

AROMA

catering

504-833-2120

aromacateringnola.com

We are a full-service catering company specializing in private aviation catering.

Led by our Le Cordon Bleu Chef, Jason Rizzuto, we provide quality service and exquisite food presentations with the finest ingredients.

We can customize menus and provide requested store items as well as any dietary needs. Listed are our most popular items.

Please email and confirm all orders through aircraftcatering@yahoo.com

Display Trays

plated individually or for multiple passengers

Crudité Tray

assorted fresh vegetables presented on a tray with hummus and ranch dipping sauce

Fruit Tray

5 types of assorted sliced fresh fruits presented on a tray with yogurt based dipping sauce

Cheese Tray

a mix of domestic and imported cheese presented with crackers and fresh grapes

Fruit and Cheese Tray

assorted fresh fruit, domestic and imported cheese presented on a tray

Antipasto Tray

prosciutto, soppressata, salami, fresh mozzarella, grilled and marinated veggies
balsamic reduction, olives and caprese skewer

Lox and Bagel Tray

smoked salmon served with cream cheese, capers, chopped eggs, onions, cucumbers and sliced tomato

Sandwich Tray

Assorted gourmet sandwiches with lettuce, tomato mustard and mayonnaise on the side.

Finger Sandwiches

platter of assorted meat and salad spread sandwiches.

Cold Seafood Tray

(choice of 4) lobster, sea scallops, boiled shrimp, seared ahi tuna, smoked salmon, crab cocktail or blacken red fish presented on a tray with cocktail sauce, sliced lemons and crackers.

Shrimp Cocktail

boiled jumbo shrimp presented with lemons, cocktail sauce and crackers

Breakfast Tray or Box

bagel, danish, muffin, fresh fruit, yogurt and individual fresh juice.

Boxed Lunches

All box lunches are accompanied with your choice of the following two options: pasta salad, green salad, potato salad, fruit salad or bag of chips.

Condiments are on the side with cutlery and napkins

Sandwich Box: roast beef, ham, turkey, grilled chicken, chicken salad or tuna salad sandwich

on your choice of wheat or white baguette, rye, 12 grain, sourdough, po-boy, pumpernickel, gluten free options are available

Salad Box: *All salads are topped with your choice of chicken, steak, shrimp or grilled veggies*

Garden Salad

organic greens topped with fresh garden vegetables

Caesar

Cobb

organic greens topped with grape tomatoes, bacon, hard boiled eggs, cucumbers, and bleu cheese crumbles

Chef Salad

organic spring mix topped with julienned ham, turkey, Swiss and cheddar cheese, cucumbers, boiled eggs and tomato wedges.

Black and Bleu Salad

organic spring mix topped with grilled filet, bleu cheese crumbles, grape tomatoes, cucumbers and roasted sweet bell peppers.

Fall Spinach Salad

organic spinach topped with feta, candied pecans, dried cranberries

Available Dressings

ranch, balsamic vinaigrette, Italian, bleu cheese, pepper jelly vinaigrette, creole honey mustard, Greek feta, 1000 island, white remoulade, and Caesar

Breakfast Tray or Box

gagel, danish, muffin, and individual fresh juice.

Hot Breakfast Box

1. breakfast sandwich of scrambled egg, and cheese with choice of meat on fresh croissant, biscuit or bagel

2. scrambled eggs with breakfast potatoes, bacon or sausage, & biscuit.

3. choice of Omelet

4. breakfast Burrito

All Breakfast boxes come with fresh fruit and yogurt

Beverages

Bottled water, soda, fresh squeezed orange, apple juice and grapefruit juice, 2%, skim, whole milk and half & half available in 8, 16, and 32 oz. containers,