



## VIP Inflight Catering Menu

### Introduction

We are delighted to present our global cuisine, full of delicious ideas that will make mealtime the best part of your flight.

In addition to these suggestions, our new menu planning service is complimentary! Let our chef help you choose the freshest and best local ingredients for customized menus tailored to your exact requirements.

We're always happy to plate directly on your own platters and dishware to save you some time on board, and we'll even give you a discount!

We prefer 72 hour notice for orders. For orders less than 24 hours before flight, please contact us directly for additional suggestions.

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We kindly ask that you make note of our cancellation policy:

Cancellations must be received 24 hours prior to the requested delivery time (not flight departure time). Special (named) wine, beer and liquor cannot be canceled once order is placed, as the suppliers will not accept returns.

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## POPULAR

FOR 2

Other sizes available

FOR 4

FOR 8

FOR 12

### SLICED FRUIT PLATTERS

small tray

large tray

2 medium trays

3 medium trays

### CHICKEN TENDERS (fried or grilled)

BBQ, Ranch and Honey Mustard Dips

8 pcs/sm tray

16 pcs/2 sm trays

36 pcs/3 med trays

48 pcs/4 med trays

### CHICKEN, SHRIMP or TOFU SKEWERS

Tzatziki, Tahini or Hoisin Peanut

Minimum 1/2 dozen per selection

### CHEESE, CHARCUTERIE PLATTERS

honey, fig preserve, dried fruit and nuts, crackers

small tray

large tray

2 medium trays

3 medium trays

### FINGER SANDWICH PLATTERS

chef's choice or your specification, recommended 3 pcs per person

- chicken salad
- roast beef, cheddar, horseradish mayo
- ham and cheese, mango chutney mayo
- salmon and scallion cream cheese
- egg salad
- Turkey, mozzarella, sriracha mayo
- cucumber and herbed cream cheese
- radish and herb butter

## ROOM SERVICE

Our Room Service sandwich menu is always available and can be ordered in advance or on the spot – in take-out boxes or to dine in-house.

### ROAST BEEF

cheddar, caramelized onions, arugula and horseradish mayo

### TURKEY

mozzarella, lettuce, tomato and spicy sriracha mayo

### HAM AND CHEESE

Swiss, lettuce, tomato and a sweet/spicy mango chutney-mayo

### CHEESEBURGER

made to order, potato chips

### CHICKEN or BEEF SHAWARMA -

Grilled beef with Middle Eastern spices, served with eggplant salad and hummus

## ROOM SERVICE *TO GO*

If you're arriving in the evening, most restaurants will be closed by the time you reach your hotel. Now you can choose one of our chef-prepared frozen ready-meals to take with you to your hotel and pop in your room microwave. These delicious meals can be ordered in advance or upon arrival, and come with plate, dinner napkin and flatware. Please ask for our latest menu items.

### ROASTED TURKEY MEDALLIONS

mashed potatoes, green beans, classic turkey gravy

### GRILLED CHICKEN KEBAB

Seven Vegetable Tagine and Couscous

### BEEF OR VEGGIE LASAGNE

### POTROAST IN RED WINE SAUCE

Tender Beef, Carrots and Onions, mashed potatoes, green beans

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# BREAKFAST

## A LA CARTE CONTINENTAL

### EUROPEAN BREAKFAST

Cold meats and cheeses, hard-boiled egg, natural or flavored yogurt, croissants and pain au chocolat, rolls and jam.

### MEDITERRANEAN BREAKFAST

House-made falafel, hummus, baba ghanoush, tabouleh, fattoush, stuffed grape leaves, muhammara, feta cheese, olives, pita triangles

### BREAKFAST BASKET

Croissants, Pain au Chocolat, House-Baked Banana Bread, Nutella

### SMOKED SALMON PLATE

Scottish Smoked Salmon, whipped scallion cream cheese (*plain cream cheese available*), capers, sliced red onion, garden tomato, cucumber and lemon, bagel, sliced bread

### OVERNIGHT OATS 200g or CHIA PUDDINGS 200g:

- mixed berries
- chai latte + house-made granola topping
- mango-coconut

### NATURAL YOGURT 150g \* FLAVOURED YOGURT 150g

### TROPICAL YOGURT PARFAIT

Natural or flavored yogurt, coconut granola, tropical fruit compote

# BREAKFAST

## A LA CARTE HOT BREAKFAST

### BREAKFAST SANDWICH

Scrambled or fried egg, cheddar, bacon, arugula, sliced tomato on flaky croissant

### SHAKSHOUKA

A North African favorite, 3 eggs poached on a bed of chunky, spicy tomato sauce with cumin, paprika and just a little hot pepper, with pita and baguette for dipping.

### FRITTATAS, OMELETTES & MINI QUICHES

*Choose from below or make your own combination*

- veggie market –roasted vegetables, Feta, fresh herbs
- mushroom, ham and cheese
- smoked salmon and cream cheese, fresh herbs
- spinach, feta and dill

### FRENCH TOAST WITH TROPICAL FRUIT

egg custard-dipped brioche, tropical fruit salsa, maple syrup

### CINNAMON WAFFLES or PANCAKES

belgian-style waffles or fluffy pancakes with a heart-healthy dose of Sri Lankan cinnamon, with butter and maple syrup

### SIDES

- creamy scrambled eggs
- bacon
- turkey bacon
- black forest ham
- scottish smoked salmon
- sauteed breakfast potatoes or sweet potatoes
- north Caicos grits
- roasted cherry tomatoes
- grilled mushrooms

### FRESH JUICES \*provided in half pint or pint size bottles

- orange, freshly squeezed
- grapefruit, freshly squeezed
- watermelon
- warrot +ginger +beet
- apple
- cold pressed green juice
- 'Flu Shot' – *ginger, turmeric, lemon, pineapple*

### SMOOTHIES \*provided in pint or half pint size bottles

- Green Machine – spinach, kale, banana, pineapple, almond milk
- Power Up -peanut butter, banana, cocoa, green apple, coconut milk, honey
- Red Berry – mixed berries, yogurt, banana, honey

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## HORS D'OEUVRES & CANAPÉS

*Assorted chef- inspired canapés – minimum ½ dozen of each selection  
Please advise any dietary preferences or restrictions at time of ordering*

### COLD

Parma ham bruschetta with fig, camembert or goat cheese

Mini conch ceviche skewers with aguachile

Mini lobster rolls - traditional New England style rolls, only smaller! with local Caicos lobster

Cold lobster medallions with lemon saffron aioli, caviar garnish

Seared foie gras, caramelized mango with aged rum

### HOT

Mini beef sliders –aged cheddar, tomato jam, garlic aioli, caramelized onion, arugula

Mini beef empanadas with raisins and olives, spiced tomato dip:

Egyptian sliders - minced beef, onion and pepper mixture with Middle Eastern herbs and spices, grilled in mini pita pockets, with tzatziki and tahini dips

Mini crab cakes with sriracha-lime mayo and cilantro

Mini fish cakes with remoulade

Selection of mini quiches



## PLATTERS + DISPLAYS

### CHEESE | CHARCUTERIE

Selection of artisanal cheeses and/or cured meats\* served with dried fruits, nuts, chutneys, marinated vegetables, olives, and crackers

*\*pork free options available*

### MEZZE PLATTER

House-made falafel, hummus, baba ghanoush, tabbouleh, fattoush, stuffed grape leaves, muhammara, feta cheese, olives, served with pita.

### CHICKEN TENDERS

BBQ and Ranch dipping sauces

### HOISIN-GOCHUJANG STICKY WINGS

Cucumber relish

### SMOKED SALMON

Scottish Smoked Salmon (*please state preference*)

whipped scallion cream cheese, bagels, capers, sliced red onion, garden tomato, cucumber and lemon.

Full 400g | Half 200g

### SEASONAL SEAFOOD DISPLAY

Chef's selection of seafood, including fresh local lobster tail (*in season*), poached shrimp, Caicos conch ceviche (*raw conch salad*) with lemons, cocktail sauces and remoulade

### SUSHI & SASHIMI

Chef's Selection (according to availability) of maki, nigiri, California roll, sashimi, wakame salad served with chopsticks, ginger, soy sauce and wasabi

*72 hours minimum notice required, minimum order for 6*

### AFTERNOON TEA PLATTER

Chef's selection of sweet and savory mini tarts, finger sandwiches, chocolates

### CRUDITÉS

Selection of fresh raw vegetables with assorted dips

## SKEWERS AND GLASSES

*Perfect for short flights or no attendant flights – skewers and glasses are artfully presented and ready to serve. We can provide glassware and trays, or can offer plating service on provided wares.*

### SKEWERS

*Minimum 1/2 dozen per selection*

#### CARIBBEAN SHRIMP SATAY

Caicos rum-glazed shrimp skewers with pineapple sambal and scallions

#### NEGIMA YAKITORI

Glazed, grilled boneless chicken thigh and scallions, traditional tare sauce

#### CONCH CEVICHE WITH AGUACHILE

Raw conch marinated in citrus and chile water

#### LAMB SKEWERS

Boneless lamb cubes with a bright, refreshing cucumber and garlic tzatziki sauce

#### CAPRESE SKEWERS

Bocconcini, cherry tomatoes, pesto and balsamic glaze

### GLASSES

#### HUMMUS + PITA

House-made *hummus bi tahina* served in glass with za'atar pita crisps

#### CRUDITÉS

Seasonal vegetables with our house-made hummus or herb dip

#### CAICOS CONCH CEVICHE

Our iconic raw conch salad, red onion, sweet and hot peppers, leche de tigre (lime, orange, lemon juices), fresh herbs, tomato

#### PRAWN COCKTAIL

Poached jumbo prawns, classic cocktail sauce, lemon wedges

#### GAZPACHO SHOOTER

Shrimp, lobster or olive garnish

## SANDWICHES

### TEA SANDWICHES \*minimum 1/2 dozen

Chef's selection, or your preference, of varied open-face and closed mini sandwiches

- chicken salad
- roast beef, cheddar, horseradish mayo
- ham and cheese, mango chutney mayo
- salmon and scallion cream cheese
- egg salad
- Turkey, mozzarella, sriracha mayo
- cucumber and herbed cream cheese
- radish and herb butter

### GOURMET SANDWICHES & WRAPS

#### ROAST BEEF

cheddar cheese, caramelized onions, arugula, horseradish aioli

#### GRANDMA'S EGG SALAD

farm fresh egg salad, butter lettuce on flaky croissant

#### SMOKED SALMON

Scottish smoked salmon, scallion cream cheese, arugula, tomato

#### CHICKEN SALAD

herb-roasted chicken, apples, fresh herbs, arugula, lemon aioli

#### MARTA'S FAMOUS TUNA SALAD

oil-poached tuna, creamy lemon dressing, Calabrian chilis, sweet onion, celery

#### JERK CHICKEN OR TOFU BAHN MI

our cross-cultural and delicious version, with pickled vegetables and fresh herbs

#### FARMER'S MARKET

Sauteed mushrooms, zucchini, tomatoes and peppers with balsamic glaze

- Optional herb cheese spread

#### CHICKEN OR BEEF SHAWARMA

a popular Middle Eastern sandwich, marinated, roasted and thinly sliced meat, served in a pita wrap with fresh salad veggies.

#### BLT+C

maple peppercorn bacon, bibb lettuce, vine tomato, herb crema + roasted chicken

*\*GF bread available also*

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## IN-FLIGHT BRASSERIE

*Our Brasserie menu is served ready to plate in appropriate containers for reheating. Cold dishes can be pre-plated on provided aircraft wares upon request*

**SOUPS\*** *Served in 500ml microwavable containers*

### BORSCHT

tangy, sweet/sour traditional Eastern European beet soup, sour cream garnish. Vegetarian, or with beef

### CREAMY MUSHROOM SOUP

an umami-rich comforting soup, with dried and fresh mushrooms, herbs and a touch of cream

### EGYPTIAN LENTIL SOUP

a vibrant, healthy vegetarian soup of red lentils, touched with coriander and cumin.

### CHICKEN VEGETABLE SOUP WITH ORZO

Classic chicken broth, diced chicken breast, vegetables, ginger, herbs and orzo

### TOMATO SOUP ANTHONY BOURDAIN

nostalgic creamy tomato soup garnished with grilled cheese soldiers

### LOBSTER BISQUE (in season)

Caicos lobster, tomato sherry cream soup, fresh herbs

## SALADS

### ROASTED HONEY-GLAZED BEETS

arugula, sundried tomatoes, radish, goat cheese, balsamic reduction, crushed pistachio

### CAPRESE

colorful tomato medley, fresh mozzarella, pesto and balsamic drizzle.

### CAICOS CONCH CEVICHE

Island-style raw conch salad red onion, leche de tigre (lime, orange, lemon juices), fresh herbs, tomato

### CLASSIC CAESAR

tender romaine lettuce, sundried tomatoes, basil croutons, shaved parmesan, house-made dressing

### NIÇOISE

Ahi tuna, soft boiled egg, haricots verts, new potatoes, cherry tomato, olive, lemon drizzle

### GODDESS SALAD

chef's selection of mixed greens and vegetables, green goddess herb dressing

### GREEK SALAD

Cucumber, tomatoes, red onions, green peppers, kalamata olives, dried oregano, feta cheese

### WINTER SALAD

A beautiful salad of shaved carrot ribbons, assorted citrus, briny olives, fresh citrus vinaigrette

### SUMMER SALAD

Baby spinach, fresh strawberries, walnut with balsamic vinaigrette

## BRASSERIE LIGHT BITES

### CHICKEN LIVER MOUSSE

Rustic toasted bread, fig preserves

### ZAALOUK

harissa-spiced Moroccan tomato and eggplant purée, crusty baguette

### TOMATO TART

tomatoes, goat cheese, fresh thyme, za'atar and sea salt puff pasty crust

### SUMMER ROLLS

peanut / hoisin dipping sauce

○ Lobster (in season) | prawn | crab | vegetable

### COLD POACHED LOBSTER TAIL

lemon saffron aioli

### COLD SLICED FILET

(cooked medium rare unless specified), chimichurri, island-style potato salad

### COLD POACHED SALMON

passionfruit sauce, asparagus and pickled lemon

## BRASSERIE - FROM THE SEA

### SEARED ATLANTIC WILD-CAUGHT SALMON

saffron, dill & champagne cream, Mediterranean ratatouille, boiled new potatoes

### PAN ROASTED CHILEAN SEA BASS

Lobster reduction (in season) or lemon herb sauce, saffron mashed potatoes

or creamy white bean purée

### MISO GLAZED ATLANTIC WILD CAUGHT SALMON OR CHILEAN SEA BASS

Ginger-scallion fried rice, braised bok choy and shitake mushrooms

### LOBSTER POT PIE

Lobster (in season), shrimp, vegetables, saffron tomato broth, golden puff pastry crust

## BRASSERIE - FROM THE LAND

choose two sides

### GRILLED RACK OF LAMB

dry spice rub, mint jus

### FILET MIGNON, 8 oz

poivre sauce

### PRIME RIBEYE or NY STRIP, 10 oz

compound Maitre d' butter.or red wine jus

### BEEF STROGANOFF

tender filet mignon smothered in a rich mushroom sour cream sauce, egg noodles

### FRENCH BISTRO ROAST CHICKEN

half roast chicken with lemon and thyme, carved into wing, breast, thigh and drumstick (rib and back bones removed), chicken jus

### ROASTED TURKEY MEDALLIONS

classic turkey gravy

### SIDES

Asparagus

mashed potatoes

mixed seasonal vegetable

herb-roasted potatoes

pan-roasted mushrooms

potato gratin (in ceramic ramekin)

lobster-mashed potatoes (in season)

miso-roasted carrots and parsnips

glazed carrots with parsley and thyme

steamed green beans

## BRASSERIE - PASTA, RISOTTO AND COUSCOUS

### SMOKED SALMON FETTUCCINE

creamy limoncello sauce, green peppercorn, candied fennel, smoked salmon, arugula

### MAC + CHEESE

creamy five cheese sauce, Cavatappi, herb crumble

- with Lobster (*in season*)

### BROCCOLI PESTO

Broccoli, extra virgin olive oil, fresh basil, garlic, heart healthy walnuts, with or without parmesan cheese

### BEEF LASAGNE

traditional layered pasta with beef ragu

### VEGGIE LASAGNE

creamy bechamel with mushrooms, spinach and butternut squash

### PASTA ALFREDO

classic cream sauce with grilled chicken, shrimp or lobster

### PASTA BOLOGNESE

rich, long-simmered ragu of beef, carrots, onions, celery, tomatoes and herbs, served with a light dusting of parmesan

### ASPARAGUS or MUSHROOM RISOTTO

### SEVEN VEGETABLE COUSCOUS

Chef Ahmed's interpretation of this traditional Moroccan dish is seven vegetables stewed gently in a rich and deeply flavorful tomato sauce, served with fluffy couscous.

- ADD GRILLED CHICKEN KEBABS



## DESSERT & TEA

### COFFEE CAKES

#### APFELKUCHEN

a simple traditional European-style apple cake to serve any time of day with coffee

#### MADELEINES

- Chocolate
- vanilla
- chai spice

### MINI TARTS

#### APPLE TARTE TATIN

caramelized apple, puff pastry, crème fraiche

#### LEMON CURD TART

topped with fresh raspberries

#### CHEESECAKE

with sugared berries or passionfruit glaze

#### BAKLAVA

Layers of buttery, flaky phyllo pastry filled with honey, pistachio and walnut crumbs

### SERVED IN GLASS

#### TIRAMISU

lady fingers soaked in coffee liqueur, layered with mascarpone mousse

#### PANNA COTTA

Vanilla panna cotta with fruit coulis

#### PASSION FRUIT CHEESECAKE PARFAIT

Whipped mascarpone cream with passion fruit coulis and cookie crumble

#### RICH CHOCOLATE MOUSSE

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## COOKIES & BROWNIES

*Minimum ½ dozen of each selection*

Oatmeal Raisin

Dark and White Chocolate Chip

Candied Ginger and Molasses

Double Chocolate Brownies