### ❖ TEA SANDWICHES / FINGER SANDWICHES

per pc – order in even numbers only

- chicken salad
- roast beef, cheddar, horseradish mayo
- ham and cheese, mango chutney mayo
- salmon and scallion cream cheese
- egg salad, mayonnaise
- sliced turkey, cranberry jelly, brie
- radish and herb butter
- cucumber and herbed cream cheese

## ❖ GOURMET SANDWICHES & WRAPS

sandwiches available a la carte or as a box meal to include a side green salad or potato salad and mini dessert

### ROAST BEEF

cheddar cheese, caramelized onions, arugula, horseradish aioli

### GRANDMA'S EGG SALAD

farm fresh egg salad, butter lettuce, flaky croissant

### CHICKEN SALAD

herb-roasted chicken, apples, fresh herbs

### MARTA'S FAMOUS TUNA SALAD

she won't tell us the recipe, but it's delicious!

### FARMER'S MARKET

sauteed veggies, balsamic glaze

\*optional herb cheese spread

### ITALIAN HOAGIE

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

### BLT+T

thick bacon, deli turkey, bibb lettuce, tomato, mayo

### TURKEY AND MOZZARELLA

spicy sriracha mayo

### HAM AND CHEESE

mango chutney mayo

### CAPRESE

fresh sliced mozzarella, tomato, pesto, balsamic drizzle

### CHICKEN CAPRESE

fried or pan seared tenders, fresh sliced mozzarella, tomato, pesto, balsamic drizzle

## Soups

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### CREAMY MUSHROOM SOUP

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

## CHICKEN VEGETABLE SOUP WITH ORZO

## CHICKEN SOUP YOUR WAY

tell us how you like it!

## TOMATO SOUP

nostalgic creamy tomato soup

## CONCH-LOBSTER BISQUE TAMMY MILLER

light, creamy conch bisque, optional lobster garnish (*in season*)

## MOROCCAN HARIRA

veggies, chickpeas, vermicelli, in a tomato broth with cinnamon, ginger, paprika, turmeric

## EGYPTIAN LENTIL

a simple soup of lentils and traditional Arab spices

# Salads

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## SUMMER CAPRESE

colorful tomato medley, fresh mozzarella, pesto, balsamic drizzle

## WINTER SALAD

a beautiful salad of shaved carrot and beets, assorted citrus, briny olives, fresh citrus vinaigrette

## CAICOS CONCH CEVICHE

island-style raw conch salad - red onion, lime, orange, lemon juices, fresh herbs, tomato

## CLASSIC CAESAR

tender romaine lettuce, herbed croutons, shaved parmesan, house-made dressing

add: grilled chicken, grilled salmon, grilled shrimp, or grilled filet of beef

## GREEK SALAD

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

add: grilled chicken, grilled salmon, grilled shrimp, or grilled filet of beef

## CHOPPED SALAD

traditional Middle Eastern salad of chopped tomatoes, onions, fresh parsley, lemon, olive oil



# Light Bites

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## CHICKEN LIVER AND FOIE GRAS MOUSSE

rustic toasted bread, fig preserves

## TOMATO TART

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

## COLD POACHED LOBSTER TAIL *(in season)*

lemon saffron aioli island-style potato salad

## COLD SLICED FILET

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

## COLD POACHED SALMON

passionfruit sauce, asparagus, pickled lemon

## CARPACCIO OF LOCAL CAICOS CONCH

arugula salad, lemon-caper dressing

# Main Entrees

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all entrees are a la carte

## SEARED ATLANTIC WILD-CAUGHT SALMON

prepared as you like

## CHILEAN SEA BASS

with lemon butter herb or miso glaze

## BUTTERFLIED BRANZINO FILET

harissa butter

## GRILLED LOBSTER TAIL *(in season)*

garlic butter

## SURF N TURF

prime filet mignon and grilled lobster tail or shrimp, garlic butter

## GRILLED RACK OF LAMB

herb crust

## FILET MIGNON

maître d'hotel butter or au poivre

## PRIME RIBEYE STEAK

maître d'hotel butter or red wine mushroom jus

## BISTRO ROAST CHICKEN

half roast chicken with lemon, thyme, chicken jus

## PAN SEARED AIRLINE CHICKEN BREAST

over orzo and rice pilaf, tomato gravy

## JERK CHICKEN THIGHS (*boneless*)

potato salad, cole slaw

## Sides

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- steamed broccoli
- mashed potatoes
- mixed seasonal vegetables
- herb-roasted baby potatoes
- pan-roasted mushrooms
- ginger-scallion fried rice
- steamed rice (*half pint*)
- lobster-mashed potatoes (*in season*)
- miso-roasted carrots and parsnips
- honey glazed carrots with parsley
- green beans
- potato salad (*half pint*)

## Pasta & Risotto

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### SMOKED SALMON FETTUCCHINE

creamy lemon sauce, green peppercorn, smoked salmon, arugula

### MACARONI + CHEESE

creamy five cheese sauce, Cavatappi, herb crumble

### MACARONI + CHEESE WITH LOCAL LOBSTER

## **BROCCOLI-WALNUT PESTO WITH RIGATONI**

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

\*optional parmesan cheese, can be made nut-free

## **BEEF LASAGNE**

traditional layered pasta with beef ragu

## **PASTA ALFREDO**

classic cream sauce

add: grilled chicken, grilled shrimp, grilled lobster

## **PASTA BOLOGNESE**

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

## **MUSHROOM RISOTTO**

## **SAFFRON RISOTTO WITH GREEN PEAS**

# *Dessert & Tea*

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## **APPLE TARTE TATIN**

caramelized apple, puff pastry, crème fraiche on the side

## **CHEESECAKE**

with sugared berries or passionfruit sauce

## **BAKLAVA CHEESECAKE**

## **LEMON CURD TART**

## **COOKIES OR BROWNIES - 6**

## **TIRAMISU**

lady fingers, coffee liqueur, mascarpone mousse

## **RICH CHOCOLATE MOUSSE**

Topped with raspberries

\*gluten and dairy free

## ❖ CREW BREAKFAST

### CROISSANT BREAKFAST SANDWICH

egg, cheese, bacon, mini flavored yogurt, fruit

### EUROPEAN BREAKFAST PLATE

assorted cold meats, cheeses, hard boiled egg, mini flavored yogurt, croissant, jam, butter, Nutella

## ❖ CREW SANDWICH MEALS

### ROAST BEEF

cheddar cheese, caramelized onions, arugula, horseradish aioli

### GRANDMA'S EGG SALAD

farm fresh egg salad, butter lettuce, flaky croissant

### CHICKEN SALAD

roasted chicken, apples

### MARTA'S FAMOUS TUNA SALAD

she won't tell us the recipe, but it's delicious!

### FARMER'S MARKET

sauteed veggies, balsamic glaze

\*optional herb cheese spread

### ITALIAN HOAGIE

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

### BLT+T

thick bacon, deli turkey, bibb lettuce, tomato, mayo

### TURKEY AND MOZZARELLA

sriracha mayo

### HAM AND CHEESE

chutney mayo

## **CAPRESE**

fresh sliced mozzarella, tomato, pesto, balsamic drizzle

## **❖ CREW HOT MEALS**

### **PASTA BOLOGNESE**

garlic bread, side green salad, mini dessert

### **BEEF LASAGNE**

garlic bread, side green salad, mini dessert

### **CHICKEN TAGINE**

saffron, herbs, preserved lemon and olives, couscous, side green salad, mini dessert

### **BRAISED BEEF**

mashed potatoes, side green salad, mini dessert

### **GRILLED SALMON**

harissa butter, mashed potatoes, side green salad, mini dessert

## **❖ CREW LIGHT MEALS**

### **VEGETARIAN**

mezze sampler – house made hummus, zalouk, spicy tomato relish, pita, crudites, feta, mini dessert

### **TOMATO SOUP WITH GRILLED CHEESE SLIDERS**