



# SAVOR FLIGHT

DALLAS & FORT WORTH

## INFLIGHT CATERING MENU

### BREAKFAST

#### **Breakfast Bowl or Taco**

sweet potato, cumin braised black beans, Vital Farm eggs with house-made tomato salsa, and fresh cilantro, cheddar, and avocado garnish (veg)(GF)

#### **Uncured Applewood Smoked Bacon Breakfast Pizza**

cauliflower crust, with fresh spinach and housemade ricotta with fresh parmesan (GF)

#### **Nacogdoches Blueberry Breakfast Crepe**

cinnamon whipped cream, candied San Saba pecans, melted grass fed better and blackberry syrup (veg)

(VEG) – VEGETARIAN (GF)- GLUTEN FREE (DF)- DAIRY FREE



### **Fresh Seasonal Fruit**

served with lemon, poppyseed, mint, almonds, and  
honey drizzle (veg)(GF)(DF)

### **Assorted Breakfast Pastries**

served with cinnamon honey butter, fresh fruit, assorted jam,  
uncured applewood smoked bacon, and chicken sausage

### **Cheddar Breakfast Biscuits**

served with Texas red-eye gravy

Additions/substitutions: Housemade chicken sausage (GF) Uncured  
applewood smoked bacon (GF) Lentil "sausage" breakfast patty (GF)(Veg)

# SMOOTHIES/JUICES

## **Green Meanie**

organic spinach, kale, celery, and apple (DF)(GF)

## **Banana Almond Butter**

housemade almond milk, banana, honey, cinnamon,  
and Madagascar vanilla (DF)(GF)

## **Tropical Oasis**

mango, pineapple, coconut milk with freshly  
grated nutmeg garnish (DF)(GF)

## **Strawberry Banana**

fresh organic strawberries, banana, organic  
Greek yogurt, and honey (GF)

## **Carrot Cake**

freshly grated carrots, cinnamon, ginger, organic Greek  
yogurt, almond milk, organic maple syrup, and vanilla (GF)



# BOARDS

## **Everything Board**

artisanal cured meats and cheese, dips, dried fruits, house-pickled vegetables, various chocolates, nuts, and whole-grain crackers, and crostini

## **Greek Board**

lemon roasted shaved chicken, artichoke hearts, assorted olives, feta cheese, tzatziki, garlic hummus and pita bread)

## **Breakfast Board**

assorted breakfast pastries, cinnamon honey butter, fresh fruit, assorted jam, uncured applewood smoked bacon, and chicken sausage

## **Dessert Board**

chocolate Godiva chocolate liqueur brownies, assorted cookies, fresh fruit, chocolate dipping sauce and Wild Toad Toffee

## **Fruit Board**

assorted seasonal fresh fruit, artisanal cheese and cinnamon cream cheese fruit dip

## **Dip Board**

trio of dips to include house-made garlic hummus, Texas “caviar” bean dip, and Hells Half Acre caramelized onion and green chili dip with housemade potato chips, fresh vegetable crudité and blue corn tortilla chips

## **Texas Board**

Texas “caviar” bean dip with blue corn tortilla chips, BBQ stuffed deviled eggs, Wild Toad Toffee, Best Made pickles, local venison and beef jerky (GF)



# SNACKS

## **Texas Beef Brisket Deviled Eggs**

served with local pickle relish, microgreen with housemade maple Texas honey BBQ (GF)(DF)

## **Sauteed Shishito Peppers**

served with Texas chili powder aioli dipping sauce (GF)(DF)

## **French Onion Phyllo Cups**

made with Gruyere cheese

## **Sweet Potato Tots**

served with jalapeno ketchup (DF)

## **South of the Border Shrimp Cocktail**

served with cooked Gulf coast shrimp, crushed garlic, finely chopped red onion, fresh cilantro, lime juice, Texas Pete hot pepper sauce, fresh horseradish root with ripe fresh avocado (GF)(DF)





# LUNCH/DINNER

## **Housemade Poblano, Cheese, Brisket Enchilada (Corn tortilla)**

served with firecracker roasted corn salad with arugula, poblanos, Roma tomatoes and tomato basil dressing (GF)

## **Wild Mushroom and Goat Cheese Wrap**

served with ancho grilled shrimp on a spinach tortilla with housemade sweet potato chips

## **Garlic-Crusted Five Star Ranch Beef Filet**

served with poblano crema, garlic chipotle mashed potatoes and Jones Family Farm asparagus with jalapeno drizzle (GF)

## **BBQ Braised Airline Chicken Breast**

served with Texas black-eyed pea “caviar” with steamed Wild Farm Broccoli with toasted parm (GF)

## **Apple and Feta Salad**

toasted pepita Red Farm granny smith apples, arugula, and champagne vinaigrette (add grass-fed grilled steak, seasoned white beans, or ancho chicken) (GF)(veg)



### **Turkey Sliders on Grilled Toasted Torta Bread**

served with fresh arugula, garden tomatoes, garlic sauteed mushrooms, and sriracha aioli

### **Caramelized Shredded Pork Tacos**

served with grilled pineapple cucumber salsa and feta on fresh corn tortillas with cilantro garnish and cumin braised black beans (GF)

### **Shrimp and Green Chili Grits**

served with Texas Gulf Coast Shrimp, pepper jack cheese and green chilis (GF)

### **Buttermilk Marinated Wood-Roasted Venison**

served with a blackberry wine sauce, Southwest corn pudding, with creamy garlic local spinach (GF)

### **Tenderloin Sliders on Mini Brioche**

served with julienne vegetables, garlic aioli and tobacco onions

# SOUPS

## **Cowtown Chicken Tortilla**

served with a garnish of housemade tortilla strips, shredded cheddar cheese, fresh avocado, and lime wedges (GF)

## **Hearty Vegetable**

served with fresh seasonal vegetables, herbs, and vegetable pistou garnish (veg)(DF)

## **Creamy Tomato Basil**

served with local Smith Family farm crushed tomatoes, fresh basil and splash of cream (veg)



# SALADS

## **Roasted Beet Salad**

arugula, La De Da Dairy goat cheese, pistachios, pickled onions, and balsamic reduction (add chicken, steak, or salmon)

## **Superfoods Salad**

baby kale, baby tomatoes, cucumber, carrot, radish, quinoa, garbanzo beans and basil vinaigrette (add chicken, steak, or salmon)

## **Asian Salad**

mixed greens, cabbage, shredded carrot, edamame, onion, wasabi peas and sesame vinaigrette (add chicken, steak or salmon)





# DESSERTS

## **Dessert Board**

chocolate brownies, assorted cookies, fresh fruit, chocolate dipping sauce, and Wild Toad Toffee

## **Caramelized Apple Buckle**

served with warm blackberry compote and brown sugar crème fraiche

## **Mini TX Whiskey Pecan Pie**

individual gooey pecan pie with San Saba pecans and TX Whiskey

## **Classic Chocolate Chip Cookies**

your choice of 1/2 dozen or 1 dozen

## **Chocolate Godiva Chocolate Liqueur Brownies**

your choice of 1/2 dozen or 1 dozen



# LITTLE TEXAN

## **Crispy Chicken Tenders**

served with honey mustard dipping sauce and fresh fruit

## **Airplane-Shaped Grilled Cheese**

served with tomato basil soup (veg)

## **Sloppy Joe Sliders**

served with housemade potato chips

**CONTACT US TO PLACE AN ORDER**

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