



INFLIGHT CATERING MENU-PASSENGER

CONTACT INFORMATION

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Breakfast

Cold Plate Options

Yogurt Parfait with Berries – *Vanilla yogurt with homemade organic granola and fresh berries*

Continental-*Vanilla Yogurt, Blueberry Muffin, Fruit and 2 Hard Boiled Eggs*

Bagel and Lox- *Includes bagel, lox, capers, sliced tomato, sliced hardboiled egg, cucumber, onion, and cream cheese*

Hot Plate Options

Homestyle- *2 Eggs, Choice of Bacon, Ham or Sausage, Rosemary Potatoes, and a Homemade Sourdough Biscuit*

Jedediah's Burrito- *3 Eggs, Ham, Peppers, Onion, Fire Roasted Quinoa and Cheese wrapped in a flour Tortilla with Rosemary Potatoes. Sour cream and Salsa on the side.*

Veggie Burrito- *Fire Roasted Quinoa, Peppers, Onions, Black Beans and Cheese in a flour Tortilla with Rosemary Potatoes. Sour cream and Salsa on the side.*

Biscuit Breakfast Sandwich- *1 Egg, Choice of Meat and Cheddar Cheese on a Homemade Sourdough Biscuit with Rosemary Potatoes.*

Biscuits and Gravy- *Homemade Sourdough Biscuits covered with Homemade Sausage Gravy.*

Pancakes- *2 Buttermilk Pancakes with Choice of Meat served with Butter and Syrup.*

Omelets—*Served with a Homemade Sourdough Biscuit and Rosemary Potatoes*

Classic Meat Omelet- *3 Eggs, Choice of Bacon, Ham or Sausage, and Cheese*

White Omelet- *3 Egg Whites, Feta and Spinach*

Southwest Omelet- *3 Eggs, Peppers, Onions, Corn, Black Beans, Avocado and Cheese*

Veggie Omelet- *3 Eggs, Peppers, Mushrooms, Tomatoes and Spinach*

Jedediah's Breakfast Specialties

Homemade Sourdough Biscuits and Olallieberry Jam- *Homemade Biscuits served with butter and homemade Olallieberry jam and a side of assorted fresh fruit*

Sourdough Pancakes – *2 Sourdough Pancakes with a choice of bacon, ham or sausage, served with butter, syrup and homemade Olallieberry jam*

Yogurt Berry Parfait with Homemade Huckleberry Granola-*Vanilla yogurt with homemade organic Huckleberry granola, berries, and pine nuts*

Road warrior-*2 Eggs, choice of bacon, ham or sausage, Cheddar, and Swiss on Sourdough toast served with Rosemary potatoes.*

Breakfast Breads

Bagels-*Plain, Everything, and Cinnamon Raisin*

Homemade Sourdough Biscuits and Olallieberry Jam- *Homemade Biscuits served with butter and homemade Olallieberry jam and a side of assorted fresh fruit*

Toast – *White, Wheat, Sourdough or English Muffin*

Assorted Seasonal Danishes and Sweet Breads

Muffins- *Choice of Blueberry, Banana Nut, Chocolate or Cinnamon*

Fruit

Watermelon, Honeydew, Cantaloupe, Pineapple, Strawberries, Raspberries, Blackberries, Blueberries, Kiwi, Passion fruit, Dragon fruit, Oranges, Apples, Red and Green Grapes, Pears and Bananas

Trays, bowls, and whole fruit available
All fruit is subject to seasonal availability

Breakfast Sides

2 Eggs – *Over easy, Over medium, Over hard, Sunny side up, Scrambled or Hardboiled*

Choice of Meat – *Bacon, Ham or Sausage*

Yogurt –*Greek or Regular, Plain or Fruit Flavored*

Lunch and Dinner

Sandwiches

Assorted Sandwich Tray—*Condiments on the side*

Assorted Deli Platter—*Assortment of breads, meats, cheeses, and veggies*

Deli Lunch Tray—*Sandwich with savory salad, fresh fruit, chips and a cookie*

Breads- *White, Wheatberry, Sourdough, Bagel, Ciabatta Roll, Hoagie Roll and Tortilla*

Meats- *Turkey, Ham, Roast Beef, Salami, Pastrami, Bacon, Lox, Chicken, Chicken Salad, and Tuna Salad*

Vegetarian- *Egg Salad, and Veggies*

Cheese- Cheddar, Swiss, Pepper jack, Mozzarella and Provolone
Veggies- Lettuce, Tomato, Onion, Cucumbers, Carrots, and Peppers

Soups

Chili, Chicken Noodle, Lobster Bisque, Gazpacho, Minestrone

Appetizer Platters

Crudit  – Assorted seasonal vegetables served with hummus and ranch

Antipasto – Assorted Italian meats and cheeses with crostini, mushrooms, roasted red peppers and artichoke hearts.

Mezze – Assorted vegetables, tabbouleh, hummus, olives, stuffed grape leaves, served with pita chip.

Cheese - Assorted domestic and international cheeses with grapes and dried fruit

Fruit – Melon, pineapple, berries, and exotic fruit with a dip

Chips and Salsa – Homemade tortilla chips with tomato salsa

Chips and 7-Layer Dip – Homemade tortilla chips with a 7-layer dip

Caprese Skewers – Mozzarella, Heirloom cherry tomatoes and fresh basil

Hummus and Pita – Hummus and Pita chips served with olives

Shrimp Cocktail – Jumbo Shrimp served with cocktail sauce, lemon wedges and tobacco sauce

Seafood – Lobster tail, shrimp, ceviche, and crab served with cocktail sauce, tobacco sauce, and lemon wedges.

Salads

Chef- Mixed Greens with turkey, ham, cheddar, swiss, heirloom cherry tomatoes, cucumbers, shredded carrots, and hard-boiled eggs, served with ranch dressing

Caesar- Chopped Romaine topped with Heirloom cherry tomatoes, lemon wedges, and parmesan cheese, served with Caesar dressing

Greek- Mixed Greens, topped with, Heirloom cherry tomatoes, roasted red peppers, feta, kalamata olives, cucumbers, served with a Greek feta dressing

Caprese – Fresh mozzarella, fresh basil, and sliced tomatoes topped with a drizzle of balsamic glaze, served with balsamic dressing

Garden Salad- Mixed Greens topped with chef’s choice vegetables, served with the dressing of your choice

Asian Salad – Mixed Greens topped with mandarin oranges, heirloom cherry tomatoes, red and yellow peppers, snap peas, cucumbers, wonton noodles, sliced almonds, baby corn and shredded carrots, served with an Asian dressing

Cobb Salad – Chopped Romaine topped with a chicken breast, shredded carrots, Heirloom cherry tomatoes, cucumbers, Bleu cheese, bacon, and avocado, served with Bleu cheese dressing

Side Salads- Caesar, Garden, Pasta, Potato and Coleslaw

All dressings are served on the side

All salads are available with the Grilled Chicken, Sliced Tenderloin, Salmon, Jumbo Shrimp

Kid’s Menu

Box Meal- *Includes choice of sandwich, chicken strip, or macaroni & cheese, along with a juice box, fruit cup, and pretzels*

Snack Pack- *Includes mini crudité with ranch, juice box, fruit cup, cheese & crackers and a Gogurt*

Build Your Own Dinner Platter

Includes Side Salad, Homemade Sourdough Biscuit and Seasonal Dessert

Choose One:

Tenderloin, Brisket, Grilled Chicken, Breaded Chicken Strips, Salmon, Tuna Steak, Halibut, Shrimp, Lobster, Crab Cakes, BBQ Pulled Pork, Penne ala Vodka

Choose Two:

Broccoli, Cauliflower, Asparagus, Carrots, Black Beans, Mushrooms, Zucchini, Yellow Squash, Tomatoes, Rosemary Potatoes, White Rice, Wild Rice, Macaroni and Cheese

Jedediah's Regional Specialties

Western Meat & Cheese- *Buffalo and Elk Salami, mozzarella, and assorted cheeses with crostini and spicy mustard*

Smoked Trout Cakes – *Smoked Trout cakes served with fresh dill, lemon cream sauce, pickle, tomato, salsa on butter lettuce leaves and a garden salad*

Huckleberry BBQ Chicken – *A grilled chicken breast with a side of huckleberry BBQ sauce served with grilled vegetables and a side salad*

Western Sampler – *Smoked trout, buffalo and elk sausage, grilled vegetables served with a spicy mustard and crostini and a side salad*

Buffalo Carpaccio with Peppercorn Cream- *Thinly sliced rare Buffalo tenderloin served with spicy mustard, peppercorn cream and freshly grilled vegetables, served with a side salad and assorted crostini*

Wyomato Caprese Egg Plate – *Sliced Wyoming Beefsteak tomatoes, fresh mozzarella and basil served with hard boiled eggs, avocado and a side salad, topped with a balsamic glaze*

Jed's Grilled Antipasto Plate with Italian Herb dipping sauce-*Includes freshly grilled vegetables with Italian meats accented with Buffalo Mozzarella, Kalamata olives and crostini*

Dessert Platters

Assorted Homemade Brownies and Cookies

Chocolate Covered Strawberries

Huckleberry Snack Basket- *Assorted Huckleberry candies to snack on during your flight*

Homemade Jedediah's Chocolate Chip Cookies

Homemade Jedediah's Monster Cookies — *Peanut butter oatmeal cookies filled with chocolate chips, butterscotch chips and M&Ms, coated with a delectable chocolate on the back of the cookie*

Snacks

Gluten Free- *Cheese with Rice Crackers, fruit cup, crudité with hummus, hard meats, and dried fruit*

Paleo – *Fruit cup, mini crudité, dried fruit, hard meats, tree nuts, and a Kind bar*

Chocolovers- *Chocolate mousse, chocolate covered strawberries, mini chocolate squares, a brownie and chocolate covered dried fruit*

Jedediah's Homemade Trail mixes