



GREAT CIRCLE CATERING IN-FLIGHT MENU



TO PLACE AN ORDER:
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greatcirclecatering.com
(603) 422-5502
Portsmouth, New Hampshire



EARLY DEPARTURES

• BREAKFAST OPTIONS •

BAKERY

Great Circle's Assortment of
Breakfast Breads, Muffins, and
Pastries

Accompanied by Appropriate Spreads

Chef's Selection of Assorted
Bagels & Spreads

SANDWICHES

*Choice of Bagel, English Muffin or
Croissant*

Egg & Cheese
Egg, Bacon & Cheese
Egg, Sausage & Cheese
Egg, Grilled Sliced Tomato,
Ham & Cheese

*Choice of American, Cheddar, Swiss, or
Pepper Jack Cheese*

BEVERAGES

La Mulita Coffee
Assorted Teas
NOBL Cold Brew Coffees &
Teas
Assorted Juices

FRUIT

Whole Fruit Tray
Sliced Seasonal Fruit
Skewered Fruit with
Honeyed Yogurt

HOT MEALS

American Classic
*Scrambled Eggs, Bacon,
Breakfast Potatoes, Toast*

Pancakes
*Served with Sausage or Bacon, Butter
& Syrup*

French Toast
*Served with Bacon or Sausage, Butter
& Syrup*

OMELETS

Classic with Cheese
Cheese & Bacon
Cheese, Bacon & Sausage
Cheese, Black Beans, Salsa
Tomato, & Feta
Spinach, Mushroom, & Goat
Cheese

STARTERS

• SOUPS & SMALL BITES •

SOUPS

Available in 8oz | 16 oz | 32 oz

Tomato Basil
Butternut Squash Bisque
Lemon Chicken Orzo
Minestrone

SMALL BITES

Asiago Arancini
Bacon Wrapped Scallops
Smoked Salmon Cucumber Coins
Lobster Canape
Petite Crab Cakes
Miniature Beef Wellington
Short Rib Hand Pie
Parmesan Chicken Bites with Roasted Garlic Aioli



STARTERS

• DISPLAYS •

SMOKED SALMON DISPLAY

*Traditional Presentation of Smoked Salmon,
Cucumbers, Tomatoes, Red Onions, Capers, Hard
Boiled Eggs, Served with Crisp Pita Chips and
Lemon Remoulade*

CRUDITÉ WITH ASSORTED DIPS

*Vegetable Batonnets and Pita Crisps
Served with Chef Crafted Dips*

CHEF'S BOARD

*Chef's Selection of Meats, Cheeses,
Pickled Vegetables, Fresh and Dried Fruits
Available With Or Without Assorted Nuts**

MEZZE PLATTER

Chef's Selection of Mediterranean Offerings

SHRIMP COCKTAIL

*Classically Prepared
Served with Housemade Cocktail Sauce*

PETITE LOBSTER ROLLS

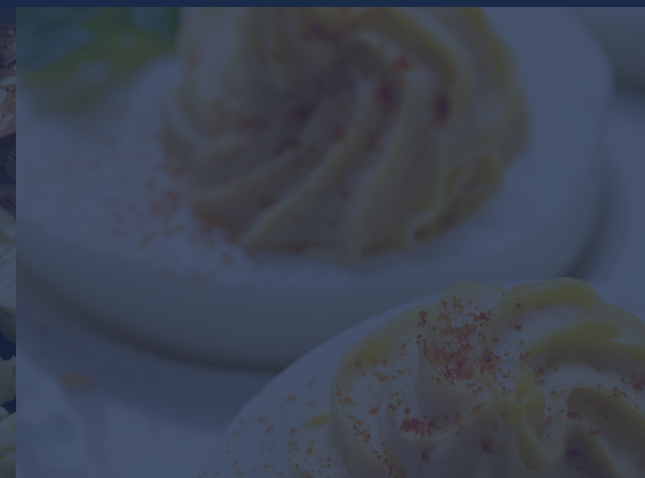
Accompanied by House-Made Potato Chips

ARTISANAL CHEESE BOARD

Served with Crackers & Breads

DEVEILED EGGS

*6pc | 12 pc
Classic Style or Chef's Choice*



LUNCH & DINNER

• FROM THE DELI •

IN-FLIGHT DELI PLATTER

*Assorted Deli Meats, Cheeses, Breads,
Condiments & Accompaniments*

IN-FLIGHT GOURMET SANDWICH BOARD

*Sliced Beef Tenderloin, Grilled Chicken Breast,
Chilled Poached Salmon, with Domestic and Imported
Cheeses, Spreads, Breads, and Accompaniments*

GOURMET SANDWICHES

*Southwestern Chicken with Chipotle Aioli,
Lettuce, and Tomato*

*Turkey & Havarti with Lettuce, Tomato,
and Herbed Aioli*

Curried Chicken Salad

*Roasted Beef & Caramelized Onions, Swiss,
Lettuce, and Tomato*

Artichoke, Tomato, Boursin and Sprouts

Buffalo Chicken & Blue Cheese Wrap

Grilled Vegetable & Hummus Wrap



LUNCH & DINNER

• DELI & DELUXE SALADS •

COBB SALAD

*Served with Blackened or
Grilled Chicken*

SOUTHWESTERN SALAD

*Chicken, Black Beans, Fire Roasted Corn
and Roasted Red Peppers*

MEDITERRANEAN ORZO SALAD

Served with Citrus Poached Shrimp

CHILLED SALMON NICOISE

*Mixed Lettuce, Kalamata Olives, Baby Potatoes, Hard
Boiled Eggs, Haricot Verts, Cucumbers, Tomatoes*

CHOPPED SALAD

with House-Marinated Steak Tips

LOBSTER SALAD

*Crisp Lettuce, Tomatoes, Cucumbers, Julienned
Carrots, Topped with Fresh Lobster Salad*

MEDITERRANEAN WEDGE SALAD

*Kalamata Olives, Pickled Red Onion, Tomatoes, Crumbled Feta
Cheese with Feta Vinaigrette*

**Add Chicken Souvlaki*





LUNCH & DINNER

• CHICKEN ENTREES •

CHICKEN PICCATA

*Boneless, Skinless Chicken Breast with
Capers & Lemon White Wine Sauce*

CHICKEN MARSALA

*Boneless, Skinless Chicken Breast with
Mushrooms & Marsala Wine Sauce*

CHICKEN CACCIATORE

*Chicken Breast Braised in a Rustic Tomato
Sauce with Onions, Red Bell Peppers,
Mushrooms, and Italian Herbs*

CHICKEN STIR FRY

*Chicken, Vegetables, Ponzu,
and Togarashi*

LUNCH & DINNER

• BEEF ENTREES •

BRAISED SHORT RIBS

Boneless Short Ribs Braised with Root Vegetables, and Red Wine

MARSALA BEEF TIPS

Tenderloin Tips, Mushrooms, and Marsala Wine Sauce

TOURNEDOS OF BEEF

Tenderloin Medallions in Red Wine Mushroom Sauce

BEEF STIR FRY

Beef, Vegetables, Ponzu, and Togarashi

SHORT RIB RAVIOLI

Braised Short Rib Ravioli, Tossed in a Browned Truffle Butter Sauce





LUNCH & DINNER

• FISH ENTREES •

SALMON CAKES

*House-Made Salmon Cakes
Accompanied By Lemon Dill Aioli*

LEMON DILL SALMON

*Baked Salmon Accompanied By
Lemon Dill Sauce*

SHRIMP STIR FRY

Shrimp, Vegetables, Ponzu, Togarashi

LUNCH & DINNER

• VEGETARIAN ENTREES •

MEDITERRANEAN PASTA

*Penne Pasta Tossed with Artichoke Hearts,
Tomatoes, Spinach,
Tossed in a Garlic & Lemon White Wine Sauce*

PASTA PRIMAVERA

*Pasta & Fresh Vegetables, Tossed in a
White Wine Garlic Lemon Sauce*

EGGPLANT ROLLATINI

Eggplant, Ricotta, and Marinara Sauce

CAPRESE STUFFED MUSHROOM CAP

*Marinated & Grilled Portobello Mushroom
Cap, Mozzarella, Tomatoes, Basil,
Topped with a Balsamic Glaze*



LITTLE PILOTS

• KID'S MENU •

CHICKEN FINGERS

MAC & CHEESE

PEANUT BUTTER
& JELLY

HAMBURGER OR
CHEESEBURGER

Served with Tater Tots

PASTA

*Served Plain
or with Marinara Sauce*



SWEET SELECTIONS

• DESSERTS •

ASSORTED COOKIES & BROWNIES

CHEF'S SELECTION DESSERT PLATTER

SEASONAL FRUIT KEBABS

