



MERONE'S  
CATERING

*Merone's Inflight Catering*



*The Sky's the Limit*



# *Merone's Inflight Catering*

You have selected the mid-Atlantic region's finest caterer for private in-flight dining services. Merone's is the most innovative and dedicated in-flight caterer serving Virginia, Washington, D.C. and Maryland area airports. Our commitment is to provide you and your guests with the best food and service.

Our experienced chefs never compromise quality or consistency. We use only the freshest, highest quality ingredients prepared especially for you. Many of our kitchen and quality control personnel have employment experience as flight attendants or food service professionals on Airbus, Boeing, Challenger, Gulfstream, Lear Jet, and similar aircraft.

Merone's will gladly satisfy your special dietary requirements (religious, ethnic, or health-related) and can accommodate any type of passenger or occasion. We offer only consistent, gourmet quality.

We also offer exotic flower arrangements, domestic and international newspapers, personal shopping, fully-compliant international de-planing, laundry service, and anything else you might require.

We operate 24 hours per day, 365 days per year. We are fully equipped with hot and cold vans, high loaders, and cleared airport personnel to serve all your needs on the tarmac.

Thank you for choosing Merone's Inflight Catering. We look forward to serving all of your catering needs.

# Continental Breakfast

- No. 1 – Traditional** – includes mini bagel, butter croissant, breakfast pastries, butter, cream cheese, jam, fresh fruit and orange juice.
- No. 2 – On the Lighter Side** – homemade bran muffin with butter and jam, cold cereal and milk, and yogurt with fresh fruit.
- No. 3 – Fresh Pastries** – assortment of breakfast pastries, homemade muffins, and croissants with butter, cream cheese and jam.
- No. 4 – Homemade Bagels** – assortment of fresh bagels with butter, cream cheese and jam.
- No. 5 – Fresh Baked Breakfast Breads** – assortment of sweet breads in a variety of flavors that include banana nut, cranberry, and poppy seed served with butter, cream cheese and jam.
- No. 6 – Smoked Alaskan Lox** – thinly sliced Alaskan salmon served with capers, red onions, tomato, a lemon wedge and cream cheese with a freshly baked bagel.
- No. 7 – Fresh Fruit Tray** – variety of fresh seasonal fruit including melon and berries.
- No. 8 – European Mix** – assortment of scones, biscotti, and croissants with butter, cream cheese and jam.
- No. 9 – Fresh Berry Parfait** – layers of vanilla yogurt and fresh berries served with Swiss muesli.

## Sides

Breakfast Meats:  
ham, sausage, and bacon  
(turkey substitutes available)

Breakfast Potatoes  
Hash Browns  
Toast  
Fresh Berries  
Grilled Tomato Halves

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# Hot Breakfast Specialties

- No. 10 – Omelets** – three egg omelet with your choice of filling: Western, vegetable, meat lovers, or cheese. Egg whites and egg substitutions available upon request.
- No. 11 – Italian Frittata** – Italian style omelet served open faced, featuring hearty fillings like Italian sausage, peppers, onions, broccoli and cheese.
- No. 12 – Breakfast Sandwich** – choice of muffin, bagel, or croissant. Served with eggs and choice of breakfast meat and choice of American, Swiss, or Provolone cheese.
- No. 13 – Homestyle Pancakes** – buttermilk pancakes sprinkled with powdered sugar and served with pure maple syrup.
- No. 14 – Challah French Toast** – thick slices of Challah bread dipped in milk and cinnamon and served with pure maple syrup.
- No. 15 – Belgian Waffles** – old style waffles sprinkled with powdered sugar and served with pure maple syrup.
- No. 16 – Irish Oatmeal** – steel cut oats served with brown sugar and golden raisins. Our oatmeal can be made to order.
- No. 17 – Breakfast Burrito** – scrambled eggs, cheddar cheese, onions, chorizo sausage and diced tomatoes all wrapped in a flour tortilla and served with guacamole and salsa.
- No. 18 – Steak and Eggs** – petit tenderloin served with scrambled eggs.
- No. 19 – Energy Breakfast** – scrambled egg whites mixed with plum tomatoes and spinach and served with grilled chicken breast.

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*\*\*Consuming raw or under cooked eggs may increase your risk for foodborne illness.*

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## Box Lunches

Good for a short flight or trips without a flight attendant. Each box lunch contains your choice of sandwich, wrap, or hot or cold entrée, with two sides and a dessert. Individual piece of cheese, crackers, condiments and utensils also included.

**Bread Choices:** white, whole wheat, rye, multigrain, tortilla wrap, pita, sub roll, Kaiser roll, focaccia, baguette, brioche and others (including gluten-free).



## Box Lunches

**No. 20 – Deli Style Sandwich** – choose from a variety of deli meats, seafood and cheeses.

**No. 21 – Chicken Portabello on Multigrain Roll**

**No. 22 – Turkey and Avocado Club** – classic club with smoked turkey, avocado, bacon, tomato, melted Swiss cheese and herb mayonnaise.

**No. 23 – Crabcake and Tartar on Brioche**

**No. 24 – Salmon BLT** – classic BLT with wild grilled salmon

**No. 25 – Roasted Vegetable and Mozzarella Cheese Wrap**

**No. 26 – Mediterranean on Pita** – roasted red peppers, hummus, stuffed grape leaves, olives, sun-dried tomatoes and feta cheese served in pita bread.

**No. 27 – Seafood Medley Entrée** – lobster tail, crab claws, scallops, jumbo shrimp and crabcakes served with a cocktail and spicy remoulade sauce.

**No. 28 – Sushi and Sashimi Entrée** – assortment of sushi and sashimi served with wasabi, ginger and soy sauce, made to order.

### Sides

Fruit Salad  
Pasta Salad  
Garden Salad  
Potato Chips  
Redskin Potato Salad  
Chicken Tortellini Salad

### Desserts

Cannoli  
Cream Puff  
Dark Chocolate Cake  
Carrot Cake  
Fudge Brownie  
New York Style Cheesecake  
Assorted Freshly Baked Cookies

## Sensational Salads

**No. 29 – Merone’s Chef Salad** – crisp romaine topped with turkey, ham, cheddar and Swiss cheese. Add sliced hard boiled eggs if you like, and Calamata olives, Genoa salami and baby mozzarella balls. Served with our special house dressing.

**No. 30 – Cobb Salad** – the classic Cobb, with chopped grilled chicken, hard boiled eggs, avocado, bacon, tomato and blue cheese crumbles over mixed greens with your choice of dressing.

**No. 31 – Caesar Salad** – crisp romaine, fresh Parmesan cheese, cherry tomatoes, homemade croutons and Caesar dressing. Top it with grilled chicken, tenderloin, jumbo shrimp, or seared Ahi tuna steak.

**No. 32 – Virginia Salad** – sliced grilled chicken breast, cheddar cheese, cherry tomatoes, bacon, pine nuts, mandarin orange wedges with your choice of dressing.

**No. 33 – Grilled Mediterranean Vegetable Salad** – marinated grilled vegetables, feta cheese, tomatoes, olives, pepperocini and red onion served over romaine with a balsamic vinaigrette dressing.

**No. 34 – Maine Lobster Salad** – grilled Maine lobster tails beside mixed greens with cherry tomatoes and a champagne vinaigrette dressing.

**No. 35 – Grilled Salmon Salad** – grilled salmon filet, served cold on top of mixed greens with cherry tomatoes, pine nuts, artichokes, olives and a balsamic vinaigrette dressing.

**No. 36 – Caprese Salad** – mixed greens with fresh tomatoes and mozzarella, basil, olives and roasted red peppers with our special house dressing.

**No. 37 – Blue Cheese Salad** – butter lettuce, candied walnuts, dried cranberries and blue cheese crumbles with your choice of dressing.

**No. 38 – Seared Ahi Tuna Salad** – fresh Ahi tuna steak lightly seared and served with avocado, cherry tomatoes and mixed greens tossed with a wasabi vinaigrette.

## Appetizer Platters

Can serve as many as you wish. On serving tray.

- No. 39 – Fresh Fruit Tray** – variety of fresh seasonal fruit including melon and berries, served with Merone's fruit dip.
- No. 40 – Fresh Cut Vegetables** – variety of seasonal vegetables including carrots, cherry tomatoes, cucumbers, celery, broccoli, peppers and asparagus with a ranch dipping sauce.
- No. 41 – Antipasto Tray** – imported prosciutto di Parma, imported Parmigiana-Reggiano cheese, green and black olives, sliced salami, artichokes and roasted red peppers served with toasted Italian bread.
- No. 42 – Imported Cheeses** – selection of hard and soft cheeses served with gourmet crackers.
- No. 43 – Canapés** – prosciutto and mozzarella, wild salmon on potato latkes, filet mignon and shrimp in an endive leaf are just a few we offer, all made to order.
- No. 44 – Imported Prosciutto de Parma** – with fresh melon.
- No. 45 – Bruschetta** – toasted country style bread seasoned with sea salt, cracked pepper and flat leaf parsley, topped with your choice of sautéed mushrooms, tomato and mozzarella, eggplant or grilled vegetables and mozzarella.

## Appetizer Platters

- No. 46 – Seafood Medley** – cold lobster tail, crab claws, scallops, jumbo shrimp and crab cakes served with a cocktail and spicy rémoulade sauce.
- No. 47 – Sushi and Sashimi** – assortment of sushi and sashimi served with wasabi, ginger and soy sauce, made to order.
- No. 48 – Middle Eastern Sampler** – pepper crowns filled with tabbouleh, baba ghanoush and hummus accompanied by an assortment of green olives, stuffed grape leaves and cucumber in brine.
- No. 49 – Sandwich Platter** – choice of wraps, subs, sandwich breads and a selection of deli meats, seafood and cheeses – order as you wish.
- No. 50 – Chips e' Dip** – tortilla chips with spinach and artichoke, spinach and crab meat, Mexican layer dip or queso dip.
- No. 51 – Chicken Wings** – with your choice of sauce.
- No. 52 – Beluga Caviar** – served on buckwheat blinis with crème fraiche and chives.



## *Appetizers*

Individual items which can be served either reheated or room temperature.

- No. 53 – Crispy Asparagus with Asiago Cheese*
- No. 54 – Hibachi Beef Skewers*
- No. 55 – Beef Wellington*
- No. 56 – Chicken or Beef Empanadas*
- No. 57 – Chicken Tender Satay*
- No. 58 – Shrimp or Chicken Summer Rolls*
- No. 59 – Shrimp Cocktail*
- No. 60 – Coconut Crunchy Shrimp*
- No. 61 – Tuna Tartar*
- No. 62 – Mini Maryland Crab Cakes*

## *Soups*

- No. 63 – Chicken Tortilla Soup*
- No. 64 – Homestyle Chicken Noodle Soup*
- No. 65 – Minestrone a la Nonna*
- No. 66 – Lobster Bisque*
- No. 67 – Tomato Bisque*
- No. 68 – New England or Manhattan Clam Chowder*
- No. 69 – Italian Wedding Soup*
- No. 70 – Cream of Asparagus*
- No. 71 – Lentil Soup*
- No. 72 – Vegetable Beef Soup*
- No. 73 – Crab and Corn Chowder*
- No. 74 – Black Bean Soup*
- No. 75 – Butternut Squash Soup*

## Pasta

*No. 76 – Linguini alla Tuttomare* – scallops, mussels, shrimp, clams and calamari in a light marinara sauce.

*No. 77 – Risotto Pescatore* – Italian rice with baby shrimp, calamari, clams, mussels and lobster bits sprinkled with fresh parmigiana.

*No. 78 – Fettuccini Mediterania* – jumbo shrimp and crab meat in a light rosé sauce.

*No. 79 – Chicken Paisano* – chicken breast, sun dried tomatoes, mushrooms and roasted red peppers in a creamy rosé sauce over penne pasta.

## Pasta

*No. 80 – Lasagna Bolognese*

*No. 81 – Vegetable Lasagna*

*No. 82 – Stuffed Shells with Ricotta and Mozzarella*

*No. 83 – Lobster Ravioli in Creamy Rosé Sauce*

*No. 84 – Penne Pomodoro with Fresh Basil*







## Entrees

### Chicken

*No. 85 – Lemon-Herb Roasted Chicken*

*No. 86 – Chicken Cordon Bleu* – stuffed with ham and Swiss cheese and rolled in herbed breadcrumbs, pan-fried and served with Dijon cream sauce.

*No. 87 – Chicken Florentine* – rolled with spinach in a garlic cream sauce.

*No. 88 – Chicken Marsala and Mushrooms*

*No. 89 – Spicy Thai Chicken* – seasoned with curry, peanuts, chili, and coconut.

*No. 90 – Chicken Merone* – stuffed with crab meat and served with hollandaise sauce.

### Beef

*No. 91 – Grilled Filet Mignon*

*No. 92 – Medallions Scaloppini* – thinly sliced and sautéed in a white wine and lemon sauce.

*No. 93 – NY Strip* – rubbed with rosemary, thyme and oregano.

*No. 94 – Black Pepper Crusted Angus Sirloin* – with shiitake mushroom sauce.

## Entrees

### Pork

*No. 95 – Oven Roasted Pork Tenderloin* – seasoned with rosemary, sea salt and black pepper.

*No. 96 – Balsamic Glazed Pork Medallions* – roasted with balsamic vinegar and brown sugar glaze.

*No. 97 – Italian Stuffed Pork Tenderloin* – stuffed with mushrooms, onion and wild rice.

*No. 98 – Chili Rubbed Pork Chops with Honey Jalapeno Glazed Pork*



## Entrees

### Veal

*No. 99 – Veal Scallopini* – with a lemon cream sauce.

*No. 100 – Veal Saltimbocca* – topped with sage and prosciutto and sautéed in a beurre blanc sauce.

*No. 101 – Veal Milanese* – on a bed of arugula with chopped tomato.

*No. 102 – Veal Piccata* – with lemon, capers and parsley-butter sauce.

*No. 103 – Veal Parmigiana* – topped with a tomato and herb sauce, then covered with thinly sliced mozzarella, lightly baked and sprinkled with fresh basil.

*No. 104 – Grilled Veal Chop* – stuffed with mushrooms, Swiss chard and goat cheese.



## Entrees

### Seafood

*No. 105 – Salmon alla Puttanesca* – black olives, mushrooms, capers and roasted peppers in a light mushroom sauce.

*No. 106 – Swordfish* – grilled or baked with capers and scallions in a white wine and lemon sauce.

*No. 107 – Spice Crusted Mahi Mahi* – with a mango and lime salsa.

*No. 108 – Pan Seared Scallops* – with crispy bacon and sage.

*No. 109 – Parisian Prawns* – sautéed with chopped tomatoes in a garlic, lemon and white wine sauce.

*No. 110 – Chilean Sea Bass Creole Style*

*No. 111 – Lobster Thermidor* – grilled lobster shells stuffed with lobster meat in a light cream sauce.



## Side Dishes

### Rice

*No. 112 – Couscous*

*No. 113 – Risotto with Spinach and Mushrooms*

*No. 114 – Spanish Rice*

*No. 115 – Wild Rice with Dried Cranberries and Sliced Almonds*

*No. 116 – Basmati Saffron Rice*

*No. 117 – Brown Rice with Vegetables*

### Potatoes

*No. 118 – Potatoes au Gratin*

*No. 119 – Creamy Mashed Potatoes*

*No. 120 – Twice Baked Potato*

*No. 121 – Garlic Potato Latkes*

*No. 122 – Roasted Red Potatoes*

*No. 123 – Sweet Potato Wedges*

### Vegetables

*No. 124 – Grilled Mixed Vegetables*

*No. 125 – Grilled Asparagus Topped with Parmigiano-Reggiano Curls*

*No. 126 – Steamed Green Beans with a Balsamic Garlic Glaze*

*No. 127 – Steamed Broccoli Spears*

*No. 128 – Sautéed Spinach with Garlic and Lemon*

*No. 129 – Snow Peas and Roasted Cherry Tomatoes*

*No. 130 – Honey Ginger Baby Carrots*

## *Desserts*

We carry a broad selection of desserts that are available in individual portions or whole cakes.

- No. 131 – Cannolis*
- No. 132 – Cream Puffs*
- No. 133 – Italian Rum Cake*
- No. 134 – Dark Chocolate Cake*
- No. 135 – Carrot Cake with Maple Cream Cheese Icing*
- No. 136 – Tiramisu*
- No. 137 – Triple Chocolate Fudge Brownies*
- No. 138 – Assorted Freshly Baked Cookies*
- No. 139 – Napoleon Torte*
- No. 140 – Miniature Pastries and Petit Fours*
- No. 141 – New York Style Cheesecake*
- No. 142 – Fresh Fruit Torte*
- No. 143 – Honey and Walnut Figs with Vanilla Mascarpone*
- No. 144 – Sorbet and Ice Cream*

## *Personal Services*

We understand how important it is to be able to accommodate all of your customers' needs, and that is why we have made it our job to offer you everything which will make your travel experience the best! Here is a list of all our regular services for your convenience.

*Linen and Laundry Service*

*Glassware and China*

*Fresh Flower Arrangements, Gift Baskets and Personal Shopping*

*Domestic and International Newspapers and Magazines*

*Personal Travel Items*

*Customized Menus*

*Indian, Middle Eastern, Japanese and*

*Other International Cuisines*

*Wheat, Gluten-free, Organic and Other Dietary Accommodations*

*Dry Ice and Ice Cubes*

*International De-planing*



# *Merone's Inflight Catering*

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