

Breakfast Catering

The Spitfire Norwegian Salmon Platter **\$13.95/PP**
Smoked Salmon
Fresh Assorted Bagels- Served with Cream Cheese, Sliced Tomato, Sliced Cucumber, Red Onions, Capers
Fresh Cut Fruit
Fresh Squeezed Orange Juice (9oz Per Person)

The Spitfire First Class Continental **\$10.95/PP**
Mini Quiche Cups and Squares:
Spinach and Swiss.Potato-Rosemary/Swiss, Bacon and Swiss
Fresh Assorted Bagels Served with Cream Cheese, Jam and Butter
An Assortment of Fresh Pastries- Muffins, Danish, Croissants
Fresh Cut Fruit
Granola
Fresh Squeezed Orange Juice (9oz Per Person)

The Spitfire Morning **\$9.95/PP**
Fresh Assorted Bagels Served with Cream Cheese, Preserves and Butter
Stuffed Croissants- with Black Forest Ham and Swiss, Swiss cheese Only
Fresh Cut Fruit
Fresh Squeezed Orange Juice (9oz Per Person)

The Continental **\$8.95/PP**
Fresh Assorted Bagels Served with Cream Cheese, Jam and Butter
An Assortment of Fresh Pastries- Muffins, Danish, Croissants
Fresh Cut Fruit
Fresh Squeezed Orange Juice (9oz Per Person)

The Spitfire Power Breakfast **\$7.95/PP**
Fresh Assorted Bagels Served with Cream Cheese, Jam and Butter
Fresh Cut Fruit
Fresh Squeezed Orange Juice (9oz Per Person)

Breakfast Buffet

Wake Up and Fly **\$11.75/PP**
Fresh Scrambled Eggs
Or
Scrambled Egg Whites- Prepared with Spinach and Feta Cheese
Spitfire Breakfast Potatoes- Diced Potatoes, Onion and Red-Green Bell Pepper
Assorted Pastries
Fresh Cut Fruit
Ketchup, Salsa
And a Choice of Two:

- Bacon
- Pork Link Sausage
- Turkey Sausage

Veggie Sausage Available Upon Request

The Aviator **\$10.75/PP**
Fresh Scrambled Eggs
Spitfire Breakfast Potatoes- Diced Potatoes, Onion and Red-Green Bell Pepper
Assorted Pastries
Fresh Cut Fruit
And a Choice of Two:

- Bacon
- Pork Link Sausage
- Turkey Sausage

Veggie Sausage Available Upon Request

Frittata Take off Breakfast **\$11.50/PP**
Individual Frittatas- Fresh Eggs Baked with Delicious Fillings:

- Spinach, Mushroom and Asparagus
- Ham and Swiss
- Sausage, Broccoli and Mushrooms

Spitfire Breakfast Potatoes- Diced Potatoes, Onion and Red-Green Bell Pepper
Assorted Pastries
Fresh Cut Fruit
And a Choice of Two:

- Bacon
- Pork Link Sausage
- Turkey Sausage

Veggie Sausage Available Upon Request

Breakfast Wraps & Wiches

Spitfire Breakfast Wraps **\$11.50/PP**

The Denver: Egg, Cheese, Ham, Onion, Bell Pepper
The Cali: Egg, Cheese, Chicken, Mushrooms, Spinach
The Santa Monica: Eggs, Cheese, Potatoes, Choice of Meat
The Veggie: Egg, Sautéed Vegetables, Cheese
Fresh Cut Fruit

Breakfast Sandwich Combo **\$11.50/PP**

Egg Bacon and Cheese on Sourdough or Croissant
Egg Black Forest Ham and Cheese on Sourdough or Croissant
Egg Turkey Sausage Cheese on Sourdough or Croissant
Spitfire Breakfast Potatoes-Diced Potatoes, Onion and Red-Green Bell Pepper

Breakfast Side Additions

Banana Pancakes **\$2.50/PP**

Honey Wheat Pancakes

Bacon

Pork Link Sausages

Veggie Sausages

Spitfire Breakfast Potatoes- Diced Potatoes, Onion and Red-Green Bell Pepper

Cinnamon French Toast- Served with Soft Whipped Butter and Syrup

Yogurt, Granola and Fruit Parfait **\$2.75/PP**

Gourmet Deli

Spitfire Classic Lunch **\$11.00/PP**
Includes Two Side Salads, Sandwich or Wrap, and Assorted Cookies

Spitfire Executive Lunch **\$13.25/PP**
Includes One Gourmet Salad, One Side Salad, Sandwich or Wrap, and Assorted Cookies

A La Carte **\$7.00/PP**
Sandwiches and Wraps

Gourmet Salads
Small (Serves 8-10) **\$45.00**
Medium (Serves 10-15) **\$55.00**
Large (Serves 25-30) **\$85.00**

Spitfire Side Salads
Small (Serves 8-10) **\$25.00**
Medium (Serves 10-15) **\$35.00**
Large (Serves 25-30) **\$55.00**

Relish Platter **\$1.25/PP**
Pickles, Lettuce, Tomato, Onions, Mustard, Mayonnaise, Cheese

Homemade Potato Chips **\$1.50/PP**

Gourmet Salad Choices

Pesto Pasta Salad
Pesto Sauce, Penne Pasta and Julienne Vegetables

Apple Walnut Salad
Fresh Baby Greens, Apple Slices, Bleu Cheese Crumbles and Walnuts

Southwestern Salad
Romaine and Iceberg Lettuce, Shredded Jack and Cheddar Cheese, Black Beans, Corn, Red Bell Pepper, Diced Tomato, Cilantro, Tri-Color Tortilla Strips with Southwestern Dressing

The Greek Salad
Mixed Baby Greens, Kalamata Olives, Red Onion, Cucumber and Feta Cheese

The Cobb Salad
Chopped Baby Greens, House Roasted Turkey Breast, Crumbled Bleu Cheese, Bacon, Avocado, Tomato and Chopped Egg

Chinese Salad
Shredded Napa Cabbage, Mandarin Oranges, Wonton Strips, with a Hint of Ginger, Tossed in an Oriental Sesame Dressing

Side Salad Choices

Fresh Cut Fruit

Vegetable Pasta Salad
Olives, Red and Green Bell Peppers, Tomato, and Red Onions with Penne Pasta Tossed in Italian Vinaigrette

Old Fashion Red Potato Salad
Broiled Red Potatoes, Chopped Onions, Celery, Olives, Carrots, Mayonnaise Mustard, and Chopped Egg

Macaroni Salad
Salad Macaroni, Chopped Onions, Celery, Carrots, Pickles, Mustard and Mayonnaise

Homemade Cole Slaw

Wiches and Wrap Choices

Grilled Chicken

Charbroiled Herb Chicken Breast Served on Sourdough Topped with Jack Cheese, Sautéed Mushrooms, Avocado, Lettuce and tomato

Roast Beef

Lettuce, Tomato on Sourdough

Grilled Tuna Melt

White Albacore Tuna Salad Melted with Jack Cheese on Grilled Sourdough

Grilled Turkey Bacon Melt

Fresh House Roasted Turkey and Cheddar Melt with Bacon, Lettuce, Tomato on Grilled Sourdough

Pesto Grilled Chicken

On Sourdough with Basil Aioli

Club Sandwich

Bacon, Lettuce, Tomato, Turkey and Ham on Sourdough

Chicken Caesar

The Classic Caesar Salad with Grilled Chicken Breast on Sourdough

Blackened Salmon Caesar

Cajun Style Blackened Salmon, Romaine Lettuce, Roasted Red Pepper, Leaf Lettuce and Tomatoes

Mediterranean Vegetable

Spinach Leaves, Cucumber, Artichoke, Red Onion and Sliced Tomato

Smoked Turkey Cobb

Sliced Smoked Turkey, Leaf Lettuce, Sliced Tomato, Red Onion, Avocado, Bacon bits, and Hard-Boiled Egg

Tuna Salad

Albacore Tuna, Red Onion, Celery, Leaf Lettuce and Tomato

Platters

Each Platter Feeds Approximately 10-12 People

Middle Eastern

\$25.00

Roasted Garlic Hummus, Garlic Pesto Hummus Served with Pita Chips

Cheese and Cracker

\$35.00

Assorted Domestic and Imported Cheeses Served with Assorted Crackers

Chips and Salsa

\$25.00

Lightly Salted Tortilla Chips with Your Choice of Salsa

Bruschetta

\$25.00

Tomato Basil Bruschetta Served with Toasted Garlic Crustini's

Vegetable Crudités

\$25.00

Fresh Cut Vegetables Served with Ranch and Bleu Cheese Dressings

Smoked Salmon

\$50.00

Norwegian Smoked Salmon Served with Cream Cheese. Red Onions, Capers, Lemon Wedges and Mini Bagels

Assorted Cookies

\$25.00

An Assortment of Chocolate Chip, Peanut Butter, Oatmeal, and Double Chocolate Chip

Assorted Bagels

\$25.00

Assorted Bagels Served with Cream Cheese and Jelly

Assorted Pastries

\$25.00

Muffins, Danishes, Croissants and Sliced Breakfast Breads

Fresh Cut Fruit

\$35.00

Fresh Cut Seasonal Fruit

Platters (cont'd)

Each Platter Feeds Approximately 10-12 People

Mini Lemon Crab Cakes	\$50.00
Bite Size Crab Cakes Served with Tartar Sauce	
Assorted Skewers	\$45.00
Grilled Chicken and/or Veggie Skewers	
Slider Burgers	\$45.00
Mini Beef Patties on Hawaiian Rolls	
Chicken Wings	\$45.00
Assorted Chicken Wings Served with Ranch and Bleu Cheese Dressings	

Buffet Bars

Each Bar is a Fun Way to Create Your Own Meal

Burger Bar

Charbroiled Beef Patties, Veggie Patties, and Turkey Patties all Grilled to Perfection. With Potato and Egg Buns, Sliced Tomatoes, Lettuce, Red Onions, Assorted Cheeses and Mayonnaise and Mustard

Homemade Potato Chips

Sandwich Bar

Smoked Turkey Breast, Black Forest Ham, Roasted Beef, Curry Chicken Salad, Tuna Salad, Grilled Vegetables Served with Assorted Sliced Breads, Rolls, Baguettes, Sliced Tomatoes, Lettuce, Red Onions, Assorted Cheeses.

Relish Tray-Pickles, Olives, Peppers, Carrots, Mayonnaise, Mustard and Pesto Spread

Homemade Potato Chips

Fajita Bar

Grilled Flank Steak, Chicken and Mixed Veggies, Served with Corn Tortillas, Sour Cream, a Shredded Cheddar and Jack Cheese Mix, Salsa, Shredded Lettuce, and Diced Tomatoes

Spanish Rice and Black Beans

Taco Bar

Seasoned Ground Beef, Grilled Chicken and Mixed Veggies, Served with Corn Tortillas, Sour Cream, a Shredded Cheddar and Jack Cheese Mix, Salsa, Shredded Lettuce and Diced Tomatoes

Spanish Rice and Black Beans

Beef/Pork Entrees

All Entrees Include a Salad, Vegetable, Side Dish, Bread, and Dessert

Bacon Wrapped Meatloaf	\$12.95/PP
Home Style Meatloaf Wrapped in Bacon	
1/3 Rack Baby Back Ribs	\$12.95/PP
Slow Cooked Pork Ribs with Homemade BBQ Sauce	
Pork Chops	\$12/95/PP
Slow Cooked Pork Chops Seasoned and Grilled to Perfection	
Carne Asada	\$12.95/PP
Citrus Marinated Flank Steak	
Tri Tip Topped with Mushroom Sauce	Inquire
Marinated Tri Tip with a Mushroom Sauce	
Barbeque Tri Tip	Inquire
Marinated Tri Tip with Garlic Pepper Mesquite	
Citrus Marinated Skirt Steak	\$12.95/PP
Skirt Steak Marinated in an Island Marinade	
Traditional Lasagna	\$12.95/PP
Meaty Lasagna in Red Marinara Sauce	
Homemade Spaghetti and Meatballs	\$12.95/PP
Spaghetti and Marinara with Homemade Meatballs	
Beef Fajitas	\$12.95/PP
Marinated Beef Flank Steak with Onions, Red and Green Bell Peppers	
Beef Skewers	\$12.95/PP
Grilled and Marinated Flank Steak Skewered	
Beef Enchiladas	\$12.95/PP
Classic Mexican Treat with Ground Beef and Spicy Enchilada Sauce	
Rib Eye	Inquire
Rib Eye Slow Cooked to Perfection and Rubbed in Spitfire Seasoning	

Chicken Entrees

All Entrees Include a Salad, Vegetable, Side Dish, Bread, and Dessert

Mediterranean Chicken	\$12.95/PP
Grilled Chicken Stuffed with Goat Cheese, Spinach, Sun Dried Tomatoes, and Garlic	
Roasted Garlic Chicken	\$12.95/PP
Roasted Chicken in Garlic Sauce	
Teriyaki Chicken	\$12.95/PP
Grilled Chicken Rubbed in a Homemade Hawaiian Sauce	
Chicken Fajitas	\$12.95/PP
Grilled Chicken with Onions, Red and Green Bell Peppers	
7 Herb Roasted Chicken	\$12.95/PP
Italian Roasted Chicken in Herb Sauce	
Chicken Skewers	\$12.95/PP
Grilled Chicken Pieces with Green and Red Bell Pepper, Red Onion and Mushrooms	
Chicken Enchiladas	\$12.95/PP
Classic Mexican Treat with Chicken and a Spicy Enchilada Sauce	
Barbeque Chicken	\$12.95/PP
Grilled Chicken in Homemade BBQ Sauce	

Chicken and Pasta

All Entrees Include a Salad, Vegetable, Side Dish, Bread, and Dessert

Chicken Parmesan	\$12.95/PP
Breaded Chicken Breast Covered in Mozzarella, Parmesan and Marinara	
Chicken Picatta	\$12.95/PP
Lightly Breaded Chicken Breast Covered in a Lemon Caper Sauce	
Chicken Lasagna in an Alfredo Sauce	\$12.95/PP
Lasagna with Ricotta Cheese Chicken and Mushrooms Covered in Alfredo Sauce	
Linguine Chicken Alfredo	\$12.95/PP
Grilled Chicken, Broccoli, and Linguini in a White Wine Alfredo Sauce	
Chicken Marsala	\$12.95/PP
Lightly Breaded Chicken Breast with Marsala Wine Sauce and Mushrooms	

Seafood Entrees

All Entrees Include a Salad, Vegetable, Side Dish, Bread, and Dessert

Pan Seared Halibut	Inquire
Sautéed (Seared) Halibut with a Lemon White Wine Sauce	
Cedar Plank Halibut	Inquire
Seared Then Baked on top of a Cedar Plank and Topped with Blue Blanc Sauce	
Grilled Salmon	Inquire
Cedar Grilled Salmon Served with Pesto Sauce	
Blackened Salmon	Inquire
Salmon Sliced and Blackened with Cajun Seasoning	
Poached Salmon	Inquire
Served with a Dill Sauce	

Seafood Entrees (cont'd)

All Entrees Include a Salad, Vegetable, Side Dish, Bread, and Dessert

Shrimp Scampi

Cooked in a Garlic White Wine Butter Herb Sauce

[Inquire](#)

Grilled Shrimp

Grilled Shrimp with Green and Red Bell Pepper, Red Onion and Mushrooms

[Inquire](#)

Seared Ahi Tuna

Sesame Crusted Ahi Seared to Room Temperature Served with Lime Cilantro Sauce

[Inquire](#)

Vegetarian Entrees

All Entrees Include a Salad, Vegetable, Side Dish, Bread, and Dessert

Veggie Skewers

Artichoke, Red and Green Bell Peppers, Red Onions, and Mushrooms

\$12.00/PP

Portobello Mushroom Ravioli in White Wine Sauce

Portobello Mushroom Ravioli Covered in White Wine Sauce

\$12.00/PP

Veggie Lasagna

Assorted Veggies in a Hearty Marinara Sauce

\$12.00/PP

Homemade Macaroni and Cheese

A Macaroni and Four Cheese Baked Treat

\$12.00/PP

Cheese Enchiladas

Homemade Cheese Enchiladas Covered in Spicy Enchilada Sauce

\$12.00/PP

Vegetarian Enchiladas

Assorted Veggie Enchiladas Covered in Spicy Enchilada Sauce

\$12.00/PP

Veggie Fajitas

Grilled and Seasoned Mixed Veggies

\$12.00/PP

Side Dish Choices

Roasted Red Baby Potatoes

Pasta Primavera

Linguine with Herbs

Penne with Marinara

Pesto Pasta

Alfredo Pasta

Tortilla Chips with Salsa

Asparagus with Lemon Butter

[Inquire](#)

Vegetable Brown Rice

Rice Pilaf

Red Spanish Rice

Roasted Garlic Mashed Potatoes

Potatoes Au Gratin

Grilled Tomatoes

Steamed Carrots

Balsamic Grilled Vegetables

Fresh Corn on the Cob

Sautéed Green Beans

Steamed Spinach

Steamed Broccoli

Bread Options

Dinner Rolls

Garlic Bread

Asiago Cheese Bread

Hawaiian Bread

Beverages

Hot Beverage Services

\$2.25/PP

Coffee

- Regular
- Decaf

Hot Water

Assorted Gourmet Teas

Creamers and Sugar

Juice Bar

\$2.50/PP

Fresh Squeezed Orange Juice (9oz Per Person)

Soda and Iced Tea

Bottled Flat or Sparkling Water

Energy Drinks

Passion Fruit Ice Tea