



SAVOR FLIGHT

DALLAS & FORT WORTH

IN-FLIGHT CATERING MENU





BREAKFAST

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

Breakfast Bowl or Taco

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

Uncured Applewood Smoked Bacon Breakfast Pizza

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

Apple Cinnamon French Toast

cinnamon whipped cream, candied San Saba pecans, melted grass-fed butter and caramel syrup (veg)

Cheddar Breakfast Biscuits

served with Texas red-eye gravy

Ultimate Breakfast Sandwich

Vital Farm scrambled eggs, uncured applewood smoked bacon, pepper jack cheese with garlic tomato jam

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 and 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, cheese, dips, dried fruits,
house-pickled vegetables, various chocolates, nuts,
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

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 housemade garlic hummus, Texas
“caviar” bean dip, Hell's 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, wildtoad toffee, Best Maid
pickles, local venison and beef jerky (GF)



SNACKS

Texas Beef Brisket Deviled Eggs

served with local pickle relish, microgreens and a housemade maple Texas honey BBQ (GF)(DF)

Housemade Jalapeño Pimento Cheese

served on fried green tomatoes (when in season) or on polenta squares with micro greens

Blue Corn Lobster Hush Puppies

served with smoked tomato butter

Sweet Potato Tots

served with jalapeño ketchup (DF)

Vegetable Spring Rolls

served with ginger tahini dipping sauce

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, and fresh ripe avocado (GF)(DF)

Roasted Chicken Mini Quiches

served with housemade ricotta, local blueberry gastrique and arugula garnish

A close-up photograph of a bowl of vibrant orange soup. The soup is garnished with a dollop of white cream, a small pile of purple and white microgreens, and a piece of fried tortilla with melted cheese. A small pile of black sesame seeds is visible in the top left corner of the bowl.

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 a splash of cream (veg)

Old Fashioned Chicken Noodle

served with housemade egg noodles, organic shredded chicken, peas, carrots, chicken bone broth and fresh herbs

Texas Grassfed Beef Chili

served with fresh sliced jalapeño chopped onions and cheddar cheese with a side of cast-iron cornbread



SALADS

Roasted Beet Salad

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

Superfoods Salad

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

Asian Salad

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

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)

Classic Ceasar Salad

served with romaine, ceasar dressing, housemade sourdough croutons, and shaved parmesan



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, Shrimp and Goat Cheese Wrap

served with ancho grilled shrimp on a spinach tortilla
and 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 a jalapeño drizzle (GF)

Local BBQ Braised Chicken Breast

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

Juniper-Rubbed Duck Breast with Cherry Jus

served with burnt carrots, Texas honey, goat cheese and
brown butter garlic sugar snap peas (GF)

Turkey Sliders on Grilled Toasted Torta Bread

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

Caramelized Shredded Wild Boar Pork Tacos

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

Texas Gulf Shrimp and Green Chili Grits

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

Bison Tenderloin with Blackberry Wine Sauce

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

Tenderloin Sliders on Mini Brioche

served with julienne vegetables, garlic aioli and tobacco onions



VEGETARIAN LUNCH/DINNER

White Bean Chili

made with fresh jalapeño, smoked cheddar and green onions and cast-iron corn bread

Grilled Portobello Tacos with Salsa Verde (GF)

served with cilantro lime rice

Double Corn Cakes with Black Beans

served with fresh pico, butter lettuce salad, red chili buttermilk cheddar, and pickled jalapeño

Grilled Cauliflower Steak with Roasted Red Bell Sauce with Micro Greens Garnish (GF)(DF)

served with crispy brussels with black garlic and TX olive oil



DESSERTS

Dessert Board

chocolate brownies, assorted cookies, fresh fruit,
chocolate dipping sauce and wildtoad toffee

Warm Apple Cobbler

served with TX whiskey caramel sauce
and local Mexican vanilla ice cream

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

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

(817)-277-3031

concierge@savorculinaryservices.com

WWW.SAVORCULINARYSERVICES.COM