

Above The Best Catering



ABOVE THE BEST CATERING, LLC

Serving PSP ✦ UDD ✦ TRM ✦ SBD
(760) 327-6878 ✦ fax (760) 406-5748

We accept

Visa • MasterCard • American Express

***Offering a delicious selection of gourmet foods,
specially packaged for private aircraft consumption.***

Above the Best Catering utilizes silver, glass or white melamine trays, baskets, plates and bowls, which are "airline friendly". Each and every one of our employees will work with you, the aircraft owner, operator or flight crew, to develop menu selections and packaging to fit your oven and galley requirements.

Above the Best Catering services all nearby airports, including PSP, UDD, SBD and TRM.

*Our entire staff strives to be the best at what we do. We welcome your comments and suggestions. Thank you for using **Above The Best Catering** for your in-flight services.*



BREAKFASTS

We offer a delicious assortment of fresh baked homemade muffins, breads, bagels, croissants, and bagels. Our breakfasts include: orange juice, fresh fruit, ham, bacon or sausage, whipped butter, cream Cheese, jam and utensils.

COLD BREAKFASTS

Deluxe Continental Breakfast

Includes bagel, muffin, yogurt and orange juice. Served with a 4 oz. fresh fruit cup or berries in season, butter, jam and cream cheese.

Homemade Breakfast Bread Basket

Contains a variety of daily baked Muffins, Bagels, Croissants & Breakfast Breads. Served with butter, jam & cream cheeses.

Healthy Start

Granola or Oatmeal served with your choice of milk, walnuts, dried cranberries & fresh fruit cup.

HOT BREAKFASTS

Each hot breakfast includes: a fresh fruit cup or whole fruit, choice of breakfast bread, and breakfast meat (where applicable). Served as a box breakfast, plated or in bulk.

The Omelet

Three large farm fresh eggs, with cheese, a choice of 2 items – cheese, mushrooms, onions, diced ham, bacon, sausage, bell peppers

Four Buttermilk Pancakes

Served with sausage or strips of bacon.

French Toast

4 pieces Cinnamon Swirl bread dipped in homemade egg batter dip & grilled to perfection, with bacon, fresh fruit cup.

Breakfast Burrito

3 large farm eggs scramble with bacon, sausage, cheddar cheese. Served with sour cream, salsa. Guacamole available on request. Try these deep-fried.

Egg Sandwich

2-egg sandwich with cheese and sausage or bacon, served on a bagel or croissant



COLD BOX LUNCHES

*Each box lunch is served with your choice of **2** of the following: Garden salad, potato salad, fruit salad, coleslaw, or crudité's with dessert of the day or whole fruit.*

Tuscan Chicken Sandwich

Grilled, boneless chicken breast served with pesto mayo & onions.

Club Sandwich

Three slices of toasted on o bread of your choice with ham, turkey, bacon, lettuce & tomato.

Zesty Garlic Chicken Caesar Wrap

Grilled tortilla filled with romaine, chicken, tomatoes, Parmesan cheese & Caesar dressing.

Vegetarian Wrap

*Mixed greens on a garden herb tortilla with tomatoes, cucumbers, bell peppers, mushrooms.
Guacamole on request.*

Albacore Tuna

Our own tuna salad with cheddar cheese, lettuce & tomato.

Hearty Roast Beef

Sliced roast beef and pepper jack cheese with our own horseradish spread, lettuce, & tomato.

Turkey Pesto

Sliced roasted turkey breasts, provolone cheese, pesto mayonnaise, lettuce & tomato.

Ham and Swiss

Sliced ham & Swiss cheese with lettuce, tomato.

Chicken Salad

Chopped fresh chicken breasts with apples, grapes & chopped dried fruit.



SALADS AND MEAL SALADS

All salads served with French Baguette, butter & your choice of dressing: Bleu cheese, Ranch, Caesar, 1000 Island, Balsamic vinaigrette & Low-Cal Italian. **Salads can be prepared or served in bulk. Ask about our SPECIALTY SOUPS.**

Caesar Salad

Romaine hearts served with our homemade Caesar dressing, homemade croutons and Parmesan cheese. Available with grilled chicken breasts, jumbo shrimp, or filet.

Twin Engine

A scoop of our Famous Tuna salad with a scoop of our chicken salad over a field of greens.

Fandango Salad

Romaine and mixed greens, toasted walnuts, crumbled Gorgonzola cheese, mandarin orange slices & grilled chicken.

Asian Chicken Salad

Crispy chicken strips over mixed greens, diced cabbage, Chinese noodles, Mandarin oranges, cashew pieces tossed with a spicy sesame-ginger dressing.

Chef Salad

Black forest ham, roasted turkey, Cheddar cheese, Swiss cheese, diced eggs, tomatoes, olives, over a field of greens.

Cobb Salad

Chopped Iceberg lettuce with grilled chicken, blue cheese, crumbled bacon, sliced avocado, diced eggs, & tomatoes.

Greek

Romaine lettuce topped with tomatoes, cucumbers, feta cheese, Greek olives, & pepperocini peppers.

Caprese Salad

Vine ripened tomatoes, fresh mozzarella and basil with extra-virgin olive oil & balsamic vinaigrette dressing.



DINNERS

All dinner entrees are enclosed in a microwave or oven tin container. Entrées include vegetable, starch, a salad of your choice and one of our homemade desserts of the week. Rolls, butter, condiments.

Salmon or Ahi Tuna Dinner

Marinated & grilled to perfection.

Boneless Chicken Breasts

Grilled, Baked, Herb, Fried or Teriyaki

Beef Tips over Noodles or Rice

Filet Mignon

Melted bleu cheese on request

Spiced Roasted Pork Tenderloin

Marinated in a zesty herb rub & roasted with maple syrup.

Veal or Chicken Marsala

Pasta your way

Select from Ravioli, Lasagna with meat or vegetable, linguini or penne

Filet Mignon or New York Strip Steak

Grilled to perfection.

All American Classic Meatloaf

SPECIALTY SIDES & STARCHES

Steamed vegetables with herbs

Potatoes - mashed, baked or rosemary

Rice - brown or Pilaf



TRAYS for 2 to 10

We can mix/match or combine any tray per your request.

Imported Cheese Platter

A variety of imported and domestic soft and hard cheeses with a basket of crackers, and/or assorted breads. Served with a splash of grapes, cashews and dried apricots.

Chips and Dips

Homemade Tortilla chips with guacamole, sour cream & salsa

Vegetable Crudités

A selection of seasonal cut vegetables with dipping sauce.

Prawn Platter

6-8 depending on size, with cocktail sauce & horseradish.

Seafood Platter

with or without a 6 oz. Lobster, 6 prawns, salmon, & cracked crab or Chef's choice additional seafood item

Fresh Sliced Fruit Tray

A selection of melons, berries & other seasonal fruits served with a yogurt dipping sauce.

Sandwich Basket

Includes several of our specialty sandwiches, wraps, and, of course, the traditional sandwiches.

Deli Tray

8 oz. assorted meats and cheeses, condiment tray with an assortment of sliced breads.

Lox and Bagel Tray

Thin slices of Scottish salmon served with red onions, capers, tomato, chopped eggs, lemon wedges, cream cheese & fresh bagels.

Antipasto Tray

Slices of mozzarella cheese, grilled vegetables, marinated artichokes, tomatoes, peppercinni's, assorted olives, & salami. Prosciutto available by request..



DECADENT DESSERTS

Cheesecake

original flavor or with fruit

Homemade Macaroons.

Super Moist Brownies & Blondies

with or without chocolate frosting and/or nuts.

Homemade cookies

*Chocolate chip, Peanut Butter, Sugar, Oatmeal Raisin
& White Chocolate Macadamian Nut.*

Homemade Lemon Bars

Homemade Bread Pudding

ask for it with Carmel sauce

Dessert Tray

*Chef's choice assortment of cookies, brownie bites,
cheesecake & lemon bars.*

KIDS MENU

*All kids meals include fresh fruit whole or in a cup,
cookies, chips, beverage and a toy surprise.*

Spaghetti and Meatballs

Grilled Cheese Sandwich

Chicken Tenders with Dipping Sauces

Pizza (their way)

Peanut butter with Jelly on the side

French Toast Sticks

Pigs in a Blanket

SPECIAL REQUESTS

Fresh flowers Arrangements

Dry Ice with a cooler

Cigars and Liquor

Kosher or Japanese or Sushi

Birthday cake or carrot cake

Greeting Card

Chocolates for that special occasion

*Yes we can prepare dipped strawberries, truffles,
boxed chocolates, for any special occasion or gift.*

All Special requests require 24 hours notice.

A \$25.00 shopping fee will be added.

*Above The Best Catering will be happy to provide meals that fit
into the Zone or South Beach diet, Atkins diet, or Low Fat with
24 hrs. Notice.*

Cancellation Policy Cancellation Policy

6 hours prior to scheduled delivery for regular menu items,

24 hours prior to scheduled delivery for special orders.

Under 2 hour cancellation, billed for entire order.