

General Aviation

Freshly Prepared Culinary Selections At Great Circle Catering Are Simply Suggestions...

Our Culinary Offerings Are Well Balanced, Crowd Pleasing & Seasonally Scaped

All Dietary Sensitivities, Intolerances & Allergies Are Addressed

Please Consult With Us On Your Wine, Artesian Beer & Craft Seltzer Preferences

Chilled & Room Temperature Presentations Are Displayed On Eco-Friendly Platters

Hot & Warm Offerings Are Delivered In Disposable Aluminum Pans

We Provide The Necessary Plates, Flatware, Napkins, & Service Utensils

Disposable Chafing Dishes & Sterno Are Available For Extended Service At An Additional

Breakfast

Bagel & Bialy

Freshly Baked Classic New York Bagels & Bialys
Served With Sweet Butter, Cream Cheese & Fresh Fruit Salad

Continental

A Potpourri Of Breakfast Pastries, Confections & Breakfast Breads
Fresh Fruit Salad, Select Jams & Sweet Butter

Downeaster

Blueberry Filled French Toast, Pure Maple Syrup, Real Hash Brown Potatoes, Fresh Fruit Salad, Bacon Or Sausage

Avocado... "Toasted"

Assorted Bakery Fresh Breads, Sippets & Crisps Featuring Freshly Prepared Hass Avocado Mash & Enhanced Hummus
Hard Boiled Eggs, Bacon, Sheep's Milk Cheese, Cabot Cheddar, Toasted Seeds
Fresh Shaved Vegetables, Fine Herb Confetti, Key Lime Fusion Aioli, Balsamic Glaze

Carolina Low Country

Buttermilk Biscuits Served With Assorted Jams, Sweet Butter & Sausage Gravy
Creamy Baked Cheddar Cheese Grits, Cage Free Egg Frittatas, Sweet Potato Hash & Fresh Fruit Salad

Harlem NYC Fashioned Chicken & Waffles

Crispy Chicken Bites & Lightly Buttered Belgian Waffles Offered With Pure Maple Syrup, Hot Honey & Sausage Gravy
Hash Brown Potato & Fresh Fruit Salad

Breakfast Sandwiches

English Muffin, Plain Bagel & Croissant
Accompanied With Fried Eggs

Breakfast Wraps

Flatbread Wraps Embellished
With Scrambled Eggs

Western - Eggs, Peppers, Scallions & Cheese

Dartmouth - Eggs, Cheese, Avocado, Scallions & Salsa

Spanish - Eggs, Manchego Spinach & Sour Cream

Lucinda - Eggs, Broccoli, Tomato & Brie

Vegetable - Eggs, Seasonal Roasted Vegetables & Cheese

Accompanied With Tropical Fruit Salad & Waffle Hash Browns

Quiche

6 Servings Per Quiche

Rhode Island - Tomato, Manchego & Fine Herbs

New Hampshire - North Woods Apple Wood Smoked Bacon, Tri Color Peppers & Asiago

Vermontster - Grafton Cheddar, Sausage & Onion

Classic Lorraine - Swiss Cheese, Bacon & Onion

Spanish - Spinach, Feta, & Roasted Red Pepper

South Western - Spiced Sausage, Chili Pepper, Scallion & Pepper Jack

Canadian - Smoked Ham, Onions & Gruyere

Mainiac - Smoked Salmon, Dill & Maine Sheep's Milk Cheese...*Additional 12.00*

Breakfast Compliments

Breads & Such By The Dozen

Maple Cream Cornbread
Sticky Pecan Rolls
Apple Cinnamon Donut Holes
Lemon Blueberry Coffee Cake Muffins
Assorted Danish Pastries

Yogurt Parfaits

A Potpourri Of Bright Berries, Nut Free Granola & Greek Yogurt

Victuals

Thick Cut Applewood Smoked Bacon
Classic Link Sausage
Short Rib Hash

S.O.S.

Creamy Cheddar Cheese Grits
Waffle Fried Potatoes
Traditional Home Fried Potatoes

House Cured Fennel Pollen Gravlax

We Cure, Press & Air Dry North Atlantic Cold-Water Salmon
Embellishments: Black Bread, Crispy Capers, Pickled Red Onion & Cream Fraiche

French Deviled Eggs

Perfectly Cooked Eggs Hollowed & Filled With Curried Aioli Embellished With Riced Yolk & Snippets Of Fine Herb Confetti

Assorted Juices

Orange, Grapefruit Juice, V8, Apple, Cranberry & Pineapple

Coffee & Tea

Decaffeinated & Regular Coffees & Teas
Served With Assorted Sugars, Cream & Lemon

Lunch Sandwiches & Wraps

Great Circle Signature

Blackened Chicken Caesar

All The Flavor With Just A Touch Of Heat

Julienne Chicken Breast, Crisp Romaine, Shaved Parmesan & House Enhanced Caesar Glaze

Tuscan Tuna

Albacore Tuna, Capers, Artichoke, Italian Parsley, Citrus

Grilled Chicken Breast

Seasoned Grilled Poultry, Local Leaf Lettuce, Roasted Red Pepper, Fresh Mozzarella, Basil Aioli & Balsamic Drizzle

Italian Vegetarian

Local Leaf Lettuce, Thinly Shaved Bell Pepper, Red Onion, Tomato, Pickled Vegetables, Provolone & Mozzarella
Sun Dried Tomato Aioli & Balsamic Herb Enhanced Eevo Drizzle

Mo Mo Caprese

Mortadella, Genoa Salami, Provolone

Local Leaf Lettuce, Thinly Shaved Bell Pepper, Red Onion, Tomato, Pickled Vegetables, Provolone & Mozzarella
Herb Enhanced Eevo Drizzle

Fancy!

Lobster BLT Slider 2.0

Campari Cocktail Tomatoes, Fresh Lobster Salad, Applewood Smoked Bacon, Local Micro Greens

Mojo Cuban

“Vaca Frita” Mojo Marinaded Cuban Inspired Pork... Tender Shredded & Crispy
Double Smoked Ham, Really Good Swiss Cheese, House Made Pickles & Grain Mustard Chipotle Aioli

Huntsman Club

Roast Turkey, Black Forest Ham, Applewood Bacon, Cabot Cheddar, Leaf Lettuce & Tomato

Big Beef “Q”

Roast Beef, Applewood Bacon, Pepper Jack Cheese, Slaw & House Made “Q”

Banh Mi

Roast Pork, Quick Pickles, Roasted Broccolini

“Naughty Yard Bird”

Crispy Organic Air Chilled De-Boned Chicken Fried Thighs Three Garlic Aioli On Garlic Knot Bread

Buffalo Chicken

Fresh Chicken Tossed In Our Enhanced Buffalo Sauce, Local Leaf Lettuce, Cabot Cheddar & Blue Cheese

Classics

Tuna

Crisp Local Leaf Lettuce, Albacore Tuna Combined With Celery, Onion, Citrus & Of Course Hellman’s Mayonnaise

B.L.T.

Applewood Smoked Bacon, Vine Cluster Tomato, Crisp Local Leaf Lettuce, Lemon Basil Aioli

Roast Turkey Cheddar

Vine Cluster Tomato, Crisp Local Leaf Lettuce, Lemon Basil Aioli

Roast Beef & Pepper Jack

Vine Cluster Tomato, Crisp Local Leaf Lettuce, Creamy Horse Radish

Black Forest Ham & Swiss

Vine Cluster Tomato, Crisp Local Leaf Lettuce, Mustard Garlic Aioli

Chicken Salad

Crisp Leaf Lettuce, Curried, Lemon Basil, Veronique Or Chipotle Southwestern

Snacks

Eastern Shore Maryland Blue Crab & Spinach "Fondue"

A Warm Creamy Concoction Consisting Of Maryland Crab & Scented Spinach Accompanied With Assorted Crackers & Sturdy Breads

Catalan Spanish Charcuterie

Spanish Sausage, Pimientos De Padron, Manchego Cheese, Cured Olives & Pisto With Sturdy Breads For "Dippin"

Tuscan Antipasto

A Potpourri Italian Cured Meats, Select Appropriate Cheeses, Marinated & Pickled Seasonal Vegetables
Accompanied With A Selection Of Sturdy Breads & Spreads

House-Made Potato Chips, Sassy Whole Spiced Nuts & Plantain Crisps

1 Kilo Of Our Maldon Sea Salt Chips, Noshing Nuts & House Made Plantain Crisps
Accompanied With A Plethora Of Divine Dipping Sauces

Dutch Garden Crudité

A Potpourri Of Seasonal Garden Gatherings Presented In A "Dutch Garden Arrangement"

Brie Baked In The Box

Adorned With A Fruit Chutney, Herbal Confetti & Toasted Nuts
Served With Assorted Crackers & Sippets

"Cuisine Of The Sun" Aka Mediterranean Display

Seasonally Grilled & Marinated Vegetables, Stuffed Grape Leaves, Authentic Feta & Assorted French Olives
Accompanied With Pita Crisps, Enhanced Hummus & Mild Harissa

Caribbean Ocean Harvest Charcuterie 1.0

Thinly Sliced Seared Rare Tuna, Jamaican Jerk Grilled Shrimp, Key Lime Crab Salad With A Sundry Of Embellishments

Artesian Grilled Quesadillas

Manchego, Fig, Micro Greens Caramelized Onion & Glazed With Balsamic Syrup
Fried Green Tomato, Ruby Red Basil, Mozzarella & Prosciutto Aioli
Artichoke, Roasted Red Pepper, Greens, Ricotta & Truffle Oil

Southwestern Paten

Roasted Vegetable Cheese Quesadilla, Arizona Cheese Crisps, Summer Rolls & Peppered Cheese
Accompanied With Tortilla Chips, Guacamole, Sour Cream, Classic & Black Bean Salsas

Grilled House-Made Flat Breads, Chips & Tortillas

Chili Lime Toasted Cumin Seed Flat Bread, Home-Made Potato Chips & Tri-Color Tortilla Chips
Presented With Roasted Tomato Salsa, Guacamole & Boursin Cheese Enhanced Ranch For Dipping

Artisan New England Cheeses

A Potpourri Of Regional Blues, Cheddars & Triple Cream Cheeses
Presented With Bright Berries, Chutney, Crackers & Baguette

Irish Nachos

House Cut Thick Potato Chips Dusted With Maldon Sea Salt
Vermont Cheddar Cheese Sauce, Crispy Bacon, Green Onion, Sour Cream, Jalapeno, Tomato

State Side Slider Bar

Pulled Pork, Seared Atlantic Salmon, Indiana Chicken & Angus Beef
Accompanied With Creamy Cole Slaw, Pickled Onions, Shredded Lettuce, Tomatoes & Assorted Sauces & Accoutrements

Parmesan Chicken Fingers

House Made Sweet & Sour Sauce, Cole Slaw, Potato Salad

Korean Sliders

Dakgangjeong: Crispy Fried Chicken *Samgyeopsal*: High Heat Seared Pork Belly *Bulgogi*: Street Food At Its' Best Barbecue Beef
Steamed Buns, Mango Aioli, Kimchi, Coleslaw & Sunomono Cucumber Salad

Hors D' Oeuvres & Canapes

Provided By The Dozen

Fish & Shellfish Offerings

Lobster BLT's

Campari Cocktail Tomatoes Simply Filled With Fresh Lobster, Applewood Smoked Bacon & Local Micro Greens

Sweet Ginger Barbeque Shrimp

Prosciutto Wrapped Gulf Coast Shrimp Dusted With Cracked Black Pepper & Glazed With Sweet Ginger "Moppin" Glaze

Scallops Wrapped In Candied Bacon

Hand Wrapped North Atlantic Sea Scallops In Brown Sugar Glazed Candied Bacon

Pan Seared Maryland Crab Cakes

Petite Plump Crab Cakes Served With A Dollop Of Herb Scented Remoulade

Traditional Chilled Shrimp

Cocktail, Horseradish & Curried Aioli

Poultry & Victual Offerings

Argentinean Chimichurri Poultry

Boneless Bite Size Breast Of Chicken Seared & Simmered In White Wine & Herbs Accompanied With A Roasted Ginger Basil Pesto

Negi Maki

Kanto Japanese Tenderloin Of Beef Wrapped Around Charred Scallions, Marinated In Ponzu & Charred Over Open Fire

Herb Crusted Fire Grilled Tenderloin Of Beef

Thinly Sliced & Nestled Within Miniature Popovers, Horseradish Aioli & Artesian Blue Cheese

Yard Bird!

Fried Chicken Morsels Accompanied With Blackberry Hoisin Barbeque Sauce 7 Three Garlic Aioli

Pacific Rim Dumpling Dim Sum

Oriental Inspired Dumplings Steamed & Pan Seared Offered With Ginger Enhanced Ponzu

Galbi Beef Short Ribs

Sweet, Spicy & Sassy Roasted Boneless Beef Short Ribs Skewered & Served With A Galbi Marmalade B.B.Q.

Garden Gatherings & Fromage Offerings

Campari Tomato Caprese

Maine Grown Caprese Tomato Cup Filled With Fresh Mozzarella & Basil Drizzled With Balsamic Syrup

Garden Green Salad Selections

Artisan House Made Dressing Selections

Cabernet Sauvignon Vinaigrette...Creamy Gorgonzola...Pear Walnut Vinaigrette...White Balsamic Basil
Chipotle Maple Mustard...Key Lime Caesar Glaze...Parmesan Peppercorn

Great Circle's House Salad

A Flourish Of Seasonal Garden Greens Embellished With Grape Tomato, English Cucumber, Tri-Color Bell Pepper & Shredded Carrot

Roasted Golden Beets & Arugula Salad

Vibrant Field Greens, Sea Salt Toasted Nuts, Golden Beets & Drizzled With A Warm Lemon Gorgonzola Vinaigrette

Spinach

Great Circle Signature Spinach... Adorned With Crisp Bacon, Roasted Cippolini Onion, Deviled Egg & Arizona Cheese Crisps

Spinach Too!

Caramelized Beets & Candied Pecans Accentuate The Earthly Harvest
Plated With A Tasting Of Spinach Drizzled With A Pinot Noir Cranberry Vinaigrette

Classic Caesar

Crisp Romaine Adorned With Tuscan Croutons & Fresh Grated Parmesan Cheese

Heirloom Tomato & Artisan Blue

Perfectly Ripe Heirloom Tomato, New England Artisan Blue, Basil Confetti & Local Field Greens

Signature Arugula Salad

Fresh Arugula, Julienne Seasonal Melon, Sun Dried Berries, Candied Nuts & Shaved Romano

"Cuisine Of The Sun"

Local Leaf Lettuce, A Wedge Of French Brie, Heirloom Tomato Concaise, Peppercorn, Roasted Chick Pea & Fried Basil

Vegetarian French Niçoise

Shredded Egg, Fingerling Potato, Heirloom Grape Tomato, String Bean, Colored Olives & Local Leaf Lettuce

Pasta, Potato & Vegetable Salad Selections

Classic Cole Slaw

Shredded Green & Purple Cabbage & Carrots With A Tangy Creamy Vinaigrette

Great Circle Signature Low-Carb Cole Slaw

Thinly Julienned Zucchini, Summer Squash, Carrot & Cabbage Tossed With Cilantro & A Rice Wine Vinaigrette

Gemelli Pasta Primavera

Gemelli Pasta, Seasonal Vegetables & A Potpourri Of Fresh Herbs Tossed With A Light Vinaigrette

Southwestern Pasta

Grilled Corn, Colored Beans, Tri-Color Bell Peppers, Tomato, Scallions & A Spiced Cumin Lime Creamy Vinaigrette

Couscous, Sundried Berries & Wild Rice

Mottled With Sun Dried Berries, Tri-Color Bell Pepper, Cilantro & A Light Rice Wine Vinaigrette

Pacific Rim Peanut Lo Mein

Confetti Of Shaved Asian Vegetables, Thai Basil & Cilantro Combined With Lo Mein, A Red Curry Coconut & Peanut Glaze

Black Bean & Fire Roasted Corn

A Classic Composition Consisting Of Colored Beans, Fire Roasted Corn, Tomato Tossed With A Cilantro Lime Cumin Vinaigrette

Grilled Corn, Feta Tomato & Red Onion

Charred Upon The Grill Tossed With Red Onion, True Feta, Heirloom Grape Tomato Basil & Oregano

Enhanced Salads

Any Of The Above Salad Selections Can Be Enhanced By Adding The Following Offerings

9.50

Grilled Chicken Breast Grilled Gulf Coast Shrimp Seared Salmon Marinated Beef Grilled & Thinly Sliced

Principal Plates

All Offerings Are Accompanied With Seasonal Vegetables & Appropriate Starch

Beef, Lamb & Pork

Shichimi Togarashi ... Japanese Seven Pepper Encrusted Tenderloin

Black Angus Tenderloin Umbered With Japanese Shichimi Togarashi
High Heat Seared Over Open Flame & Sliced, With Shaved Daikon Salad, Drizzled With Yakiniku Sauce

Wrapped...

Petite Filet Mignon Wrapped In Applewood Smoked Bacon Crispy Shallots, Bleu Cheese Butter & Cabernet Sauvignon Au Jus

Tuscan Flat Iron Steak

Bathed In Sweet Sherry, Rosemary & Garlic Seared Accompanied With Roasted Cippolini Onion & Balsamic Cabernet Au Jus

Dijon Mustard-Crusted Rack Of Lamb

Roasted With Enhanced Seasonings & Aromatic Dijon Rosemary Glaze
Polenta Bites, Three Garlic Aioli & Mint Gastrique Drizzle

Braised Beef Short Ribs

Boneless Beef Short Rib Simmered With Rosemary, Roasted Garlic & Zinfandel
Celery Root, Shaved Horseradish & Sun-Dried Tomato Pesto

Spice-Rubbed Pork Tenderloin

Oven-Roasted Pork Tenderloin Seasoned With Oregano, Cumin, Smoked Paprika & Chili Powder Served With Georgia Peach Chutney

Moroccan Long Bone Lamb Chops... Curried

Grilled Long Bone Lamb Chops Presented With Aromatic Mint Relish, Curried Stone Fruit, Roasted Shallots & Couscous

Tequila Lime Fire Grilled Steak Tips

Spanish Street Corn Salad Mottled With Black Beans & Avocado Finished With Fire Charred Onion Pepper Concaise & Chimichurri Sauce

Poultry

La Pitchoune Poultry

Seasoned Butcher's Cut Chicken Medallions, Pan Seared In Fruit Forward Olive Oil White Wine Lemon Butter Sauce & Piperade

Paese Poultry

Grilled Breasts Of Poultry Served On A Bed Of Pancetta Roasted Root Vegetable Hash Finished With Tomato Coulis

Chicken A La Bram Fam

Sautéed Breast Of Chicken Teasingly Plated With Simmered Seasonal Greens
Artichoke, Sun Dried Tomato, Herbs & Authentic Aged Provolone Caponata

North African Braised Poultry

Garam Masala Spiced Chicken Presented Slowly Simmered With Fingerling Potatoes, Colored Carrots & Purplettes
Scented Rice, House Made Chutney & Chermoula Sause

Saltimbocca... Sort Of

Breast Of Chicken Embellished With Crispy Fried Prosciutto, Sage & Shaved Fontina Cheese Presented On A Butternut Squash Polenta

Elevated Creole Comfort

Gumbo Enhanced By The Aromatic Trinity Of Creole Cuisine Plated With Poultry, Andouille Sausage, Okra & Redolent Rice

Paprikas Csirke & Nokedli

It's Hungarian Chicken Paprikash With Dumplings! Boneless Poultry, Roasted Garlic & Caramelized Onion, Paprika & Cream

Argentinian Poultry Asado

Poultry Breast Basted & High Heat Seared With House Made Chimichurri Sauce Accompanied With Sweet Potato & Cilantro Confetti

"North Shore" Comfort Food 2.0!

Three Garlic Butter Roasted Broccolini, Braised Poultry & A Light Parmesan Cream Plated With A Gemelli Pasta Nest

Principal Plates

All Offerings Are Accompanied With Seasonal Vegetables & Appropriate Starch

Fin Fish & Shellfish

Miso Glazed Alaskan Black Cod

Rated “Best Choice By Monterey Bay Aquarium Seafood Watch” Black Cod Marinated, High Heat Roasted
Served With Bamboo Rice & Coconut Curry Drizzle

Sustainable Chilean Sea Bass

Marine Stewardship Council Recognized Sustainable Sea Bass From The South Sandwich Islands Near Antarctica
Roasted Asparagus, Shallots, Lemon Thyme Roasted Garlic Drizzle & Remoulade

Faroe Island Salmon

Marinated In Gluten Free Tamari & Pure Maple Syrup, High Heat Roasted & A Refreshing Citrus Sauce

Poached Salmon With Candied Lemon Vinaigrette

Poached Faroe Island Salmon Filets Offered Chilled With A Japanese Cucumber Salad – Sunomono, Toasted Pine Nuts & Citrus

Sole Primavera

Julienne Seasonally Harvested Garden Vegetables Rapped With Fresh Sole With A Tasting Of Butter Poached Lobster & Lobster Sauce

Scampi... Per Se

Angel Pasta Nest Mottled With Fruit Forward Olive Oil, Garlic, Lemon & Parsley Embellished With Fresh Gulf Coast Pink Shrimp
Finished With Grated Parmesan, Italian Parsley & Pepper Threads

Vegetarian

Grilled Polenta... Amplified

Mounted With Seasonal Fire Kissed Vegetable Ragout Citrus Enhanced Hummus, Fried Garlic & Chile Threads

Vegetarian French Cassoulet

A Deconstructed Presentation

Oven Roasted Root Vegetables Presented Upon A Savory Bed Of White Beans Scented With Herb De Provence
Nicely Finished With Heirloom Tomato Sauce & Gremolata

Pacific Rim Noodles

Mild Thai Coconut Red Curry Broth Scented With Sweet Ginger & A Hint Of Garlic
Presented With Steamed Vegetables & An Abundance Of Thai Basil & Cilantro

Roasted Broccolini, Brussel Sprouts & Carrots

Brussel Sprouts Tossed In A House Made Sweet & Sour Glaze Roasted Broccolini With Three Garlic Aioli & Chamoy Glazed Carrots

Eggplant Dumplings Alla Parmigiana

A Melanzane Parmigiana Rendition Gloriously Rich & Cheesy Yet Light Delicate Plated With “The Sauce” & Freshly Grated Parmesan