



Aviation Catering Menu

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MORNING SERVICE

Breakfast

CONTINENTAL BREAKFAST

BREAKFAST BREAD, FRUIT, YOGURT, GRANOLA, BUTTER & JELLY

EXECUTIVE CONTINENTAL

FRESH BAKED CROISSANTS, DANISH PASTRIES, SEASONAL FRUIT, GREEK YOGURT PARFAITS, GRANOLA, ARTISAN PRESERVES

HOT BREAKFAST

SCRAMBLED EGGS, BREAKFAST MEAT, HASHBROWN, BREAKFAST BREAD

SOUTHERN SUNRISE BREAKFAST

FLUFFY SCRAMBLED EGGS, TURKEY SAUSAGE, APPLEWOOD BACON, BREAKFAST POTATOES, BUTTERMILK BISCUITS

EUROPEAN BREAKFAST

MEATS, CHEESE, EGGS, GRAPES

CHEF MONICA'S SIGNATURE BREAKFAST

LOBSTER & SMOKED GOUDA GRITS, SOFT SCRAMBLED EGGS, ROASTED ASPARAGUS

BREAKFAST SANDWICH

BISCUIT, BAGEL, OR CROISSANT · SAUSAGE, BACON, OR HAM · EGGS, CHEESE & JELLY

BREAKFAST SANDWICH BOX

CROISSANT OR BRIOCHE WITH EGG, CHEDDAR, TURKEY SAUSAGE OR BACON

BREAKFAST BURRITO

SCRAMBLED EGGS, SAUSAGE OR BACON, CHEESE, POTATO · SOUR CREAM & SALSA

AVOCADO TOAST BOARD

SOUDOUGH TOAST, SMASHED AVOCADO, HEIRLOOM TOMATOES, FETA, MICROGREENS

SALMON BAGEL

TOASTED BAGEL, SALMON, CREAM CHEESE, CAPERS, RED ONION, BOILED EGG, TOMATO

YOGURT PARFAIT

YOGURT, GRANOLA, BERRIES

CEREAL BREAKFAST

CEREAL, MILK, FRUIT

ASSORTED BREAKFAST BREADS

DANISHES, MUFFINS, BAGELS, OR CROISSANTS · JELLY, CREAM CHEESE

M I D - M O R N I N G

Brunch Collection

CHICKEN & WAFFLES

CRISPY CHICKEN, BELGIAN WAFFLES, MAPLE BOURBON GLAZE

SHRIMP & GRITS

CREAMY SMOKED GOUDA GRITS, CAJUN BUTTER SHRIMP

FRENCH TOAST DELIGHT

BRIOCHE FRENCH TOAST TOPPED WITH BERRIES AND WHIPPED MASCARPONE

BRUNCH CHARCUTERIE

IMPORTED CHEESES, SMOKED MEATS, FRUITS, HONEYCOMB, ARTISAN CRACKERS

T O S T A R T

Appetizer Trays

ANTIPASTO

ITALIAN MEATS & CHEESE, CAPRESE SKEWERS, MARINATED VEGETABLE MEDLEY, OLIVES & PEPPERS, CRACKERS OR CROSTINIS

CHARCUTERIE

ITALIAN MEATS, ASSORTED CHEESES, DRIED FRUIT, NUTS, OLIVES & PEPPERS, CRACKERS OR CROSTINIS

LUXURY CHARCUTERIE BOX

PREMIUM MEATS, CHEESES, DRIED FRUITS, NUTS, CRACKERS

SHRIMP COCKTAIL TRAY

JUMBO SHRIMP, COCKTAIL SAUCE, LEMONS

MINI CRAB CAKES

SERVED WITH REMOULADE SAUCE

STUFFED DEVEILED EGGS

CLASSIC, CAJUN SHRIMP, OR SMOKED SALMON

TEA SANDWICH COLLECTION

TURKEY & HAVARTI · CHICKEN SALAD · CUCUMBER DILL

DELI TRAY

DELI MEATS & CHEESE, BREAD, LETTUCE, TOMATO, PICKLES, MAYO, MUSTARD

CHEESE TRAY

ASSORTED CHEESES, GRAPES, CRACKERS

FRUIT & CHEESE TRAY

FRESH SEASONAL FRUITS, ASSORTED CHEESES

FRESH FRUIT DISPLAY

SEASONAL CUT FRUIT WITH HONEY YOGURT DIP

FRUIT TRAY

FRESH SLICED SEASONAL FRUITS AND BERRIES

VEGETABLE TRAY

ASSORTED FRESH CRUDITÉS, RANCH DIP

PITA & HUMMUS TRAY

PITA BREAD, HUMMUS, VEGETABLES, OLIVES & PEPPERS, OLIVE OIL

MINI SANDWICH TRAY

DELI MEATS & CHEESE ON SMALL ROLL, LETTUCE, TOMATO, PICKLES, MAYO, MUSTARD

CHIPS & SALSA

TORTILLA CHIPS, BOWL OF MEDIUM SALSA

LIGHT FARE

Entrée Salads

ADD GRILLED CHICKEN, SALMON, SHRIMP, OR STEAK TO ANY SALAD

Caesar

Caprese

Chef

Cobb

Garden

Greek

Southwest

Asian

HANDCRAFTED

Sandwiches & Wraps

CHOICE OF TURKEY, HAM, ROAST BEEF, CLUB, CHICKEN SALAD, OR GRILLED CHICKEN

DELI SANDWICH BOX MEAL

SANDWICH OR WRAP WITH PASTA SALAD, FRUIT, DESSERT, LETTUCE, TOMATO, MAYO, MUSTARD

DELI SANDWICH TRAY

ASSORTED DELI SANDWICHES OR WRAPS WITH CHEESE, LETTUCE, TOMATO, MAYO, MUSTARD, PICKLES

EXECUTIVE WRAP BOX

GRILLED CHICKEN CAESAR · TURKEY AVOCADO · VEGGIE MEDITERRANEAN · SERVED WITH FRUIT AND CHIPS

SIGNATURE CHICKEN SALAD CROISSANT

HOUSE-MADE CHICKEN SALAD ON BUTTERY CROISSANT

KIDS LUNCH MEAL

DELI SANDWICH, PB&J, OR CHICKEN TENDERS · FRUIT · JUICE BOX

MIDDAY

Lunch Collection

GRILLED HERB CHICKEN PLATE

LEMON HERB CHICKEN, GARLIC MASHED POTATOES,
ROASTED VEGETABLES

BLACKENED SALMON

BLACKENED ATLANTIC SALMON, WILD RICE, SAUTÉED
ASPARAGUS

STEAKHOUSE BOWL

SLICED FILET, ROASTED POTATOES, GRILLED VEGETABLES,
CHIMICHURRI

MAIN COURSE

Entrée Meals

SERVED WITH TWO SIDES, ROLL WITH BUTTER, AND DESSERT

Grilled Salmon

Grilled Chicken

Filet Mignon

Brisket

BBQ Pulled Pork

BBQ Pulled Chicken

Lasagna

Meatloaf

Mixed Grill

CHICKEN, STEAK, OR BOTH WITH VEGGIES

EVENING

Dinner Experience

FILET MIGNON DINNER

FILET MIGNON, GARLIC MASHED POTATOES, ROASTED
ASPARAGUS

LAMB CHOP EXPERIENCE

HERB-CRUSTED LAMB CHOPS, TRUFFLE POTATOES,
SEASONAL VEGETABLES

CAJUN BUTTER SALMON

SALMON, WILD RICE PILAF, SAUTÉED GREEN BEANS

BRAISED SHORT RIB

SLOW-BRAISED SHORT RIB, CREAMY MASHED POTATOES,
ROASTED CARROTS

LUXURY PASTA

CAJUN CHICKEN ALFREDO · SHRIMP ALFREDO · LOBSTER
CREAM PASTA

ACCOMPANIMENTS

Sides

MASHED POTATOES

STEAMED VEGETABLES

FRUIT

MAC & CHEESE

PASTA SALAD

BAKED BEANS

GREEN BEANS

BROCCOLI

POTATO SALAD

RICE

COLE SLAW

SIDE SALAD

SWEET FINISH

Desserts

Cookies

Brownies

Cheesecake

Bundt Cake

Key Lime Pie

Peach Cobbler

Mini Cheesecake Assortment

Banana Pudding Cups

Chocolate Covered Strawberries

Dessert Shooters

Butter Pound Cake

REFRESHMENTS

Beverages

BOTTLED WATER — FIJI · AQUAFINA · EVIAN

PERRIER SPARKLING WATER

FRESH JUICES

SWEET & UNSWEET TEA · LEMONADE

CANNED DRINKS