# FCC

FIRST CLASS CATERERS

PITTSBURGH PA

# LARGE CABIN & SPORTS CHARTER MENU

## PRE-DEPARTURE SNACKS

- Vegetable Crudité with Hummus and Ranch Dip
- Fresh Sliced Fruit and Berries
- Charcuterie
- Imported & Domestic Cheese & Crackers
- Japanese Sushi and Sashimi
- Shrimp Cocktail
- Moroccan Chicken Skewers, cumin yogurt dip
- Ind. Fresh Fruit & Berry Cups
- Ind. Vegetable Crudité Cups with Hummus
- Berry and Greek Yogurt Parfait Cups
- Tortilla Chips with Pico De Gallo & Guacamole
- Mediterranean hummus, tabouleh, Babaganoush
- Beef Crostini with Red Onion Jam, Horseradish Aioli
- No-Bake Energy Bites
  *peanut butter, Oat, Coconut date, lemon-blueberry*

## HOT APPETIZERS

- Coconut Shrimp with tropical salsa
- Bacon Wrapped Crab Stuffed Shrimp
- Shrimp n' Grits with Tomato and Bacon
- Mini Crabcakes with lemon garlic aioli
- Arancini with Marinara
- Potato & Cheese Pierogi with caramelized onions
- Spicy Lamb Pie on Pita with tzatziki sauce
- Grilled Chicken or Beef Satay with Spicy peanut sauce
- Chicken Quesadillas
- Mini Pepperoni Rolls with Marinara
- Stuffed Baby Portabella Mushrooms
  *sausage, spinach, crab, oven-dried tomato & goat cheese*
- Jalapeno Cornmeal Waffle, Fried Chicken, Blueberry-Honey
- Chicken & Kale Meatballs
  *with tzotziki sauce*
- Buffalo Chicken Meatballs
  *with blue cheese sauce*
- Cheese Burger Sliders
- BBQ Pulled Pork Sliders
- Cubano Sliders
- Parmesan Chicken Meatball Sliders
- Pork Potstickers with ponzu sauce
- Spinach & Feta Turnovers
- Crispy or Grilled Chicken Tenders
- Chicken Wings
  *mogan street buffalo, mild, garlic parm, miso glazed*
- Goat Cheese Stuffed Jalapeno, Panko,-Almond Crust

## SALADS

- **Asian Chicken**
  *Mandarin Oranges, Carrots, Edamame, Almonds, Crispy Won Tons, Ginger Sesame Dressing*
- **Pittsburgh Style Steak**
  *Julienne Vegetables, Cheddar Cheese, Cucumbers, Tomatoes, French Fries, Ranch*
- **Apple & Pecan Arugula**
  *feta cheese, balsamic dressing*
- **Greek**
  *Kalamata Olives, Roasted Red Peppers, cucumbers, feta, Artichokes and Greek Vinaigrette*
- **Southwest Grilled Chicken**
  *Blackbean-corn salsa, cheddar, tomatoes, avocado,, tortilla strips*
- **Wedge**
  *applewood bacon, blue cheese, cucumber, red onion, tomato, blue cheese dressing*
- **Caesar—choice of:**
  *grilled chicken, steak, salmon, shrimp*
- **Cobb**
  *with grilled chicken blue cheese dressing*
- **Strawberry Spinach with Grilled Chicken**
  *Goat Cheese, Candied Pecans, Balsamic Dressing*
- **Greens & grains**
  *kale, romaine, lentils, quinoa, avocado, broccoli, edamame, toasted pumpkin seeds, green onion, cucumbers, lemon vinaigrette*

## SANDWICHES

- Grilled Chicken Romesco, Provolone Cheese on Herb Focaccia (cold)
- Grilled Chicken Pesto, Fresh Mozzarella, Oven Dried Tomatoes, balsamic glaze on Herb Focaccia (cold)
- Roast Beef, Brie Cheese, Cabernet Onions, Horseradish Aioli on Ciabatta (cold)
- Pastrami Reuben (hot)
- 8oz Grass Fed Beef Burger (hot)
- 8oz Lean Turkey Burger (hot)
- Shaved Steak Sandwich with Caramelized Onions, Provolone on Baguette (hot)
- Chicken Parmesan Sandwich (hot)
- Crispy Chicken Sandwich (hot)
- Roasted Turkey Avocado Club Wrap
- Roasted Turkey with Havarti Dill on Multigrain Bread
- Roasted Turkey Cheddar Club with Chipotle Aioli on Baguette
- Italian on Focaccia
- Waldorf Chicken Salad on Croissant
- Mini Brioche Sliders – turkey, ham,, roast beef
- Egg Salad, Tuna Salad or Chicken Salad Sandwich on Multi Grain Bread
- Grilled Vegetable Wrap with Hummus
- Almond Butter & Jelly
- Peanut Butter and Jelly

## ENTRÉES

### CHICKEN

- Garlic & Herb Chicken Breast with au jus
- Parmesan Crusted Chicken with tomato-basil salsa
- Chicken Marsala
- Sauteed Chicken Breast with herb lemon pan sauce
- Grilled Jerk Chicken Breast with pineapple relish
- Chicken Saltimbocca
- Feta-Brined Chicken with sauce Provencal
- Harissa Spiced Chicken Thighs
- Miso Chicken Rice Bowl

### BEEF

- Shepherds Pie
- BBQ Bacon Meatloaf
- 10oz Grilled Filet Mignon
- 12oz Ribeye Steak with Roasted Garlic Butter Compound
- Pot Roast with Root Vegetables
- Filet Medallions with caramelized onions & red wine demi
- Braised Short Ribs
- Ancho rubbed Flank Steak with salsa verde
- Miso Beef Rice Bowl

### SEAFOOD

- Miso Glazed Salmon
- Grilled Salmon with Lemon Herb Sauce
- Honey Garlic Siracha Shrimp
- Branzino Piccata
- Coconut Curry Braised Mahi
- Pan Seared Sea Bass or Halibut with Salsa Verde
- Seared Seasonal White Fish with Romesco
- Crabcakes with lemon garlic aioli

### PASTA

- Pasta Bolognese
- Cajun Alfredo Fettuccini with Blackened Chicken
- Meat Lasagna
- Vegetable Lasagna
- Shrimp Scampi with linguini
- Linguini with Pesto
- Penne Pasta, Spinach, Garlic, Sundried Tomato Cream
- Penne Pasta Mushroom Ragout

## SOUPS

- Crab & Corn Chowder
- Chicken Noodle
- Grass Fed Beef & Quinoa Chili
- Sweet Potato & Poblano Pepper
- Braised Beef Barley and Vegetable
- Chicken, Orzo, Spinach, Meatballs
- Spring Minestrone
- Roasted Cauliflower
- Tomato Bisque
- Sausage, Kale & Potato
- Cream of Mushroom
- Fall Squash

## SIDES

- Steamed Asparagus
- Roasted Broccolini
- Garlic Green Beans
- Grilled Vegetables
- Roasted Brussels Sprouts with Bacon
- Honey Glazed Carrots
- Roasted Fingerling Potatoes
- Garlic Mashed Potatoes
- Quinoa Pilaf
- Wild Rice Blend
- Basmati Rice
- Mac & Cheese

## COMMISSARY & SPECIALTY SOURCING

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In addition to our prepared catering menu, First Class Caterers can source a wide variety of commissary items, specialty snacks, beverages and individually packaged products for your aircraft. We work with team nutritionists and travel staff to accommodate specific brands, dietary preferences and performance-focused requests—helping ensure your aircraft is stocked exactly the way your team needs it.

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