



Aloha Jet Catering

"Celebrating In-Flight Cuisine"

Proudly Serving the Business Aviation Community
The Islands of Hawai'i

Aloha Jet Catering provides creative First-Class Island Style
Catering & Concierge Service with Aviation compliant
packaging and detailed labeling.

We are available 24/7, 365 days a year from our 5-Star Restaurant and
Production Facility, USDA Compliant.

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ALOHA SUNRISE BREAKFAST

Bakers' Breakfast

*Mini Danish, Croissants and Muffins
Served with Island Fruit Preserves & Butter*

Fresh Bagel Breakfast

*Assorted Bagels served with Whipped
Cream Cheese, Island Fruit Preserves & Butter*

Hawaiian Breakfast Breads

*Variety Of Local Fruit Breads served with
Island Fruit Preserves & Butter*

Fresh Sliced Fruit

*Seasonal Fresh Sliced Fruits with Maui
Gold Pineapple, Grapes and Berries with
Mango Yogurt Sauce*



European Style Breakfast Snack

*Hard Boiled Eggs, Grapes, Cheddar Cheese,
Swiss Cheese, Turkey, Ham, Salami*



Kanaka Smoked Fish Sampler

*Sliced Lomi Lomi Salmon, Smoked Marlin
Mousse and Cured Ahi served with Boiled
Egg, Sliced Tomatoes, Pineapple Relish,
Whipped Cream Cheese and Butter.*



Lauhala Continental Basket

*Fresh Bagel, Mini Croissant and
Breakfast Bread Served with Seasonal
Fresh Fruit Cup, Banana, Lite Whipped
Cream Cheese & Island Fruit Preserves*



Lauhala "Lite" Basket

*Bran Muffin, Low Fat Yogurt Parfait
with Granola and Seasonal Fresh Fruit
Cup, Whole Banana, Lite Cream Cheese
and Island Fruit Preserve*



HOT **BREAKFAST**

Ask us about our Hot Breakfast Side Dishes

BYO Omelette

Build your Own Three-egg Omelet served with Breakfast Potatoes, Choice of Toast or Taro English Muffin with condiments.



“El Paso” Burrito Breakfast

Tortilla Shell filled with Western Omelet and Monterey Jack Cheese served with Breakfast Potatoes, Chunky Salsa, Guacamole and Sour Cream.

Egg Sandwich

Choice of large English Muffin or Croissant with Egg, choice of Cheese and Breakfast Meats.

Steak & Eggs

Grilled Rib-eye Steak With Scrambled Eggs, Served with Breakfast Potatoes, choice Toast or Taro English Muffin with condiments.



English Breakfast

Scrambled Eggs, Stewed Beans, Sautéed Mushrooms and Grilled Plum Tomatoes with Spinach Chapelure. Served with assorted Scones and Crème Fraiche on the side.



COLD BOX LUNCHES

All Lunches include Fresh Pineapple, Gourmet Brownie, Choice of Pasta, Potato or House Salad and Utensils.

Manhattan Stacked Deli Sandwich

Choice Of 1 Or 2 N.Y. Style Deli Sandwiches served with a Kosher Pickle and Bag Of Chips.



“Spa” Tuna Salad

Marinated Fresh Grilled Tuna with Tomatoes, Cucumbers, Sprouts, Artichokes and Sweet Peppers over Baby Field Greens with Choice Dressing and Pita Chips.

Savvy Salad Sampler

Deli Tuna, Chicken and Shrimp Salads on a bed of Greens with 2 Mini Croissants and a Dinner Roll.



Captain's Salad

Roast Beef, Turkey Pastrami, Swiss & Cheddar Cheese, Egg, Tomato & Cucumbers served over Iceberg Lettuce with Choice Dressing and Hearth Baked Bread.

Japanese Sashimi Bento Box

Fresh Assorted Island Sashimi with Salad, Jasmine Rice & Condiments.



HOT BOX LUNCHES

Each Lunch Box contains Fresh Pineapple, Gourmet Brownie, House Salad, condiments and utensils. Jumbo Shrimp Cocktail maybe substituted for Fresh Pineapple for an additional charge.

Grilled Lemon Mustard Chicken

Marinated in Dijon Mustard & Lemon Juice served over Jasmine Rice with Fresh Steamed Vegetable Medley.



Pad Thai Noodles

Vegetarian or Chicken Authentic Rice Noodles with Fresh Bean Sprouts & Crushed Peanuts.



Kalua Pork & Cabbage

Smoked Island Shredded Pork & Cabbage with Steamed Rice.



Teriyaki Island Ahi

Furikake Pan Seared Ahi with a splash of Teriyaki, Served with Steamed Rice & Asian stir-fry veggies



Roma Shrimp & Pasta

Jumbo Shrimp Sautéed with Basil Marinara & Bowtie Pasta. Served with Grilled Vegetables, Parmesan Cheese and Garlic Bread.

SALADS

All Salads served with Hearth Baked Bread with Choice of Dressing. Side and Entrée Sizes Available.



California Spinach Salad

Crisp Spinach, Mandarin Oranges, Red Onions, Artichokes and Avocado with Homemade Croutons and Parmesan Cheese

“North Shore” Seafood Salad

Lobster Medallions, Jumbo Shrimp and Ahi Poke over Baby Field Greens with Tomatoes, Cucumber, Sprout and Avocado.

Attendants Cobb

Tuna Salad & Turkey Breast with Guacamole, Bacon, Cheddar Cheese, Tomatoes, Boiled Egg and Sprouts Over Baby Field Greens.



The Caesar's Choice

Crisp Romaine Lettuce, Creamy Caesar Dressing, Parmesan Cheese and Homemade Croutons. Your Choice Of Grilled Vegetables, Jumbo Shrimp, Grilled Chicken or Furikake Tuna



Papaya Salad*

Grated Fresh Green Papaya Tossed with Sugar Sweet Tomatoes in Spicy Garlic Lime Sauce & Crushed Peanuts

** Add Shrimp or Chicken for Additional Charge*

FEATURED ENTREES

All Entrees include choice of House Field Greens with Choice of Dressing or Caesar Salad, Hearth Baked Bread, Butter and Chef's Vegetables.

Kona Coffee Rubbed Lamb

Slow Roasted Cut Lamb Chops served with Homemade Pineapple Chutney, Grilled Asparagus and Roasted Yukon Gold Potatoes.



Grilled Prime Rib

Slow Roasted Thai Marinated Beef served with Thai Garlic Mashed Potato, Hamakua Mushrooms and Galanga Gravy.



Pommery New Zealand Salmon

Cashew Curry Couscous with Thai Basil Butter.



Massaman Curry Braised Lamb Shank

Quail Eggs, Chickpeas, Bamboo tips, Roasted Red Bell Pepper, potatoes, carrots served with Mango chutney and choice of Jasmine, Sticky or Thai Brown Rice.



SNACK PLATTERS

Chef's Select Hot & Cold Hors d'oeuvres

Please inquire about the many selections we offer.

Imported & Domestic Cheeses

Variety of Import Cheeses with Grapes, Berries & an Assortment of Gourmet Crackers.



Focaccia Finger Feast

Homemade Focaccia Panini Sandwiches filled with Gourmet Italian Meats, Cheeses and Grilled Vegetables. Served with Balsamic and Parmesan Peppercorn Dipping Sauces.



Rainbow Tortilla Finger Wrap Sandwiches

Assortment of Chef's select fillings with Ranch and Papaya Seed Dressing.



Pier 99 Sashimi & Sushi

Freshly prepared with our unique Japanese condiments. Ask us about our specialty Japanese dishware.



Charcuterie Board

Assorted Cured Meats, Cheeses, Olives, Nuts, Dried Fruits with Crackers or Baguette & Jellies, Jams or Honey



V.I.P. Seafood Deluxe Tray

Jumbo Shrimp, Lump Crab Cakes, Lobster Tail, Grilled Scallops and Blackened Ahi. Assorted Sauces and Lemon Garnish.



SNACK PLATTERS

Chef's Select Hot & Cold Hors d'oeuvres

Please inquire about the many selections we offer.

Hawaiian Shrimp Cocktail Sampler

Grilled Kauai White Prawns & Jumbo Poached Tiger Prawns

Served with Lilikoi Mustard & Classic Cocktail Sauce.



Caviar Display

Accompaniments to include Garnish Tray with Chopped Egg Yolks, Chopped Egg Whites, Chopped Capers, Finely Diced Red Onion, Sour Cream, Lemon Slices, with Crackers, Toast Points, or Blinis on the side with Caviar Spoon



"San Antonio" Dip Display

Chunky Salsa, Guacamole, Chili Con Queso, Cilantro Sour Cream and a Black Bean Dip served with Fresh Homemade Fried Tortillas.



Garden Vegetable Display

Seasonal Crisp Vegetables with Artichoke Cream Cheese Dip.



LITE FARES

We can also Box Lunch all items for your convenience.

“Pacific Rim” Fruit Skewers

Fresh Melon, Strawberries, Maui Pineapple & Mango Skewers with Homemade Coconut Lime Yogurt Sauce.



Middle Eastern Sampler

Hummus, Baba Ganoush, Tabbouleh, Dolmades with Pita Bread and Lavosh.



Fresh Mozzarella & Sweet Peppers

Thick Sliced Fresh Mozzarella with Roasted Red Peppers, Plum Tomatoes, Kalamata Olives over Baby Field Greens with Balsamic and Hearth Baked Bread.



Individual Shrimp Cocktail

Cooked Shrimp, Served with Cocktail Sauce and Tabasco

Desserts

Chocolate Ganache Torte
Mango Cheesecake Mousse

Chef Select Mini Pastries
& Petit Fours

Fruit Sorbet & Gelato
Assorted Gourmet Cookies & Brownies





Aloha Jet Catering

First Class Island Style Catering & Concierge Service