



Crew Airplane Menu

Galley Gourmet Catering

3749 Clairmont Road, Chamblee, Ga 30341

770-457-4455(Main) 770-457-0091(fax)

jbird@galleygourmetinc.com

Breakfast Box Meals

Served with choice of breakfast meats, potatoes, and two sides. (Egg beaters are available as an egg substitute)

Scrambled Eggs:

Scrambled to your desired texture with fresh cage free eggs. Toppings can be added for an additional cost.

Omelets:

Made to order with cage free eggs, stuffed with your choice of cheese, mushrooms, peppers, spinach, and/or bacon.

Egg White Omelet:

All the flavor of the traditional omelet without the yolks.

Eggs your style:

Poached, over-easy, over-medium, or over-well.

Build Your Own Breakfast Sandwich:

Your choice of croissant, bagel, wrap, english muffin or biscuit, choice of egg (type & style), choice of cheddar, pepper jack, swiss or muenster cheese, and choice of bacon (turkey or pork), sliced ham, turkey, or chicken (grilled or fried).

Steel Cut Oatmeal:

Served with brown sugar, cinnamon, and fresh berries on the side. Nuts available upon request.

Continental:

Choice of two; danish, muffin, bagel, or croissant. Accompanied by a seasonal fresh fruit cup, yogurt, and juice. Served with butter, jelly, and cream cheese.

European Continental:

A deluxe assortment of cured meats, smoked nova salmon and fine domestic and imported cheeses. Accompanied by a toasted bagel, a seasonal fresh fruit cup, yogurt and juice. Served with your choice of butter, jelly, and cream cheese.

Lox and Bagel:

Smoked nova Salmon served with sliced boiled egg, capers, diced red onions, sliced tomato, cucumber, cream cheese, fresh dill, and lemon wedge. Accompanied by a toasted bagel, a seasonal fresh fruit cup and fresh squeezed Florida orange juice.

Yogurt Parfait:

Vanilla Greek yogurt layered with fresh berries and all natural granola containing organic nuts, dried fruit and oats. Served with juice and a fresh baked muffin.

Cereal and Fruit Breakfast:

A healthy cereal of your choice served in a bowl. Accompanied by milk (dairy free options available), juice, a fresh fruit cup and a fresh baked muffin.

Express Continental Breakfast:

Choice of a danish or a fresh-baked muffin. Served with juice and either a fresh fruit cup or one piece of whole fruit.

Available Sides:

Yogurt (fruit, vanilla, plain, or greek)

Fruit Medley (pineapple, honeydew, cantaloupe, and assorted berries.)

Hard Boiled Eggs (Available with shell on or off)

Biscuit (Served with assorted jellies, jams, honey, and butter)

Muffin (Assorted varieties)

Croissant

Salad Box Meals

Served as listed or with your choice of protein: chicken, salmon, shrimp, and/or steak

Chef Salad

Romaine and spring mix lettuce topped with turkey, ham, salami, swiss and cheddar cheese, eggs, tomatoes, and cucumbers. Served with your choice of dressing, croutons, roll, and butter.

Caesar Salad

Fresh cut romaine lettuce topped with shaved parmesan cheese and garnished with grape tomatoes and olives. Served with croutons, Caesar dressing, roll, and butter.

Caprese Salad

Fresh spring mix topped with sliced mozzarella, roma tomatoes, basil, marinated artichokes, Greek olives, and lemon. Served with olive oil, balsamic glaze, pesto, roll, and butter on the side.

Cobb Salad

Fresh romaine and spring mix combined and topped with fresh avocado, bacon, blue cheese, egg, tomato, cucumber, carrot, and black olives. Served with blue cheese dressing, croutons, roll and butter on the side.

Garden Salad

Fresh romaine and spring mix topped with an array of garden vegetables and finished with dressing, croutons, roll, and butter on the side.

Greek Salad

Cut romaine topped with tomato, cucumber, Kalamata olives, feta cheese, red and yellow peppers, and pepperoncini. Served with house Greek dressing, croutons, roll and butter.

Spinach Salad

Tender young spinach leaves topped with candied pecans, mandarin oranges, cranberries, and chickpeas. Served with Raspberry vinaigrette dressing, crackers, roll and butter.

Asian Chicken Salad

Romaine and spring mix topped with oriental style vegetables and a sesame seared chicken breast. Served with Asian dressing, fried chow mein noodles, roll and butter.

Sandwich Box Meals

Served with choice of two sides

Turkey club

Fresh bread of your choice topped with Boars Head turkey, bacon, cheese. Accompanied with lettuce, tomato, mayonnaise, and mustard on the side.

Build Your Own Sandwich


Your choice of bread, meat, cheese, and condiments. Served with lettuce and tomato on side.

Available Sides:

<i>Cole Slaw</i>	<i>Hummus & Pita</i>	<i>Crudité & Dip</i>
<i>Pasta Salad</i>	<i>Fresh Fruit Cup</i>	
<i>Chips & Salsa</i>	<i>Whole Fruit</i>	
<i>Cheese & Crackers</i>	<i>Dessert</i>	

Hot Box Meals

Served with salad and dessert

 *Vegan/Vegetarian*

Vegetable Lasagna

Layers of lasagna noodles, grilled vegetables, spinach and ricotta cheese topped with marinara sauce and mozzarella.

Penne Pasta and Meatballs

Penne pasta topped with marinara sauce and fresh made meatballs. Garnished with grated parmesan cheese.

Shrimp Fettuccini Alfredo

Fettuccini noodles topped with creamy alfredo sauce, sautéed shrimp, and grated parmesan cheese.

Vegetarian Chili

Robust flavor with black beans, pinto beans, mix of peppers, onions, carrots, and celery. Slow cooked to perfection in each bite.

Teres Major

Grilled to medium and sliced with red wine demi glaze.

Chicken Parmesan

Breaded chicken breast medallions fried crispy and topped with our house-made marinara, shredded mozzarella and freshly grated parmesan cheese.

Chicken RoloTini

Tender young chicken breast wrapped around thinly sliced prosciutto with roasted peppers, fresh basil, sun dried tomato, and mozzarella cheese.

Thai Chicken

Thai marinated chicken breasts grilled and sliced. Topped with a red thai chili sauce prepared from peppers and sautéed vegetables- a bit of heat to keep you going.

Blackened Chicken

Cajun style chicken breast pan seared and served atop a light honey mustard sauce.

 **Black Bean Cake with Avocado and Pico**

Pan seared black bean cake served with fresh slice avocados and house-made pico.

Chicken Tortellini with Pesto Cream

Tortellini tossed in pesto cream sauce and topped with grilled chicken and fresh grated parmesan cheese.

 **Cheese tortellini**

Crafted with mushrooms, sundried tomatoes, and peppers tossed in olive oil and fresh parmesan cheese.

Southwest Chicken

Chicken breasts seasoned with cilantro and lime then grilled. Set atop a bed of southwestern black bean sauce and finished with cheddar and monterey jack cheeses, diced ripe tomato, diced green onion and chopped cilantro.

Chicken Kebobs

Cubed chicken breasts, zucchini and yellow squash marinated in a greek dressing then grilled. Finished with a glaze of warm greek dressing and feta cheese crumbles.

Salmon Florentine

Fresh boneless, skinless salmon filets with a touch of lemon zest and spices, baked and served in a lemon butter sauce.

Grilled Mahi with Mango Salsa

Marinated Mahi filets grilled and served with fresh mango salsa.

 **Eggplant Rollatini**

Thinly sliced eggplant layered with grilled zucchini, and yellow squash, then rolled and baked. Finished with fresh marinara sauce, fresh basil and parmesan cheese.

 **Stuffed Portobello**

Grilled portabella mushroom caps filled with spinach and che'vre cheese, then baked.

Jumbo Lump Crab Cakes

Crab, crab, and more crab goes into these handmade cakes along with just enough breading and seasoning to bring them together. Served with remoulade sauce on the side.