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WHY CWA?

We've got the experience to back up our altitude.

Chefs With Altitude is a division of New York Food Company, an award-winning catering firm. More than 6,000 Los Angeles area corporate accounts turn to NYFC to accommodate their corporate catering needs. Day after day, they expect, and receive, the highest degree of quality, variety and consistency. These same qualities are the very foundation we bring to Chefs With Altitude. Your business will always be appreciated, your requests will be filled in a timely and professional manner, your desires will be met and exceeded and, finally, your expectations for in-flight services will be changed forever.

Premium service costs more.

CWA was not designed to accommodate every catering need. Clients call us when "good" just isn't good enough. All selections are delivered by our "waiters on wheels" in refrigerated vans to your FBO or directly onboard. Freshness is guaranteed. Every ingredient is purchased as needed and every item is made to order under the watchful eye of our experienced culinary team. Service of this degree is an investment.

Safety is always a concern.

To ensure your safety and that of your passengers, every detail is of paramount importance to our chefs. Each order is prepared at our commissary then packaged for cabin-appropriate storage and signed off by one of CWA's executive level chefs. Our entire culinary team is a Servsafe Certified Food Handler. Deliveries are made in refrigerated vans by our "waiters on wheels," each of whom undergoes an extensive background check prior to training. Each vehicle is tracked via GPS monitoring with alarm warnings issued for mid-route delays or off-route indicators. Delivery is completed upon signature by the responsible FBO associate or crewmember.

CWA by NYFC

Great Food. Great Events. Anywhere. Anytime.

ANY ALTITUDE.

Sunrise Specialties



Spinach and Wild Mushroom Quiche

COLD BREAKFAST BOX MEALS

All selections may also be ordered ~ à la carte or as platters.

Light Fare

Choice of assorted breakfast cereal or homemade granola served with yogurt, a selection of the season's best fruit and choice of milk.

Continental

Select any two items from our bakery, offered with butter, jams and flavored or plain whipped cream cheese. Includes a selection of the season's best fruit.

Executive Continental

Includes all items within the standard continental plus rolled smoked turkey, hard salami and smokehouse almonds.

Fruit Orchard

A variety of the season's best melon, citrus, exotics and fresh berries all beautifully presented alongside our homemade Melba sauce.

From Our Bakery

Choose your favorites from our "just baked" selections. Served with butter, jams and flavored or plain whipped cream cheese.

Bear Claws → Croissants → Danish
Rosettes → Muffins → Bagels

Breakfast Parfait

House toasted honey granola layered with vanilla yogurt, the season's best berries.

Smoked Salmon (platter and à la carte only)

Thinly sliced, cold smoked Norwegian salmon with whole grain mustard, red onion slivers, capers and sliced Roma tomatoes. Served with butter, jams, flavored or plain whipped cream cheese and assorted fresh bagels.

Bakery Add On

Select any item from our bakery to compliment your breakfast meal. Includes butter, jam and cream cheese plus choice of fresh fruit juice.

HOT BREAKFAST BOX MEALS

All selections may also be ordered a la carte or as platters.

Breakfast Burrito

Flour tortilla layered with your choice of pork sausage links or Applewood bacon, add a farm fresh omelet, tri colored bell pepper, red rose potatoes, green onion and Monterey jack cheese. Served with a selection of the season's best fresh fruit.

Omelette

Select from our chefs favorites or create your own. Served with a selection of the season's best fresh fruit and potatoes O'Brien.

- Fresh Herb and Gouda
- Smoked Salmon and Jarlsberg
- Sicilian-Genoa, Prosciutto, Roasted Peppers, Provolone and Sundried Tomato Marinara
- Wild Mushroom and White Cheddar
- Smoked Turkey with Feta and Black Olives

HOT BREAKFAST BOX MEALS

All selections may also be ordered a la carte or as platters.

Quiche

Freshly baked, savory egg pie with your choice of fillings. Served with a selection of the season's best fresh fruit and potatoes O'Brien.

- ➔ Lorraine with crisp bacon bits and gruyere
- ➔ Baby spinach leaves with wild mushroom and Swiss cheese.

Steak and Eggs

CAB Natural Flat iron steak grilled to perfection and teamed with farm fresh eggs. Served with a selection of the season's best fresh fruit and potatoes O'Brien.

French Toast

Hawaiian sweetbread with just a hint of cinnamon and orange essence, griddled to perfection. Served with Vermont maple syrup, whipped butter, and your choice of Applewood smoked bacon or chicken and apple sausage links. Served with a selection of the season's best fresh fruit.

Country Pancakes

Your choice of buttermilk or lemon scented blueberry pancakes and either Applewood smoked bacon or chicken and apple sausage links. Served with whipped butter, Vermont maple syrup and a selection of the season's best fresh fruit.

Early Bird Breakfast

Fluffy, farm fresh scrambled eggs served with your choice of Applewood smoked bacon or chicken and apple sausage links, a selection of the season's best fresh fruit and potatoes O'Brien.

Oven Baked Frittata

Select from our chefs favorites or create your own. Served with a selection of the season's best fresh fruit and potatoes O'Brien.

- ➔ Rustic vegetarian including Roma tomatoes, zucchini, black olives, sweet onion, artichoke hearts, baby spinach and whole milk mozzarella. Finished with a hearty marinara sauce.
- ➔ Italian sausage includes all the items above plus grilled Italian sausage and shaved prosciutto.

Irish "Steel-Cut" Oatmeal

Offered with brown sugar, California raisins, toasted pecans, choice of milk and a selection of the season's best fresh fruit.

Belgian Waffle

Old fashioned, large and deep griddled waffle and a selection of either applewood smoked bacon or chicken and apple sausage links. Complete with Vermont maple syrup, whipped butter and a selection of the season's best fresh fruit.

Breakfast Sandwich

Farm fresh eggs, cheddar cheese, Applewood smoked bacon, pork sausage link or Black Forrest Ham on your choice of a fresh croissant, English muffin or plain bagel. Served with a selection of the season's best fresh fruit and potatoes O'Brien.

* Egg whites or Egg Beaters available by request on any of our egg dishes.

* Cottage cheese and sliced tomatoes may be substituted for potatoes O'Brien.

* For a list of substitutions and options, please see page 22.

Casual Dining



A variety of CWA Sandwiches and Wraps

SANDWICH BOX MEALS

All selections may also be ordered à la carte or as platters.

All box meals in this section include your choice of side salad, season's best fresh fruit salad and your choice of CWA's famous cookies or brownies.

For a list of salad options please refer to page 22.

Gourmet Mini's

Includes your choice of two sandwiches from these delicious varieties:

- ➔ Black Forest Ham and Gouda
Thinly shaved black forest ham, frisée and sliced gouda on a petite rosemary roll, with a touch of honey mustard.
- ➔ Smoked Turkey with Provolone
Hickory smoked breast of turkey layered with butter lettuce, roasted red pepper, provolone cheese stacked on a mini olive roll with a touch of red pepper aioli.
- ➔ Roast Beef and Bleu Cheese
Roast beef stacked on a grilled petite onion roll with caramelized red onions, bleu cheese and shredded iceberg lettuce.

Warm Panini Sandwiches

- ➔ Smoked Turkey Club
Sliced oven roasted breast of turkey, Applewood smoked bacon, shaved capocola ham, mozzarella cheese and sliced beefsteak tomato with a pesto aioli.
- ➔ Chicken Prosciutto
Chicken medallions lightly sauteed in butter then layered with shaved prosciutto, Gouda and garlic aioli.
- ➔ Roast Beef Stack
Thinly sliced angus sirloin with grilled onions and Monterey jack cheese.

CWA Wraps

- ➔ Southwest Chicken
Honey chipotle marinated charbroiled chicken, roasted sweet corn, black beans, onion and cilantro layered on a giant tortilla with shredded iceberg lettuce and a southwest spiced cream cheese spread.
- ➔ Tuna Pesto
Sustainable, line caught Albacore tuna flakes combined with celery, carrots, onion and broccoli florets layered on a giant tortilla with fresh baby spinach, Swiss cheese and a pesto cream cheese spread.
- ➔ Angus Sirloin
Thin slices of sirloin piled high atop romaine lettuce, beefsteak tomato slices and Hass avocados rolled in a giant tortilla and finished with a horseradish cream cheese spread.
- ➔ Caprese Wrap
Sliced Roma tomato, buffalo mozzarella, fresh basil leaves topped with balsamic red onion marmalade, layered on a giant tortilla with an herbed cream cheese spread.

SANDWICH BOX MEALS

All selections may also be ordered à la carte or as platters.

All box meals in this section include your choice of side salad, season's best fresh fruit salad and your choice of CWA's famous cookies or brownies.

For a list of salad options please refer to page 22.

Grilled Vegetable

A variety of the season's best garden vegetables shaved thin and marinated in balsamic vinegar before being grilled over an open flame. Chef recommends this sandwich on a 7-grain roll.

Panini de Sicily

Parmesan encrusted chicken breast, fresh mozzarella cheese, romaine and sliced Roma tomato on a Panini style roll with a touch of garlic aioli.

Focaccia

Oven roasted turkey, capocollo ham, mozzarella cheese, lettuce and slice beefsteak tomato on homemade focaccia bread with a touch of a pesto aioli.

NYFC's Grinder

Capocollo ham, Genoa salami, roast turkey, chiffonade of fresh basil, sliced beefsteak tomato, mozzarella cheese on a crusty French roll with a dash of herb dressing.

Grilled Chicken

Citrus marinated charbroiled chicken placed on a Kaiser roll with sliced Haas avocado, cheddar and pesto aioli.

Deli Platter (Platter service only)

A beautiful platter of our premium deli style meats and cheeses. Includes assorted breads and rolls, a relish platter and all condiments served on the side.

You're the Sandwich Chef

Create your own gourmet sandwich by selecting any combination of meat, bread & cheese.
Lettuce and condiments served on the side.

Meat

Hickory Smoked Turkey
Peppered Pastrami
Roast Beef
Black Forest Ham
Chicken Salad
Tuna Salad

Breads

Panini Style Roll
Whole Wheat
Sourdough
Rye
Kaiser Roll
French Roll
7-Grain Roll
Whole Wheat Roll

Cheese

Gouda
Provolone
Cheddar
Pepper Jack
Mozzarella

ENTRÉE SALAD BOX SELECTIONS

All selections may also be ordered à la carte.

All box meals in this section include freshly baked rolls, butter and your preference of our famous cookies or brownies.

BBQ Chicken Chop

Julienne of grilled barbeque chicken, roasted pasilla peppers, Applewood smoked bacon, Gouda, iceberg lettuce, cilantro and tomato tossed with a honey Dijon dressing.

Executive Chef

Traditional favorite includes tavern ham, roasted turkey, Swiss and cheddar, hardboiled egg, tossed with fresh greens and served with Thousand Island dressing.

Grilled Ivy

A veritable garden of grilled fresh vegetables to include zucchini, crookneck squash, sweet corn, red pepper, asparagus and scallions on a bed of crisp field greens and finished with a honey-lime dressing.

Grilled Emerald Shrimp

A trio of grilled tiger shrimp atop a bed of crisp butter lettuce. Includes spiced macadamia nuts, diced red bell pepper, diced pineapple and finished with a citrus herb dressing.

Caprese

Layered slices of beefsteak tomato, buffalo mozzarella and fresh basil leaves drizzled with balsamic vinaigrette reduction.

Chinese Chicken

Charbroiled breast of chicken tossed with fresh greens, mai fun noodles, mandarin oranges, snow peas, bell peppers, water chestnuts and green onion. Served with NYFC's original Chinese chicken salad dressing.

Classic Caesar with choice of Grilled Chicken, Steak, Shrimp or Salmon

Farm fresh romaine leaves coarsely chopped and served with a creamy Caesar dressing. Finished with shredded Parmesan, homemade garlic croutons and your choice of grilled Shelton chicken breast, CAB Natural flatiron steak, grilled tiger shrimp or Atlantic salmon.

Seared Ahi on Field Greens

Fresh Ahi tuna pan seared in a white hot skillet and seared atop a bed of fresh field greens with cucumber wheels and tomato wedges. Finished with a soy-wasabi vinaigrette.

Crab Cake on Field Greens

Warm jumbo lump blue crab cake atop a bed of fresh field greens with mandarin orange supremes and a ginger-citrus vinaigrette.

Orange, Raspberry and Maui Onion

Mesclun greens topped with sweet mandarin orange supremes, plump raspberries and shaved Maui onions. Served with champagne vinaigrette.

Maytag Bleu with Spiced Pecans

Red leaf lettuce topped with crumbles of Maytag bleu cheese, spiced pecans and accompanied by a hard cider vinaigrette.

Apple, Feta and Walnut

Fresh field greens topped with feta crumbles, roasted walnuts, tart apple and potato straws. Offered with a creamy Thai dressing.

Chilled Salmon and Spinach

Asian marinated filet of salmon grilled over an open flame and served atop a bed of tender baby spinach with toasted almonds and chili rye crackers. Accompanied by a soy-wasabi vinaigrette.

All entrée salads can be converted to a side salad selection.

Elegant Entrees



CAB All Natural New York Strip

ELEGANT ENTREES

All entree selections may be served either as a complete meal or à la carte.
Complete meal includes your choice of side salad, two additional side selections, rolls and butter.
For a list of salad and side dish selections please refer to page 22.

CHICKEN SELECTIONS

CWA chooses to utilize only Shelton's Premium Poultry products.
All natural, free range birds, raised on a drug free diet, air chilled and skillfully hand processed.
You'll taste the difference...

Chicken Toscano

Semi-boneless breast of chicken stuffed with wild mushroom parmesan risotto and finished with a roasted red pepper coulis.

Pollo de Pesto

Semi-boneless breast of chicken stuffed with pine nuts, arugula, sundried tomatoes and a touch of feta cheese. Served with a cilantro-pesto and sundried tomato sauce.

Chicken Florentine

Boneless, skinless breast of chicken filled with a three cheese and spinach mixture. Accompanied by a Marsala mushroom sauce.

Grilled Cilantro Chicken

Boneless breast of chicken marinated in cilantro infused citrus juice, then grilled over an open flame. Finished with fresh papaya salsa.

Lemon Chicken

Boneless breast of chicken marinated in lemon juice then baked with a brown sugar glaze. Served with a sweet honey mustard dipping sauce.

Chicken Ricotta

Boneless, skinless breast of chicken filled with a blend of mozzarella and ricotta cheese, spinach and Italian spice blend. Baked then finished with home-made tomato sauce.

Chicken Marsala

Boneless and skinless chicken medallions sautéed with shallots, mushroom and Marsala wine.

Thai Glazed Chicken

Semi-boneless breast of chicken filled with a mixture of turkey sausage, spinach and Portobello mushrooms. Baked and brushed with a ponzu honey glaze.

SEAFOOD & FISH SELECTIONS

Moroccan Salmon

Salmon filet marinated in honey, soy, rice wine, vinegar and chili sauce with the perfect blend of Middle Eastern spices then grilled to perfection.

Paper Wrapped Halibut

Northern halibut brushed with macadamia nut pesto then wrapped in rice paper. Pan sauteed to order.

Bacon Wrapped Scallops

Dijon balsamic marinated sweet diver scallops wrapped with smoked bacon.

Lobster Tail

Baked Maine lobster tail served with a jalapeno-lime sauce.

Chilean Sea Bass

Our renowned Thai marinated Sea Bass is grilled over an open flame. Served with roasted red pepper and avocado relish.

Seared Ahi

Pan seared and served medium rare with an orange and ginger chutney.

Stuffed Shrimp

Jumbo shrimp stuffed with jumbo lump blue crab and served with a Creole Meunière sauce.

ELEGANT ENTREES CONTINUED

All entree selections may be served either as a complete meal or à la carte.
Complete meal includes your choice of side salad, two additional side selections, rolls and butter.
For a list of salad and side dish selections please refer to page 22.

BEEF SELECTIONS

CWA chooses to utilize only Certified Angus Beef Brand Natural beef on our menu.
No artificial flavoring, coloring, chemical preservatives or any other synthetic ingredients.
No hormones, no antibiotics and raised on a 100% vegetarian diet.
You'll taste the difference...

Flat Iron Steak

Grilled and served with a shitake mushroom and wasabi pepper sauce.

Filet Mignon

Center cut filet is grilled over an open flame, topped with shallot rings and served with a port wine reduction.

Ribeye Steak

Hand cut, dry aged ribeye grilled to requested temperature and served with creamed horseradish.

Short Ribs

"Osso Buco" style beef short ribs, slow braised in an aromatic red wine stock until fork tender and absolutely delicious.

New York Strip

Center cut New York strip steaks grilled to perfection and presented with caramelized shallot butter.

LAMB, VEAL & DUCK SELECTIONS

Rack of Lamb

California pure lamb rack, marinated with apricot, soy and ginger then grilled to preferred temperature.

Veal NY

Bone-in, milk fed Wisconsin veal is pan seared and finished with a wild mushroom, onion and peppercorn demi glace.

Veal scaloppine

Veal medallions sauteed with shallots, capers, fresh lemon, butter and a hint of heavy cream.

Duck Breast

Rosemary marinated Muscovy duck, lightly pan seared then hand carved. Served with wild berry and peppercorn sauce.

VEGETARIAN SELECTIONS

(Vegan selections available by request)

Stuffed Portobello Mushroom

Marinated and roasted Portobello filled with a diced blend of the seasons best vegetables and topped with a puree of Maine potato.

Gnocchi

Spinach and egg gnocchi tossed with kalamata olives, soybeans, toasted almond and finished with a vegan pesto sauce. Served with an oven dried tomato napoleon.

Eggplant Lasagna

Thinly sliced eggplant "noodles" are combined with a trio of cheese and fresh Italian spices, individually rolled and topped with a vegetarian marinara sauce.

Butternut Squash Ravioli

Tender pillows of fresh pasta filled with a delicious butternut squash mixture, and finished with a hazelnut sage cream sauce.

ELEGANT ENTREES CONTINUED

PASTA ENTREES

All pasta entrees may be served either as a complete meal or à la carte. Complete meal includes your choice of a side salad, rolls and butter. For a list of salads please refer to page 22.

Pasta Marsala

Radiatore noodles sauteed with chicken breast, button mushrooms, roasted red pepper, asparagus onion, zucchini, tomato, baby artichoke hearts, basil and garlic all sauteed in a Marsala wine sauce.

Lobster Ravioli

Sweet Maine lobster tucked within a pillow of egg pasta and tossed in a chive Newberg sauce.

Rosemary Shrimp Alfredo

Grilled tiger prawns and bow tie pasta combined with asparagus and toasted almonds then tossed in a rosemary Alfredo sauce.

NYFC's Rolled Lasagna

Choose either our traditional or spinach lasagna; combined with three cheeses, fresh spices and our homemade marinara or meat sauce.

You're The Pasta Chef

Select your favorites to create the perfect personal pasta dish.

Pasta

Tomato Basil → Penne
Angel Hair → Rigitoni
Spaghetti → Linguini
Fettuccine → Tagliatelle

Sauce

Bolognese
Arrabiata
Marinara
Pesto Cream
Alfredo

Protein

Grilled Chicken
Grilled Shrimp

CHEF'S PIZZA CORNER

Made entirely from scratch in our own kitchen, the dough is light but firm with just the right "crunch." Toppings are generous but more importantly, we never skimp on quality. The argument as to where to find the "best" pizza parlor comes down to personal preference – CWA is proud to offer the one pie that was designed to be the best in the sky! Customized to your personal preference or choose from our favorites:

Marguerite Pizza

Roasted garlic and oregano pizza sauce topped with sliced Roma tomato, fresh mozzarella, basil and Parmesan.

BBQ Chicken

Louisiana style barbecue sauce mixed with our roasted garlic and oregano pizza sauce, topped with diced chicken, shaved red onion, cilantro, smoked gouda and mozzarella cheese.

Four Cheese

Roasted garlic and oregano pizza sauce topped with mozzarella, provolone, Parmesan and cheddar.

Pepperoni

Roasted garlic and oregano pizza sauce topped with pepperoni pinwheels, mozzarella, provolone and Parmesan.

Appetizers



APPETIZERS

CWA recommends the following quantities depending on your service needs:

When accompanying a meal 3 to 5 pieces per guest

When served as light cocktail fare 6 to 8 pieces per guest

When substituted for a meal 10 to 12 pieces per guest

APPETIZER PLATTERS

Crudités

A variety of the season's best vegetables beautifully displayed and served with a variety of dips and spreads.

Antipasto

Imported salami and sausage wheels, grilled marinated vegetables, roasted red and yellow peppers, provolone, mini caprese skewers, prosciutto wrapped asparagus, imported olives all elegantly displayed and served with grilled flat bread.

Gourmet Cheese Board

A delicious display of imported and domestic cheese. Offered with a variety of dried and fresh fruit, smokehouse almonds, crackers and breadsticks.

Fruit Orchard

A variety of the season's finest melon, citrus, exotics and fresh berries all beautifully presented alongside our homemade Melba sauce.

Cheese & Antipasto

A selection of our finest cheeses accompanied by an assortment of salami, prosciutto and mortadella and includes gourmet crackers and breadsticks

Mediterranean

Hummus, tabbouleh, baba ghanoush, stuffed grape leaves, feta cheese, grilled asparagus spears and assorted baked olives served with pita triangles and chips.

Canapés

All creations are made fresh to your specifications. Selection may include items such as toast points or rounds with Boursin cheese and house cured salmon, sour cream and caviar, smoked turkey or shrimp. Please specify if you prefer to serve hot, cold or a variety of each. Minimum of two items per variety selected.

Shrimp Cocktail

Black tiger prawns, lightly steamed then quick chilled to retain that amazing flavor and texture. Served with horseradish cocktail sauce.

Jr. Seafood

Rosemary skewered diver scallops, house cured salmon, sweet jumbo prawns, Alaskan crab claws served with CWA's original Thai aioli, horseradish cocktail sauce and breadsticks.

Seafood Experience

Maine lobster tail, steamed tiger prawns, rosemary skewered diver scallops, house cured salmon, and giant Alaskan king crab claws all served chilled alongside CWA's original Thai aioli and horseradish cocktail sauce.

Finger Sandwiches

Smoked turkey, black forest ham, smoked salmon, tuna, chicken or egg salad presented on an assortment of mini rolls, traditional triangles, Panini squares and bread rounds.

INDIVIDUAL APPETIZERS

An order is defined as 2 pieces per selection

HOT

Coconut Chicken Skewers

Chicken breast encrusted with toasted coconut and served with an orange cilantro rum sauce.

Gumbo Skewers

Shrimp and Louisiana sausage marinated and oven roasted. Served with a smoky tomato – onion relish.

Chicken Rumaki

Marinated breast of chicken and water chestnut wrapped with applewood smoked bacon.

Shrimp Roulade

Jumbo shrimp stuffed with roasted red pepper, spinach, cream cheese and fresh herbs, rolled in breadcrumbs and then quick fried. Served with a tequila lime relish.

Onion Mushroom Tartlet

Pastry cup filled with sauteed mushroom and onion.

Avocado egg roll

Fresh avocado combined with sundried tomato. Served with a tamarind dipping sauce.

Beef or Chicken Satay

Served with a spicy peanut sauce.

Mongolian Short Ribs

Boneless short rib is braised until fork tender and served with a ginger hoisin dipping sauce.

Lamb Lollipops

Tiny lamb chops marinated in an apricot soy reduction.

Sweet Potato Shrimp Cake

Served with a Thai aioli.

Blue Crab Cake

Jumbo lump blue crab cakes served with a roasted red pepper aioli.

Cherry Tomato and Bocconcini Tartlet

Vine-ripened cherry tomato, baby mozzarella and kalamata olives are combined and cooked in a light pastry shell.

Wild Mushroom and Warm Brie Toast

French baguette rounds topped with a sautéed wild mushroom mélange and melted brie cheese.

COLD

Bombay Beef Roulade

Beef sirloin strips rolled around julienne of carrot, seasoned with our ponzu dipping sauce then tied with a green onion “ribbon.”

Smoked Salmon Potato Flowers

House cured salmon atop sliced baby red-rose potato coins and finished with lemon caper cream cheese.

California Roll

Sushi rice around crab, avocado, diakon radish and cucumber. Served with soy dipping sauce.

Smoked Salmon Asparagus Roll

Smoked Norwegian salmon, asparagus spears and cream cheese fill this “sushi” roll. Served with soy and pickled ginger.

Kapalua Roll

Sushi rice filled around bbq chicken, red bell pepper and asparagus spears, lightly breaded with Panko then quick fried. Served with a Thai chili dipping sauce.

Caprese Skewers

Baby mozzarella and cherry tomato skewers with a balsamic syrup drizzle.

Pesto Artichoke Croustade

Marinated Roma tomato and artichoke hearts atop a French bread croustade, finished with pesto sauce.

Prosciutto Wrapped Figs

Ripe California figs stuffed with Roquefort cheese and minced shallot, the wrapped with prosciutto di Parma. Finished with a drizzle of truffle infused honey. (Seasonal availability)

Lobster and Shrimp Ceviche

Citrus marinated Maine lobster with a medley of bell pepper. Served with fresh tortilla chips.

Ahi on Croustade

Lightly blackened Ahi tuna cut into medallions, placed on a crisp crostini with Japanese salsa and wasabi sour cream.

Ahi in Wonton Cup

Marinated fresh Ahi tuna combined with scallions, Maui onion, chili garlic sauce and Hawaiian sea salt. Placed in a sesame wonton cup and finished with exotic fruit salad.

Desserts



Variety of CWA Bars, Squares and Confections

DESSERT SELECTIONS

Dessert selections will vary depending on seasonality and general availability.

Some items require 24 hour advance notice. At CWA, we strive to offer an amazing variety and unwavering quality; this means that we would prefer to offer an alternative selection than send out anything that may jeopardize our (or your) standards. Items with an * indicate those that do not contain nuts as an ingredient but are prepared in a kitchen that utilizes nuts and nut oils.

Bars & Squares

(Three per order)

Lemon Bar*
Munchie Bar
Brownie Cheesecake*
Coconut Lime Macadamia
Pecan Diamonds

Confections

(Three per order)

Mini Éclairs*
Cream Puffs*
Pecan Caramel Shortbread

Individual Tarts

Fresh Fruit*
Key Lime*
Rustic Apple

Individual Cake Slices

Dark Chocolate
Snickers Cheesecake
N.Y. Style Cheesecake*
Carrot Cake
Banana Cream Cake
Mascarpone Cheesecake

In-Flight Favorites

Chocolate Dipped Strawberries
Assorted Truffles
Mini Chocolate Cappuccino Cups
Assorted Cookies and Brownies

Warm Desserts

(includes Vanilla Bean Ice Cream)

Peach-Blackberry Cobbler
Apple Brown Betty Crumble*

Gourmet Cup Cakes

Boston Cream*
Red Velvet*

Crème Brûlée

Vanilla Bean
Chocolate
Caramel
Bananas Foster

NEW YORK FOOD COMPANY'S FINE WINE & SPIRITS

The following selections are available on a daily basis.
With proper advance notice, we will do our best to procure your preferred beverage selections.

WINE

Sparkling Wine

Moët & Chandon Champagne
Cuvee Dom Perignon
Moët & Chandon White Star
Mumm Napa Brut Chef De Cave

Chardonnay

Beringer Private Reserve
La Crema
Kenwood

Sauvignon Blanc

Stags Leap
Kendall Jackson
Robert Mondavi Private Selection

Pinot Grigio

Santa Margherita
Robert Mondavi Private Selection
Talus

Cabernet

Robert Mondavi Private Selection
Rutherford Ranch
Beaulieu Vineyards

Pinot Noir

Fogdog
Estancia
Coppola, Directors Cut

Merlot

Markham Reserve
Rutherford Ranch
Kendall Jackson

BEER

Domestic

Budweiser
Miller Genuine Draft
Sam Adams
Budweiser Light
Coors Light
Miller Lite

Imported

Corona
Heineken
Amstel
Corona Light
Heineken Light
Amstel Light

All alcoholic beverage sales via *NYFC's Fine Wines & Spirits*,
a State of California licensed and insured retail liquor store.



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ADDITIONS → OPTIONS → UPGRADES

As always, special requests are encouraged

Breakfast Juice

(Fresh squeezed to order)

Apple
Carrot
Grape
Grapefruit
Mango
Orange
Pineapple
Watermelon
Cranberry (from concentrate)

Breakfast Meat

Applewood Smoked Bacon
Black Forest Ham
Canadian Bacon
Chicken Apple Sausage
Pork Sausage Link
Turkey Bacon
Turkey Sausage Link
Louisiana Hot Link
Filet of Beef
Sirloin Patty

Side Salad Selections

Asian Noodle
Butter Lettuce
Caesar
Caesar Style Pasta
Coleslaw
Fruit Salad
Garden
Greek
Mexican Caesar
Oriental Spring Noodle
Pasta Primavera
Red Rose Potato
Tossed Green

Potato Selections

Artichoke Purée
Traditional Baked
Garlic Purée
Oven Browned
Parmesan
Potatoes au Gratin
Traditional Purée
Roasted Red Pepper Purée
Rosemary Sweet Potato
Cilantro Purée
White Cheddar Purée
Chipotle Purée

Grains

Broccoli Almond Saffron Rice
California Citrus Rice
Couscous
Egg Fried Rice
Quinoa
Saffron Butter Rice
Risotto Cakes
Steamed Rice

- Jasmine
- Basmati
- Brown

Wild Rice Blend

Vegetable Selections

Grilled Asparagus
Blue Lake Green Beans
& Baby Carrots
Brussels Sprouts with Pancetta
Oven Roasted - Caramelized
Grilled Assortment
Sautéed Baby Spinach
with Fried Garlic
Sesame Green Beans
Mélange Champagne

Soup Selections

Non-Vegetarian

Black Bean with Sausage
Chicken Noodle
Clam Chowder
(New England or Manhattan)
Italian Wedding
Chicken Tortilla
Split Pea
Lobster Bisque

Vegetarian

Corn Chowder
Cream of Asparagus
Cream of Broccoli Cheese
French Onion
Roasted Butternut Squash
Roasted Heirloom
Minestrone
Vegetable
Lentil

Standard Orders

Placed a minimum of 6 hours prior to delivery time.

Toll Free: **877.292.4141**

International: **310.643.1166**

Fax: **310.643.7645**

E-mail: **order@chefswithaltitude.com**

Website: **www.chefswithaltitude.com**

ASAP

Every attempt will be made to accommodate your last minute requests. Additional fees may apply, please inquire with your account manager for more information.

Concierge Services

Special requests are standard at CWA.

Our staff can assist with orders from your favorite L.A. restaurants, laundry services, floral arrangements, shopping, periodicals, gift baskets or any other service you may desire. Additional fees will apply.

Delivery Service

All orders are delivered via refrigerated van by a uniformed, CWA waiter on wheels. Vehicles are equipped with two-way radios and GPS monitoring systems. Delivery fees are determined by FBO location and specific order's logistics.

Cancellation Policy

We understand that last minute changes are common and will work with you to minimize charges for unexpectedly unneeded orders.

Minimum cancellation requirements:

LAX | LGB | SMO

Hot Food: 3 hours | Cold Food: 2 hours

BUR | VNY | SNA | ONT | CNO | CMA

Hot Food: 6 hours | Cold Food: 4 hours

Method of Payment

CWA accepts cash and most major credit cards. For information on establishing a direct billing account, please contact a CWA customer service agent.



Order by phone:

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or order by email:

order@chefswithaltitude.com

www.chefswithaltitude.com

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www.newyorkfood.com