



Early Departures

Seasonal Fruit Platter

Organic Seasonal Selection of Sliced Fresh Fruits and Berries


Yogurt Parfait

Choice of Yogurt with Fresh Berries & Side of House Made Granola 

Overnight Oats

With Fresh Berries & Side of House Made Granola (served cold) 

Texas Grande Breakfast Burrito

3 Egg Scramble, Cheddar Cheese, Diced Breakfast Potato & Choice of Protein in a Large Flour Tortilla, Salsa, or Hot Sauce Available Upon Request 

Breakfast Sandwich

Toasted English Muffin, Protein of Choice, Cheddar Cheese, and Eggs to your liking. 

Egg to Your Liking

3 Eggs: Scrambled, Fried, or Poached
Personalized 3 Egg or Egg White Omelets with Your Choice of Ingredients

Inflight Appetizer & Platters

Vegetable Crudité

Chef's Seasonal Selection of Fresh and Blanched Vegetables with Hummus

Cheese Board

Assortment of Imported and Domestic Cheeses with Dried Fruits, Nuts & Side of Gourmet Crackers.
Optional- Add Charcuterie Meats

Shrimp Cocktail

Poached Jumbo Shrimp with Lemon and Horseradish Cocktail Sauce

Grilled Protein Plate

Herb Chicken Breast, Filet Mignon & Citrus Jumbo Shrimp with Herb Chimichurri, Rosemary Horseradish & Citrus Cocktail Sauce

Homemade Salsa & Guacamole

With Specialty Tortilla Chips 



Hummus & Tzatziki
With Fresh Pita Bread

Mexican Shrimp Cocktail

Diced Shrimp, Spiced Clamato, Cucumber, Cilantro, Lime & Red Onion with Tortilla Chips 

Cabin Boards

DFW Board

Local Texas Cured Meats and Wild Game Jerky with Artisan Cheese, Whole Grain Dip, Honeycomb Box, Texas Mop Sauce, Dried Fruits, House Made Pickled Vegetables, Various Chocolates and Nuts,

Assorted Artisan Crackers 

Antipasto Board

Parma Ham, Assorted Salami, Balsamic Marinated Onions, Caprese Stack, Marinated Olives, Imported Cheeses, Accompanied with Extra Virgin Olive Oil Balsamic and Focaccia Bread

 **Chef's Board** 

Brie En Croute Wrapped in Puffy Pasty Filled with Dried Cranberries and Raspberry Compote, with Cold Sliced Carpaccio, with Capers, Arugula, Oils, Horseradish, Crème & Whole Grain Mustard Aioli

Dessert Board

Assorted Fruit Tarts, Muffins, Local Honey, Organic Fruits, Nuts, Mini Pastries, and Brownies

Fruit Board

Assorted Seasonal Fresh Fruit, Artisanal Cheese & Cinnamon Cream Cheese Fruit Dip

Ultimate Dib Board

Homemade Smoked Artichoke and Spinach, Buffalo Dip, Chili Con Carne Cheese Dip, and Homemade Salsa with Assorted Artisan Chips

Lite Fares and Lunches & Deli Boards

Whole avocado sent on the side to prevent oxidizing, unless specified
(All Sandwiches Accompanied with Your Choice of Anti-Pasta, Chips, DFW Salad, or Homemade Cookies

Herb Roasted Portobello

Heirloom Tomato, Roasted Bell Peppers, Greens, Havarti Cheese & Hummus



Smoked Salmon

Smoked Salmon, Cream Cheese, English Cucumber, Capers, and Arugula on Everything Crusted Bagel

Chicken Club

Grilled Chicken Breast, Bacon, Greens, Cheddar Cheese, Avocado & Herb Aioli

Smoked Tenderloin

Thinly Sliced Filet of Beef, with Julienne Vegetables, Pickled red Onions & Cilantro Garlic Aioli


SW Chicken

Grilled Chicken Breast, Roasted Bell Peppers, Caramelized Onion, Greens, Pepper Jack Cheese & Chipotle Aioli

Cuban Sandwich

Oven Roasted Pork, Ham, Cheese, Chorizo, Egg on Pressed Cuban Bread

Deluxe Box Lunches

Your Sandwich is your Imagination. 

Composed Salads

Add a Protein to any Salad.

All Handcrafted Dressings and Avocado for Salads are Served on the Side

Texas Caviar Caesar Salad

Crisp Romaine, Shaved Parmesan, Garlic Croutons, Texas Caviar, Avocado with Caesar Dressing

Bibb & Blue

Hydro Bibb Lettuce, Red and Yellow Cherry Tomatoes, Pickled Red Onions, Bacon, Gorgonzola Cream Dressing

Cracked Peppercorn Filet Greek Salad

Peppercorn Sliced Beef Filet Atop, Crisp Romaine, Kalamata Olives, Artichoke Hearts, Feta Cheese, Cucumber, Tomato & Peppercornini with Lemon Herb Vinaigrette

Classic Chicken Cobb Salad

Field Greens, Cucumber, Diced Egg, Thick Cut Bacon, Crumbled Blue Cheese, Tomato, Avocado, Sliced Grilled Chicken Breast with Blue Cheese Dressing



Oriental Chop Salad

Field Greens, Green and Red Cabbage, Shaved Carrot, Edamame, Radish, Orange Segments, Cucumber, Toasted Almonds, Tomato & Crispy Won Ton Strips with Sesame Vinaigrette

Power Up Greens Salad

Kale, Spinach, Edamame, Green Cabbage, Red Cabbage, Cucumber, Tomato, Toasted Almonds & Orange Segments with Balsamic Vinaigrette

Seasonal Soups

Your Soup is your Imagination!

Specialties Entrées

Grilled Chicken Picatta

Grilled Chicken Breast with Lemon Caper Beurre Blanc, Served with Tuxedo Orzo Pasta

Airline Chicken Chardonnay

Pan Seared Chicken with Grilled Artichokes, Portobello Mushrooms, Sundried Tomatoes, Served with Balsamic and Garlic Brussel Sprouts

Grilled Hoisin Flank Steak

Sesame & Cilantro with Hoisin BBQ Sauce

Grilled Filet Mignon

With Sauce Bordelaise or Horseradish Cream, Served with Herb Sauteed Mushrooms

Beef Bourguignon

Braised Beef, Heirloom Carrots, Thyme & Mushrooms with Red Wine Demi-Glace

Spicy Lamb Meatballs

On Creamy Polenta with Piperade and Crumbled Feta, Served with Tri-Color Curry Baby Carrots

Day Boat Scallops & Prawns

Bacon Wrapped Day Boat Scallops with Bacon Wrapped Prawns and Garlic Mustard Aioli, Served with Shaved Asparagus

Final Approach

Double Chocolate Sheet Cake

Gluten-Free Flourless Chocolate Cake, Chocolate Mousse



New York Cheesecake

Classic Cheesecake, Graham Cracker Crust & Vanilla Chantilly Cream

Chocolate & Peanut Butter Mousse

Served with Salted Peanut Brittle

Junior Pilot

Crispy Chicken Tenders

Served with Honey Mustard Dipping Sauce and Fresh Fruit

Peanut Butter & Jelly

With Fresh Fruit

Mini Bagel Pizza

Bite Size Bagels Topped with Marinara Sauce and Mozzarella Cheese