



Private Jet Catering Menu

Kent Rathbun Catering is raising the expectation of what in-flight cuisine can be. Chef Rathbun has designed a menu to take your aviation catering to an entirely new level. Iron Chef America winner and Executive Chef/ Partner of Abacus, Jasper's and Rathbun's Blue Plate Kitchen was asked to create a gourmet menu for those discriminating guests who expect top quality and ease of ordering.

With Kent Rathbun Catering you get the following:

- Consistently superior meal service
- Meals created and prepared by skilled highly trained chefs, using fresh, high-end ingredients without preservatives.
- The quality and consistency you have come to expect from Kent Rathbun Concepts
- We deliver 24 hours a day, 7 days a week throughout the year.
- We will need the tail number of the plane, take off time and address of the terminal
- Menu items are priced per person unless otherwise noted.
- When ordering please place orders 24 hours prior to delivery time. Orders placed with less than 24 hours advance notice may be subject to a service fee.
- Please specify packaging: individual, bulk, your airline set-ups, oven type and capability, and pan sizes.
- Appropriate taxes and delivery charges will be added to all orders. Holiday surcharges apply.

Thank you for your trust in Kent Rathbun Catering, we look forward to working with you!

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Kent Rathbun Concepts
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Kent Rathbun Catering Jet Menus



KENT RATHBUN

breakfast

Seasonal Sliced Fruit Platter, Vanilla and Blackberry Yogurt 12.

Smoked Salmon Platter, Cream Cheese, Capers 12.
Red Onions, Plain Bagels

Assorted Breakfast Pastries 12.

Assorted Bagel
Butter, Jams, Jellies, Honey, Cream Cheese 12.

Homemade Granola, Yogurt 8.

Assorted Egg Tacos: Sausage, Ham and Cheese 16.
Served with Tomatillo and Roasted Tomato Salsa
Also offer egg white only

Scrambled Egg, Chorizo Sausage, Jalapeno Jack Cheese Tart 14.

lunch

Choice of sandwich, served with salad, fruit and a brownie or cookie

Sandwich Choices

Rotisserie Roast Beef, Smoked Cheddar Cheese 22.
Horseradish Sour Cream

Pepper Crusted Smoked Turkey, Big Eye Swiss 18.
Apricot-Basil Mayonnaise, Tomatoes

Smoked Pork Shoulder OR Brisket on Texas Toast 20.
Shiner Bock Barbeque Sauce

Fajita Grilled Chicken Wrap, Red Pepper Tortilla 18.
Jalapeno Jack Cheese, Granny Smith Apples, Cilantro-Pumpkin Seed Pesto

Vegetable Wrap, Grilled Portabella Mushroom, Ricotta Cheese, Grilled Onion 16.

Prosciutto Ham-Brie Panini, Basil Pesto 22.
Oven Roasted Roma Tomatoes, Watercress



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Side Salad Choices with lunch

New Potato and Spring Onion Salad, Dill-Sour Cream Dressing

Fusilli Pasta Salad, White Balsamic Dressing, Fresh Herbs

Roasted Corn Tabbouleh

Thai Style Cucumber and Tomato Salad, Yuzu Vinaigrette

Grilled Shrimp Salad, Diced Tomatoes, Saffron Sour Cream Dressing

entrée salads

Grilled Shrimp, Grilled Salmon or Grilled Chicken on Salad 10./6./6.

South of the Border Caesar 12.
Pueblo Corn, Toasted Pepitas, Cotija Cheese

Roasted Winter Root Vegetable Salad 12.
Baby Mache, Lollo Rosso, Lone Star Goat Cheese

Warm Spinach-Bacon Salad 12.
Creamy Sherry Vinaigrette

Young's Farm "Butter Wedge" 12.
Paula's Cottage Cheese, Green Goddess Dressing

cheese platters

American Style Platter: Sliced and Cubed 12. per person

Artisan Style Platter: Whole Cheese or Wedge 19. per person



KENT RATHBUN

entrees

The Blue Plate "Meatblock" 24.
USDA Prime meatloaf, Roasted Onion Pan Gravy

Citrus Braised Short Ribs 27.
Creamy Garlic Potato Mash, Fresh Green Beans

Rosemary Rotisserie Chicken, Lemon-Black Pepper Pan Sauce 30.
Charred Corn Risotto

Grilled Beef Tenderloin Filet, Mushroom Demi 40.
Sour Cream-Goat Cheese Twice Baked Potato, Roasted Cauliflower

Pepper Crusted Pork Tenderloin, Port Wine-Raisin Glaze 30.
Blue Cheese-Smoked Bacon Scallop Potato, Grilled Asparagus

Pan Seared Atlantic Salmon, Lemon-Horseradish Whipped Potatoes 29.
Buttered Snow Peas

Pan Roasted Halibut, Tangerine-Fennel Cream 36.
Truffle Parsnip Potatoes, Fava Beans

Japanese Sushi Platter 24. per person
Assorted Sashimi, Tagari and Maki Rolls
Soy, Wasabi, Pickled Ginger

Seafood Platter
Jumbo Shrimp, Lobster, Blue Crab Salad 24.

desserts

Caramel Pop Corn 4.50

Stack of Our Favorite Goodies 7.

Dulce de Le Cupcake 4.50

Carrot Cupcake 4.50

Lemon-Cream Cheese Pound Cake 4.50

Spiced Nuts 15./lb