

# Destination **Ome**<sup>™</sup>

Cuisine delivered anywhere<sup>™</sup>

## In Flight Menu

### Breakfast *(Individuals)*

#### **Continental Breakfast**

Fresh Squeezed Orange Juice  
Seasonal Fruit Salad with Berries  
Mini Bagel  
Ome's Famous Blueberry Muffin  
Butter, Preserves and Cream Cheese

#### **Executive 'Healthy' Start**

Fresh Squeezed Orange Juice  
Individual Yogurt Parfait with Fresh Fruit, Honey and Granola  
Two Petit Muffins  
Open Face Mini Bagels topped with Smoked Salmon, Cream Cheese,  
Sliced Tomato, Red Onion, Capers and Lemon Wedges

#### **The American Breakfast**

Fresh Squeezed Orange Juice  
Seasonal Fruit Salad with Berries  
(select 1 entrée)  
Scrambled Eggs with Wild Mushrooms and Fresh Herbs  
Challah French Toast with Vermont Maple Syrup  
Southwestern Breakfast Wrap  
Scrambled Egg, Bacon and Cheddar Cheese Wrap  
Bagel with Cream Cheese, Smoked Salmon, Capers, Sliced Tomato, Red Onion and Lemon Wedges

#### ***(select 1 meat)***

Applewood Bacon  
Pork Sausage  
Turkey Sausage

#### **Pastry Tray**

Each Tray Features a Variety of Assorted Breakfast Breads and Pastries including  
Ome's Famous Blueberry Muffins and an assortment of Butter and Preserves

#### **Bagel Platter**

An assortment of Freshly Baked Large Bagels, Cream Cheese, assorted Preserves and Butter  
(serves 4 guests)

#### **Sliced Fruit and Berry Tray**

A Freshly Sliced assortment of Cantaloupe, Pineapple and Honeydew along with assorted Fresh Berries

## In Flight Menu

### Box Lunches

Box Lunches feature your choice of a Classic Deli Sandwich, Gourmet Sandwich or a Salad, Pasta Salad of the day, Fresh Fruit Salad, Freshly Baked Cookies and "Green" Paper Products

### Classic Deli

**Imported Ham and Swiss on Rye**

**Classic Tuna on Multigrain Bread**

**Shrimp Salad on Pumpernickel**

**Pastrami and Swiss on Rye**

**Classic Chicken Salad on Rye**

**House Roasted Turkey on Wheat**

**Classic Roast Beef**

**Egg Salad on Whole Wheat**

**All Sandwiches Served with a Pickle**

### Gourmet Sandwiches

**Southwestern Turkey Wrap**

House Roasted Turkey Breast, Smoked Bacon, Pepper Jack Cheese and Avocado Aioli

**Turkey BLT**

House Roasted Turkey Breast with Romaine Lettuce, Plum Tomatoes,  
Applewood Smoked Bacon and Chipotle Aioli on Focaccia

**Italian Marinated Grilled Chicken Breast**

Prosciutto, Mozzarella, Oven Dried Tomatoes, Cracked Black Pepper and  
Red Wine Vinaigrette Served on Ciabatta Bread

**Grilled Vegetables on Semolina Baguette**

Portabella Mushroom, Eggplant, Roasted Red Pepper, Yellow Squash,  
Fresh Mozzarella and Black Olive Tapenade

**Fresh Roasted Tenderloin of Beef**

Caramelized Onions, Oven Roasted Tomatoes, Romaine Lettuce and Horseradish Aioli on Croissant

**Fresh Mozzarella, Tomato and Arugula**

Basil Pesto Sauce served on Ciabatta

**Grilled Chicken, Arugula and Roasted Red Peppers**

Shaved Parmesan and Lemon Pepper Aioli on a Semolina Baguette

# Destination **Ōme**<sup>™</sup>

Cuisine delivered anywhere<sup>™</sup>

## In Flight Menu

### Salads

#### **Seasonal Green Salad**

Baby Greens and Seasonal Vegetables  
Served with Ranch Dressing and Balsamic Vinaigrette

#### **Classic Caesar Salad**

Romaine Lettuce, Shaved Parmesan, Caesar Dressing and Focaccia Croutons

#### **Southwestern Caesar Salad**

Black Beans, Roasted Red Peppers, Roasted Corn, Goat Cheese, Spicy Caesar Dressing and Tortilla Strips

#### **Arugula Salad**

Shaved Fennel, Orange Segments and Sherry Vinaigrette

#### **Mesclun Salad**

Dried Cranberries, Crunchy Wasabi Peas, Diced Red  
and Green Peppers with Raspberry Vinaigrette

#### **Chopped Salad**

Diced Seasonal Vegetables, Romaine Lettuce,  
Crumbled Blue Cheese and Balsamic Vinaigrette

#### **Spinach and Green Apple Salad**

Baby Spinach, Sliced Granny Smith Apples, Manchego Cheese,  
Toasted Walnuts and Sherry Vinaigrette

#### **Cobb Salad with Grilled Chicken**

Hardboiled Egg, Crumbled Bacon, Blue Cheese, Tomatoes, Haas Avocado,  
Kalamata Olives, Romaine Lettuce and Balsamic Vinaigrette

#### **Lemon and Rosemary Grilled Chicken**

Roasted Fennel, Pepper, Artichokes, Shaved Parmesan,  
Field Greens and Sherry Vinaigrette

#### **Grilled Seasonal Vegetables**

Extra Virgin Olive Oil and seasoned to taste

#### **Cracked Pepper Crusted Tenderloin**

Caramelized Onions, Blue Cheese, Arugula, Romaine Lettuce And Sherry Vinaigrette

#### **Grilled Shrimp Asian Salad**

Lo Mein, Scallion, Peppers, Peanut, Sesame Seed, Cucumber and Peanut Sauce

# Destination **Ōme**™

Cuisine delivered anywhere™

## In Flight Menu

### Soups

*(serves 2 guests)*

#### **Homemade Soups**

All Soups are Served with Baked Artisanal Rolls

#### **Split Pea**

#### **Lentil Soup with Sausage**

#### **French Onion Soup**

#### **Homemade Chicken Soup**

#### **Soup of the Day**

### Appetizer Platters

#### **Heirloom Tomato and Buffalo Mozzarella Salad, Caprese Style**

Micro-Basil and Mediterranean Focaccia

*(serves 4 guests)*

#### **Lemon Pepper Smoked Salmon**

Fennel, Red Onions, Dill and Pumpernickel Ficelle

*(one whole side – serves 4 guests)*

#### **Artisanal Cheese Platter**

*(select three, four or five)*

#### **Pierre Robert, Talegio, Drunken Goat, Piave, Manchego, Monbriac, 4 Star Cheddar and Honey Goat**

**Served with Crackers, Fig Paste, Dried Fruit and Artisanal Breads**

#### **Deluxe Antipasto Display**

Prosciutto Di Parma, Soppressata, Genoa Salami, Parmesan Cheese, Bocconcini Mozzarella,

Roasted Red Pepper, Grilled Portobello Mushrooms, Marinated Artichokes

Assorted Marinated Olives, Breadsticks and Garlic Croutons

*(serves 4 guests)*

#### **Jumbo U-12 Shrimp Cocktail Platter**

Fresh Horseradish, Cocktail Sauce and Lemon Wedges

#### **Deluxe Crudité Platter**

Assortment of Garden Vegetables and Hand Crafted Dipping Sauces

*(select two)*

Ranch Dip, Hummus or Caramelized Onion-Balsamico

*(serves 4 guests)*

# Destination **Ōme**™

Cuisine delivered anywhere™

## In Flight Menu

### Appetizer Platters

*(Continued)*

#### **Mediterranean Platter**

Classic Hummus, Tzatziki, Marinated Artichokes, Roasted Red Peppers,  
Marinated Olives, Stuffed Grape Leaves And Pita Bread  
*(serves 4 guests)*

#### **Assortment of Tea Sandwiches**

*(select 3 types)*

#### **Watercress-Cucumber**

#### **Curried Chicken with Walnuts and Grapes**

#### **Avocado and Sprouts**

#### **Nutella and Pear**

#### **Stilton Cheese and Bosc Pear**

#### **House Smoked Salmon Mousse**

#### **Shrimp with Dill Vinaigrette**

#### **Roast Beef with Fresh Horseradish Mayonnaise**

#### **Classic Tuna Salad**

*(Each platter features 12 tea sandwiches, serving 4 guests)*

## Canapes

#### **Pistachio, Goat Cheese and Grape Truffle**

#### **Cheese Puff**

Roe Caviar

#### **Smoked Salmon**

Caper and Onion

#### **Roast Beef and Cornichons**

#### **Braciola**

Shaved Pecorino

#### **Prosciutto**

Basil Crème

#### **Lobster Salad**

## In Flight Menu

### Canapes *(Continued)*

#### **Crab Salad**

Tarragon and Manicure Peppers

#### **White Bean and Bacon Tapenade**

#### **Smoked Duck and Mushroom Duxelle**

#### **Spicy Shrimp**

Chili Mayo

#### **Tomato, Basil and Mozzarella**

### Hors D'oeuvres

#### **Petite Maryland Crab Cakes**

Chesapeake Remoulade

#### **Lollipop Shrimp**

Thai Coconut Dipping Sauce

#### **Lobster Dumpling**

Soy-Lime Dipping Sauce

#### **Asparagus Wrapped with Smoked Salmon**

Tarragon Aioli

#### **Classic Mac-N-Cheese**

Croquette

#### **Vegetable Spring Roll**

Sweet Thai Chili Sauce

#### **Wild Mushroom Risotto**

Parmesan Tuille

#### **Indonesian Chicken Satay**

Spicy Peanut Sauce

#### **Duck Prosciutto Pizza**

Cippolini Onion and Mascarpone

## In Flight Menu

### Hors D'oeuvres *(Continued)*

#### **Angus Beef Sliders**

Boursin Cheese

#### **Petite Beef Wellington**

Cabernet Reduction

#### **Beef Empanada**

Roasted Tomato and Cumin Aioli

#### **Franks in a Quilt**

Spicy Mustard

All hors d'oeuvres are sold by the dozen.  
Hot hors d'oeuvres will be packaged in ready to heat containers;  
Room temperature hors d'oeuvres will be plattered.

## Desserts

#### **New Jersey Apple Cobbler**

#### **Freshly Baked Cookies**

Chocolate Chip, Oatmeal Raisin, Peanut Butter and White Chocolate Macadamia Nut

#### **Fudge Brownies and Blondies**

Raspberry Lemon Poppyseed Bars, Apricot Crunch Bars, Coconut Macaroon Brownie Bars

#### **Variety of Miniature Cupcakes with assorted Frostings and Toppings**

*(select 2 flavors)*

Strawberry Shortcake, Caramel-Banana Cream,  
Chocolate Chambord Truffle, Madagascar Vanilla Bourbon,  
Macadamia White Chocolate and Lemon Meringue

#### **Individual New York Style Cheesecake**

#### **Assorted Home Baked Butter Cookies**

French Sablées, Classic 'Bretons',  
Raspberry Linzer Tarts and Pecan Thumbprints

#### **Selection of our Hand Made Biscotti**

Classic Hazelnut, Sicilian, Pistachio 'Mandelbrot' and Citrus Zest with Fennel

# In Flight Menu

## Concierge Services

**Ome Caterers can arrange the following services for our clients:**

Linen and Laundry Service  
Glassware and China  
Wheat-Free and Organic Products  
Fresh Flowers and Arrangements

If you have a special request please call 973-560-4540  
and ask for laura or email laura at [lspina@omecaterers.com](mailto:lspina@omecaterers.com)