



FLYFARE

Inflight Catering

ABOUT US

OUR CHEF AND OWNER BRANDON IS A SARASOTA NATIVE NOW BASED IN TAMPA. FLYFARE WAS STARTED OUT OF HIS IMMENSE PASSION AND LOVE FOR THE CULINARY ARTS AS WELL AS HIS PARTNER FLYING IN THE PRIVATE AVIATION INDUSTRY. CHEF BRANDON HAS BEEN TRAINED UNDER A MICHELIN STAR CHEF AND HAS WORKED UNDER A LOCAL JAMES BEARD AWARD WINNING CHEF. HE BRINGS HIS CULINARY EXPERIENCE TO THE SKY. FLYFARE PROVIDES A MORE PERSONABLE SERVICE. WE ARE NOT A LARGE OUTFIT; WE ARE A FAMILY OWNED AND OPERATED COMPANY WITH EXTENSIVE ATTENTION TO DETAIL AND PREPARATION. WE LOOK FORWARD TO GAINING YOUR BUSINESS AND DELIVERING OUR EXCEPTIONAL CUSTOMER SERVICE AND QUALITY FOOD.

BREAKFAST COLD

COLD BREAKFAST SELECTION:

LARGE BUTTER CROISSANT
PAIN AU CHOCOLAT
FRESH BAGELS AND CREAM CHEESE
ASSORTMENT OF MINI PASTRIES (3)
BREAKFAST BREAD
MUFFIN
GLUTEN FREE OPTION UPON REQUEST
FRESH FRUIT AND BERRIES DISPLAY
PRESERVED JAMS
LOX AND BAGELS DISPLAY
SCOTTISH SMOKED SALMON SANDWICH
FRESH BERRIES & GRANOLA PARFAIT
FRESH FRUIT SALAD

SELECTION OF BREADS:

WHOLE WHEAT
WHITE
SOUR DOUGH
RYE
PITA
INDIAN NAAN
MULTIGRAIN BREAD
FRENCH BAGUETTE
BRIOCHE ROLLS

BEVERAGES & JUICES:

WE OFFER A LARGE SELECTION OF FRESHLY SQUEEZED

JUICES.
ORANGE JUICE
GRAPEFRUIT JUICE
WATERMELON
PINNEAPPLE
STRAWBERRY
BERRIES COCKTAIL
APPLE
MANGO (SEASONAL)
WHOLE MILK
ORGANIC 2% MILK
NON FAT MILK
HALF & HALF
SOY MILK
ALMOND MILK

BREAKFAST A LA CARTE

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OMELETS & EGGS:

OMELET PLAIN

OMELET EGG WHITE PLAIN

OMELET WITH YOUR CHOICES OF INGREDIENTS

SCRAMBLED EGGS

FRIED EGGS

ENGLISH BREAKFAST SANDWICHES

BREAKFAST BURRITO

BREAKFAST CROISSANT SANDWICHES

SIDES:

ROASTED RED BLISS POTATOES

HASH BROWN

GRILLED TOMATOES

SAUTEED MUSHROOMS

GRILLED BREAKFAST HAM

APPLEWOOD SMOKED BACON

BREAKFAST SAUSAGE

BREAKFAST A LA CARTE

TRADITIONAL IRISH OATMEAL

SERVED WITH SIDE OF BROWN SUGAR & BANANAS

AMERICAN CLASSIC PANCAKES (3)

MAPLE SYRUP

CEREALS & MUESLI

ORGANIC YOGURT

REGULAR AND GREEK STYLE

COFFEE & TEA SELECTION

HOT COFFEE

GROUND COFFEE

DECAFFEINATED COFFEE

NESPRESSO PODS

PLEASE SPECIFY IF COMMERCIAL OR REGULAR PODS

HOT CHOCOLATE

TEA BOX

BREAKFAST, DARJEELING, EARL GREY,

CEYLON, OOLONG, GREEN TEA,

MATCHA, WHITE TEA

HERBAL TEA

CHAMOMILE, VERBENA, HIBISCUS ETC...

GOURMET PLATTERS

ARTISAN CHEESE DISPLAY
SERVED WITH GOURMET CRACKERS

ORGANIC CRUDITES PLATTER

CARROTS, PEPPERS, CELERY HEARTS, RADISHES,
BROCOLIS, CHERRY TOMATOES, CAULILOWER LORETTE,
CUCUMBER....SERVED WITH YOUR CHOICE OF DIPPING
SAUCE

EXOTIC SEASONAL FRUIT PLATTER

JUMBO SHRIMP PLATTER

PERFECTLY COOKED JUMBO WHITE SHRIMPS, SERVED
WITH CLASSIC COCKTAIL SAUCE, LEMON AND TABASCO.

SEAFOOD PLATTER

LOBSTER, JUMBO SHRIMP, CRAB CLAW, SCALLOPS

SERVED WITH CLASSIC COCKTAIL SAUCE, LEMON AND TABASCO

ANTIPASTI PLATTER

CLASSIC ITALIAN CURED MEATS AND AGED CHEESES
SELECTIONS, GRILLED AND MARINATED VEGETABLES
SERVED WITH OLIVES AND HERBS BAKED CROSTINIS

AHI TUNA POKE

IDEAL FOR A QUICK AND FRESH SNACK, SERVED WITH
CRISPY WONTON CRACKERS AND CHOPSTICKS

GOURMET SANDWICH & WRAPS

A SELECTION OF GOURMET DELI SANDWICHES & WRAPS

SUSHI & SASHIMI

SOUPS & STARTERS

SOUPS:

**SOUPS ARE AVAILABLE PER 1/2 LITRE OR
LITRE
PORTION**

TOMATO BASIL BISQUE

CLASSIC MINISTRONE

CHICKEN TORTILLA

LOBSTER BISQUE

CLAM CHOWDER

SPANISH GAZPACHO

CREAM OF MUSHROOM

TOM YUM SOUP

AVAILABLE WITH CHICKEN OR SHRIMP

JAPANESE MISO SOUP

APPETIZERS:

ARRANCINI POPPERS

TRUFLE AIOLI

JUMBO LUMP CRAB CAKE

CILANTRO CHIPOTLE AIOLI

Short Rib Spring Roll

Beef short rib, red onion, manchego and mozzarella cheeses. Balsamic pear chutney and finished with yellow pepper aioli

Crispy Tofu Bites

sweet & spicy gochujang soy glaze, sesame seeds, green onion.

VARIOUS YAKITORI SKEWERS

SESAME DIPPING SAUCE

VARIOUS BAO BUNS

KARAAGE FRIED CHICKEN

CHASHU BRAISED PORK BELLY

LOCAL ROCK SHRIMP KATSU

CRISPY SWEET POTATO

SALADS

SALADS:

CAPRESE

FRESH MOZZARELLA, ORGANIC VINE RIPE TOMATOES, FRESH BASIL, BALSAMIC VINEGAR SERVED WITH EXTRA VIRGIN OLIVE OIL

NICOISE SALAD

SEARED YELLOWFIN TUNA, QUAIL EGGS, PEPPERS, GREEN BEANS, KALAMATA OLIVES, MICRO GREENS, HERBS LEMON VINAIGRETTE

TRADITIONAL CAESAR

AVAILABLE WITH CHOICE OF GRILLED CHICKEN, SHRIMP OR SALMON.

GREEK SALAD

MIXED GREENS, CHERRY TOMATO, MARINATED OLIVES, CUCUMBER, RED ONION, SWEET BELL PEPPER, CRUMBLED FETA,

MEDITERRANEAN SALAD

VINE RIPE TOMATOES, CUCUMBER, PEPPERS, KALAMATA OLIVES, MARINATED MUSHROOM, FETA CHEESE AND FRESH OREGANO DRESSING

FROM THE SEA

Miso Black Cod

YUZU-SOY BROTH, MEYER LEMON

Florida Rock Shrimp, Bacon & Kimchi Rice

ONSEN EGG, KABAYAKI, GOCHUJANG SAUCE,
SCALLION GINGER OIL, NORI

Miso Glazed Swordfish

RED COCONUT CURRY SAUCE

FLORIDA CAUGHT GROUPER

LEMON JUS

WILD CAUGHT ALASKAN KING SALMON FILET

CREAMY DIJION

WILD CAUGHT CHILEAN SEABASS

LEMON BUTTER CAPER

WILD CAUGHT SEARED AHI TUNA

SESAME CRUSTED WITH SOY SAUCE

FROM THE FARM

PRIME 30 DAY DRY AGED NY STRIP 14OZ
HOUSE MADE STEAK SAUCE

CAST IRON SEARED 8OZ PRIME FILET MIGNON
(GRASS-FED AVAILABLE)

FREE RANGE BISON TENDERLOIN 6OZ
PEPPERCORN SAUCE

ROASTED FREE RANGE LAMB RACK
ROSEMARY AND GARLIC

24 HOUR SOUS VIDE LAMB SHANK
DEMI GLACE

Spicy Wagyu Noodles
AUSTRALIAN WAGYU SKIRT STEAK, SWEET POTATO
NOODLES, GOCHUJANG GLAZE, MARKET
VEGETABLES

TEA SMOKED CHICKEN
MISO MARINADE, GREEN ONION, ASIAN PEAR

SADDLEBERK FARMS PORK
SHERRY REDUCTION

PASTA & RISOTTO

CARAMELLE

Candy-Shaped Ravioli Stuffed With Prosciutto Di
Parma, Parmigiano Cheese And Black
Truffle Sauce With Parmigiano And Shaved Black
Truffle

Duck Tortellini

Foie Gras, Chicken Skin, Crispy Parm, Pickled
Ramps, Port Reduction

Bucatini Pomodoro

Fresh Basil, Ligurian Olive Oil, Burrata

Oxtail Malfade

Goat Cheese, Orange, Toasted Garlic, Kumquat
Crumble

Pork Campanelle

Italian Sausage, Shishito Bolognese, Crispy Pig
Ears, Lime

Short Rib Mezzaluna

Truffle Fonduta, Concentrated Tomatoes, Piave,
Chives

Burgundy Truffle Risotto

Grana Padana, Lemon, Truffle

Wild Mushroom Risotto

Shaved Pecorino Cheese, Sabatino White Truffle Oil
& 25 Year Old Balsamic Vinegar

RISOTTO ALLA LIQUIRIZIA

Pure Calabria Licorice Powder, Sicilian Saffron,
Butternut Squash And Lobster Meat

SIDES

SIDES:

BASMATI RICE

WILD RICE

SAUTEED MUSHROOM

GRILLED VEGETABLES

ROASTED SWEET POTATOES

**SHAVED BACON BOURBON
BRUSSEL SPROUTS**

**BAKED LOBSTER MAC &
CHEESE**

Whole Maine Lobster,
Tillamook Cheddar

**MISO-CHILI ROASTED
BROCCOLI**

**CAST IRON SEARED
VEGETABLE BOUQUET**

GARLIC MASHED POTATOES

DESSERTS

FRENCH MACARONS DZ

KEY LIME PIE

TRES LECHES

NEW YORK STYLE CHEESECAKE

GOAT CHEESE CARROT CAKE (CALL)

ARTISAN CHOCOLATE TRUFFLES (CALL)

ASSORTED DESSERTS OF THE DAY

ASSORTED GOURMET COOKIES

BROWNIE TRAY

BIRTHDAY CAKE

**ALLOW US A MINIMUM OF 24 HOURS TO
REALIZE YOUR CAKE**