

OMELETTES (Egg Whites Available Upon Request)

*The Caprese

Heirloom Tomatoes, Fresh Mozzarella, Basil

* (P L O \ . V

Roasted Vegetable Ratatouille, Homemade Boursin

*The Byron

Wild Mushroom, Pepper Jack, Spicy Jalapeño

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Asparagus, Havarti, Fresh Dill

FRITATTAS

*Farmer

Spinach, Broccoli, Caramelized Onion, Tomatoes, Cheddar Cheese

*Jimmy the Greek

Chicken, Feta, Oven Roasted Tomato, Red Onion, Oregano, Tzatziki Sauce

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Italian Sausage, Fennel, Peppers, Fontina Cheese, Tomato Sauce, Fresh Mozzarella

*Broccoli and Cheese

Sharp Cheddar, Tender Steamed Broccoli, Sharp Cheddar

BURRITOS

*Lumberjack

Eggs, Cherrywood Bacon, Sausage, Ham, Cheddar

*South of the Border

Eggs, Shredded Chicken, Onion, Cilantro, Jack Cheese, Salsa

*Vegetarian

Roasted Tomatoes, Spinach, Mushrooms, Zucchini, Potatoes, Swiss Cheese

EGGS BENEDICT

(Poached Egg on top of English Muffin, Hollandaise)

*Traditional

Canadian Bacon

*Sebastian

Lump Crab Meat

*Filet Mignon

6 ounce Center Cut

*La Jolla

Turkey, Spinach, Tomato



BREAKFAST PLATES

(Served with 2 Eggs any Style)

Biscuits and Gravy

*Corned Beef Hash

*Huevos Rancheros

Mexican Tomato Sauce, Beans, Corn Tortilla

Bourbon Street

Cheese Grits, Andouille Sausage

Meat and Potatoes

Choice of Pork Chop Porterhouse, Filet Mignon or Ham Steak

CREPES (2 each)

Blueberry
Blueberry Compote

Spinach and Gruyere
Béchamel

Lump Crab and Shrimp
Dill Béchamel

PANCAKES (3 each)

(Served with 100% Pure Maple Syrup, Sweet Cream Butter)

Buttermilk
Traditional Flapjacks

Whole Wheat
Rolled Oats

Bananas Foster

Caramelized Bananas, Toasted Pecans

Wild Blueberry
Blueberry Compote

BREAKFAST PLATTERS

Assorted Pastries

Assortment of Various Breakfast Pastries,
Breads and Danish

Bagel and Lox

Assorted Bagels, Nova Lox, Capers, Tomatoes,
Red Onion, Cream Cheese

Fruit

A Beautiful Seasonal Selection of Fresh Sliced Fruit:
Cantaloupe, Honeydew, Pineapple, Watermelon,
Mango, Kiwi

CONTINENTAL BOX

Individual Yogurt, Fresh Fruit Cup, Breakfast
Pastry, Mini Bagel, Cream Cheese, Butter



A LA CARTE

Side Offerings

Steel Cut
Oatmeal Parfait
Breakfast Potatoes
Grilled Asparagus
Heirloom Tomatoes
Cottage Cheese
*Hard Boiled Egg
Assorted Yogurt Flavors
Cold Cereal Selection
Bagel with Lox

Meats

Cherrywood Smoked Bacon
Turkey Bacon
*Sausage Patties
Chicken Sausage Links
*Andouille Sausage

Seasonal Fruit

Sliced Fruit
Fresh Fruit Cup
Assorted Fresh Berries
Whole Fruit

Bakery

Breakfast Pastry
Bacon Jalapeño Corn Bread
Bagel
English Muffin
Croissant

Drinks

Coffee: Regular or
Decaffeinated
Fresh Squeezed Orange Juice
Fresh Squeezed Grapefruit Juice
V-8 Juice
Yoo-hoo
Milk: Skim, 2%, Whole

FLY CUISINE BOX LUNCH

Includes:

Your Favorite Deli Sandwich

Homemade Potato Chips

Side Salad

Fruit

Fresh Baked Cookies

Basil Pasta Salad, Potato Salad OR

Macaroni Salad

(Deli Sandwiches Also Available A La Carte)

WRAPS

Scottsdale

Roasted Turkey, Raspberry Vinaigrette, Tomato, Sprouts, Field Greens

***Chicken Caesar**

Sliced Chicken, Caesar Dressing, Parmesan Cheese, Romaine

Rick's Wrap

Roast Beef, Roasted Tomatoes, Grilled Asparagus, Pepper Jack Cheese, Horseradish Sauce, Fried Onions

***Buffalo Chicken**

Cubed Chicken, Buffalo Sauce, Carrots, Celery, Romaine, Ranch Dressing

***Mini Skirt**

Skirt Steak, Bacon, Blue Cheese Crumbles, Crispy Onions, Romaine, Italian Vinaigrette

FINGER SANDWICHES

Choose 3 of the following:

Chicken Salad

Egg Salad

Tuna Salad

Vegetarian

Ham, Swiss, Pickle

Roast Beef, Arugula, Red Onion, Havarti

Turkey Wrap, Sprouts, Tomato,

Cucumber Peanut Butter, Jelly

Smoked Salmon, Cream Cheese

FINGER SANDWICHES MEAL

Pair with two of the following:

Homemade Potato Chips

Potato Salad

Macaroni Salad

Basil Pasta Salad

Cup of Our Homemade Soup

Fresh Fruit Cup

Cookies or Brownies



COLD SELECTIONS

***Maine Lobster Roll**

Poached Lobster Salad, Butter Lettuce

BLT

Cherrywood Bacon, Green Leaf Lettuce,
Heirloom Tomatoes

***Blackened Tuna Steak**

Garlic Aioli, Micro Greens, Tomatoes

Italian

Salami, Hot Capicola, Soppressata, Ham, Bobo's Relish,
Provolone

Mile High Club

Turkey, Cherrywood Bacon, Cheddar Cheese,
Tomato, Lettuce

HOT SELECTIONS

***Hamburger or Cheese Burger**

Lettuce, Tomato, Onion, Pickle

Turkey Burger

Pepper jack Cheese, Roasted Poblano
Peppers, Caramelized Sweet Onion

Hot Dog

New York, Chicago or Coney Style

***Grilled Chicken Breast**

Blackened, Buffalo or Baja Style, Ciabatta Roll

***Meatball Hoagie**

Italian Meat Balls, Home Made Marinara, Mozzarella

***French Dip**

Shaved Prime Rib, Provolone, Au Jus

***Philly Cheese Steak**

Grilled Onions, Peppers, Mushrooms, Cheese Whiz

Tuna Melt

Cheddar Cheese, Sprouts, Tomatoes, English Muffin

***Chicken or Eggplant Parmesan**

Home Made Marinara, Mozzarella

PANINIS

***Filet Mignon**

Cambozola, Caramelized Sweet Onion

Prosciutto

Arugula, Fontina, Basil Pesto

Ham and Swiss

Sevillo Tomatoes, Red Onion, Spinach

Grilled Vegetable

Sundried Tomato Pesto, Provolone

Ultimate Grilled Cheese

Cheddar Cheese, Provolone, Havarti, Jarlsberg Swiss,
Tomato, Basil

Reuben

Hot Pastrami or Corned Beef, Sauerkraut, Swiss, 1000 Island

***Cuban**

Ham, Roasted Pork, Pickles, Swiss Cheese and Mustard

Turkey Melt

Jalapeños, Swiss, Garlic Aioli



You may choose to turn any of our Specialty Sandwiches into a Boxed Lunch

Add *Chicken, *Filet Mignon, *Grilled Prawns or *Salmon to any Salad of Your Choice

House Salad

Mixed Greens, Boursin, Tomatoes, Radish, Bell Pepper, Carrot, Cucumber, Croutons, Choice of Dressing

Caesar

Romaine, Shaved Parmesan, Croutons

Wedge

Iceberg, Tomato, Onions, Bacon, Blue Cheese Dressing

Chopped Salad

Salami, Chicken, Garbanzo Beans, Scallions, Tomatoes, Cotija Cheese, Italian Vinaigrette

*Oriental Chicken

Shredded Carrots, Scallions, Mandarin Oranges, Cucumber, Chopped Peanuts, Sesame Vinaigrette

Spinach Salad

Mushrooms, Red Onions, Tomato, Hard Boiled Egg, Warm Bacon Vinaigrette

Heirloom Caprese

Thick Sliced Heirloom Tomatoes, Fresh Mozzarella, Balsamic Reduction

Greek

Romaine Lettuce, Tomato, Cucumber, Kalamata Olives, Red Onion, Pepperoncini's, Feta, Oregano Vinaigrette

*Cobb

Diced Chicken, Bacon, Blue Cheese, Cucumber, Hard Boiled Egg, Tomato, Ranch Dressing

Waldorf

Chicken, Apples, Celery, Walnuts, over Butter lettuce

Roasted Beet Salad

Field Greens, Hazelnut Crusted Goat Cheese, Champagne Vinaigrette

Nuts and Berries

Mixed Greens, Assorted Dried Berries, Sunflower Seeds, Nuts, Pomegranate Vinaigrette

*Prawn Citrus Salad

Grilled Jumbo Prawns, Mixed Greens, Tomato, Avocado, Cumin Lime Vinaigrette

Nicoise

Baby Greens, Ahi Tuna Steak, Green Beans, Tomatoes, Baby Potatoes, Hard Boiled Egg, Nicoise Olives, Caper Vinaigrette

*Grilled Steak Salad

Sliced Filet Mignon, Crispy Onion, Grilled Fennel, Sevillo Tomatoes, Blue Cheese Crumbles, Balsamic Vinaigrette



PLATTERS

Fruit and Cheese

Beautiful Arrangement of Fresh Fruit, Specialty Cheeses, Gourmet Crackers

Specialty Cheese

Assorted Imported and Domestic Cheeses, Dried Fruits, Olives, Nuts, Gourmet Crackers

Warmed Brie with Roasted Garlic

French Brie, Slow Roasted Garlic, Toasted Baguette

*Deluxe Chilled Seafood

Sweet Prawns, Chick Lobster Tail, King Crab Legs
Stone Crab Claws, Oysters on the Half Shell
(All upon Availability)

*Prawn Cocktail

House Made Atomic Cocktail Sauce

Crudité

An Elegant Selection of Crunchy Vegetables, Creamy Dill Ranch or Cusabi Dipping Sauce

Grilled Vegetables

Seasons Finest Vegetables grilled to Perfection
Drizzled with a delicious Honey Balsamic Glaze

Italian Deli

A Beautiful Arrangement of Imported Cured Italian Meats, Roasted Peppers, Olives, Marinated Artichokes Hearts

Mediterranean

Creamy Hummus, Tabbouleh, Tzatziki, Grilled Pita, Feta, Tomatoes, Olives

Hot Dip Trio

Baked Spinach and Artichoke, Queso and Chorizo, Creamy Crab and Herb Dip,

Chips and Dip

Pico de Gallo, House Salsa, Guacamole, Tri-Colored Tortilla Chips

Brownies and Cookies

Fresh Baked Bite Sized Assortment

Truffle and Petit Fours

Assorted Truffles and Cakes

STREET TACOS

(Individual Serving 2 Per Order)

*Shrimp

Mango Salsa

*Short Rib

Pickled Red Onion

*Duck

Asian Cabbage Slaw

*Shredded Chicken

Pico De Gallo, Chipotle Crème

*Steak Fajita

Peppers, Onions

*Carnitas

Cilantro, White Onion, Avocado

*Blackened Mahi Mahi

Pico, Mexican Crème, Cotija Cheese



BRUSCHETTA

Individual Serving is 4 per Order

Fig, Prosciutto, Mascarpone Cheese

Tomato, Basil, Garlic, Capers, Kalamata Olives

Olive Tapenade Seasoned Kalamata Olive

Spread Eggplant, Ricotta, Tomato Sauce

Caramelized Pear, Spanish Cabrales Cheese

Honey Roasted Heirloom Tomatoes, Ricotta, Fresh Thyme

Roasted Yellow, Red Peppers, Arugula, Goat Cheese

SEAFOOD

*Thai Summer Rolls

Sweet Prawns, Vermicelli, Fresh Mint, Rice Paper,
Spicy Peanut Dipping Sauce

*Tuna Tartar

Sushi Grade Ahi Tuna, Radish, Cilantro, Chives,
Lemon Soy Dressing, Wonton Crisps

Smoked Salmon

Caper Blinis, Crème Fraiche, Dill, Lemon Zest

*Shrimp Ceviche

Marinated Rock Shrimp, Cucumber, Peppers,
Avocado, Tomato, Lime Juice, Corn Tostadas

*Prawn Cocktail

Jumbo Prawns, Atomic Cocktail Sauce

* “Nuvo Sashimi”

Seared Yellow Tail Hamachi, Jalapeños, Ponzu Sauce

*Ahi Tuna

Sesame Crusted Ahi Tuna, Seaweed Salad, Sweet Soy

*Million Air Tacos

Hamachi, Lobster, Ahi Tuna, Japanese Kewpie Sauce

Crab Tower

Lump Crab, Lemon Crème Fraiche, Avocado,
Heirloom Tomato, Sweet Pepper Coulis

VEGGIE

Caprese Skewers

Grape Tomatoes, Fresh Mozzarella, Basil

Hummus Trio

Traditional, Red Pepper, Jalapeño Hummus, Pita

Burrata Cheese

Fresh Creamy Mozzarella filled with Cream, Roasted
Tomatoes, Roasted Garlic, Grilled Baguette

MEAT

Prime Rib Cigars

Sliced Prime Rib, Horseradish Boursin

*Beef Carpaccio

Razor Thin Filet Mignon, Arugula, Shaved Parmesan,
Extra Virgin Olive Oil

*Steak Tartare

Hand Cut Filet Mignon, Chopped Eggs, Capers, Onions,
Toast Points

Prosciutto Wrapped Melon

Italian Prosciutto di Parma over Cantaloupe Wedges

*Duck Trio

Foie Gras Terrine, Chilled Duck Breast with Cherry Orange
Compote, and Foie Gras Mousse on Toast Points



SEAFOOD

***Garlic Prawns**

Grilled Jumbo Prawns, Sweet Chili Sauce

***Lobster Cakes**

Spicy Remoulade

***Baked Scallops**

Vermouth Cream Sauce, served in the Shell

***King Crab Legs**

Center cut cracked legs, Drawn Butter

***Teriyaki Salmon Skewer**

Grilled Pineapple Relish

***Seared Miso Glazed Black Cod**

Sushi Grade Black Cod in White Miso

***Oysters Rockefeller**

Baked oysters, Spinach, Cream, Bacon

VEGGIE

Baked Artichoke Hearts

Filled with Brie, Seasoned Bread Crumbs

Eggplant Rollatini

Ricotta, Mozzarella, Home Made Marinara

Edamame

Steamed Soy Beans with Sea Salt

Baked Spinach and Artichoke Dip

Pita, Tortilla Chips

***Mini Quesadillas (4 pieces per order)**

Steak, Chicken, Short Rib, Shrimp or Veggie

MEAT

Spanish Stuffed Dates

Manchego Cheese wrapped in Cherrywood Bacon

***Cinnamon Skewered Chicken**

Grilled Chicken with Hoisin Sauce

***Pork Satay**

Lemongrass Skewers, Spicy Peanut Sauce

Stuffed Mushroom Caps

Italian Sausage, Parmesan, Fresh Herbs

***Duck Lettuce Wraps**

Scallions, Cucumbers, Plum Sauce, Lettuce Cups

***Lollipop Lamb Chop**

Kona Rubbed with Balsamic Glaze

***Filet Mignon and Brie Crostini**

Grilled Filet Mignon topped with Melted French Brie

**Pigs in a Blanket**

Dog of the Hot, Wrapped in the Puff of the Pastry

Prime Rib Sliders

Horseradish, Au jus

***Steamed Dumplings (6 pieces per order)**

Pork, Shrimp or Vegetable, Asian dipping Sauce

Mini Hot Dog Trio

Chicago Style, New York Style, Bratwurst

Mini Burger Trio

Mushroom and Swiss, American Cheese, Blue Cheese & Bacon

Fly Cuisine is proud to offer an extensive selection of Homemade Soups.

New England Clam Chowder

Lobster Bisque with Sherry

Cioppino

A Hearty Shellfish and Fish Stew

Gumbo with Chicken and Andouille Sausage

Chicken Soup

Choice of Matzo Ball, Noodle or Dumpling

Asian Duck Soup with Wonton

My Mother's Tortilla Soup

Split Pea with Ham

Chili

Beef or Vegetarian

Hearty Italian Minestrone

Butternut Squash

Miso

Creamy Wild Mushroom

Creamy Asparagus

Baked Potato

Black Bean with Sofrito

Italian Wedding

Chipotle Corn Chowder

French Onion



SOUTH OF THE BORDER ENTREES

Served with Refried Beans and Rice

Enchiladas

Corn Tortilla, Red Enchilada Sauce, Melted Cheese. Filled with Choice of: Chicken, Spinach & Sour Cream, or Seafood

*Burritos

Flour Tortilla, Shredded Lettuce, Cheese, Salsa, Sour Cream. Filled with Choice of: Chicken, Spinach & Sour Cream, Seafood, or Ground Beef

*Carne Asada

Grilled Skirt Steak, Vegetables, Tortillas

Carnitas

Tender Cooked Pork, Grilled Onions, Tortillas

*Lucy's Stuffed Bell Peppers

Shredded Chicken, Rice, Tomatoes, Peppers, Onions, Cheese inside a Bell Pepper, Red Pepper Sauce

Tamales

Beef, Pork or Hatch Chili and Cheese

Fajitas

Onions, Peppers, Cilantro, Tortillas, Salsa, Sour Cream, Guacamole, Choice of: Steak, Chicken or Shrimp

EASTERN EUROPEAN

Assorted Pierogies

Pan Fried "Raviolis" in Brown Butter:

Bacon and Sauerkraut

Ricotta Cheese

Potato

Ground Beef

Ratatouille

Eggplant, Tomato, Onion, Zucchini, Yellow Squash,

Fresh Herbs

Polish Sausage

Sauerkraut, Grainy Mustard

Vegetable Moussaka

Lasagna Style Layered Grilled Vegetables, Baked with Béchamel

*Hennie's Meat Loaf

My Mothers' Recipe. It's so good, I just had to!

*Kabobs

Skewered with Seasoned Vegetables and Choice of: Steak, Lamb, Chicken, Shrimp, Mahi Mahi or Mixed Seafood

ITALIAN SPECIALTIES

Spaghetti Bolognese

Home Style Italian meat sauce

*Linguini with Clams

Cherry Stone Clams, Lemon White Wine Sauce

*Chicken or Eggplant Parmesan

Marinara, Mozzarella, Angel Hair

Short Rib Stuffed Ravioli

Light Brown Sauce, Tomatoes, Basil

*Basil Pesto Chicken

Penne Pasta, Seasonal Vegetables



*Thybo Chicken

White Wine Sauce, Mushrooms, Artichokes, Tomatoes, Fresh Basil, Angel Hair

Sausage Ragu

Rosemary, Plum Tomatoes

*Roasted Duck

Scallion, Pistachio, Orecchiette

Spinach Tortellini

Cheese Filling, Spinach Pasta, Vodka Sauce

HOMEMADE BAKED PASTAS

Manicotti

Stuffed with Spinach, Ricotta, Fresh Mozzarella, Tomato Sauce

Meat Lasagna

Traditional Lasagna with Bolognese and Béchamel Sauce

Mac N Cheese

Truffle or Lobster

FISH

*Chilean Sea Bass Arrabiata

Spicy Marinara, Braised Fennel, Crispy Leeks, Capers

*Alaskan Halibut

Sweet Potato Crust, Tarragon Cream Sauce

*Diver Scallops

Coconut Broth, Edamame, Pea Shoots

*Dover Sole

Lemon Butter Sauce, Toasted Almonds

*Salmon Grilled

Grainy Mustard Sauce, Mustard Spaetzle

*New England Bake

Lobster Tail, Scallop, Shrimp, Mussels, Clams, Corn, Potatoes

*Skate Wing

Brown Butter Sauce, Capers

*Ahi Tuna Steak

Ginger Miso Sauce

*Seafood Pot Pie

Lobster, Scallop, Shrimp, Daily Fresh Fish, Phylo Crust

Sushi Grade Cod

LAMB

*Rack

Kona Rubbed, Balsamic Reduction

*Loin

Olive Oil Poached, Mint Gremolata

*Shank

Moroccan Braised, Brown Bag Cous Cous

PORK

*Porterhouse

Braised Apple Cider Red Cabbage

*Bone-In Rib Chop

Stuffed with Caramelized Pear and Brie, Congac Sauce

*Loin Roulade

Wrapped around Spinach, Feta
Cheese, Pine Nuts, Sevillo Tomatoes

BEEF

*Filet Mignon Center Cut 8oz, cooked to Perfection, with Au Jus.

ALTERNATE PREPARATIONS

Oscar – Lump Crab, Grilled Asparagus, Hollandaise

Porcini Rub – Porcini Mushroom, Balsamic Glaze

Kona Coffee Rub – Caramelized Shallot Butter

Classic Béarnaise – Butter, Wine Sauce, Fresh Tarragon

Bordelaise – Reduction of Mirepoix, Herbs, Veal Stock

Blue Cheese Sauce – Gorgonzola, Fresh Herbs



*Rib Eye

12oz Center Cut

*Skirt Steak

8oz Grilled Skirt Steak, Charred Onions

*Beef Wellington

Filet Mignon, Mushroom Duxelle, Baked in Puff Pastry

*Red Wine Braised Short Rib

Herb Roasted Root Vegetables

POULTRY

*Rotisserie Half Chicken

Free Range Chicken, Lemon Juice, Garlic

*Chicken Arrabiata

Spicy Marinara, Honey Braised Fennel, Crispy Leeks, Capers

*Stuffed Dijon Chicken

Black Forest Ham, Jarlsberg Swiss, Red Dragon Mustard Cheese Sauce

*Coq au Van

Red Wine Braised Chicken, Pearl Onions, Domestic Mushrooms

*Chicken Picatta

White Wine Lemon Caper Sauce

*Chicken Parmesan

Marinara, Mozzarella, Angel Hair

*Seared Duck Breast and Leg Confit

Huckleberry Demi

*Turkey Pot Pie

Seasonal Vegetables, Puff Pastry

*Peking Duck

Cucumber, Scallions, Hoisin Sauce, Steamed Buns

VEAL

*Rib Chop

Choice of: Roquefort Butter or Red Wine Demi Glaze

*Saltimbocca

Wrapped with Sage Leaves and Prosciutto

*Carciofi

Veal, Lemon, White Wine Sauce, Artichokes, Scaloppini

*Parmesan

Marinara, Mozzarella, Angel Hair

*Veal Picatta

White Wine Lemon, Caper Sauce

SIDES

Vegetables

Seasonal Vegetables

Sautéed Spinach Green

Bean Almandine

Roasted Wild Mushrooms

Maple Glazed Carrots

Grilled Asparagus

Snap Peas with Garlic and Sesame

Seeds Steamed Bok Choy

Herb Roasted Tomatoes

Creamed Corn Creamed

Spinach Braised Red

Cabbage



Starches

Mashed Potatoes

Au Gratin Potatoes

Loaded Baked Potato

Baked Sweet Potato

Baby Potatoes with Parsley Butter

Seasonal Risotto

White, Brown or Wild Rice

Macaroni and Cheese

Traditional, Lobster, Truffle

DESSERTS

Lemon Panna Cotta

New York Cheesecake

Flourless Chocolate Espresso Cake

Tiramisu

Trio of Pots de Crème
Chocolate, Vanilla, Blood Orange

Banana Cream Pie

Peanut Butter Mousse

German Chocolate Cake

Passion Fruit Tart

Lava Cake

Cannoli

Crème Brulee

Strawberry Short Cake

Red Velvet Cake

Root Beer Floats

Chocolate Covered Strawberries

Assorted Brownies

Assorted Cookies

CONTACT

Emily Garner
Emily@emilyseventsaz.com
480-361-1800
www.EmilysEventsAZ.com

-Any special catering requests are always welcomed. In fact, we love the challenge! Give us a call.

-We can also assist with any of your concierge needs. Based on availability.

