



Aloha Jet Catering
"Celebrating In-Flight Cuisine"

Proudly Serving the Business Aviation Community
Oahu, Hawaii

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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Director of Catering
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CARGO CATERING

Chef's Choice

BREAKFAST COLD

Toasted Bagel & Boursin Smoked Salmon Cheese

*Mixed Fruit & Honey P.C.
Cheese Stick, Granola Bar*

Mini Continental Sampler

*Croissant, Muffin & Guava Bread Toast
Cream Cheese, Fruit Preserve,
Mixed Fruit & Honey P.C.*

Euro Breakfast & Lavosh

*Ham, Turkey, Salami & Boiled Egg
Sliced Tomato, Greens & Marinated Artichoke
Boar's Head Mayo & Mustard P.C.
Greek Yogurt & Mixed Fruit*

Granola & Yogurt Parfait

*Anoela Tropical Granola & Vanilla Yogurt
Cheese Stick, Granola Bar
Bran Muffin, Fruit Preserve & Honey P.C.*

BREAKFAST HOT

Cheddar Cheese Omelet & Breakfast Potato

*Ketchup, Tabasco, Sour Cream & Salsa P.C.s
Mixed Fruit, Granola Bar, Cheese Stick*

Sausage Egg & American McMuffin

*Ketchup, Tabasco, Sour Cream & Salsa P.C.s
Granola Bar, Cheese Stick*

Corned Beef Hash & Eggs Scrambled

*Sour Cream, Salsa, Ketchup & Tabasco P.C.s
Granola Bar, Cheese Stick*

Ham, Egg, Spinach, Swiss Cheese Wrap

*Sour Cream, Salsa, Ketchup & Tabasco P.C.s
Greek Yogurt & Mixed Fruit
Granola Bar, Cheese Stick*





LUNCH COLD

Chicken Caesar Salad

*Mediterranean Marinated Olives
Creamy Caesar Dressing, Herb Croutons & Tomatoes*

Italian Ciabatta

*Mortadella, Soppressata, Provolone Cheese
& Red Pepper Relish
Antipasto Salad with Balsamic Vinaigrette & Croutons
Mixed Fruit*

Carolina Gold Chicken Wings

*Buttermilk Ranch Dressing, Celery & Carrots
Mixed Fruit*

Tuna Hummus Naan Wrap

*Mediterranean Marinated Olives
Mixed Fruit*

LUNCH HOT

Loco Moco

*Local Hamburger Steak with Mushroom Onion Gravy
over Steamed Rice Potato Mac Salad
Mixed Fruit*

Kalua Pork & Cabbage

*Steamed Rice & Potato Mac Salad
Mixed Fruit*

Chicken Cacciatore & Pasta

*Side Caesar Salad with Dressing, Cheese & Croutons
Mixed Fruit*

Regional Fish "Thai Style"

*Cheese Stick, Granola Bar & Chocolate Treat
Mixed Fruit*





DINNER COLD

Captain's Cobb Salad, featuring Boar's Head

*Roast Beef, Turkey Salami, Boiled Egg, Provolone
& Bleu Cheese Dressing
Over Mixed Greens with Dinner Roll
Chocolate Ganache Torte & Mixed Fruit*

Boar's Head Roast Beef & Cheddar Croissant

*Mediterranean Marinated Olives
& Assorted Condiments
Cheese Stick, Granola Bar, Sour Cream
& Mixed Fruit*

Teriyaki Chicken Yakisoba Noodle Salad

*Roasted Sesame Dressing, Young Corn & Long Bean
Mixed Fruit & Local Shortbread Cookies*

Dijon Tuna & Eggs Wrap

*Grape Tomato & Caper Compote
Mixed Fruit, Cheese Stick & Granola Bar*

DINNER HOT

Quattro Formaggi Lasagna

*Side Antipasto Salad with Dressing
Dinner Roll & Mixed Fruit*

Island Chicken Katsu "Ka'u"

*Local Orange Glaze over Jasmine Rice with Veggies
Mixed Fruit & Shortbread Cookies*

Chili, Rice & Cheese

*Granola Bar, Cheese Stick & Chocolate Chip Cookies
Mixed Fruit & Sour Cream*

Bangkok Shrimp Fried Rice

*Mixed Fruit
Chocolate Wafers*

