

# INFLIGHT CATERING MENU

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O'NEILL'S  
INFLIGHT CATERING



## ELEVATED MENU EXPERIENCE

From kitchen to cabin, these special deconstructed selections are the ultimate in inflight dining. From re-heating, plating, to garnishing, all the resources are provided to attendants to provide unparalleled plating for an elevated experience.

### **TOMATILLO STEAK N' EGGS**

RIBEYE, FRIED EGGS, ROASTED TOMATILLO SALSA, COTIJA CHEESE, S/W POTATO HASH

### **FRIED GREEN TOMATOES AND BRISKET**

HOUSE SMOKED BRISKET, RED PEPPER AIOLI, PICKLED RED ONIONS, FRIED EGGS, CHILI MOJO

### **CAJUN BENEDICT**

HOMEMADE BISCUIT, POACHED EGG, GULF SHRIMP, CRAWFISH/SHRIMP SAUCE, ANDOUILLE SAUSAGE, S/W POTATO HASH

### **HALIBUT CULICHI**

POBLANO CREMA, SWEET CORN RISOTTO, GRILLED BROCCOLINI, CHILI MOJO, LEMON CONFIT

### **MOJO-BRICK CHICKEN**

ORGANIC CHICKEN, MINTED COUSCOUS, SMOKED CHILE BEURRE BLANC, BABY CARROTS, FRIED OKRA

### **CRAWFISH STUFFED CHICKEN**

BAYOU SAUCE, "DIRTY" WILD RICE, GRILLED SQUASH, BABY CARROTS

### **TEXAS SURF N TURF**

HOUSE SMOKED BRISKET, GULF SHRIMP, CHARRED CORN/CUCUMBER SALAD, JALAPENO CORNBREAD, HOUSE BBQ SAUCE

### **SHINER BOCK BRAISED SHORT RIBS**

ANCHO/SHINER BOCK BRAISED, SMOKED GOUDA MAC N CHEESE, CHARRED BRUSSEL SPROUTS, FRIED OKRA, CHILE OIL

### **CHILE RUBBED FILET MIGNON**

BOURSIN POTATO PUREE, BACON GREEN BEANS, PORT WINE DEMI

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## RISE AND SHINE

**S.A. BREAKFAST TACOS** - CREAM CHEESE SCRAMBLED EGGS, REFRIED BEANS, CHEDDAR CHEESE, HONEY BACON, S/W POTATO HASH

**O'NEILL'S FRENCH TOAST** - GRANOLA CRUST, MASCARPONE/BOURBON GLAZE, MAPLE SYRUP, BERRIES, APPLEWOOD SMOKED BACON

**PARFAIT AND PASTRY TRAY** - HOMEMADE GRANOLA, HONEY VANILLA YOGURT, LOCAL INSPIRED PASTRIES, FRUIT

## SMALL BITES

**BEEF SHORT RIB TACO** - GRILLED CORN, PICKLED ONIONS, POBLANO CREMA, QUESO FRESCO, FLOUR TORTILLA

**EMPANADAS** - YUCATAN CHICKEN, CORIANDER AIOLI, AVOCADO RELISH

**PULLED PORK SLIDERS** - HOUSE SMOKED PORK, SPICY SLAW, PICKLED VEGGIES AND AIOLI

**CHORIZO/LOBSTER MAC N CHEESE** - BECHAMEL, PEPPER JACK, WHITE CHEDDAR, PANKO CRUST

**TEQUILA CURED SALMON** - CORIANDER CREME, AJI VERDE, CUCUMBER PICO, PICKLED ONION, TOAST POINTS

**QUAIL "DIABLO" BITES** - WILD QUAIL, BACON, JALAPENO, CHIPOTLE RANCH

## GARDEN

**TEXAS WEDGE** - BACON JAM, CANDIED JALAPENOS, SMOKED CHEDDAR, PURPLE ONION RINGS, HOT HOUSE TOMATO, JALAPENO RANCH, CHOPPED BRISKET

**FRIED CHICKEN PANZANELLA SALAD** - GARLIC/THYME CROUTONS, LEMON VINAIGRETTE, ANCHO AIOLI, ROASTED CORN, CUCUMBER, COTIJA CHEESE, CILANTRO

**GULF SHRIMP/ARUGULA** - WATERMELON RADISH, CHARRED CORN, PICKLED ONION, CHERRY TOMATOES, CILANTRO VINAIGRETTE

**PULLED PORK SPINACH CAESAR** - SMOKED PORK BUTT, CHERRY TOMATOES, SHREDDED CARROTS, CUCUMBER, CELERY, BLUEBERRIES, FRESNO PEPPER CAESAR

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## SANDWICHES

**TEXAS CLUB** - HOUSE ROASTED TURKEY, HAM, SMOKED CHEDDAR, BACON JAM, HOT HOUSE TOMATO, ANCHO AIOLI, FIELD GREENS, WHEAT BREAD

**CUBANO** - SMOKED PORK BUTT, SWISS, HAM, SPICY HOUSE PICKLES, MUSTARD, MAYO, ROLL

**HILL COUNTRY**- HOUSE TURKEY, WHITE CHEDDAR, PICKLED ONION, GREENS, CORIANDER AIOLI, KAISER

**THE TEXAN** - CHILI RUBBED RIBEYE, CARAMELIZED ONIONS, SMOKED CHEDDAR, SPICY AIOLI, CIABATTA

**BRISKET REUBEN**- HOUSE SMOKED BRISKET, SAUERKRAUT, ANCHO AIOLI, MARBLE RYE

**VEGETARIAN WRAP** - CHARRED SWEET PEPPERS, SPINACH, CHIMICHURRI, TOMATO JAM, TEXAS SQUASH, CORIANDER/AGAVE CREAM CHEESE

**BLTA** - CILANTRO AIOLI, TOMATOES, ARUGULA, SWEET/SPICY BACON, AVOCADO, FOCACCIA

## SHAREABLES

**CEVICHE EN TOSTADA** - REDFISH, GULF SHRIMP, SNOW CRAB, LIME CREMA, CANDIED JALAPENO, AVOCADO RELISH

**GRILLED SEAFOOD TRAY** - ROASTED LOBSTER, GRILLED PRAWNS, TUNA POKE, CRAB CLAWS, AJI VERDE, COCKTAIL SAUCE

**CHARCUTERIE** - CHEF'S CHOICE CURED MEATS AND ELEVATED CHEESES, HOMEMADE PATE, PICKLED VEGGIE, SPICY MUSTARD, CHILI MOJO

**FLATBREADS AND SPREADS** - AN ARRAY OF DIPS AND SAUCES; AJI VERDE, HUMMUS, OLIVE GREMOLATA, SUNDRIED TOMATO CREAM CHEESE, CHILI MOJO, ASSORTMENT OF TOASTED/OILED/HERBED BREADS

**GRILLED VEGGIE ANTIPASTO** - VARIETY OF GRILLED/MARINATED VEGGIES, GARDEN VEGGIE DIP, SUNDRIED TOMATO CREAM CHEESE SPREAD, CHILI MOJO, CROSTINIS

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## SWEETS IN A JAR

**ESPRESSO PANNA COTTA** - WHITE AND MILK CHOCOLATE SHAVINGS, HAZELNUT BRITTLE

**MIXED BERRY SHORTCAKE** - LEMON CURD, COULIS, SWEET CREAM, TOASTED COCONUT

**MEXICAN SPICED CHOCOLATE MOUSSE** - VANILLA TUILE, ORANGE ZEST

**FREDERICKSBURG PEACH AND BLUEBERRY STREUSEL** - CREAM CUSTARD, CREME ANGLAISE

## DESSERTS

**FLOURLESS CHOCOLATE TORTE W/ GANACHE** - DULCE DE LECHE DRIZZLE

**O'NEILL'S CHEESECAKE** - BLOOD ORANGE CARAMEL

**CHEF'S SWEET AND SALTY CHOCOLATE CHIP/PRETZEL COOKIES**

**LINZER COOKIES** - NUTELLA OR BLACK CURRANT

**CHOCOLATE "LOADED" STRAWBERRIES** - PRETZEL, SPRINKLES AND TOFFEE TOPPINGS