



# CANTEEN<sup>34</sup>

AVIATION  
CATERING MENU

[www.canteen34.com](http://www.canteen34.com)

818 818 7743

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## BREAKFAST

### **CONTINENTAL BREAKFAST PLATTER**

assorted muffins, scones, and bagels served with butter, cream cheese and preserves

### **PROVENÇAL BREAKFAST**

Any style eggs, choice of all-natural turkey bacon or chicken apple sausage, breakfast potatoes, bread, butter and jam

### **STEAK & EGGS**

6 oz NY strip loin, eggs any style, sriracha hollandaise sauce, potatoes and arugula salad

### **SCRAMBLED EGGS**

with sautéed Mushroom and Tomatoes and Grilled Country Sourdough Bread

### **SHAKSHUKA**

Eggs cooked in Homemade tomato sauce with sautéed bells peppers and onions served with Fresh Herbs and Bread slices to dig in or as a Wrap.

### **OMELETTE**

Cage Free Whole Eggs or Egg Whites, Mushrooms, Tomato, Cheddar, Peppers, Onions and Spinach

### **AVOCADO TOAST**

Hass avocado, soft boiled egg, sprouts, on a toasted 5 grain loaf

### **BREAKFAST BURRITO**

Turkey Bacon, Eggs, Cheddar and Guacamole

### **EGG SALAD SANDWICH**

with scallion, mayo and Dijon mustard on a Japanese Milk Bread.

### **LOX AND BAGEL**

Wild Smoked Salmon, Herb Cream Cheese, Capers, Shaved Red Onions, Persian Cucumber

### **BRIOCHE FRENCH TOAST**

served with maple syrup or hazelnut spread and fresh fruit slices

### **PANCAKES**

your choice of buttermilk, blueberry, or chocolate chip served with butter and maple syrup garnished with fresh fruit.

### **BELGIUM WAFFLES**

Light and fluffy waffles served with sweet butter and real maple syrup and hazelnut spread

### **ORGANIC ACAI BOWL**

Medjool Date, Banana, Berries, Oat Milk, Organic Coconut-Flax Seed Granola, Mulberry, Pistachio, Cashew Butter

### **OVERNIGHT OATS**

with toasted flax seed, chia seed, toasted coconut, almond butter and fresh berries

### **HOMEMADE GRANOLA PARFAIT**

With Organic Yogurt and Berries

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### SIGNATURE SANDWICHES

#### **BCB**

Butter, Brie, and Cucumber on a French Baguette

#### **LEMON TARRAGON CHICKEN SALAD**

On soft roll

#### **CALIFORNIAN GRILLED VEGGIE WRAP**

Grilled Seasonal Veggies with Hummus spread and Balsamic Glaze

#### **ALBACORE TUNA SALAD**

with Butter Lettuce

#### **ROAST BEEF**

and Cheddar with Horseradish Creme Fraiche and Greens

#### **MAINE LOBSTER ROLL**

clarified butter fresh dill and chives and lemon slices on a Brioche roll

#### **CAPRESE**

mozzarella, heirloom tomatoes, pesto, basil, oil, balsamic vinegar

#### **TURKEY MEATBALLS**

With pomodoro sauce and fresh mozzarella and basil

#### **SHRIMP SALAD**

with fresh herbs and Lemon

#### **SMOKED SALMON**

Bagel with Dill Whipped Cream Cheese, Tomato and Marinated Red Onions on the side

#### **AMERICAN HERO**

Turkey Breast, Provolone, Tomatoes, Greens, Pepperoncini, Mayo, Mustard, Oil, Vinegar, Ciabatta Roll

#### **SMOKED TURKEY WRAP**

Whole Wheat Lavash, Avocado Ranch Havarti Cheese & Sprouts Butter Lettuce Salad & Sherry Vinaigrette

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### SALADS

#### **NIÇOISE SALAD WITH ROASTED SALMON**

Mixed Organic Greens, Roasted Baby Potatoes, Green Beans, Cucumber, Tomatoes, Olives, Boiled Egg with Pickle Vinaigrette

#### **CHOPPED SALAD**

Iceberg Lettuce, Tomato, Marinated Chickpeas, Bell Peppers and Shredded Mozzarella, Fresh Herbs, White Wine Vinaigrette with Natural Turkey or Tuna

#### **ORGANIC QUINOA TABBOULEH**

Organic Quinoa, tomato, cucumber, sautéed shallots and fresh herbs

#### **COBB**

Gem Lettuce, Cherry Tomatoes, Avocado Smoked Turkey Bacon, Charred Corn & Boursin Cheese  
Lemon Vinaigrette

#### **SHEPPARD'S SALAD**

tomatoes, cucumber, peppers, parsley, red onions lemon and olive oil

#### **GRILLED MARINATED FLANK STEAK SALAD**

grilled vegetables, baby spinach and balsamic dressing

#### **ARUGULA SALAD**

Arugula, Crumbled Feta Cheese, Cherry Tomato and Balsamic Vinaigrette

#### **FARRO GREEN BEAN SALAD WITH GRILLED SHRIMP**

With Walnuts and Dill

#### **THAI STYLE TOMATO SALAD**

With Cucumber and Ginger Lime Vinaigrette

#### **ASIAN CHICKEN**

Napa Cabbage, Mixed Greens, Carrots, Bell Pepper, Bean Sprouts Sugar Snap Peas, Crispy Wontons, Soy Ginger Vinaigrette

#### **FATTOUSH SALAD**

Tomato, Cucumber, Radishes, Romaine Lettuce, Fresh Herbs Sumac Vinaigrette and Pita Chips

#### **FRESH HERB SALAD**

Seasonal Fresh Herbs, Zaatar and Lemon Vinaigrette

grilled asparagus, eggplant, and squash with extra virgin olive oil, sea salt, and balsamic glaze

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### SMALL BITES

#### **SMOKED SALMON BLINIS**

Fresh Dill Cream Cheese, Olive Tapenade

#### **GREEK STYLE CHICKEN**

Red Cabbage slaw,  
Tzatziki and Pita triangles

#### **MUSTARD SEA BASS**

Marinated Seabass, white truffle oil, lemon and sea salt served on pita chips

#### **CHICKEN LIVER PATE**

Fig Jam & Toasted Bread



#### **SALSA & GUACAMOLE**

Tostadas, Pico de Gallo, Queso Fresco

#### **CRISPY FALAFEL**

Tahini Sauce and mini Naan Bread

#### **TUNA TARTARE**

Avocado, Chives, Cucumber, Toast Points, Kimchee Aioli

#### **TOMATO TONNATO**

tuna, anchovies, lemon juice, olive oil, and mayonnaise served on heirloom tomatoes.

#### **OVEN ROASTED ZUCCHINI FRITTERS**

served with yogurt dill dip sauce

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### **CHICKEN SATÉ SKEWER**

with peanut dipping sauce

### **SPICY TUNA POKE**

with avocado served in cacio e pepe frico cups

### **TUNA TARTARE CONES**

### **SPINACH AND CHEESE BÖREK**

spinach and cheese stuffed triangle phyllo dough bakes

### **SPRING ROLLS**

filled with feta cheese and fresh herbs and/or ground beef walnut and fresh herbs



## CANTEEN<sup>34</sup> PLATTERS

### **FLAT BREADS**

-mixture of mushrooms with garlic confit and buttermilk crème fraiche base topped with parsley and thyme.

-Avocado with Lemon, Olive oil, Fresh Herbs and Aleppo Pepper

-Burrata, Sea Salt, Olive Oil

### **CHARCUTERIE PLATTER**

a selection of sliced meats and pâté garnished with cornichons and olives, salted butter served with sliced baguette

### **CHEESE PLATTER**

a selection of cheeses garnished with grapes, assorted nuts and fig marmalade, served with crackers

### **MEDITERRANEAN PLATTER**

hummus, baba ghanoush, tzatziki, stuffed vine leaves, marinated olives and feta served with pita triangles

### **ROASTED VEGGIE PLATTER**

-Turmeric Roasted Cauliflower with Creamy Dill Yogurt Dip

-Charred Organic Brussels Sprouts with Honey Balsamic Glaze, Walnut and Mint Yogurt Dip

-Organic Roasted Baby Potatoes with horseradish mayo

### **SUSHI AND SASHIMI PLATTER**

Selection of sushi rolls and sashimi on a garnished tray served with pickled ginger, soy sauce and wasabi

### **SHRIMP COCKTAIL**

Jumbo shrimps served with tangy cocktail sauce and lemon wedges

### **DESSERT PLATTER**

Served with assorted brownies, bars, cookies and mini cakes

### **SEASONAL FRUIT PLATTER**

seasonal farmers market fruits on a garnished tray

### **CRUDITÉ**

farmers market veggies with house made dip

### **HOUSEMADE CHIPS AND SALSA**

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## BOX MEALS

Choose from sandwiches, salads, snack boxes, and special meals just for kids.

utensils and condiments are also included

### LUNCH BOX

includes your choice of sandwich, field greens salad with goat cheese and house vinaigrette, chocolate chip cookie, fresh fruits

- Albacore tuna salad
- Butter, Brie, and Cucumber on a French Baguette
- Roast Beef
- Caprese
- Turkey and cheddar
- Garden vegetable and hummus

### SALAD BOX

Includes your choice of salad, dinner roll, butter, chocolate chip cookie, fresh fruits

- Baby field green
- Chopped Salad (tuna or turkey)
- Caesar Salad (add chicken)

### VEGGIE SNACK BOX

Includes hummus and tzatziki cut fresh vegetables and pita chips, chocolate chip cookie, fresh fruits

### DELI BOX

Selection of cold meats, cheese slices with horseradish spread, flat bread, tomato slices, chocolate chip cookie and fresh fruits



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### KIDS BOX MEALS

#### **SANDWICH BOX**

Includes your choice of sandwich, veggie sticks, fruit slices, chocolate chip cookie and organic juice box

- Peanut Butter and Jelly
- Turkey Breast and Cheese
- Nutella and Banana
- Grilled cheese
- Mini Bagel and cream cheese

#### **MINI HOTDOG BOX**

All beef natural hotdog served with ketchup, mayo, veggie sticks, fruit slices, chocolate chip cookie and organic juice box

#### **CHICKEN TENDERS BOX**

served with honey mustard, ketchup, veggie sticks, fruit slices, chocolate chip cookie and organic juice box

#### **CRUDITÉ BOX**

Served with veggie sticks and dipping sauce served with fruit slices, chocolate chip cookie, and organic juice box

#### **BREAKFAST BOX**

Egg and Cheese Muffin served with veggie sticks, fruit slices, chocolate chip cookie and organic juice box

#### **CEREAL BOX**

Served with organic milk, fruit slices, chocolate chip cookie and organic juice box

## CANTEEN<sup>34</sup> ENTREES

### **GRILLED MARINATED FLANK STEAK**

grilled vegetables, romaine, balsamic dressing

### **GRILLED PRIME NEW YORK STEAK**

Potato-Bacon Terrine, Baby Carrots, Sauce Bordelaise

### **BONELESS SHORT RIBS**

With Caramelized Onions Pickled Cabbage Served on a Creamy Polenta

### **VEAL MILANESE**

Arugula, Tomato, Parsley, Caper

### **MAPLE ROSEMARY FLANK STEAK**

with horseradish crème Fraiche

### **MOUSSAKA**

Eggplant, Potatoes and Spiced Ground Beef

### **KÖFTE**

Beef Meatballs served with rice and tomato salad

### **OLD FASHIONED BEEF STEW**

With baby potatoes and bell peppers

### **SLOW ROASTED CRISPY LEG OF LAMB HERB DE PROVANCE**

Crispy roasted potatoes and veggies

### **PRIME RIB-EYE STEAK**

With baby carrots and red wine reduction

### **CHICKPEA STEW**

with Beef in Homemade Tomato Sauce



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### **ROAST CHICKEN**

With Maple Butter and Rosemary

### **CHICKEN PICCATA**

With Lemon Caper Sauce

### **BUTTERMILK FRIED CHICKEN**

Rainbow Chard, Homemade Biscuit, Hot Sauce

### **CRISPY MARINATED CORNISH HEN**

served with Mashed Potatoes

### **GRILLED CHICKEN BREAST**

With arugula salad shaved parmesan and lemon vinaigrette

### **CHICKEN ADOBO**

Served with basmati rice

### **CHICKEN ENCHILADA**

### **CHICKEN FAJITAS**

### **CHICKEN POT PIE**

### **FISH TACOS**

Pico de Gallo, Queso Fresco, Creamy Avocado Sauce & Lime

### **HERB BUTTER ROASTED SALMON**

Served with basmati rice

### **PAN SEARED SEABASS**

Creamy mashed potatoes and sautéed mixed greens and lemon wedges

### **COD STEW**

White bean stew with tomato, carrot, celery, pearl onions and Cod Pieces

### **ASIAN STYLE SALMON**

With sesame and fresh herbs

### **PAN ROASTED HALIBUT**

With roasted potato wedges and fried capers



**LASAGNA BOLOGNESE**

with homemade vegetable or beef Bolognese sauce

**MOUSSAKA (GF)**

Eggplant, Potatoes and Spiced vegetables

**PENNE PASTA (V) (GF)**

With pomodoro sauce

**TOMATO RISOTTO (V) (GF)**

**WILD MUSHROOM CREAMY PENNE PASTA**

**ORECCHIETTE PASTA**

with Eggplant Almond Pesto

**RICE PILAV**

**MANTI**

Beef ravioli served with salted warm yoghurt and warm pepper paste olive oil

**INVOLTINI**

Grilled Eggplant Slices Rolled with Ricotta Cheese Blend served on a Tomato Sauce

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## DESSERTS

### OUR FAMOUS BANANA PUDDING

with Fresh Bananas Vanilla Wafers and Berries

### TAHINI CHOCOLATE CHIP WALNUT COOKIES

### SÜTLAC

Burnt Rice Pudding

### PAVLOVA

With Lemon Crema and Champagne infused Berries

### SAN SEBASTIAN CHEESECAKE

Creamy Burnt Cheesecake

### APPLE TART TATIN

Caramelized Apples and Vanilla Ice Cream with a Crisp Homemade Puff-Pastry Bottom

### FIG PUDDING (VEGAN)

with Bruleéd Walnut Crumble

### BELGIUM CHOCOLATE PUDDING

with Coffee Liquor Cookies

### DESSERT PLATTER

assorted cakes and mini cookies

### FRUIT PLATTER

With Farmers Market Seasonal Selections

### ARTISANAL MIXED NUTS

Mixture of Nuts Roasted with our House Blends

### ARTISANAL CHOCOLATE PLATTER

Decorated with Gourmet Selection of Chocolates

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### DRINKS

- Orange juice
- Grapefruit juice
- Pineapple juice
- Pomegranate juice
- Lemonade
- Volvic
- Evian
- Fiji
- Smart
- Perrier
- St Pellegrino
- Ginger Beer
- Assorted Soda Selection
- ARTISAN COFFEE
- ARTISAN TEA



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### -NEWSPAPERS & MAGAZINES

Thousands of printed Newspapers in many languages from many countries are available upon request.

### -FLOWERS

Our florist will be pleased to accommodate any special request and will supply custom creations to suit the size and color of your cabin. Fresh flower arrangements can also be created for your own vases.

-LUXURY CAR RENTALS AND CHAUFFEUR SERVICES Arrive in style and let us help you also drive in style with our Luxury Line selection of vehicles with or without the driving service.