



AVIATION CATERING SERVICES

Serving all San Francisco Bay Area Airports

SFO | OAK | SJC | HWD | APC | LVK | MRY | STS | NUQ



ABOUT US

JETFINITY, Inc. is committed to providing the highest quality in aviation catering services. We are able to accomplish this by adhering to the principals below which guide us in everything we do.

- We are committed to (superior) customer service. We are part of the Aviation Community and only want to make it a better place.
- We are devoted to creating great tasting and elegantly presented food.
- We always use organic and wild ingredients when available with an emphasis on healthy cooking techniques.
- We believe that inflight catering must be custom tailored to each client's needs. We listen carefully to each client's request and do whatever it takes to get it done.
- We are committed to continually improving our products and services. Your opinions and feedback are what makes us great.

JETFINITY services all San Francisco Bay Area airports and is conveniently located. Our location enables us to reduce our driving time to less than 10 minutes for SFO, 20 minutes for OAK and HWD and 25 minutes for SJC. All of our delivery vehicles are equipped with GPS tracking and our call center can tell you exactly where your order is at any point between the time you place your order with us and the time it arrives at the FBO.

Visit us at <http://www.jetfinity.com> to view our menu online.

Thank you for your continued business!

HOT BREAKFAST

Egg & Mushroom Soufflé

#104

Mushroom sherry topping, comes with breakfast potatoes or roasted yellow squash or grilled Roma tomatoes.

Quiche

#129

Individual size, with choice of side mixed green salad or grilled Roma tomatoes.

- Tomato, basil, mozzarella
- Mushroom, scallion, gruyere
- Ham, sausage, bell pepper, cheddar
- Spinach, pine nuts, feta
- Zucchini, bacon, swiss
- Quiche Lorraine

Frittata

#15

Sautéed spinach, mushrooms, roasted peppers and cheddar, comes with breakfast potatoes or grilled Roma tomatoes & condiments.

Scrambled Eggs

#106

With breakfast potatoes, yellow squash or grilled Roma tomatoes, choice of breakfast meat, wheat English muffins & condiments.

Omelet

#105

With breakfast potatoes, yellow squash or grilled Roma tomatoes, choice of breakfast meat, with wheat English muffins & condiments.

- Ham, onion, bell pepper, cheddar
- Herbs, tomato & goat cheese
- Pico de gallo, avocado, cheddar
- Spinach, tomato, Kalamata olive, feta
- Mushroom & cheddar
- Spinach & feta
- Grilled vegetable
- Tropical salsa

Breakfast Burrito

#108

Scrambled eggs, center cut bacon, pork sausage, breakfast potatoes, cheddar & jack cheese. Salsa & Sour Cream served on the side. Vegetarian option also available.



Breakfast Sandwich

#112

Mushroom sherry topping, comes with breakfast potatoes or roasted yellow squash or grilled Roma tomatoes.

Bruleed Irish Steel Cut Oatmeal

#123

With apple crisps, golden raisins, walnuts, brown sugar & cinnamon.

Organic Granola Crunch Pancakes

#130

Homemade organic granola inside of three moist pancakes, with strawberries, maple syrup & butter.

Blueberry Pancakes

#117

Blueberries immersed in three moist pancakes. Includes pork sausage, maple syrup & butter.

French Toast

#107

Made with Semifreddi challah bread. Includes center cut bacon, strawberries, maple syrup & butter.

Belgium Waffles

#116

Includes sausage, strawberries & maple syrup.

COLD BREAKFAST

Smoked Scottish Salmon Box

#131

Bagels, cream cheese, red onion, Roma tomato, finely chopped egg whites & egg yolks, capers, lemon wedges, and tropical fruit salad. Includes orange juice.

Organic Granola Box

#132

Homemade organic granola, Greek vanilla yogurt, and berries. Includes orange juice.

Continental Breakfast Box

#103

Muffin, bagel, cream cheese, jam & butter, fruit yogurt, and tropical fruit salad. Includes orange juice.



Danish, Scones, Muffins & Croissant Basket #111

Freshly baked assortment, with jam & butter.

Breakfast Bread Basket #113

Banana nut, zucchini and pumpkin breads, with jam & butter.

Smoked Scottish Salmon Tray #101

Delicately sliced, with bagels, cream cheese, red onion, Roma tomato, finely chopped egg whites & yolks, capers and lemon wedges.

Bagels Basket #102

Freshly baked assortment, with assorted cream cheese flavors, jam & butter.

Organic Yogurt Parfait #104

Homemade organic granola, Greek vanilla yogurt, and berries.

Organic Homemade Granola #114

With sliced strawberries & milk.

Tropical Fruit Plate #110

Mango, Mexican papaya, pineapple, berries, cantaloupe and other local and seasonal fruits.

Tropical Fruit Salad #109

Anjou pear, Fuji apple, mango, Mexican papaya and strawberries in a citrus marinade.

Cheese & Fruit Display #223

Assorted cheeses & fresh sliced fruit.

Available On The Side:

- Center Cut Bacon
- Chicken Apple Sausage
- Breakfast Ham
- Grilled Roma Tomato Halves
- Turkey or Pork Sausage
- Turkey Bacon
- Breakfast Potatoes
- Roasted Yellow Squash

BOX LUNCHES

Includes Sundried Tomato Pasta Or Herb Potato Salad, Tropical Fruit Salad, Dessert, Utensils And Condiments.

SPECIALTY WRAPS:

Mediterranean Grilled Vegetable Wrap #421

with a yogurt mint spread on a spinach tortilla

Grilled Chicken Caesar Wrap #422

with Caesar spread on a wheat tortilla

Grilled Chicken Cobb Wrap #423

Muffin, bagel, cream cheese, jam & butter, fruit yogurt, and tropical fruit salad. Includes orange juice.

Turkey Avocado Wrap #424

with avocado aioli on a spinach tortilla

Greek Prawn Wrap #425

with a hummus spread on a tomato tortilla

Filet Mignon Wrap #426

with horseradish aioli on a wheat tortilla

Southwestern Salmon Cobb Wrap #427

with a tangy avocado spread on a tomato tortilla

COLD SANDWICHES ON RUSTIC ITALIAN OR MULTI GRAIN ROLL:

Caprese Sandwich #315

a balsamic spread, mozzarella, tomatoes & basil

Grilled Chicken Breast Sandwich #301

with honey mustard dressing

Antipasto Sandwich #316

with a sun-dried tomato spread

Filet Mignon Sandwich #303

with a horseradish aioli spread



Smoked Salmon Sandwich #304
with cucumber, tomato, capers & cream cheese

Deli Sandwiches #305
All types of deli meat, cheeses, and sliced bread.

HOT SANDWICHES ON A RUSTIC ITALIAN OR MULTI-GRAIN ROLL WRAPPED IN FOIL FOR REHEATING IN THE OVEN:

Grilled Eggplant Panini #317
with mozzarella, basil leaves & a balsamic spread

Grilled Chicken Panini #318
with apple, gruyere cheese & cranberries

Philly Cheese Steak #319
with grilled onion, bell pepper & provolone

Roast Beef Au Jus #320
with gruyere cheese & au jus dipping sauce

SANDWICH & WRAP DISPLAYS

Mini Finger Sandwiches #212
An assortment to include turkey, ham, roast beef, pastrami, tuna and chicken salad on a variety of breads.

Ready To Eat Deli Sandwich Tray #231
Assorted deli meats, cheeses and breads, prepared dry with a condiment tray, pasta or potato salad.

Make Your Own Sandwich Tray #225
Assorted deli meats, cheeses, breads & condiments, displayed separately.

Gourmet Tortilla Wrap Tray #226
Assorted tortilla wraps with chicken, filet mignon & prawns, served in a variety of styles. Side of pasta or potato salad. Vegetarian option available.



Deli Style Tortilla Wrap Tray

#228

Assorted tortilla wraps filled with a variety of deli meats & cheeses. Side of pasta or potato salad.

CHEESE, FRUIT & VEGETABLE TRAYS

Imported Cheese/Fruit Tray

#215

Four varieties of artisanal cheeses, fruit compote, red seedless grapes, Fuji apple, pecans, Greek olives & crackers.

Cheese And Meat Tray

#214

Assorted cheeses, Italian salami and Parma prosciutto with homemade crostini.

Tropical Fruit Skewers

#220

Served with crème fraiche.

Sliced Tropical Fruit Tray

#219

Mexican papaya, mango, pineapple, cantaloupe, berries, red seedless grapes and other seasonal local fruits.

Whole Fruits Basket

#221

Assorted seasonal local fruits.

Grilled Vegetable Tray

#222

Portobello mushroom, Holland bell pepper, yellow squash, zucchini, eggplant with mint yogurt dip.

Crudités Tray

#213

Persian cucumber, celery, Holland bell pepper, jicama, carrots, watermelon radishes with mint yogurt dip & hummus.

Bruschetta

#264

With sliced & toasted French bread.



FISH & SEAFOOD DISPLAYS

Smoked Salmon Roulades

#234

Crepe wrapped Scottish salmon with cream cheese, capers and chives.

Ahi Tuna Cocktail

#235

Sesame coated and seared, served with a ginger wasabi soy reduction.

San Francisco Dungeness Crab

#201

Deshelled crab served with cocktail sauce and crostini.

Jumbo Prawn Cocktail

#204

Grilled or Steamed prawns served with cocktail sauce and crostini.

Lobster, Prawns & Crab Tray

#202

Grilled Australian lobster tail, jumbo prawns and San Francisco Dungeness crab meat. Served with a caper remoulade, cocktail sauce and crostini.

Crustaceans Only Tray

#236

Grilled jumbo prawns, pan seared jumbo scallops and San Francisco Dungeness crab meat. Served with red pepper aioli, cocktail sauce and crostini.

Specialty Seafood Sampler

#237

Lobster medallions with caper sauce & seared Ahi tuna with ginger wasabi soy reduction both on crostini, and crepe wrapped smoked salmon roulades.

Sushi & Sashimi

#205

Assorted sushi rolls, nigiri and sashimi. Served with soy sauce, wasabi & ginger.



SPECIALTY HORS D'OEUVRES

Caprese Skewers

#238

Buffalo mozzarella, grape tomatoes, basil and kalamata olives with a balsamic emulsion.

Mediterranean Sampler

#218

Dolmas, tabouli, Greek olives, tzatziki, hummus, feta cheese spread, and pita bread.

British Tea Sandwiches

#244

Feta & cucumber, brie, apple & gruyere, tomato & egg salad, smoked salmon & cream cheese, on assorted breads.

Antipasto

#229

Mozzarella, salami, pepperoncini, olives, artichoke hearts, sundried tomatoes, roasted red & yellow bell peppers, served with crostini.

Mexican Seven Layer Dip

#217

Guacamole, pico de gallo, sour cream, shredded jack & cheddar cheese, jalapeno peppers and black beans with tricolor tortilla chips.

Handmade Canapés

#216

Delicate and unique combinations of baby shrimp & lime, smoked salmon, capers & cream cheese, brie & red grape, feta cheese & kalamata olive, mango salsa, and Dungeness crab meat.

Grilled Meat Tray

#208

Sliced filet mignon & horseradish aioli, sliced grilled chicken & honey Dijon dressing, and baby lamb chops & mint jelly.

Prosciutto Wrapped Melon

#239

Cantaloupe wrapped with Parma prosciutto on a bamboo skewer.

Vietnamese Fresh Spring Rolls

#230

Vegetarian or with Prawns served with peanut and hot sauce.

HOT APPETIZER DISPLAYS

Bacon Wrapped Jumbo Scallops #207

Pan seared with red pepper aioli.

Mini Crab Cakes #206

San Francisco Dungeness crab, caper remoulade, with organic field greens as garnish.

Shrimp & Lime Quesadillas #240

Shrimp with fresh lime, pepper jack & cheddar cheeses in tricolor tortillas, served with cumin lime sour cream & pico de gallo.

Bacon Wrapped Medjool Dates #241

Stuffed with gorgonzola and topped with balsamic vinegar.

Ginger Orange Pork Skewers #242

Marinated in grated ginger and orange zest.

Mini Chicken Or Beef Quesadillas #211

Marinated & grilled, with cheddar & pepper jack cheeses in tricolor tortillas, served with pico de gallo and guacamole.

Mini Kebabs #209

Grilled chicken, filet mignon and lamb skewers. With honey Dijon dressing, horseradish aioli and mint jelly.

Asian Meat Balls #243

Wrapped in julienned carrots on a bamboo skewer with a spicy lime sauce.

Chicken Or Beef Satay #210

Grilled chicken or beef and pineapple skewers glazed with teriyaki sauce.

Chicken Or Beef Teriyaki Skewers #227

Grilled chicken or beef and pineapple skewers glazed with teriyaki sauce.



SALADS

The Following Salads Come With Your Choice Of Topping:

- Grilled Chicken
- Filet Mignon
- Grilled Salmon
- Grilled Tofu
- Grilled Jumbo Prawns
- Seared Ahi Tuna

Garden Salad #601

Field greens, grape tomatoes, Holland bell peppers, Persian cucumbers, shaved carrots, gorgonzola & creamy balsamic vinaigrette.

Greek Salad #605

Roma tomatoes, romaine Lettuce, Persian cucumber, kalamata olives, feta cheese & lemon vinaigrette.

Spiced Pear & Walnut Salad #613

Artisan mix, spiced pears, candied walnuts, gorgonzola & champagne vinaigrette.

Spinach Salad #624

Bacon, tangerine segments, mushrooms, pine nuts, goat cheese & citrus vinaigrette.

Caesar Salad #609

Romaine lettuce, red cabbage, garlic croutons, grated parmesan cheese & Caesar dressing.

Arugula Salad #606

With shaved Parmesan, avocado, grape tomatoes with balsamic vinaigrette.

SPECIALTY SALADS:

Blackened Salmon Salad #602

Field greens, goat cheese, Holland bell peppers, candied walnuts, tangerine segments & red wine vinaigrette.

Nicoise Salad #622

Sesame crusted seared Ahi tuna, field greens, new potatoes, sugar snap peas, Kalamata olives, grape tomatoes, hardboiled egg & lemon vinaigrette.



Cobb Salad**#618**

Romaine hearts, black forest ham, bacon, pan roasted turkey, hardboiled egg, gorgonzola, avocado & blue cheese vinaigrette.

Asian Chicken Salad**#617**

Napa cabbage, slivered carrot & cucumber, Holland bell peppers, rice noodles & sesame rice wine vinaigrette.

Southwestern Cobb Salad**#603**

Grilled blackened chicken, field greens, bacon, roasted corn, black beans, avocado, hardboiled egg, Holland bell peppers, scallions, gorgonzola & tangy avocado dressing.

Crab Louie**#618**

Romaine hearts, black forest ham, bacon, pan roasted turkey, hardboiled egg, gorgonzola, avocado & blue cheese vinaigrette.

Chef Salad**#619**

Field greens, black forest ham, pan roasted turkey, swiss cheese, grape tomatoes, Persian cucumbers & ranch dressing.

Strawberry Feta Salad**#604**

Baby spinach, strawberries, feta cheese, toasted pine nuts & champagne vinaigrette.

Caprese**#623**

Roma tomatoes, buffalo mozzarella, Kalamata olives, basil & balsamic vinaigrette.

SOUPS

Served By The Pint With Garnish And Homemade Croutons

HOT SOUP**Potato Leek****#501****Carrot Ginger****#522****Tomato Basil****#519**

Cream Of Mushroom	#514
Minestrone	#520
Vegetable Consommé	#511
Red Lentil Puree	#503
Roasted Red Pepper	#512
Tomato Bisque	#502
Cream Of Spinach	#573
Rich Country Broth	#510

SOUPS WITH CHICKEN OR BEEF

Chicken Noodle With Lime	#504
Chicken Vegetable	#507
Louisiana Chicken Gumbo	#508
Sweet & Sour Cuban Squash With Chicken	#509
Chicken Tortilla	#521
Beef & Black Bean	#525
Italian Wedding	#526
Beef Barley	#527

SEAFOOD SOUP

Lobster Bisque	#517
Crab Bisque	#518
New England Clam Chowder	#505
Manhattan Clam Chowder	#506



a*COLD SOUP*

Gazpacho Andaluz #523

Carrot Ginger #522

Avgolemono #524

VEGETARIAN ENTREES

Served With A Dinner Roll & Butter

Vegetarian Moussaka #744

Greek casserole of eggplant, potato, tomato and yogurt béchamel. Includes side Greek salad and pita bread.

Mixed Grilled Vegetable Skewers #742

Zucchini, Holland bell peppers, eggplant and yellow squash, with mint yogurt dipping sauce. Includes side garden salad and herbed couscous.

Grilled Portobello Mushrooms #720

With a blue cheese reduction. Includes side garden salad and brown rice.

Eggplant Parmesan #719

Lightly breaded eggplant, with marinara sauce and parmesan cheese, roasted potatoes, side Caesar salad and garlic bread.

Black Bean & Cheese Enchiladas #725

With spicy chili & pepper jack cheese.



PASTA ENTREES

Served With A Side Salad And Garlic Bread

Vegetable Lasagna

#723

Layered with eggplant, mushrooms, marinara, parmesan, and topped with béchamel sauce.

Pasta Penne

#721

Tossed with sundried tomatoes, chives, garlic and extra virgin olive oil.

Fettuccini

#733

With a basil marinara sauce.

Linguine & Prawns

#722

Made with sugar snap peas, Holland bell peppers, and topped with a scampi sauce.

Beef Lasagna

#724

Layered with ground beef, eggplant, marinara, parmesan and topped with béchamel sauce.

Spaghetti Bolognese

#104

With a tomato basil meat sauce.

Chorizo Fettuccini

#743

With shaved Pecorini, tomatoes & baby arugula.

CHICKEN & PORK ENTREES

Served With Two Side Items, A Dinner Roll And Butter

Pork Tenderloin #738

Made with orange cranberry relish.

Recommended side items: roasted red potatoes & vegetable of the day

Ginger Orange Pork Kebab #782

Marinated in ginger and orange zest.

Recommended side items: brown rice & vegetable of the day

Roasted Chicken Breast Au Jus #701

Recommended side items: roasted red potatoes & vegetable of the day

Chicken Tagine #745

Made with raisins, almonds, onions and Moroccan inspired herbs & spices.

Recommended side items: Basmati rice & vegetable of the day

Herb Grilled Chicken #736

Made with lemon herb sauce.

Recommended side items: herbed brown rice & vegetable of the day

Chicken Cordon Bleu #746

Roasted chicken rolled with gruyere and ham.

Recommended side items: roasted herb potatoes & vegetable of the day

Chicken Marsala #702

Made with wild mushrooms, and a marsala wine reduction.

Recommended side items: fideo rice & vegetable of the day

Chicken Picatta #703

Made with capers, and a white sherry wine sauce.

Recommended side items: mashed red potatoes & vegetable of the day

Coq Au Vin #706

Made with red sherry wine, mélange of roma tomatoes, red & yellow bell peppers, celery, sweet onions and carrots.

Recommended side items: brown rice & side garden salad



Chicken Kebab

#726

Moroccan style skewered grilled chicken, onion, red & yellow bell peppers, grape tomatoes, with a mint yogurt dipping sauce.

Recommended side items: herbed brown rice & vegetable of the day

Chicken Parmigiana

#704

Braised chicken breast, parmesan, and marinara sauce.

Recommended side items: pasta penne marinara & side garden salad

Chicken Satay

#705

Grilled chicken skewers with grilled pineapples and brown rice.

VEAL & LAMB ENTREES

Served With Two Side Items, A Dinner Roll And Butter

Osso Bucco

#734

Braised veal shanks simmered with onions, tomatoes, carrots and celery with basmati rice and salad.

Veal Parmigiana

#732

Veal cutlets with marinara sauce and topped with parmesan.

Recommended side items: pasta penne marinara & side garden salad

Veal Picatta

#714

Veal medallions with a white sherry wine reduction and capers.

Recommended side items: mashed red potatoes & vegetable of the day

Veal Milanese

#731

Lightly breaded veal filet pan seared in sweet butter.

Recommended side items: roasted herb potatoes & vegetable of the day

Roasted Rack Of Lamb

#715

Coated with a mint demi glaze.

Recommended side items: herbed couscous & vegetable of the day

Lamb Chops

#716

Marinated in Moroccan spices and grilled.

Recommended side items: herbed couscous & vegetable of the day

Lamb Tagine

#783

Made with raisins, almonds, onions and Moroccan inspired herbs and spices.

Recommended side items: Basmati rice & vegetable of the day

BEEF ENTREES

Served With Two Side Items, A Dinner Roll And Butter

Filet Mignon #717

Topped with glazed onions & red sherry wine reduction.
Recommended side items: mashed red potatoes & vegetable of the day

Beef Tenderloin #747

Topped with a wild mushroom glaze.
Recommended side items: mashed red potatoes & vegetable of the day

New York Steak #730

With a Roquefort butter sauce.
Recommended side items: roasted herb potatoes & vegetable of the day

Steak Au Poivre #735

With tricolor peppercorns sauce & a Brandy Reduction.
Recommended Side Items: mashed red potatoes & vegetable of the day

Beef Kebab #748

On bamboo skewers with onion, green bell pepper, & red bell pepper.
Served with a hummus dip.
Recommended side items: herbed brown rice & vegetable of the day

SEAFOOD ENTREES

Served With Two Side Items, A Dinner Roll And Butter

San Francisco Ciapino #785

Clams, crab meat, scallops, halibut. Served with San Francisco Sourdough Bread.

Seafood Paella #749

Halibut, scallops, prawns, andouille sausage, peas & tomato rice.
Recommended side item: side garden salad

Mahi Mahi #750

With roasted mini potatoes and vegetable of the day.

Pacific Salmon

Marinated & grilled with a champagne cream sauce.
Recommended side items: fideo rice & vegetable of the day

#709

Sea Bass

Marinated & grilled topped with tropical mango papaya salsa.
Recommended side items: brown rice & vegetable of the day

#710

Sesame Crusted Ahi Tuna

Seared ahi tuna steak with a wasabi ginger soy reduction.
Recommended side items: brown rice & vegetable of the day

#711

Pecan Crusted Halibut

With toasted pecans & lemon zest.
Recommended side items: herbed brown rice & vegetable of the day

#737

Pan Seared Halibut

With a red pepper olive crust.
Recommended side items: brown rice & vegetable of the day

#741

Grilled Jumbo Prawns

With a lemon butter sauce.
Recommended side items: fideo rice & vegetable of the day

#707

Shrimp Scampi

With a tomato, onion & scallion sauce.
Recommended side items: basmati rice & vegetable of the day

#740

Crab Cakes

With a caper tartar remoulade.
Recommended side items: herbed brown rice & vegetable of the day

#712

Australian Lobster Tail

Grilled with a lemon butter sauce.
Recommended Side Items: mashed red potatoes & vegetable of the day

#727



READY TO EAT ENTREES

No Heating Required; Served On A Glass Plate OR In A Box Setup With Bread & Butter

Herb Grilled Chicken **#4736**

Honey mustard sauce, grilled vegetables with mint yogurt dip & quinoa.

Filet Mignon **#4717**

Grilled and sliced filet with horseradish dip. Includes grilled vegetables with mint yogurt dip & quinoa

Mixed Grill **#4718**

Grilled Fillet, Chicken and Prawns. Includes grilled vegetables, assorted dipping sauces and quinoa.

Vegetarian Meze **#4218**

Dolmas, tzatziki, hummus, grilled vegetables with mint yogurt dip & herbed couscous.

Pacific Salmon **#4709**

Marinated and grilled salmon filet with caper remoulade. Includes grilled vegetables with mint yogurt dip & herbed brown rice.

Sesame Crusted Ahi Tuna **#4711**

Seared and sliced ahi tuna steak with a wasabiginger soy reduction. Includes grilled asparagus & brown rice.

San Francisco Dungeness Crab Meat **#4201**

Lightly dressed in fresh lemon juice and extra virgin olive oil. Includes cocktail aioli, grilled asparagus & herbed couscous.

Grilled Australian Lobster Tail **#4727**

Caper remoulade, green beanalmond salad & brown rice.

Grilled Jumbo Prawns **#4204**

Cocktail aioli, grilled vegetables with mint yogurt dip & sundried tomato pasta penne.

Sushi & Sashimi **#4205**

Assorted sushi rolls, nigiri, sashimi, soy sauce, wasabi & ginger with blanched sugar snap peas & brown rice.

DESSERTS

Assorted French Pastries	#801
Petit Fours & Mini Tarts	#802
Buckwheat Berry Crepe With Crème Fraiche	#816
Chocolate Covered Strawberries	#811
Chocolate Dipped Assorted Fruit	#817
Apple Or Berry Fruit Cobbler	#818
Apple Tart	#809
Crème Brulee	#819
Cheese Cake With Mixed Berries & Berry Coulis	#806
Carrot Cake	#808
Chocolate Decadence Cake	#807
Assorted Cookies	#805
Lemon Bars, Berry Bars & Brownies	#810
Ice Cream (4 Oz. Or Pint)	#813
Dark Or White Chocolate Mousse	#814
Mixed Berry Bowl W/ Crème Fraiche	#803

CHILDREN'S MENU

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| Peanut Butter, Banana, & Honey Sandwich
With mixed fruit cup | #759 |
| Turkey & Swiss Sandwich
With mixed fruit cup | #780 |
| Chicken Tenders
With BBQ sauce, ranch, celery, & carrot sticks | #752 |
| Grilled Cheese Sandwich
With mixed fruit cup | #757 |
| Grilled Chicken Panini
With honey mustard & mixed fruit cup | #781 |
| Macaroni & Cheese
Served with mixed vegetables | #751 |
| Hamburger Or Cheeseburger
With French fries | #755 |
| Spaghetti With Meatballs
Served with garlic bread | #756 |
| Small Individual Pizza | #758 |



BEVERAGES

Sizes: 8 Oz., 16 Oz., & 32 Oz.

JUICES

Fresh Squeezed Orange Juice #901

Fresh Squeezed Grapefruit Juice #903

Fresh Squeezed Lemonade #904

Apple Juice #902

MILK

Whole #905

2% #905

Nonfat #905

Half & Half #915

MORE

Assortment Of Spring Water #922

Sparkling Water #919

Tropical Iced Tea #906

Assorted Sodas, Available By Six Pack #917

Wide Selection Of Beer, Wine, And Spirits Are Available*

****Legal Disclaimer:** In Order To Comply With Federal And State Liquor Laws, Customers Wishing To Purchase Beer, Wine, Or Spirits Must Do So Through A Licensed Third-Party. Please Contact Us For A List Of Approved Vendors. JETFINITY Will Be Happy To Pick-Up And Deliver Your Pre-Paid Beer, Wine, And Spirit Purchases Along With Your Catering**



Thank you for your business!

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