



IN-FLIGHT CATERING MENU





CURRENTLY SERVING

Seattle-Paine Field (KPAE)

Boeing Field (KBFI)


Seatac (KSEA)


Arlington Municipal (KWO)

Renton Municipal (KRNT)

Kenmore Air Harbor (S60)

ORDER TODAY!

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 (425) 312-3378

 [LentschCulinaryServices.com](https://www.LentschCulinaryServices.com)

 Contact@Lentschllc.com

CRAFTED BY A CHEF THAT
KNOWS THE SKIES



CHEF | CONSULTANT | PILOT | CLIMBER & SKIER |
MEAL PREP EXPERT | ADVENTURE SEEKER

At Lentsch Culinary Services, we believe that food at altitude should be just as comforting, nourishing, and inspired as it is on the ground. Founded by Greg Lentsch—our in-flight catering is rooted in the belief that **“what grows together, goes together.”**

Greg spent years flying over 100,000 miles annually, often wondering why great food couldn't follow him to the skies. Now both a seasoned chef and a instrument rated pilot, Greg brings a unique understanding of how food should taste, feel, and fuel in flight service. We focus on locally sourced Pacific Northwest ingredients, crafting meals that are flavor-forward, clean, and comforting—designed to serve both passengers and air crew alike. **Because up here, you deserve food that's as good as the view!**



WE TAKE DIETARY NEED SERIOUSLY

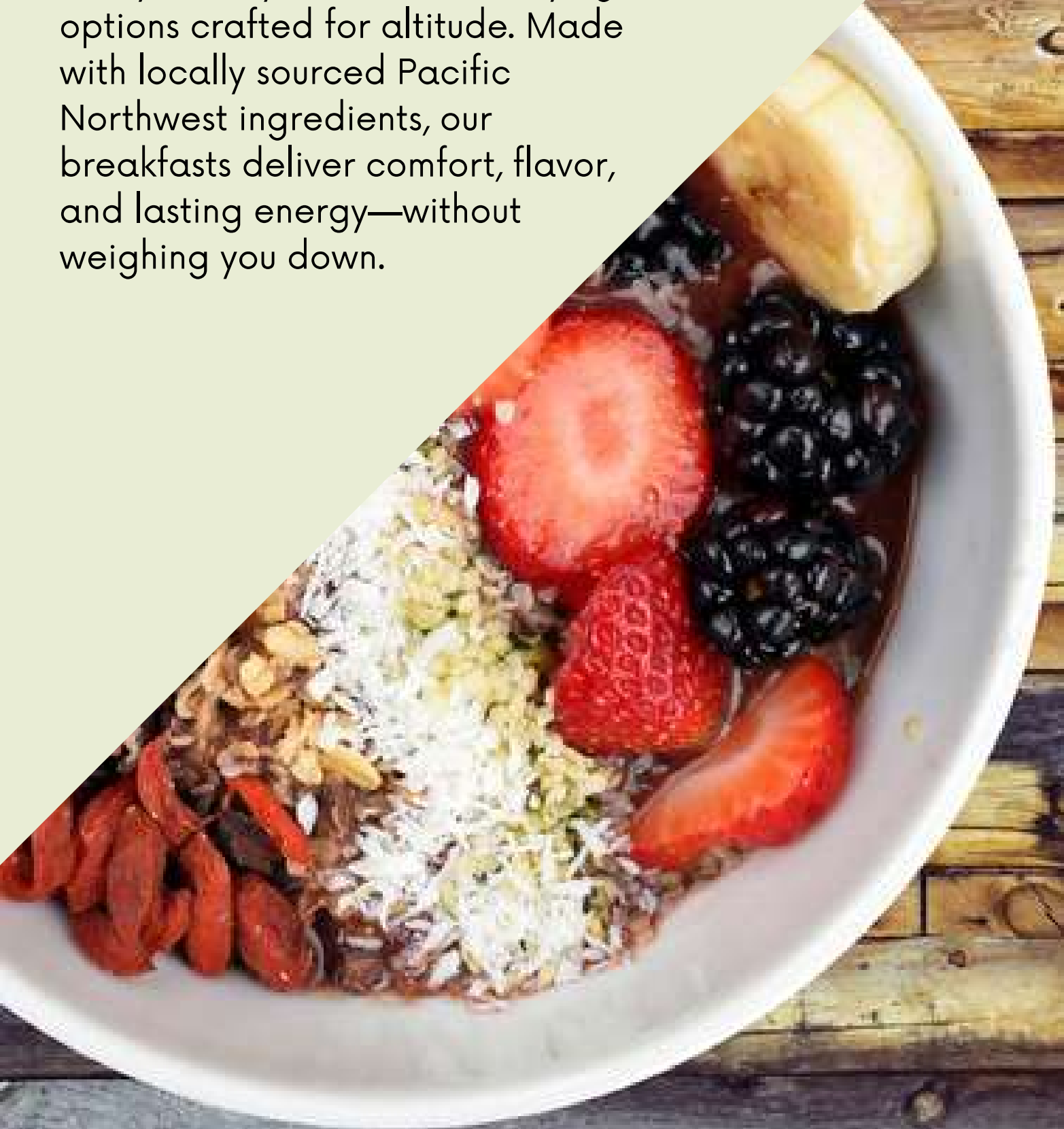
At Lentsch Culinary Services, we believe everyone deserves to enjoy meals that are safe, satisfying, and tailored to their unique needs. Whether you have food allergies, sensitivities, or follow a specific dietary lifestyle, we take the time to understand your preferences and restrictions in detail.

From gluten-free and dairy-free to low-FODMAP, keto, or plant-based—we create meals that don't just meet your guidelines, but exceed your expectations for flavor and quality. Every dish is prepared with care in a clean, organized environment, and we take cross-contamination seriously.

Let us know what you need—we're here to make it delicious and stress-free!

BREAKFAST

Fuel your day with fresh, satisfying options crafted for altitude. Made with locally sourced Pacific Northwest ingredients, our breakfasts deliver comfort, flavor, and lasting energy—without weighing you down.





COLD

SEASONAL FRUIT PLATE

A vibrant selection of peak-season fruit sourced from Northwest growers.

ARTISANAL YOGURT BOWL

Local-made yogurts paired with local granola, organic berries, and raw Pacific Northwest honey.

PASTRY BASKET

A rotating assortment of fresh-baked croissants, scones, and muffins from local award winning bakeries and seasonal ingredients.

QUICK BREADS

Banana bread, spiced pumpkin loaves, and seasonal muffins—always made from scratch.

PNW LOX & BAGEL

Smoked salmon from the Puget Sound region, pickled red onion, farm eggs, cucumbers, and whipped cream cheese on local bagels.

BAGEL BAR

Locally baked bagels with cream cheese spreads and fresh toppings.

CONTINENTAL BRUNCH BUNDLE

Includes seasonal fruit, pastries, bagels with spreads, local coffee, organic teas, and fresh orange juice.



HOT

NORTHWEST CLASSIC BREAKFAST

Scrambled eggs, applewood-smoked bacon or local sausage, crispy Yukon potatoes, artisan breads, and seasonal preserves.

BUTTERMILK PANCAKE

Fluffy pancakes with real maple syrup and toppings like Oregon hazelnuts, berry compote, and whipped cream.

BELGIAN WAFFLE

Golden waffles with toppings like house-made whipped cream, local berries, nut butters, and honey.

BRIOCHE FRENCH TOAST

Thick-cut brioche dipped in cinnamon custard, served with local syrup, berries, and toppings.

AVOCADO TOAST

Sourdough and multigrain breads topped with smashed avocado, radish, soft-boiled eggs, chili flakes, and seasonal vegetables.

OMELET

Made-to-order omelets with artisan cheeses, local vegetables, and premium meats. (Customized to clients preferences.)

BUTTERMILK BISCUITS & GRAVY

Featuring Seattle own Biscuit Bitch biscuits—with local pork sausage gravy—rich, hearty, and comforting.

MINI QUICHE

Bite-sized quiches made with local eggs and seasonal vegetables: Lorraine, spinach & feta, and wild mushroom.



BEVERAGES

CAFE VIVACE

Featuring single origin and blended coffee from around the world

- Indian Malabar
- Ugandan
- Ethiopian Sidamo
- Brazilian
- Vita Blend
- Dolce Blend
- D-Caf

FRESH SQUEEZE ORANGE JUICE

Oranges....nothing else

ORGANIC JUICES

Thick-cut brioche dipped in cinnamon custard, served with local syrup, berries, and toppings.

- Grapefruit Juice
- Tangerine Juice
- Watermelon
- Apple Cider

JUICE BLENDS

Green Machine- organic spinach, kale, celery, and apple

Banana Almond Butter- almond milk, banana, honey, cinnamon, and vanilla

Beach Time- Mango, pineapple, coconut milk

Ginger Shot- Ginger, pineapple

SNACKS, APPS, BOARDS

Perfect for grazing or gathering, these shareable bites highlight seasonal Pacific Northwest ingredients—crafted to be flavorful, inviting, and easy to enjoy.





BOARDS

INDIVIDUAL CHARCUTERIE BOX

A personal, flight-ready box with local cheeses, cured meats, seasonal fruits, crackers, nuts, pickles, jam, honey, and a sweet bite. Minimum order: 5. Ideal for VIPs or crew meals.

SMALL BOARD

A compact board featuring Northwest cheeses, charcuterie, seasonal fruits, vegetables, crackers, and small-batch condiments. Finished with sweets and fresh herb garnish. (Serves 2-4)

MEDIUM BOARD

An elevated mix of regional meats and cheeses, seasonal produce, pickles, jams, crackers, and sweets. Balanced and ready to serve. (Serves 4-6)

LARGE BOARD

Designed for group service, board features a generous variety of artisan cheeses, charcuterie, fruits, vegetables, condiments, and sweets. Beautifully arranged and packaged for in-flight ease. (Serves 8-10)

NORTHWEST ANTIPASTO

A chilled selection of marinated vegetables and artisan-cured meats, paired with your choice of house ranch or onion dip. A bold, savory addition to any service.

NORTHWEST HARVEST

Crisp, seasonal vegetables served with your choice of house-made ranch or onion dip. Clean, vibrant, and ideal for light grazing.



SNACKS

BALSAMIC BRUSCHETTA ON CROSTINI

Toasted crostini with marinated tomatoes, basil, and aged balsamic glaze.

BLACKBERRY BURRATA MINT CROSTINI

Creamy burrata, fresh blackberries, and mint on toasted bread.

FRUIT SKEWERS

Fresh, seasonal fruits skewered for easy snacking and refreshing sweetness.

FANCY DEVILED EGGS

Elevated deviled eggs with rotating seasonal fillings and garnishes.

WATERMELON & FETA BITES

Crisp watermelon cubes topped with whipped feta and mint.

SMOKED SALMON BLINIS

Mini pancakes topped with smoked salmon, crème fraîche, and dill.

DUCK RILLETTE ON CROSTINI

Slow-cooked duck confit served on crisp toast with seasonal garnish.

ASSORTED MINI BITES

Chef inspired bites based on clients preferences



SNACKS

BACON-WRAPPED DATES

Sweet Medjool dates stuffed and wrapped in crispy bacon, roasted to perfection.

THAI CHICKEN SATAY

Grilled chicken skewers marinated in Thai spices, served with a peanut dipping sauce.

MINI CRAB CAKES

Pacific Northwest Dungeness crab cakes, pan-seared and served with a citrus aioli.

MINI BOUCHEES

Delicate puff pastry shells filled with rotating warm seasonal ingredients.

PORK & VEGETABLE SPRING ROLLS

Crispy spring rolls filled with savory pork and vegetables, served with sweet chili dipping sauce.

PULLED PORK SLIDERS

Slow-cooked pulled pork on a soft bun with house BBQ sauce and slaw.

WILD MUSHROOM TARTLETS

Earthy wild mushrooms, caramelized onions, and herbs baked into buttery tart shells.

BBQ MEATBALLS

Tender meatballs tossed in a smoky-sweet barbecue glaze, perfect for sharing.



SOUP

ROASTED TOMATO BISQUE

Slow-roasted tomatoes blended with cream, garlic, and herbs—rich, smooth, and deeply comforting.

CREAM OF WILD MUSHROOM SOUP

A velvety blend of seasonal wild mushrooms, shallots, and thyme with a touch of cream for richness.

ITALIAN WEDDING SOUP

Mini meatballs, tender greens, and pastina pasta in a savory chicken broth—a rustic, satisfying classic.

LOBSTER BISQUE

A creamy seafood bisque featuring Northwest Dungeness crab, sherry, and aromatic vegetables.

DUNGENESS CRAB BISQUE

Elegant and indulgent, made with sweet lobster meat, cream, and a hint of brandy for depth.

CHICKEN NOODLE SOUP

Slow cooked chicken in house made broth, chicken, egg noodles

RAMEN

SHIO RAMEN

A light, clear chicken-based broth with ramen noodles, scallions, soft-boiled egg, and pork chashu.

SHOYU RAMEN

Soy-based broth with pork, bamboo shoots, green onions, and a marinated soft egg.

MISO RAMEN

A rich miso broth with noodles, seasonal vegetables, and tofu or pork, depending on preference.

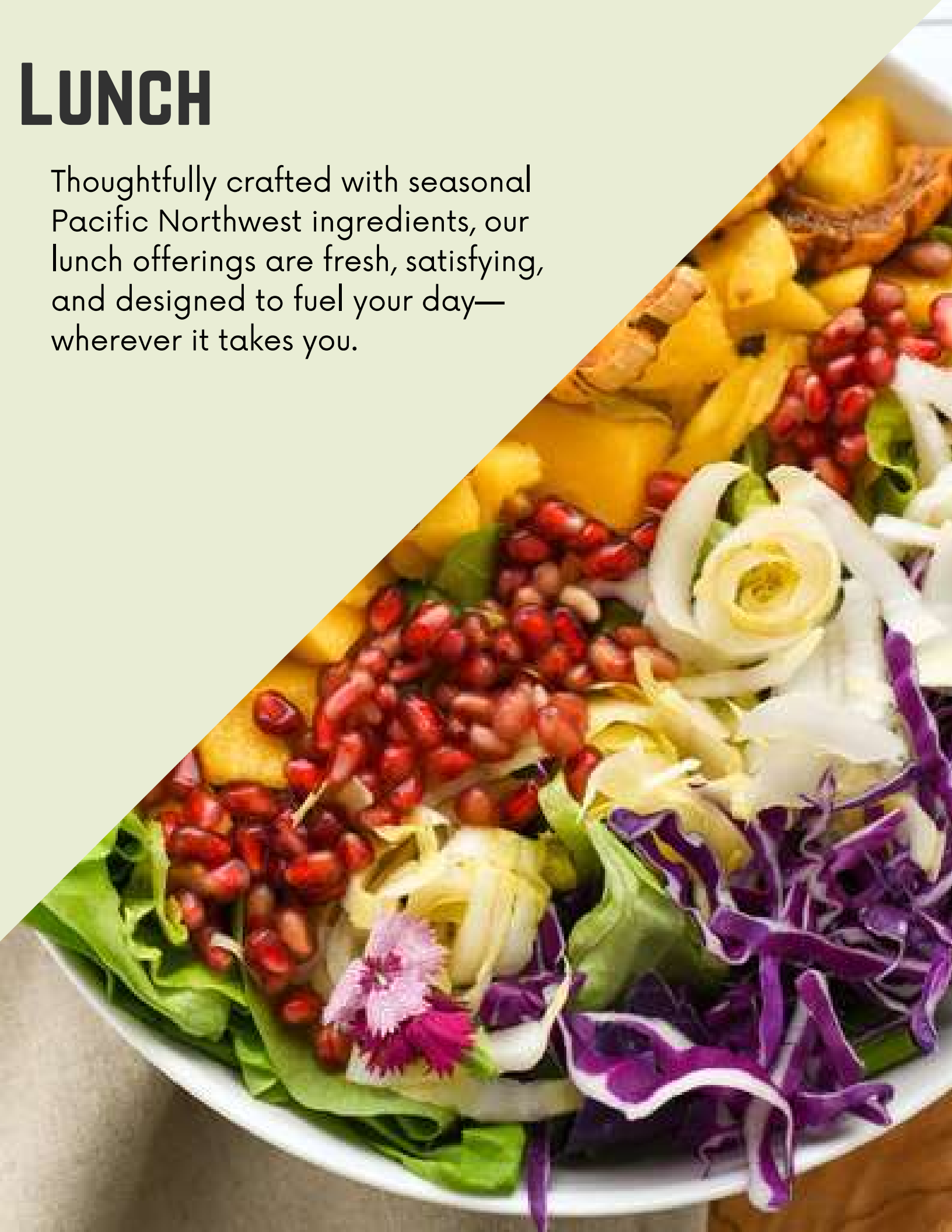
CHICKEN RAMEN

A rich chicken shio broth with ramen noodles, scallions, soft-boiled egg, and marinated chicken.



LUNCH

Thoughtfully crafted with seasonal Pacific Northwest ingredients, our lunch offerings are fresh, satisfying, and designed to fuel your day—wherever it takes you.





SALADS

Add herb-grilled chicken, wild salmon, or grilled flat iron steak.

ROASTED BEET SALAD

Arugula, goat cheese, pickled red onions, crushed pistachios, and balsamic reduction.

PNW SUPERFOODS SALAD

Mixed greens, quinoa, cucumbers, carrots, radish, garbanzo beans, blueberries, grapes, dried cranberries, and citrus vinaigrette.

CASCADIA ASIAN SALAD

Field greens and purple cabbage with shredded carrots, edamame, green onion, crispy wasabi peas, and toasted sesame vinaigrette.

APPLE & FETA HARVEST SALAD

Arugula and local greens with Granny Smith apples from Red Farm, toasted pepitas, and crumbled feta, finished with a champagne vinaigrette.

NORTHWEST CAESAR SALAD

Crisp romaine with house Caesar dressing, shaved Parmesan, and toasted sourdough croutons made from Seattle artisan bread.

STRAWBERRY FIELD SALAD

Mixed greens, fresh strawberries, dried cranberries, red onion, feta, candied pecan and a strawberry poppyseed dressing



SANDWICH

ROASTED TURKEY

Herb-roasted turkey breast with arugula, pickled red onion, and cranberry chutney on rustic multigrain bread.

GRILLED CHICKEN PESTO

Herb-marinated chicken breast, roasted tomato, basil pesto, and fresh mozzarella on soft ciabatta.

NW VEGGIE & GOAT CHEESE

Grilled seasonal vegetables, La De Da Dairy goat cheese, arugula, and lemon vinaigrette on seeded wheat.

SMOKED SALMON

Cold smoked Pacific salmon, white cream cheese, goat cheese, cucumber, pickled red onion, dill, cucumber on multi grain bread

BEEF & HORSERADISH AIOLI

Thin-sliced roast beef, horseradish aioli, white cheddar, and arugula on a toasted brioche roll.

APPLEWOOD BACON BLTA

Crispy applewood bacon, butter lettuce, tomato, avocado, and roasted garlic aioli on toasted sourdough.

CAPRESE SANDWICH

Heirloom tomatoes, fresh mozzarella, basil, and balsamic glaze on focaccia.

BUILD YOUR OWN

1) SELECT A BASE

- Brown Rice
- Lentil Blend
- Quinoa Pilaf
- Wild Rice
- Cauliflower Rice
- Farro Pilaf
- Couscous Salad
- Organic Greens
 - Arugula
 - Baby Spinach
 - Mixed
- Combo (Choose any starch plus greens)

2) SELECT A BASE

- Grilled Salmon
- Lemon Herb Halibut
- Garlic Shrimp
- Seared Sesame Tuna
- Seared Scallops
- Blacked Rockfish
- Pork Carnitas
- Pulled Pork
- Grilled Tempeh
- Crispy Fried Tofu
- Red Lentil Curry
- Sauteed Field Roast
- Impossible Mat (Or other plant based protein)
- Sofritas
- Greek Chicken
- Poached Chicken

3) SELECT A VEGETABLE

- Roasted Cauliflower
- Roasted Brussel sprouts
- Sauteed Zucchini & Mushrooms
- Broccoli & Carrots
- Roasted Asparagus
- Sauteed Garlic Spinach
- Grape tomatoes
- Sliced cucumbers

4) SAUCE OR DRESSING

- Miso Ginger Dressing
- Lemon Tahini
- Tzatziki Sauce
- Whole Lemon Vinaigrette
- Harissa Vinaigrette
- Chipotle Aioli
- Green Goddess
- Siracha Honey
- Gochujang Glaze
- Pistachio Pesto
- Mediterranean Dressing
- Blackberry Dressing
- Strawberry Poppyseed
- Honey Dijon Vinaigrette
- Cilantro Lime Dressing
- Greek & Feta Dressing
- Balsamic Dressing

5) TOPPINGS*

- Pumpkin seeds
- Sunflower seeds
- Toasted cashews or almonds
- Pickled Red Onions
- Fried shallots
- Fresh Avocado
- Hummus
- Feta
- Kalamata Olives
- Sliced jalapenos
- Sliced radishes
- Microgreens
- Nori
- Dried Cranberries

6) SIDES

- Chips (Tortilla, Chickpea, Potato, Pita)
- Pita
- Crispy Bread
- Whole Wheat Dinner Roll

7) DESSERT

- Chocolate Chip & Sea Salt Cookie
- Dark Chocolate Brownie
- Lemon Bar
- Sugar Cookie
- Nanaimo Bar
- Rice Crispy Treat

*unlimited

DINNER OR MAINS

Chef-crafted entrées inspired by the Pacific Northwest and designed for in-flight enjoyment. Balanced, flavorful, and made to reheat beautifully at altitude.





NORTHWEST

HERB-BUTTER ROASTED SALMON

Columbia River salmon roasted with lemon and herb butter, served with wild rice pilaf and seasonal vegetables.

RED WINE BRAISED SHORT RIBS

Tender beef short ribs slow-braised in a rich red wine jus, paired with Yukon Gold mashed potatoes and glazed heirloom carrots.

MISO-GLAZED ALASKAN COD

Wild Alaskan black cod glazed with miso and soy, served with ginger jasmine rice and baby bok choy.

GRILLED CHICKEN WITH MUSHROOM PAN SAUCE

Rosemary-marinated chicken breast with roasted garlic mushrooms, smashed potatoes, and broccolini.

CHANTERELLE MUSHROOM RISOTTO

Creamy arborio rice with local chanterelles, leeks, parmesan, and thyme. Finished with truffle oil.

ANCHO-RUBBED FLAT IRON STEAK

Seared flat iron steak with ancho chile rub, charred sweet corn, and roasted fingerling potatoes. Served with chimichurri.

DUNGENESS CRABCAKE

Large lump Dungeness crab served with lemon rice, micro greens, red pepper remoulade and roasted asparagus



GRILL

BEEF

Our beef is 100% USDA Prime from Snake River Farms

CUTS

- New York Strip Steak
- Ribeye
- Filet
- Tomahawk

SAUCE OPTIONS

- Oscar Style
- Creamy Peppercorn
- Black Truffle Butter
- Beurre Rouge

RACK OF LAMB

A rack of lamb coated in a crust of fresh herbs roasted to tender perfection.

ELK WITH HUCKLEBERRY SAUCE

A succulent elk, perfectly seared and served with a sweet and tart huckleberry sauce, alongside roasted root vegetables and a parsnip puree.

SIDE OPTIONS

- Choose 2
 - Lobster Mashed Potatoes
 - Roasted Garlic Cheddar Mashed
 - Butter Wild Mushrooms
 - Creamed Spinach
 - Roasted Asparagus with Lemon
 - Roasted Broccoli



FARM

HERB CRUSTED PORK

Roasted pork loin with a herb crust, mashed potatoes and buttered carrots

CHICKEN COQ AU VIN

Chicken cooked in red wine with mushrooms and onions.

BEEF BOURGUIGNON

Slow-cooked beef in red wine sauce with onions.

BRAISED LAMB SHANK

Tender lamb shank, slowly braised until melt-in-your-mouth, served with a blackberry gastrique, creamy polenta, and seasonal vegetables.

VEGETARIAN

WILD MUSHROOM & ROOT VEGETABLE POT PIE

A flaky pastry crust filled with slow-roasted root vegetables, local mushrooms, and herb gravy.

STUFFED DELICATA SQUASH

Roasted delicata squash filled with quinoa, kale, dried cranberries, toasted hazelnuts, and goat cheese. Served with a cider vinaigrette.

SEASONAL VEGETABLE PASTA PRIMAVERA

House-made pasta with roasted seasonal vegetables, garlic, and white wine cream sauce. Finished with grated aged cheese and herbs.

STUFFED BELL PEPPERS WITH QUINOA AND BLACK BEANS

Colorful bell peppers filled with spiced quinoa, black beans, and corn, baked until tender and served with avocado-lime crema. For a protein boost we can add Mexican spiced shrimp.

ZUCCHINI NOODLES WITH PISTACHIO PESTO

□ Zoodles tossed in a vibrant pistachio and basil pesto, topped with oven-roasted cherry tomatoes and toasted sunflower seeds.





ITALIAN

PORK RAGU & PENNE PASTA

Slow braised pork shoulder and penne pasta in a lemon and fresh herb tomato sauce with a side of roasted zucchini

PASTA ALLA VODKA

Savory and slightly spicy Italian sausage, rigatoni pasta in a savory creamy vodka sauce.

DEEP DISH LASAGNA

Our handmade pasta, beef and Italian sausage, rich marinara sauce and crispy cheese make this meal delicious. Served with roasted asparagus.

RATATOUILLE

Thinly sliced vegetables such as zucchini, eggplant, and bell peppers, layered and baked in a robust tomato sauce, offering a flavorful vegetarian option.

CHICKEN PICATTA

lightly breaded chicken and sautéed, then served with a tangy lemon caper sauce.

Each meal includes an Italian salad and fresh focaccia bread



BBQ

BBQ BRISKET

Slow-smoked brisket, tender and rich in flavor, served with a smoky BBQ sauce.

PULLED PORK

Savory and slightly spicy Italian sausage, rigatoni pasta in a savory creamy vodka sauce.

ST. LOUIS PORK RIBS

Dry-rubbed and smoked for hours, these ribs are glazed with BBQ sauce and fall-off-the-bone delicious.

BEER CAN CHICKEN

Whole chicken roasted on a can of beer, ensuring it stays juicy and infused with a subtle malty flavor

SIDES

Your Choice of 2 Sides:

- Baked Beans
- Fresh Baked Dinner Roll
- Cornbread
- Potato Chips
- Coleslaw
- Fresh Fruit Cup
- Garden Salad
- Potato Salad



JAPANESE

TONKATSU

Breaded and deep-fried pork cutlet, served with a tangy katsu sauce, providing a crispy and savory dish.

SASHIMI ASSORTMENT

A selection of fresh, thinly sliced raw fish such as salmon, tuna, and yellowtail, served with soy sauce, wasabi, and pickled ginger.

CHICKEN TERIYAKI

Grilled chicken glazed with a sweet and savory teriyaki sauce, offering a flavorful and popular choice.

BEEF SUKIYAKI

Thinly sliced beef cooked with vegetables, tofu, and noodles in a sweet and savory broth, served hot pot style.

UNAGI DON

Grilled eel over a bed of sushi rice, coated with a rich, sweet soy-based sauce, providing a classic and beloved Japanese flavor.

SIDES

Includes

- Stir fried vegetables
- Edamame
- Choice of:
 - White Rice
 - Sushi Rice



MEXICAN

ENCHILADAS

Choose from chicken, carnitas, al pastor, marinated steak, fish, sofritas, or Impossible Meat. Enchiladas are served with your choice of red or green enchilada sauce and come with Mexican cheese, jalapeños, diced sweet onion, and other toppings.

TACOS

Served on your choice of flour or corn tortillas with options including chicken, carnitas, al pastor, marinated steak, fish, sofritas, or Impossible Meat. Toppings include Mexican cheese, jalapeños, diced sweet onion, fresh salsas, shredded lettuce, and more.

MEAT OPTIONS

Chicken: Seasoned and grilled, perfect for both tacos and enchiladas.

Carnitas: Slow-cooked pork, tender and flavorful.

Al Pastor: Marinated pork with pineapple, offering a sweet and savory taste.

Marinated Steak: Juicy and robust, seasoned with traditional spices.

Fish: Typically a mild white fish, seasoned and grilled.

Sofritas: Braised tofu in a spicy chili sauce, a hearty vegetarian option.

Impossible Meat: Plant-based meat that's seasoned and cooked to mimic traditional Mexican meat fillings.

SIDES

Includes:

- Choice of:
 - Pinto Beans
 - Refried Beans
- Add on:
 - Fresh Guacomole
 - Tortilla Chips
 - Fresh Salsas



AMERICAN

MEATLOAF

A traditional meatloaf with a tomato glaze, focusing on the rich flavors of blended meats and herbs.

HAMBURGER/CHEESEBURGER

American style Kobe beef patties on a sesame bun, accompanied by lettuce, tomato, pickles, ketchup, and mustard.

POT ROAST

Slow-cooked beef chuck in a rich gravy with potatoes and carrots, a comforting classic.

CEDAR PLANK SALMON

Salmon roasted on a cedar plank, glazed with honey and lemon for a sweet and tangy flavor.

GRILLED CHICKEN

Perfectly grilled chicken breasts topped with a dollop of homemade herb butter to enhance its juicy flavors.

STUFFED BELL PEPPERS

Bell peppers filled with a mixture of ground turkey, quinoa, vegetables, and spices, topped with a light tomato sauce.

SIDES

Includes:

- Choice of:
 - Mashed Potatoes
 - Roasted Rosemary Potatoes
 - Rice Pilaf
 - Macaroni & Cheese
- All meals include a seasonal vegetable



THAI

PAD KRA PAO

Minced pork stir-fried with holy basil and chilies, served over rice. A fiery dish beloved for its bold flavors.

MOO PING

Skewers of marinated pork, grilled until caramelized. Served with a side of spicy tamarind sauce.

KHAO SOI

Egg noodles in a rich and creamy yellow curry coconut broth, accompanied by pickled vegetables and topped with crispy noodles.

LAAB GAI

Minced chicken salad with fresh herbs, chili, and lime juice, offering a refreshing and spicy flavor.

PAD THAI

Classic stir-fried noodles with your choice of protein (chicken, shrimp, or tofu), eggs, and a mix of fresh vegetables, garnished with peanuts and lime.

CURRIES

Green Curry: Aromatic and spicy curry made with green chilies, served with your choice of chicken or fish.

Red Curry: Rich and deep flavor with a slightly sweet profile, available with beef or pork.

Yellow Curry: Mild and creamy, typically served with shrimp or tofu.

Includes:

SIDES

- Choice of:
 - Jasmine Rice
 - Sticky Rice
 - Brown Rice



CHINESE

KUNG PAO CHICKEN

Tender chicken stir-fried with peanuts, vegetables, and chili peppers in a savory and slightly spicy sauce.

BEEF AND BROCCOLI

Slices of beef sautéed with broccoli in a rich garlic and oyster sauce.

SWEET AND SOUR PORK

Crispy pork pieces tossed in a vibrant sweet and sour sauce with pineapple, onions, and bell peppers.

MAPO TOFU

Soft tofu cooked in a fiery and flavorful Sichuan pepper sauce with minced pork, known for its distinctive mala (numbing and spicy) taste.

SZECHUAN BEEF

Spicy and pungent beef stir-fried with chili peppers and Szechuan peppercorns.

SIDES

Includes:

- Stir fried vegetables
- Choice of:
 - Jasmine Rice
 - Fried Rice



INDIAN

BUTTER CHICKEN

Tender chicken pieces cooked in a creamy, rich tomato-based sauce, infused with butter and aromatic spices

LAMB ROGAN JOSH

Lamb chunks cooked in a robust curry made with garlic, ginger, and a variety of spices.

FISH CURRY

Fish fillets cooked in a tangy and spicy curry sauce with tomatoes and tamarind.

PANEER TIKKA MASALA

Grilled paneer (Indian cottage cheese) simmered in a spicy and creamy tomato-based sauce.

CHANA MASALA

Spicy chickpeas cooked in a flavorful mix of onions, tomatoes, and traditional spices.

SIDES

Includes:

- Choice of (Choose 1):
 - Basmati Rice
 - Naan
- Choice of (Choose 1):
 - Mixed Vegetable Curry
 - Dal Tadka
 - Aloo Gobi
 - Papadum

DESSERT & BEVERAGE





PIES

DARK CHOCOLATE CREAM PIE

A rich, velvety dark chocolate custard fills a salted graham cracker crust, topped with dark chocolate ganache and delicate chocolate shavings. Deep, smooth, and perfectly balanced—this is chocolate indulgence at its finest.

YOUNG COCONUT CREAM PIE

Dive into the tropical bliss of our Young Coconut Cream Pie! This pie features a silky, creamy coconut filling topped with a sprinkle of candied shaved coconut for a touch of sweetness and crunch. Made with pure ingredients, each bite is light, luscious, and perfectly balanced. A slice of paradise in every forkful!

CARAMEL APPLE CRUMBLE

Take all the things you love about caramel apples and put in this buttery and delicious not-to-sweet pie. Featuring granny smith apples. Worth every bite!

PEACH CRUMBLE PIE

Made with sun-ripened organic peaches and a flaky all-butter crust, this pie is topped with a golden, buttery crumb for the perfect blend of soft, juicy fruit and crisp texture. A warm, comforting taste of fall in every slice.

**SEASONAL PIES AVAILABLE
UPON REQUEST**



DESSERTS

COOKIES/BARS

- Chocolate Chip and Sea Salt Cookie
- Double Dark Chocolate Brownies
- Sugar Cookies
- Snickerdoodles
- Peanut Butter Cookies
- Gingerbread Cookies
- Oatmeal Raisin
- Chocolate Espresso Cookies
- Rice Crispy Treat
- Lemon Bar
- Blueberry Bar

ASSORTED MINI DESSERTS

Chef inspired, local ingredients with a range of savory to sweet.

**GLUTEN FREE & VEGETARIAN
DESSERT AVAILABLE UPON
REQUEST**



BEVERAGE

BOTTLED

- Soda (Coke Products)
- Spindrift Sparking Water
- Iced Tea
- Water (Flat/Sparkling/Mineral)
- Lemonade
- Rachels Ginger Beer
- Red Bull Energy Drinks

MOCKTAILS, OTHER DRINKS AND MIXERS AVAILABLE UPON REQUEST