



CATERING MENU

WAYS TO ORDER:

- Order on our website at 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 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

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
- tofu
- shrimp
- vegetable
- beef

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

❖ 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 omelet
- 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
- turkey bacon
- breakfast ham
- breakfast sausage
- Scottish smoked salmon
- North Caicos grits with butter and cream
- sauteed breakfast potatoes
- roasted cherry tomatoes
- grilled mushrooms

FRESH JUICES (*pint or liter*)

fresh-squeezed orange or grapefruit

*other juices upon request

Hors d'Oeuvres, Canapes & Starters

❖ 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

❖ TEA SANDWICHES / FINGER SANDWICHES

per pc – order in even numbers only

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

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

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

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

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

- 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

SMOKED SALMON FETTUCCINE

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

Dessert & Tea

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 Meals

❖ A LA CARTE HOT BREAKFAST

STEEL CUT IRISH OATS

berry compote, maple drizzle on the side

PAIN PERDUE

cinnamon egg custard brioche pudding, maple syrup, berry compote

FLUFFY PANCAKES

maple syrup, fresh berries

BREAKFAST SANDWICH

over easy organic free-range egg, aged cheddar, maple peppercorn bacon, arugula, sliced tomato

BREAKFAST BURRITO BOWL

shredded potato hashbrowns, scrambled egg, spiced turkey sausage, cheddar cheese, tomato salsa, guacamole, crispy tortillas

❖ A LA CARTE CONTINENTAL BREAKFAST

EUROPEAN BREAKFAST

aged cheddar, creamy Gouda, cooked ham, roasted turkey, hard boiled eggs, dried fruit, candied nuts, fresh baked croissant, yogurt

OVERNIGHT OATS OR CHIA PUDDING

GREEK YOGURT

FLAVOURED YOGURT

GREEK YOGURT PARFAIT

house-made fruit compote, granola, fresh berries

❖ SIGNATURE SANDWICHES

served on a hoagie roll (white or wheat) or flour tortilla wrap

choice of sides: Yukon gold potato salad or green slaw salad and a mini dessert

DELI CLASSIC

black forest ham, Dijon mustard, provolone

ROASTED TURKEY

citrus brined turkey breast, cranberry aioli, arugula, brie

ROAST BEEF

beef tenderloin, spiced cheddar cream, caramelized onions, arugula, horseradish aioli

EGG SALAD

classic egg salad, curried mayonnaise, mango chutney, butter lettuce on a flaky croissant

FARMER'S MARKET

grilled portabella, zucchini, peppers, sundried tomato goat cheese

BLT

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

CHICKEN SALAD

herb roasted chicken, apples, almonds, dried cranberries, fresh herbs, butter lettuce, lemon aioli

MARTA'S TUNA SALAD

secret recipe!

BREAKFAST ANYTIME SANDWICH

over easy organic free-range egg, bacon, arugula, tomato, aged cheddar

ITALIAN HOAGIE

South Philly-style sandwich with Italian meats, provolone, lettuce, tomato, onion, pickled hot peppers, Italian dressing

❖ SALADS + LIGHT MEALS

CLASSIC CAESAR

tender baby romaine, white pickled anchovy, prosciutto cips, focaccia crouton, parmesan cheese, creamy lemon-garlic dressing

Add: roasted chicken, poached shrimp, seared salmon

CAPRESE

vine, cherry and Roma tomatoes, fresh mozzarella, pesto, balsamic drizzle, garden micro basil

GREEK SALAD

locally grown cucumbers, cherry tomato, Kalamata olive, marinated feta, pickled red onion, herbed dressing

Add: roasted chicken, poached shrimp, seared salmon

ASIAN NOODLE SALAD

soba noodles, peanut-lime ginger dressing, edamame, green onion, red peppers, carrot ribbons, roasted peanuts, sesame seeds, fried wonton strips

Add: roasted chicken, poached shrimp, seared salmon

MESCLUN MIXED GREENS

shallot-sherry vinaigrette, local cucumbers, carrot ribbons, cherry tomatoes, pumpkin seeds

Add: roasted chicken, poached shrimp, seared salmon

MEZZE BOWL

marinated feta, marinated vegetables, olives, house-made hummus, baba ganoush, seasoned yogurt, spicy tomato relish, tabouleh, flatbread

Add: roasted chicken, poached shrimp, seared salmon

FRESH CRUDITES

seasonal vegetables, ranch dressing, house-made hummus

CHEESE + CRACKERS

cheddar, gouda, Swiss, crackers, fresh grapes

ANTIPASTO

marinated mozzarella cheese, tomato skewers, salami, crackers, marinated vegetables, olives

❖ HOT MEALS (READY MEALS)

ready-meals are available any time of the day or night and can be reheated on-site or taken to-go for late arrivals.

we use locally sourced ingredients whenever possible and change our selections frequently.

NOT MOM'S MEATLOAF

seasoned tender meatloaf smothered in a tangy guava-tomato BBQ glaze, buttery mashed potatoes, haricots vert

PORK MEDALLIONS

pork tenderloin sliced and pan-fried, cinnamon roasted sweet potato, sauteed spinach, pineapple-mango salsa

STUFFED CHICKEN BREAST

sundried tomato and parmesan stuffed chicken breast, creamy pesto sauce, egg pappardelle

COCONUT CURRIED GROUPER

locally caught grouper, vegetables, light curry sauce, jasmine rice, mango chutney, papadum

MISO GLAZED SALMON

seared salmon, white miso glaze, ginger-scallion fried rice, edamame

BRAISED CHICKEN THIGHS

organic chicken thighs braised in a rich chicken stock, green olives, tomatoes, pearl couscous, feta

MIXED GRILL SOUVLAKI

marinated cubes of beef, boneless chicken thighs, Greek lemon rice, spicy tomato relish, yogurt sauce, grilled pita bread