



Breakfast

We recommend a chef's assortment for all to enjoy! Served with sweet butter pads and mini jam jars.

Our freshly baked morning pastries include the following selection and are presented in a decorative and rustic baker's box.

Danishes

Cheese Plait, Apple Crown, Cinnamon Swirl, Maple Pecan Plait, Coffee Pecan Swirl, Lemon Crème Fan Vanilla Crown with Hazelnuts, Double Chocolate Plait with Hazelnuts

Bagel's

Fresh Soft Bagels and Whipped Cream Cheese. Presented in a decorative and rustic baker's box. Plain, Onion, Egg, Whole Wheat, Everything and Cinnamon Raisin are the choices.

Fresh Baked Muffins

Presented in a decorative and rustic baker's box with mini jam jar and sweet butter pads. We recommend a chef's assortment for all to enjoy!

Muffins

Blueberry, Banana Walnut, Organic Bran, Organic Raisin Bran and Organic Oat Bran

Signature Breakfast's: Smoked Salmon Tray

Smoked Norwegian Salmon. Served with red onions, capers, sliced tomatoes and eggs.

Organic Vegetable & Potato Frittata

An Italian-style omelet made with fresh market vegetables, potatoes and onions.

Crème Burlee French Toast

Our version of thick French toast with real maple syrup.

Belgium Waffles

Light and fluffy served with sweet butter pads and real maple syrup.

Irish Oatmeal

Served with brown sugar, walnuts and raisins.

Buckwheat Pancakes

A rustic recipe with chopped walnuts. Served with sweet butter pads and real maple syrup.

Vegetarian Quiche Lorraine

Fresh market petite baby spinach and swiss cheese.

Omelets

Egg whites, Egg-Beaters or organic eggs with your favorite fillings

Breakfast Accouterments:

Bacon: Turkey bacon, soy, bacon and vegan bacon

Sausage: Turkey, chicken apple, soy and vegan sausage

Potatoes: Roasted, hash browns or O'Brien's potatoes



Appetizers “HOT”

Artichoke Fillo Triangle

Layers of paper thin fillo dough, hand shaped into a triangle and filled with artichoke hearts, aged parmesan, garlic and a blend of spices.

Asparagus Mini Quiche

A tender short crust tartlet shell filled with asparagus spears and gruyere cheese.

Bacon Mini Quiche

A tender short crust tartlet shell filled with sharp cheddar and bacon.

Brie Pear Almond Flower

Layers of paper thin fillo dough filled with a piece of brie, a piece of pear and some toasted almonds.

Chile Con Queso Tortilla Trumpets

Pan seared sweet and hot chilies, corn, blended with Cheddar & Monterey Jack cheeses, rice and black beans and wrapped in spinach tortillas.

Fig and Goat Cheese Flatbread

A swirl of goat cheese topped with a balsamic reduction marinated slice of fig, garnished with finely chopped bacon and focaccia bread round.

Mini Brie En Croute

Light, flaky, homemade puff pastry layered with sweet cream butter and filed with a piece of Brie cheese and topped with spicy walnuts

Fresh Tomato Mini Quiche

A tender all butter short crust tartlet filled w/ sliced fresh tomatoes tossed w/ fresh basil, seasoned with grated feta cheese & sun-dried tomatoes.

Portobello & Herb Empanada

A blend of fresh roasted portobello mushrooms and onions seasoned with balsamic vinegar and herbs baked in al butter corn puff pastry.

Roasted Corn and Poblano Chile Savory Cheese

Roasted corn niblets seasoned with fresh cilantro and garnished with chopped poblano chilies.

Shrimp and Chorizo Savory Cheese

Shrimp and chorizo seasoned with chipotle peppers, fresh tomatoes and herbs.

Smoke Mozzarella Profiteroles

A blend of smoked mozzarella, cream cheese and fresh herbs fill an open pate a choux, garnished with a roasted red pepper coulis.



Spanakopita

Layers of paper thin fillo dough, hand shaped into triangles, filled with spinach, feta, cream cheese and a blend of spices.

Spinach Pesto Puff Pastry

Light flaky puff pastry filled with spinach, fresh basil and parsley, aged parmesan and chopped walnuts.

Appetizers "COLD"

Sun-dried Tomato Tartlets

Light flaky tartlet shells filled with a cream cheese and sun-dried tomato blend with herbs and spices.

Ham and Olive Brochettes

Petite skewers with black forest ham and gourmet olives with marinated and grilled vegetables.

Smoked Salmon Ribbons

Norwegian salmon rolled with herb cream cheese and served on toasted baguettes.

Shrimp and Andouille Brochettes

Grilled shrimp and smoked chicken apple sausage on petite skewers drizzed in lime-cilantro sauce.

Lobster Medallions with Caviars

Lobster served in petite boiled red potatoes and topped with assorted caviar.

Brie with Pear and Walnuts

Fresh baked brie and sliced pears with caramelized walnuts on toasted baguettes.

Roast Beef and Horseradish Brochettes

Medium rare roast beef laced with horseradish and grilled tomatoes.

Candied Pecan Stuffed Dates

Organic dates stuffed with candied pecans.



SALADS, SOUPS & CHILI

Blackened Ahi Tuna Salad

Chopped harvest vegetables and organic greens. Served with wasabi vinaigrette

Italian Chopped Salad

Served traditional style. Served with olde venice vinaigrette.

Ivy Vegetable Salad

Chopped vegetables, sliced avocado and grilled corn over mesquite greens. Served with balsamic vinaigrette.

Asian Chicken Salad

With grilled chicken, slivered almonds, crispy wontons and mandarin oranges. Served with spicy oriental vinaigrette.

Grilled Caesar Salad

Hearts of petite romaine lettuce, garlic roasted croutons and aged parmesan cheese.
A choice of organic grilled chicken breast or grilled and sliced New York strip steak.

Caprese Salad

With buffalo mozzarella, beef steak tomatoes, chopped basil and organic greens.
Served with red balsamic vinaigrette.

The Cobb Salad

A traditional recipe from the original LA hotspot years back. Served with ranch dressing.

California Chef Salad

Roasted turkey, organic chicken breast, swiss cheese, roma tomatoes, and sliced organic eggs.
Served with thick blue cheese dressing.

Gorgonzola, Bacon and Tomato

Aged gorgonzola, bacon, roma tomatoes, red cabbage and jicama on organic greens.
Served with balsamic and ranch dressing.

Pecan Crusted Goat Cheese

Over petite spinach with candied pecans, diced red onions, fresh raspberries and chopped bacon.
Served with honey mustard vinaigrette.

Cabo San Lucas Strip Salad

Mesquite grilled New York strip steak with grilled corn, white beans, chopped tomatoes & crispy tortilla strips.
Served with salsa ranch dressing.



Soups & Chili

- Creamy Country Potato Soup
- Roasted Chicken and Noodle Soup
- Organic Winter Broccoli and Cheddar Soup
- Organic Asiago Chicken and Corn Chowder
- Wild Mushroom Soup
- Penne Minestrone Soup
- Organic Spicy Tortilla Soup
- Southwest Chili Con Carne



VEGAN

Entrees

Stuffed Field Roast

Served with cranberry and pecan wild rice and harvest vegetables.

Stuffed Bell Peppers

With long grain wild rice and harvest vegetables

Portobello Mushroom Caps

With garlic roasted potatoes, sautéed spinach drizzled with wasabi salsa

Polenta

With red bell peppers and mushrooms

Margherita Pizza

With basil, organic sauce, roma tomato and soy cheese

Soups

- Vegan Organic Basil and Plum-Roasted Tomato Soup
- Vegan Organic Farmer's Market Vegetable Soup

Desserts

We offer the following cookies for dessert:

- Vegan Cookies
- Chocolate Chip
- Oatmeal Raisin
- Sugar Cookies



SANDWICHES / WRAPS

All sandwiches served with mini mustard and mayonnaise jars.

Condiments are interpreted as cheese, lettuce and tomato. They are on all sandwiches unless specified.

Pinwheel Sandwiches

Freshly carved meats, garden fresh spinach and whipped herb cream cheese rolled into flavored tortilla shells. We suggest a variety of the following: roast beef, turkey, cheese, organic chicken salad and organic vegetables.

Petite Finger Sandwiches

Freshly carved meats and cheeses layered in soft fresh baked breads.

We suggest a variety of the following: Roasted turkey, organic grilled herb chicken breast, buffalo mozzarella and basil & spicy albacore tuna salad.

Deli Sandwiches

Freshly carved meats and cheese served with tomatoes and leaf lettuce on hearth baked breads and torpedo rolls. We suggest a variety of roasted turkey, black forest ham, roast beef, organic chicken salad & spicy albacore tuna.

Side Salads

- Organic three bean salad
- Vegan organic whole wheat pasta italiano
- Traditional cole slaw
- Idaho russett potato salad

Chips

Stevie's Famous Potato Chips - Wonderful hand cut and special seasoned chips. All of Hollywood loves them!



PLATTERS

Hawaiian Chicken Skewer's

Grilled chicken skewered and marinated with garlic, cilantro and lime juice.
Served with spicy peanut dipping sauce.

Organic Thai Tofu & Portabello Skewer's

Grilled tofu and Portabello skewered and drizzled with gorgonzola cheese sauce.

Smoked Salmon Crostini Platter

Served with whipped cream cheese, dill and cream cheese. Served on toasted baguette rounds.

Vegan Organic Bruschetta

Our wonderful lite recipe for a classic dish.
Made with fresh crushed garlic and basil from the local farmer's market.

Fresh Fruit

A platter of artfully presented platters with the freshest and ripest fruit available.
Always changing with the markets and seasons. Always wonderful.

Crudite

An assorted of fresh cut organic farmer's market vegetables, and organic choices.
Included with this platter is a fantastic spinach-artichoke dip.

The Organic Mexican Sampler

Fresh organic salsa and guacamole served with tri-color corn tortilla chips. A definite must on the flight.

The Olive Cart

Special olives from around the world simply presented with differing flavors;
Cajun spice, Bleu Cheese Stuffed, Garlic Stuffed and Black Brine to name a few.

Petite Finger Sandwiches

Freshly carved meats and cheeses served with a variety of spreads
for a simple nosh on longer flights or quick jaunts.

Shrimp

Wonderful, huge tail-on prawns lightly steamed to provide a crisp snap when eaten.
Served with our famous horseradish cocktail sauce and Valencia lemon wedges

Seared Ahi

Blackened and Seared ahi served with freshly made ponzu dipping sauce..

Filet Mignon Medallions

True medium layered on mesclun greens with a creamy horseradish dipping sauce.

Chicken Wings and Drumettes

Drenched in Louisiana hot sauce and served with cold thick ranch dipping sauce.



Cajun Prawns

Shelled tail-on prawns marinated in cajun spices. Served with cilantro dipping sauce. Fantastic.

Pate and Cornichons

Goose and Duck pate thinly sliced with petite cornichons. Served with stone ground mustard and sliced artisan bread.

Antipasta Platter

German sausage, Italian sausage, Prosciutto, Provolone, Reggiano Parmesan with marinated vegetables and roasted red peppers.

Served with white wine vinaigrette and artisan crusty bread.

Mediterranean Vegetarian

Hummus, tabouli, stuffed grape leaves, cous cous and pita bread triangles.

Dim Sum

A healthy version of classic appetizers including chicken pot-stickers, chicken sate and vegetable spring rolls.

Served with spicy peanut dipping sauce and sweet chili sauce.

Specialty Platters

Sushi

With our "Everything" platter, we offer the best in fresh sushi for your discriminating passengers.

Our rice is soft and fresh, fish from the Los Angeles fish market and we make our own ponzu sauce from a centuries old recipe.

An assorted is artfully presented including California rolls, spicy tuna rolls, vegetarian rolls, and nigiri sushi.

With nigiri we offer popular shrimp, ahi, yellowtail and salmon cuts. All will enjoy this wonderful presentation.

Seafood - Our seafood platters are world renowned.

From our giant tail-on to the steamed Western Australian Lobster Tails, the seafood display never disappoints those craving fresh offerings from the sea. We serve King Crab claws, salmon from the Northwest and Beluga caviar to name a few. If shellfish or fresh filets are to your liking, look no further. We proudly serve our fresh

horseradish cocktail sauce or our Lemon dill sauce for dipping.



Stevie's Favorites

Beef USDA Aged Cuts

- Mesquite Grilled
- New York Strip Steak
- With caramelized shallots

Mesquite Grilled Filet Mignon

Served with sautéed garlic mushrooms and onions

Roasted Veal Chop

Served with wild mushroom and port-wine sauce

Pork

Honey Barbeque Pork Loin

Served with mango barbeque sauce

Roasted Tenderloin Medallions

Drizzled with apple butter

Pasta

Eight Layer Lasagna

With basil and parmesan cheese

Fettuccini

With blackened scallops and spinach in a creamy alfredo sauce

Spaghetti with Meatballs

Served in a hearty meat sauce with parmesan cheese

Linguine

With chicken cutlets, roasted peppers and harvest vegetables in spicy arribiatta sauce

Angel Hair Pomodoro

Angel hair pasta lightly tossed in virgin olive oil, garlic, roma tomatoes and basil.

Lamb

Rack of Lamb Chops

New Zealand Petite Chops Roasted with mustard crust and served with au jus.



Poultry

Grilled Organic Chicken Breast

Marinated in lemon and herbs and lightly grilled

Chicken Picatta

Organic chicken cutlets sautéed in lemon caper butter

Chicken Marsala

Organic chicken cutlets sautéed with mushrooms in Marsala wine

Free Range 1/2 Roasted Chicken

Spit roasted with lite seasonings

Texas Barbequed Chicken

1/2 Roasted with a bold and tangy barbeque sauce

Seafood USDA

Fresh Filets - Fresh Daily Seafood From The Los Angeles Fish Market

We recommend the fresh filets lightly seasoned and grilled. However we prepare the fish in the following recipes:

Grilled, Blackened, Baked, Macadamia Nut-Crusted, Poached or Sautéed

- Ahi Tuna
- Northwest Salmon
- Mexican Halibut
- Taiwan Swordfish
- Red Snapper
- Blue Nose Sea Bass

Shellfish - Fedex Fresh Ice Packed from the Los Angeles Fish Market

We recommend the shellfish be lightly steamed in salt water. Served with horseradish cocktail sauce, drawn butter or lemon dill sauce.

- Western Australian Lobster Tails (6-8 oz tail)
- Alaskan King Crab Legs (Center Cut)
- Praws (Vietnam 5-6 count)
- Main Lobster (1.5 to 3.0 lbs)



Sides Accouterments

- Potatoes Au Gratin
- Herb Cous Cous
- Organic Polenta
- Organic Garlic Roasted Potatoes
- Organic Harvest Wild Rice
- Organic Mashed Potatoes
- Organic Garlic Mashed Potatoes
- Organic Cranberry Wild Rice

Side Vegetables

- Creamed Corn
- Organic Blanched Spinach
- Organic Grilled Harvest Vegetables
- Organic Steamed Winter Vegetables
- Organic Grilled Corn
- Organic Butternut Squash
- Organic Maple Glazed Carrots
- Organic Green Beans Almondine



Desserts

If you need it, we offer ground coffee from The Coffee Bean and Tea Leaf for your convenience.

Petite Bites - Special little eclectic treats go great with champagne or freshly brewed coffee.

- Lemon Meringue
- Key Lime Meringue
- Lemon Cheesecake
- Champagne Ganache
- Chocolate Peanut Butter Box
- Chocolate Banana Butterscotch
- Chocolate Cashew Caramel Box

Bars - Rich, thick and made from scratch. A delightful and fresh something different.

- Tart Lemon Bars
- Mocha Crunch Bar
- Mango Cheese Bar
- Crème Brulee Cheese Bar
- Butter Brickle Blondie Bar
- Chocolate Espresso Brownie Bar

Cookies - Fresh Baked and presented on a silver tray with lace doilies.

- Peanut Butter
- Chocolate Chunk
- Oatmeal Cranberry
- Double Chocolate Chunk
- Chocolate Chip with Walnut
- White Chocolate Macadamia Nut



WINES

We specialize in rare and unique wines, imported beers and spirits.

Our expertise in rare vintages is available if you would like suggestions in pairing wines with meals.

Opus One

Cabernet Sauvignon

Mer Soleil

Chardonnay

Caymus

Cabernet Sauvignon

Veuve Clicquot La Grande Dame

Champagne

Louis Roederer Cristal

Champagne

Dom Perignon

Champagne