FLIGHTS

EVENT PACKET

YOUR EVENT READY FOR TAKE OFF AT FLIGHTS!

BREAKFAST/ BRUNCH

Economy : \$18.00++ pp

Business Class: \$24.00++ pp

First Class: \$32.00++ pp

LUNCH

Economy : \$20.00++ pp

Business Class: \$35.00++ pp

DINNER

Economy: \$40.00++ pp

Business Class: \$50.00++ pp

First Class : \$60.00++ pp

PAN-AM: \$70.00++ pp

BEVERAGE PACKAGES

Economy: \$35.00++ pp

Business Class: \$45.00++ pp

First Class : \$55.00++ pp

Beer & Wine: \$30.00++ pp

*PRICING BASED ON A 2 HOUR EVENT OR LESS. ADDITIONAL PACKAGES AVAILABLE.

- A 20% gratuity will be added to all parties over 8 guests
- A 4.5% service charge will be added to all checks

ECONOMY CLASS BRUNCH

\$18.00 ++ PER PERSON S T A T I O N A R Y

An assortment of muffins, pastries & fresh fruit

BUSINESS CLASS BRUNCH

\$24.00 ++ PER PERSON S T A T I O N A R Y

Scrambled eggs, bacon, hash browns, pancakes, toast & fresh fruit

FIRST CLASS BRUNCH

\$32.00++ PER PERSON SERVED FAMILY STYLE

Scrambled eggs, NY strip steak, bacon, hash browns, pancakes, toast, & fresh fruit

BRUNCH ADD ON'S

N/A Beverage Package \$8.00++ PP

Bottomless Champagne/Mimosas/ Bloody Mary's \$18.00++ PP

ECONOMY LUNCH

\$20++ PER PERSON SERVED FAMILY STYLE

RADICCHIO-ROMAINE CAESAR

Garlic-Parmesan Crouton, Caesar Dressing

BEEF SLIDER FLIGHT

Cheddar & Bacon - Chipotle Street Corn -Mushroom Onion - Beyond Beef (vegan)

MEXICAN STREET CORN ELOTE & GRILLED CHICKEN BREAST

Salsa, Avocado Mousse, Chipotle, Lime

FRENCH FRIES FLIGHT

Truffle - Herbs - Smokey BBQ

BUSINESS LUNCH

\$35++ PER PERSON SERVED FAMILY STYLE

RADICCHIO-ROMAINE CAESAR

Garlic-Parmesan Crouton, Caesar Dressing

DIPS & PITA

Hummus, Baba Ganoush, Tzatziki

FRIED CHICKEN FLIGHT

Hot Buffalo - Thai Chili - Smokey BBQ

BEEF SLIDER FLIGHT

Cheddar & Bacon - Chipotle Street Corn -Mushroom Onion - Beyond Beef (vegan)

AHI TUNA FLIGHT

Poke - Sashimi - Tataki

FRENCH FRIES FLIGHT

Truffle - Herbs - Smokey BBQ

ECONOMY DINNER

\$40++ PER PERSON <u>PASSED APPE</u>TIZERS

STREET CORN TOSTADAS

Avocado Mousse, Cotija cheese

TRIO OF EMPANADAS

Truffle Cheese - Red chili cheese - Ground bbef

THAI CHICKEN SKEWERS

Peanut sauce, coconut milk, cilantro

FRENCH FRIES FLIGHT

Truffle - Smokey BBQ - Herbs

DIPS & PITA

Hummus - Tzatziki - Baba Ganoush

BEEF SLIDER FLIGHT

Cheddar & Bacon - Chipotle Street Corn -Mushroom Onion - Beyond Beef (vegan)

FRIED CHICKEN BITES

Hot Buffalo - Thai Chili - Smokey BBQ

BUSINESS CLASS DINNER

\$50++ PER PERSON PASSED & STATIONARY

PASSED APPETIZERS

STREET CORN TOSTADA

Avocado Mousse, Cotija Cheese

EMPANADA FLIGHT

Truffle Cheese - Red Chili Cheese - Chipotle Ground Beef

FRIED CHICKEN FLIGHT

Hot Buffalo - Thai Chili - Smokey BBQ

STATIONARY

DIPS & PITA

Hummus, Baba Ganoush, Tzatziki

CAPRESE SALAD

Kumato Tomato, Fresh Mozzarella, Basil Oil

MEDITERRANEAN SALAD

Katamala Olives, Chickpeas, Cucumber, Feta Cheese

RADICCHIO-ROMAINE CAESAR

Garlic-Parmesan Crouton, Caesar Dressing

AHI TUNA FLIGHT

Poke - Sashimi - Tataki

FRENCH FRIES FLIGHT

Truffle - Herbs - Smokey BBQ

CHICKEN SATAY SKEWERS

Thai Peanut Sauce, Cilantro

MAC & CHEESE FLIGHT

Our house Four Cheese Blend Bacon - Truffle - Classic

*ADD ON \$10 PER PERSON PRIME NY STRIP CARVING STATION

FIRST CLASS DINNER

\$60++ PER PERSON FOUR COURSE PLATED FAMILY STYLE

DIPS & PITA

Hummus, Baba Ganoush, Tzatziki

STREET CORN TOSTADA

Avocado Mousse, Cotija Cheese

EMPANADA FLIGHT

Truffle Cheese - Red Chili Cheese - Chipotle Ground Beef

AHI TUNA FLIGHT

Poke - Sashimi - Tataki

RADICCHIO-ROMAINE CAESAR

Garlic-Parmesan Crouton, Caesar Dressing

MEDITERRANEAN SALAD

Katamala Olives, Chickpeas, Cucumber, Feta Cheese

CAPRESE SALAD

Kumato Tomato, Fresh Mozzarella, Basil Oil

CEVICHE FLIGHT

Tuna - Salmon - Shrimp

SWEDISH MEATBALLS

Potato Puree, Lingon Berries, Cream Sauce, Pressed Cucumber

MEXICAN STREET CORN ELOTE & GRILLED CHICKEN BREAST

Salsa, Avocado Mousse, Chipotle, Lime

GRILLED SALMON

Potato Salad, Dill Sauce, Salmon Roe, Dill, Lemon

*ADD ON AVAILABLE 12 OZ. PRIME NY STRIP

Bearnaise Sauce, Truffle Fries, Asparagus

BEIGNETS

Vanilla, Chocolate & Strawberry

THE PAN-AM DINNER

\$70.00++ PER PERSON FOUR COURSE PLATED

FIRST COURSE PASSED APPETIZERS

BEEF SLIDER FLIGHT

Cheddar & Bacon - Chipotle Street Corn -Mushroom Onion - Beyond Beef (vegan)

EMPANADA FLIGHT

Truffle Cheese - Red Chili Cheese - Chipotle Ground Beef

STREET CORN TOSTADA

Avocado Mousse, Cotija Cheese

FRIED CHICKEN FLIGHT

Hot Buffalo - Thai Chili - Smokey BBQ

SECOND COURSE

RADICCHIO-ROMAINE CAESAR

Garlic-Parmesan Crouton, Caesar Dressing

MAIN COURSE CHOICE OF:

GRILLED SALMON

Potato Salad, Dill Sauce, Salmon Roe, Dill, Lemon

12 OZ. PRIME NY STRIP

Bearnaise Sauce, Truffle Fries, Asparagus

GRILLED CHICKEN BREAST

Corn Elote, Chili Empanada, Avocado, Salsa, Chips

HOUSE MADE BLACK BEAN STEAK

Organic Vegetable Medley, Futtuccine pasta

DESSERT

BEIGNETS

Vanilla, Chocolate & Strawberry

BEVERAGE OPTIONS

BEER & WINE

Includes: All Beers, House Red & House White Wine, \$30.00++ PP

ECONOMY BAR

Includes: All Beers, House Red & House White Wine & well liquors \$35.00++ PP

BUSINESS CLASS BAR

Includes: All Beers, Red & White Wines & premium liquors
\$45.00++ PP

FIRST CLASS BAR

Includes: All Beers, Red & White Wines & super premium liquors \$55.00++ PP

*PRICING BASED ON A 2 HOUR EVENT OR LESS.
ADDITIONAL PACKAGES AVAILABLE.