

FLIGHTS

EVENT PACKET

YOUR EVENT IS READY FOR TAKE OFF AT FLIGHTS!

BREAKFAST/ BRUNCH

Economy : \$18.00++ pp
Business Class : \$24.00++ pp
First Class : \$32.00++ pp

LUNCH

Economy : \$25.00++ pp
Business Class : \$35.00++ pp
First Class: \$40.00++ pp

DINNER

Economy : \$40.00++ pp
Business Class : \$50.00++ pp
First Class : \$65.00++ pp

BEVERAGE PACKAGES

Economy : \$35.00++ pp
Business Class : \$45.00++ pp
First Class : \$55.00++ pp
Beer & Wine : \$30.00++ pp

***PRICING BASED ON A 2 HOUR EVENT OR LESS. ADDITIONAL PACKAGES AVAILABLE.**

- A 20% gratuity will be added to all parties over 8 guests
- A 4.5% service charge will be added to all checks

ECONOMY CLASS BRUNCH

\$18.00 ++ PER PERSON

STATIONARY

An assortment of
muffins, pastries &
fresh fruit

BUSINESS CLASS BRUNCH

\$24.00 ++ PER PERSON

STATIONARY

scrambled eggs, bacon, hash
browns, waffles, toast & fresh fruit

FIRST CLASS BRUNCH

\$32.00++ PER PERSON

SERVED FAMILY STYLE

scrambled eggs, bacon, hash browns,
chicken & waffles, toast, & fresh fruit

BRUNCH ADD ON'S

N/A Beverage Package

\$8.00++ PP

Bottomless Champagne/Mimosas/ Bloody Mary's

\$18.00++ PP

ECONOMY LUNCH

\$25++ PER PERSON

SERVED FAMILY STYLE

CAESAR SALAD

romaine, croutons, parmesan cheese,
house-made caesar dressing

BEEF SLIDER FLIGHT

cheddar & bacon - chipotle street corn - mushroom
onion - beyond beef (vegan)

SIGNITURE SKEWER FLIGHT

chicken satay - bbq shrimp - chimichurri beef

FRENCH FRIES FLIGHT

truffle - herbs - smokey bbq

BUSINESS LUNCH

\$35++ PER PERSON
FAMILY STYLE

CAESAR SALAD

romaine, croutons, parmesan cheese,
house-made caesar dressing

SWEET POTATO RAVIOLI

brown butter cream sauce, candied
pecans, fried sage

AHI TUNA FLIGHT

poke - tataki - spicy tuna

BEEF SLIDER FLIGHT

cheddar & bacon - chipotle street corn - mushroom
onion - beyond beef (vegan)

SIGNITURE SKEWERS

chicken satay - bbq shrimp-
chimichurri steak

FRENCH FRIES FLIGHT

truffle - herbs - smokey bbq

FIRST CLASS LUNCH

\$40++ PER PERSON

FIRST COURSE

FARM SALAD

seasonal green salad using local ingredients

SECOND COURSE

CHOICE OF:

FLIGHTS BURGER

bacon, cheddar, pickled onion, mustard relish, french fries

GRILLED CHICKEN

lemon orzo, glazed carrots, tzatziki sauce

GRILLED SALMON

creamy mashed potatoes, salmon caviar, dill & lemon sauce

SWEDISH MEATBALLS

creamy mashed potatoes, mushroom gravy, lingon berries, pickled cucumber

ECONOMY DINNER

**\$40++ PER PERSON
PASSED APPETIZERS**

TUNS POKE

cucumber chips, AAA grade tuna

SHRIMP TOAST "SKAGEN"

shrimp salad, garlic butter, dill, salmon
caviar

FRENCH FRIES

truffle

CHICKEN SATAY SKEWERS

thai peanut sauce, cilantro

BEEF SLIDER FLIGHT

cheddar & bacon

FRIED CHICKEN SLIDER

coleslaw - red hot sauce

BEIGNETS

vanilla, chocolate & strawberry

BUSINESS CLASS DINNER

\$50++ PER PERSON

FLIGHT

PASSED & STATIONARY

PASSED APPETIZERS

SHRIMP TOAST "SKAGEN"

shrimp salad, garlic butter, dill, salmon
caviar

CAPRESE SKEWERS

tomatoes, mozzarella, truffle honey, basil pesto

FRIED CHICKEN SLIDER

coleslaw - red hot sauce

BEEF SLIDER FLIGHT

cheddar & bacon

STATIONARY

CHEESE BOARD

assorted

SWEDISH MEATBALLS

creamy mashed potatoes, mushroom gravy,
lingon berries, pickled cucumber

FARM SALAD

seasonal green salad using local
ingredients

FRENCH FRIES FLIGHT

truffle - herbs - smokey bbq

CAESAR SALAD

romaine, croutons, parmesan cheese,
house-made caesar dressing

**CHICKEN SATAY
SKEWERS**

thai peanut sauce, cilantro

FIRST CLASS DINNER

\$65.00++ PER PERSON

FOUR COURSE PLATED

FIRST COURSE

PASSED APPETIZERS

CAPRESE SKEWERS

tomatoes, mozzarella, truffle honey, basil pesto

SHRIMP TOAST "SKAGEN"

shrimp salad, garlic butter, dill, salmon
caviar

FRIED CHICKEN SLIDER

coleslaw - red hot sauce

SECOND COURSE

FARM SALAD

seasonal green salad using local
ingredients

MAIN COURSE

CHOICE OF:

GRILLED SALMON

creamy mashed potatoes, dill sauce, salmon
roe, dill, lemon

SWEDISH MEATBALLS

creamy mashed potatoes, mushroom
gravy, lingon berries, pickled cucumber

GRILLED CHICKEN

lemon orzo, glazed carrots, tzatziki
sauce

SWEET POTATO RAVIOLI

brown butter cream sauce, candied
pecans, fried sage

DESSERT

BEIGNETS

vanilla, chocolate & strawberry

BEVERAGE OPTIONS

BEER & WINE

Includes: All Beers, House Red & House White Wine, \$30.00++ PP

ECONOMY BAR

Includes: All Beers, House Red & House White Wine & well liquors
\$35.00++ PP

BUSINESS CLASS BAR

Includes: All Beers, Red & White Wines & premium liquors
\$45.00++ PP

FIRST CLASS BAR

Includes: All Beers, Red & White Wines & super premium liquors
\$55.00++ PP

*** CONSUMPTION BAR AVAILABLE UPON REQUEST**

*** PRICING BASED ON A 2 HOUR EVENT OR LESS.
ADDITIONAL HOUR PACKAGES AVAILABLE.**