



SFC Menu

About Sky Food Catering

- Creative & Flexible Menu
- Variety of Choices
- Freshest Ingredients
- Customer Oriented
- Proven Track Record
- Professional Staff

SKY FOOD CATERING is an inflight catering company based in Mpls. MN. We have a proven track record of serving the highest quality restaurant style cuisine with a personal touch to charter airlines, private and corporate jets, and business executives.



We have catered many types of charters, including high profile charters such as the NBA basketball teams, NHL Hockey teams, WWW wrestling, Twins baseball team, college football, corporate groups and the Rolling Stones band.

We provide a full range of catering and decatering services. We guarantee the highest level of quality, service and attention to detail; and are committed to providing our customers with competitive pricing.

Operating 24 hours a day, 365 days a year, we can provide services to you at any time of the day or night. Our professional staff will meet your aircraft on arrival to ensure a smooth and efficient turn-around.

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55120

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Order Information

- Orders may be placed by phone, fax, or e-mail. All orders will be confirmed by a member of our staff.
- We deliver 24 hours a day, 7 days a week throughout the year.
- Menu items are priced per person unless otherwise noted.
- When ordering hot food please place orders 24 hours prior to delivery time. Orders placed with less than 24 hours advance notice may be subject to a service fee.
- Appropriate taxes and delivery charges will be added to all orders. Holiday surcharges apply.
- Orders may be cancelled 24 hours prior to delivery time, unless the items have already been prepared.

Breakfast Menu



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Continental Breakfast (BK010)

Bagel, cream cheese, muffin, fruit, yogurt and juice.

Continental Breakfast w/Meat (BK020)

Bagel, cream cheese, hard boiled egg, sausage links, fruit and juice.

Danish Tray (2 per person) (BK030)

Assortment of muffins, croissants, and bagels served with butter, preserves, cream cheese, peanut butter and fresh fruit.

Scrambled Eggs (BK040)

Scrambled eggs with bacon sausage links or ham, and golden hash browns. Served with bagel, cream cheese, and fresh fruit.

Omelet (BK050)

Choice of cheese, ham, bacon, sausage, vegetables, etc., served with seasoned potatoes, bagel, cream cheese and fresh fruit.

Quiche of Your Choice (BK060)

Vegetable, Florentine, Lorraine, ham

and Swiss, Mexican, Cajun, plantation, chicken, or spinach quiche. Served with house potatoes, bagel, cream cheese and fruit.

Breakfast Burrito (BK070)

Flour tortilla filled with scrambled eggs, cheese, sausage, peppers and onions, served with salsa, bagel, cream cheese and fresh fruit.

Breakfast Sandwich (BK080)

English muffin, bagel or biscuit layered with eggs, cheese and your choice of bacon or ham. Served with fresh fruit.

Fresh Berries and Bagel (BK090)

Combination of fresh berries served with bagel and low-fat cream cheese.

Fruit Basket (BK110)

Assortment of fresh whole fruit.

Smoked Salmon and Bagel (BK120)

Smoked salmon with capers, chopped eggs, diced onions and cream cheese with bagels.

Breakfast ala carte

| | | | |
|-------------------------|---------|-----------------------------|---------|
| Bagel with Cream Cheese | (BA010) | Quiche | (BA100) |
| Muffin | (BA020) | Breakfast Burrito | (BA110) |
| Sliced Fresh Fruit | (BA031) | Breakfast Sandwich | (BA120) |
| Yogurt Cup | (BA040) | Mini Ham & Cheese Croissant | (BA121) |
| OJ—Quart size | (BA050) | Cinnabon® | (BA130) |
| Bacon, Ham or Sausage | (BA060) | Mini Cinnabon® | (BA140) |
| Hash Browns | (BA070) | Dry Cereal | (BA150) |
| Seasoned Potatoes | (BA071) | Oatmeal, Slow-cooked | (BA160) |
| Scrambled Eggs | (BA080) | Milk, 12 oz. (Skim, 1%, 2%) | (BA170) |
| Hard Boiled Egg | (BA081) | Milk, Quart Size | (BA180) |
| Omelet | (BA090) | Juice, Assorted, 12 oz. | (BA190) |

Box Lunches

All box lunches served with deli side, fresh fruit and dessert.

Turkey Clubhouse (BL020)

Thinly sliced deli turkey layered with cheese, bacon, lettuce and tomato.

Turkey (BL030)

Sliced turkey breast, field greens, mayonnaise and red onion on focaccia bread.

Chicken Panini (BL0)

Grilled chicken breast, lettuce, tomato, smoked Gouda cheese and pesto mayonnaise on country bread.

Roast Beef Tenderloin (BL062)

Roast filet mignon with creamy horseradish, tomato, Swiss cheese, lettuce and onion compote on ciabatta bread.

Grilled Steak Wrap (BL063)

Grilled skirt steak, cheddar cheese, lettuce, tomato, onion compote and cucumber dressing on tomato wrap.

Italian Focaccia (BL071)

Ham prosciutto, Genoa salami, mortadella, provolone cheese, lettuce, tomato, roasted red pepper mayonnaise .

Turkey Wrap (BL080)

Turkey, vegetables and aioli rolled in a tortilla wrap, or with sandwich bread.

Greek Wrap (BL091)

Chicken, olives, cucumbers, tomatoes and feta cheese in a sun-dried tomato wrap.

Smoked Salmon Club (BL110)

Dill cream cheese, Boston lettuce, cucumber and tomato on toasted rye bread.

Grilled Vegetarian Wrap (BL120)

Spinach tortilla, grilled Portobello mushroom, fresh mozzarella cheese, roasted red pepper, grilled zucchini, lettuce romaine and fig mayonnaise.

Le Parisian (BL130)

Ham, Brie cheese, tomato, lettuce and Dijon mayonnaise on French baguette.

Country Style (BL140)

Country pate, tomato, lettuce, French pickle, red onion and Dijon mustard on country bread.



We guarantee the highest level of quality, service and attention to detail.

Deli Sandwiches (Boxed)

All served with lettuce, sliced tomato, deli side, fresh fruit and dessert.

Choice of Meat:

Turkey, roast beef, ham, corned beef, chicken salad, tuna salad, egg salad

Choice of Cheese:

Swiss, Cheddar, American, Provalone

Choice of Bread:

White, whole wheat, 9-grain, hoagie, rye, focaccia, pita, flat, lavash, sourdough





We will be happy to work with you to customize your order.



Appetizer Platters

Vegetable Platter (AP010)

Assorted array of fresh vegetables including carrots, celery, cherry tomatoes, broccoli and cauliflower served with dill dip or Ranch dressing.

Fruit Platter (AP020)

Assortment of seasonal fresh fruits including grapes, strawberries, cantaloupe, watermelon, honeydew, kiwi and pineapple (selections vary by season). Served with sweet honey yogurt dressing.

Fruit Kabobs (AP030)

Melon, grapes, pineapple and strawberries are skewered.

Fruit Basket (AP040)

Whole pieces of fresh fruit: apple, banana, orange, etc.

Deli Tray (AP050)

Sliced deli meats, cheeses with an assortment of buns, breads and crudités.

Sandwich Tray (AP060)

An assortment of deli-style sandwiches served on a variety of breads and buns.

Cheese and Cracker Platter (AP070)

A variety of domestic and imported cheeses, cubed and sliced, arranged for easy serving surrounded with assorted gourmet crackers.

Hummus Tray (AP080)

Garbanzo beans blended with tahini, garlic and fresh lemon. Served with homemade flatbread.

Shrimp Cocktail (AP090)

Jumbo Shrimp served with cocktail sauce, lemon wedges, grapes and crackers.

Guacamole & Salsa (AP100)

Guacamole and salsa served with tortilla chips.

Antipasto Platter (AP110)

Grilled vegetables with balsamic vinaigrette, olives, artichokes, mushrooms, meats and cheeses.

Antipasto Skewers (AP111)

Olives, mushrooms, vegetables, meats and cheeses.

Hot Appetizers

Chicken Wings (HA020)

BBQ, buffalo or teriyaki, with bleu cheese or ranch dressing with celery and carrot sticks.

Chicken Fingers (HA030)

Served with dipping sauce.

Chicken Teriyaki Satay (HA040)

Tender pieces of white chicken marinated in teriyaki sauce.

Egg Rolls (HA050)

Chicken, pork, beef or vegetable. Served with sweet and sour sauce.

Cocktail Meatballs (HA 060)

Choose from Swedish, BBQ or sweet and sour.

Quesadillas (HA071)

Flour tortilla filled with cheese and chicken.

Crab Cakes (HA081)

Served with saffron aioli.

Potato Skins (HA090)

Topped with cheddar cheese, bacon bits and sour cream.

Mini Quiche (HA100)

Each just a mouthful.

Spanakopita (HA110)

Individual Greek spinach filo pie.

Salads

All salads served with dinner roll and butter.

Chef's Salad (SA010)

Ham and Swiss cheese julienne, tomato, cucumber on a bed of fresh lettuce. French dressing.

Cobb Salad (SA020)

Sliced ham, sliced smoked turkey, diced tomatoes, diced bacon, hard boiled eggs, blue cheese, avocado, sliced Swiss cheese, green onion and dressing on a bed of mixed greens.

Chicken Caesar Salad (SA031)

Grilled chicken, grated parmesan cheese and croutons on a bed of Romaine lettuce. Served with Caesar dressing.

Chicken Greek Salad (SA052)

Mixed greens, tomato, red pepper, cucumber, green onion, feta cheese and Greek olives. Tossed with oregano lemon dressing.

Mandarin Chicken Salad (SA060)

Fresh lettuce, chicken strips, strawberries, mandarin oranges, cashews, wonton noodles with sesame seed dressing.

Oriental Chicken Salad (SA070)

Grilled chicken strips, mixed greens, fried wontons, green onions and sliced almonds served with sweet and sour dressing.

Cranberry Spinach Salad (SA080)

Fresh Spinach, dried cranberries, feta cheese, and toasted almonds are tossed together with a sweet poppy seed, sesame seed vinaigrette dressing.

House Salad (SA090)

Fresh mixed greens, cucumbers, tomatoes. Served with tarragon dressing.

[Half Size \(SA091\)](#)

Spring Delight Salad (SA100)

Mixed field greens, grilled chicken strips, mandarin oranges, pecans, crumbled gorgonzola cheese, sun-dried cranraisins with sweet vinaigrette.

Traditional Nicoise Salad (SA111)

Lettuce, tomato, boiled egg, tuna, red and green pepper, green beans, black olives, potato, anchovies and Dijon dressing.



Tabouli Salad (SA120)

Served with lemon juice and olive oil dressing.

[w/Grilled Tuna Steak \(SA 121\)](#)

[w/Grilled Chicken \(SA122\)](#)

Avocado Salad (SA130)

Romaine lettuce, sliced avocado, tomatoes, kalmata olives, and feta cheese served with olive oil, lemon juice and a dash of Mediterranean spices .

Chili

Served with dinner roll and butter.

Chili (CH010)

Mild or hot



Soups

Served with dinner roll and butter.

Chicken Noodle Soup (SP010)

Moshawa (Bean Soup) (SP020)

Spicy bean soup—hearty yet vegetarian .

Tomato Basil Soup (SP030)

French Onion Soup (SP040)





*Do you
have a
favorite
recipe?
Let us
know and
we will be
happy to
prepare it
for you.*



Chicken Entrees

All chicken entrees include your choice of starch and vegetable.

Linguini Chicken Pasta (CE011)

Chicken breasts are coated with rich sauce including Italian seasoning, white wine, and cream cheese, served with linguini pasta.

BBQ Chicken (CE020)

Made with a marvelously tangy barbecue marinade.

Chicken Dijon (CE032)

Crusted Dijon mustard chicken breast, basil tomato sauce, served with vegetable basmati rice.

Chicken Kabobs (CE040)

Marinated with garlic and spices. Served with kabob sauce & basmati rice.

Chicken Marsala (CE050)

Herbed chicken in a sweet Marsala and mushroom sauce.

Chicken Parmesan (CE061)

Breaded chicken breasts with sun dried tomato sauce.

Chicken Penne w/ Pesto (CE070)

Penne pasta is tossed with marinated grilled chicken in a sauce of cream, pesto and Parmesan cheese.

Rosemary Chicken (CE080)

Fresh rosemary, thyme, parsley and lemon zest make this roasted chicken particularly fragrant.

Chicken Fajitas (CE110)

Flour tortillas, grilled bell peppers, onions, cheddar cheese, guacamole, and sour cream. Served with refried beans, Mexican rice, Jalapenos, black olives and salsa.

Chicken Coq au Vin (CE121)

Chicken stew with red wine sauce, mushroom, pearl onion, served with roasted red potatoes.

Chicken Pistachio (CE130)

Pan seared pistachio crusted chicken breast with Dijon sauce and potato gratin.

Vegetarian Entrees

All vegetarian entrees include garden salad with dressing, dinner roll & butter.

Eggplant Parmesan (VE010)

Eggplant, tomato sauce, Mozzarella and Parmesan Cheeses.

Vegetarian Platter (VE020)

A variety of lightly seasoned sautéed vegetables are served over a bed of basmati rice and a side of dal beans.

Garden Lasagna (VE030)

Cheese Tortellini (VE041)

Herbs flavor this creamy rich tomato basil sauce.

Cheese Ravioli (VE051)

Served with mushroom cream sauce.

Beef, Lamb & Pork Entrees

All beef, lamb and pork entrees include your choice of starch and vegetable.

Short Rib Beef Bourguignon (BE012)

Marinated boneless beef ribs cooked in red wine sauce with onions and mushrooms.

Filet Mignon (BE033)

Served with green pepper-corn sauce.

New York Strip (BE034)

Sautéed and finished with steak butter and sautéed mushrooms and onion.

New York Steak (BE035)

Grilled with mushroom sauce.

Top Sirloin Steak (BE042)

Grilled with port sauce.

Classic Meatloaf (BE50)

Served with mashed potatoes and gravy.

Lasagna (BE060)

Lean ground beef and spices in a marinara sauce with ricotta cheese.

Spaghetti and Meatballs (BE070)

Spaghetti and meatballs served with a deep red tomato basil sauce.

Fajitas—Steak (BE080)

Flour tortillas, grilled bell peppers, onions, cheddar cheese, guacamole and sour cream. Served with refried beans, Mexican rice, Jalapeños, black olives and salsa.

Beef & Bean Burrito (BE090)

Flour tortilla filled with seasoned beef, beans, onions and cheddar cheese.

Lamb Kabobs (LE010)

Marinated with garlic and spices.

Lamb Chops (LE020)

Marinated with garlic and spices.

Lamb w/ Mushrooms (LE030)

Lamb pieces cooked with mushrooms in a tomato sauce, garnished with rhubarb. Served with basmati rice.

Pork Chops (PK010)

Grilled pork chops served with your choice of vegetable and starch with mustard Dijon sauce.



***“When it comes to catering, they have consistently provided high quality catering”
L. Nyberg,
Champion
Air***

Seafood Entrees

All seafood entrees include your choice of starch and vegetable.

Southern Fried Catfish (SE010)

A Cajun spice mixture transforms blackened catfish fillets into a Southern delight! Served with red beans and dirty rice.

Sautéed Sea Bass (SE021)

Seared sea bass and fennel cream sauce.

Salmon Filet (SE031)

Grilled and served with saffron cream sauce.

Breaded French Style Walleye (SE41)

Breaded Dijon crust and lemon caper cream sauce. Served with saffron basmati rice and vegetable.

Cajun Shrimp with Linguini (SE50)

Shrimp Scampi over Angel Hair Pasta (SE060)

Jumbo shrimp sautéed with olive oil, white wine, garlic and herbs.

Shrimp Kabobs (SE070)

Marinated with garlic and spices. Served with kabob sauce and basmati rice.

Tilapia (BE080)

Tilapia fillets are bathed in lemon juice and melted butter, seasoned with garlic and parsley and baked.





Sky Food Catering

Entrée Side Dishes

Starch Choices

*Included in your Entrée Price
(choose one):*

- Au Gratin Potatoes
- Mashed Potatoes, Garlic Mashed Potatoes
- New Potatoes
- Roasted Potatoes
- Basmati Rice with Carrots, Raisins & Almonds
- Basmati Rice, Saffron Rice
- Rice Pilaf
- Angel Hair Pasta
- Linguini

Hot Fresh Vegetable Choices

*Included in your Entrée Price
(choose one):*

- Broccoli
- Cauliflower
- Carrots, Peas, Corn
- Green Beans Almandine
- California Mix:
(Broccoli, Cauliflower and Carrots)
- Prince Charles Blend
- Asparagus - additional cost (market price)

Dessert

All desserts available when ordered 48 hours in advance.

Pies

- Apple Pie DE010
- Caramel Apple DE020
- Banana Cream DE030
- Blueberry DE040
- Cherry DE050
- Chocolate Cream DE060
- French Silk DE070
- Key Lime DE080
- Peach DE090
- Pecan DE100
- Pumpkin DE110
- Strawberry Rhubarb DE120

Cakes & Tartes

- Black Forest DE200
- Carrot DE210
- Chocolate DE220
- German Chocolate DE230
- White w/Lemon DE240
- Cheese Cake DE250
- w/Fruit Topping
- Turtle Cheese Cake DE260
- Tiramisu DE270
- Cup Cakes DE280
- Fresh Fruit Tart DE290



Bars

- Killer Brownies DE300
- Lemon Bars DE310

Cookies

- Chocolate Chip DE400
- English Toffee DE410
- Oatmeal Raisin DE420
- M&M DE430
- Peanut Butter DE440

Petite French Pastries

- Variety DE500

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