

SOUTHERN
WITH A *French* TWIST

Inflight Catering Menu

Menu items listed below can be delivered within 24 hours notice.
For customized requests please provide at least 48 hours notice.

BREAKFAST

Fruit & Yogurt Parfaits

creamy greek yogurt, lemon curd, fresh berries, maple pecan granola

Southern Biscuits

tender biscuits with European salted butter, tomato jam, and fruit jam

Belgium Waffles

topped with fresh fruit, whipped cream and syrup.
Served with a side of breakfast sausage links

BREAKFAST

Quiche Lorraine

flaky butter crust, bacon, onion, and shredded swiss cheese.
Served with mixed greens and a vinaigrette

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Breakfast Tacos

Select from the following:
bacon and egg, brisket and egg, bean and cheese, potato and egg,
potato and bean. Includes shredded cheese, pico, green jalapeño sauce

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Assorted Muffins and Pastries

includes jam and butter

SNACKS

Beer Cheese

extra sharp cheddar cheese whipped with Texas beer and spices.
Served with butter crackers and spicy chicharrones

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Radishes with Salted Butter

crisp radishes, European salted butter, served
with fresh baguette slices

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Crudité Platter

assortment of fresh vegetables served with green goddess
dressing and creamy horseradish dip



APPETIZERS

Seasonal Canapés

garlic crostini, lemon ricotta, roasted cherry tomatoes, julienned basil, and balsamic glaze. Crostini, orange ricotta, sun-dried tomatoes, olives, and toasted pine nuts

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Chef's Stuffed Jalapeños

beer cheese grit stuffed, bacon wrapped, jalapeño halves.
Served with a side of candied cocktail nuts

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Chips and Salsa

housemade salsa and the best tortilla chips you've ever had



GRAZING BOARDS

Texas Hill Country

procured from Texas Hill Country culinary artisans including charcuterie, cheeses, olives, jam, honey, and our candied Texas pecans. Includes crackers

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Southern with a French Twist

beer cheese, comté, brie, assorted charcuterie, grapes, bacon jam, tomato jam, cornichons, and our candied Texas pecans. Includes crackers

SALADS/SOUPS

Citrus Black-Eyed Pea Salad

mixed greens, orange segments, black-eyed peas, shaved jalapeños, candied pecans, and red onions. Served with honey lime vinaigrette. Option to add flank steak

Pesto Pasta Salad

basil pesto, mozzarella pearls, and cherry tomatoes tossed together. Option to add chicken

Harvest Salad

baby spinach, sweet potato, red onion, shaved parmesan, candied Texas pecans, pomegranate vinaigrette

Asian Salad

romaine hearts, cucumber, carrots, wonton strips with ginger sesame vinaigrette. Option to add peppercorn crusted seared ahi tuna or roast chicken

SALADS/SOUPS

Grilled Steak Salad

mixed greens, cherry tomatoes, red onion, blue
cheese, red wine vinaigrette

Red Lentil Soup

with warm spices - includes roll

Butternut Squash Soup

with goat cheese and pepitas - includes roll


Creamy Tomato Soup

includes roll

SANDWICHES


Roast Beef Sandwich

ciabatta bread, roast beef, marinated roasted red peppers, red onion, goat cheese, julienned basil, and capers. Served with kettle chips or fresh fruit




Turkey and Brie Sandwich

baguette, shaved turkey, sliced brie, and fig jam.
Served with kettle chips or fresh fruit



Caesar Club Sandwich

ciabatta bread, roast chicken, pancetta, sun-dried tomatoes, arugula, and caesar dressing. Served with kettle chips or fresh fruit



Black Bean Burger

topped with lettuce, tomato, red onion, and chipotle aioli.
Served on a potato bun with a side of kettle chips or fresh fruit

MAIN DISHES

Sunshine Chicken

coriander, cumin, and ginger marinated chicken. Served with roasted lemon halves, mashed sweet potatoes, and haricot vert

Steak Aillade

prime beef topped with French aillade sauce. Served with roasted baby potatoes and garlic spinach

Seared Beef Chimichurri

seared beef with roasted garlic chimichurri, roast potatoes, haricot vert

Porcini-Crusted Pork Tenderloin

with garlic mashed potatoes and asparagus

MAIN DISHES

Spiced Lamb Patties

with a mint yogurt sauce, cumin roasted cauliflower, red onion, and herb orzo

Miso-Garlic Chicken Breast

with steamed rice and sautéed baby bok choy

Quinoa Bowl

with roasted brussel sprouts, sweet potato, pumpkin seeds, goat cheese, and pomegranate vinaigrette

DESSERT

Chef Ashley's Chocolate Chip Cookies

half dozen chocolate chip cookies with milk

Mini Cheesecakes

chef's choice of seasonal cheesecake

Flourless Chocolate Cake

served with chantilly cream and raspberry coulis

Vanilla Pound Cake

served with fresh fruit and chantilly cream

KIDS' MEALS

Kids' Grazing Board

an assortment of cheese, crackers, fruit, and fruit dip

Chicken Nuggets

served with housemade ketchup and side of chips or fresh fruit

Peanut Butter and Jelly Sandwich

made with strawberry jelly and served with chips or fresh fruit

Pimento Cheese Sandwich

served with chips or fresh fruit

Spaghetti and Meatballs

pasta noodles with ground beef and pork meatballs and tomato sauce

PLACE AN ORDER

(512)-484-5330



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