



Passenger Airplane Menu

Galley Gourmet Catering

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Breakfast

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 Tray:

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.

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.

Fruit Tray:

Fresh sliced seasonal and exotic fruit sliced and served on an elegant tray.

Fresh Berry Bowl:

Seasonal fresh berries garnished with fresh mint.

Crab Cake Benedict with Béarnaise Sauce:

Pan fried crab cake topped with poached egg and béarnaise sauce. Displayed for cold consumption, or packed for reheating in choice of microwavable or oven tin with garnish tray on the side.

Peach Melba Tart:

Puff pastry filled with fresh made pastry cream, grilled peaches, and fresh raspberries. Drizzled with raspberry coulis and sprinkled with powdered sugar.

Praline French Toast (Brioche or Hallah):

Praline french toast served with pecan caramel sauce.

Crepes:

Stuffed crepe with mixed berry fruit compote.

Buckwheat Pancakes:

Buckwheat pancakes served with candied pecans and maple syrup.

Pancakes:

Served with optional fruit toppings, butter, and maple syrup. Packaged in microwavable or oven tin for reheating with garnish tray or trayed for cold consumption.

Waffles Your Way:

Served with your choice of add-ins and toppings, butter, and maple syrup. Packaged in microwavable or oven tin for reheating with garnish tray or trayed for cold consumption.

Snack Trays**Crudite'**

Fresh assorted crisp vegetables served with ranch and hummus for dipping.

Antipasto

Sliced assorted Italian meats, assorted cheeses, pepperoncini, Kalamata olives, and hard boiled eggs. Served with assorted gourmet crackers, breadsticks, and crostini.

Domestic Cheese Tray

High quality chef's assortment of soft, semi- soft, and hard cheeses from around the country trayed and garnished with dried fruits, nuts, and fresh grapes. Served with assorted gourmet crackers and crostini.

International Cheese Tray

Finest of quality chef's assortment of soft, semi- soft, and hard cheeses including both domestic and imported varieties trayed and garnished with honeycomb, dried fruits, nuts, and fresh grapes. Served with assorted gourmet crackers and crostini.

Mediterranean Platter

Dolmas (stuffed grape leaves), hummus, tabbouleh, grilled artichokes, roasted red peppers, Kalamata olives, and grilled portabella mushrooms. Served with grilled pita bread.

Chips & Salsa

Tri- Colored tortilla chips served with house made salsa. House made guacamole can be added.

Seven Layer Dip

Refried beans, sour cream, guacamole, salsa, shredded cheddar cheese, pico, and olives. Served with tri-colored tortilla chips.

Hummus & Pita

House made hummus served with grilled pita slices and pita chips.

Shrimp Cocktail

Jumbo shrimp served on a bed of lettuce with house made cocktail sauce and lemon wedges.

Seafood Tray

Lobster, crab claws, scallops, smoked salmon, and shrimp served with house made cocktail sauce and lemon wedges.

Caprese Platter

Fresh sliced roma tomatoes, mozzarella cheese, basil leaves, and served with balsamic glaze and extra virgin olive oil on a bed of bibb lettuce.

Chef Assortment Canape' Tray

*A flavorful array of canapes to tantalize all taste buds. Available in 4 varieties and three sizes.
Small (8 pieces) Medium (12 pieces) Large (16 Pieces)*

Salads

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

Balsamic Chicken Salad

Spring mixed salad topped with Balsamic glazed chicken breast, assorted fresh berries, assorted cheeses, and mixed nuts. Served with a side of balsamic glaze, extra virgin olive oil, roll, and butter on the side.

Garden Salad

Fresh romaine lettuce and spring mixed topped with your choice of protein and assorted garden vegetables. Served with choice of house made salad dressing, roll, and butter on the side.

Asian Chicken Salad

Fresh romaine lettuce topped with Asian chicken breast, mandarin oranges, toasted almonds, sugar snap peas, crispy chow mein noodles, and toasted sesame seeds. Served with house made Asian ginger salad dressing, roll, and butter on the side.

Greek Salad

Fresh romaine lettuce topped with red onions, Kalamata olives, feta cheese, dolma, cherry tomatoes, choice of protein and pepperoncini. Served with house made greek dressing and pita bread.

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.

Sandwich Trays

Individual Sandwich tray

Choice of bread, deli meat, and cheese. Served with tomato, lettuce, mayo and mustard on the side. Accompanied with fresh fruit, chips, and cookie or brownie.

Assorted mini sandwich tray

Choice of roll, deli meat and/or chicken salad, egg salad, and cheese. Served with garnish tray consisting of bib lettuce, roma tomatoes, mayo and mustard on the side.

Assorted finger sandwich tray

Assorted finger sandwiches created with a variety of breads, meats, cheeses, and vegetables. Vegetarian options available upon request.

Cold Entrée Trays

[Grilled Tenderloin Tray with Quinoa](#)

Grilled tenderloin served with quinoa, wild mushrooms, sautéed garlic and fennel. Drizzled with red wine demi and micro greens.

[Lamb with Truffle Peas and Tarragon](#)

Lamb loin, truffle peas and goat cheese puree garnished with pomme gaufrette potatoes.

[Seared Sea Scallops](#)

Pan seared Jumbo sea scallops served with tomato chutney and micro greens, garnished with fried basil.

[Caramelized Root Vegetable Tray with Fennel](#)

Baby carrots, beets, parsnips, shallots, and garlic. Served with watercress sauce

[Seared Tuna Two-Ways](#)

Seared sliced Ahi tuna paired with Ahi tuna tapenade and pickled ginger. Accompanied by wasabi, soy sauce and crostini.

[Crab Cake](#)

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.



































