



FIRST CLASS CATERERS

Pittsburgh

WELCOME

Thank you for choosing First Class Caterers to serve your inflight needs. We are a company founded on providing exemplary service specifically designed for the unique needs of the aviation industry. Our customers can expect the highest quality meals, prepared and packaged with flawless presentation.

Flight attendant needs are met on an individual basis to assess aircraft resources and special requirements. Whether your trip is corporate or casual, you and your crew can rely on our superior service.

The following menu offers a selection of our most popular requests. Please inquire about additional items; our staff is available to fulfill your special requests.

It is an honor and a pleasure to add flavor to your travels and we look forward to continuing to serve you!

Sincerely,
Kyle Szulborski
Owner, First Class Caterers

FIRST CLASS CATERERS

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firstclasscaterers.com

AIRPORTS SERVED

PIT - Pittsburgh International
AGC - Allegheny County
BVI - Beaver County
BTP - Butler County
LBE - Latrobe
AFJ - Washington County

Delivery fee may apply to some locations.





BREAKFAST BOXES & TRAYS

CONTINENTAL BREAKFAST

Breakfast bread and pastry assortment, fresh fruit salad, yogurt, granola, orange juice, and condiments

KASHI® CEREAL BREAKFAST

Kashi® cereal, milk, fresh fruit salad, yogurt

BAGEL BASKET

Assorted fresh bagels, cream cheeses, butter, and jams
Flavored cream cheese available upon request

GOURMET PASTRIES AND DANISH

Scones, cinnamon rolls, filled danish, muffins, croissants and flavored breads served with butter, jam, and cream cheese

SMOKED SALMON TRAY

Thin slices of smoked Scottish salmon served with capers, fresh sliced tomatoes, red onions, lemon wedges, hard-boiled eggs, fresh bagels and cream cheese

FRESH SLICED FRUIT TRAY

An assortment of melons, berries, citrus fruits, and other seasonal fruits

MIXED BERRY & GRANOLA PARFAIT

Seasonal fresh berries layered with low fat yogurt and granola

HOT BREAKFASTS

EGGS ANY STYLE

Scrambled, poached, over easy, sunny side up
Egg whites and Egg Beaters® available upon request

STEAK & EGGS

Two eggs any style, filet mignon grilled to your specifications, and potatoes

BUILD YOUR OWN OMELET

Three egg omelet with fillings of your choice, and potatoes

MUSHROOM, SPINACH AND GOAT CHEESE FRITTATA

Italian style open-faced omelet topped with mushrooms, spinach, and goat cheese, served with a breakfast meat of your choice

BLUEBERRY & OAT PANCAKES

Served with honey, Greek yogurt, and a breakfast meat of your choice

CHICKEN & WAFFLES

Cornmeal jalapeño waffle, blueberry honey, buttermilk fried chicken tenders

BREAKFAST MEAT CHOICES

Applewood smoked bacon, turkey bacon, canadian bacon, pork sausage, turkey sausage, ancho chicken sausage or maple ham



Complete Breakfast

Includes fresh fruit and berry bowl, pastry or breakfast bread, fresh orange juice, and your choice of hot breakfast





SALADS

SALAD BOX LUNCH

Includes your choice of salad, dressing, roll with butter, fresh fruit and berry cup, and chef's choice dessert

CHEF SALAD

Mixed greens topped with Bavarian ham, smoked turkey breast, swiss and cheddar cheese, hard-boiled egg and fresh seasonal vegetables

GARLIC & HERB CHICKEN SALAD

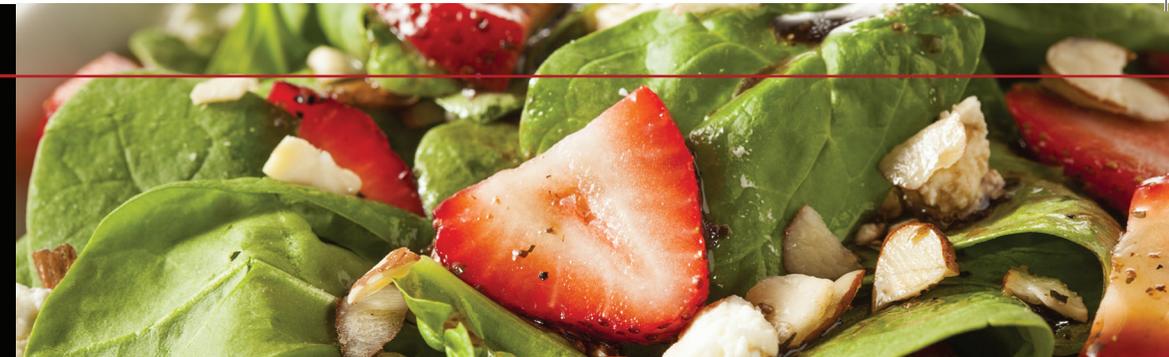
Mixed field greens topped with sliced grilled chicken breast, Parmesan cheese, seasonal vegetables, dressings

CAESAR SALAD

Chopped romaine lettuce, homemade garlic and herb croutons, shaved Parmesan cheese and Caesar dressing topped with your choice of grilled chicken, shrimp, salmon, or filet mignon

PITTSBURGH STYLE STEAK OR CHICKEN SALAD

Sliced seasoned steak or chicken, mixed greens, cheddar and mozzarella cheese, fresh cut fries, seasonal vegetables, dressings



COBB SALAD

Mixed greens , grilled chicken, tomatoes, cucumbers, avocado, crumbled bacon, hard-boiled egg and crumbled blue cheese

SEAFOOD SALAD

Mixed field greens, marinated shrimp, seasoned lump crabmeat, red onion, seasonal vegetables, avocado, tomato, and lemon wedges

CALIFORNIA TARRAGON SALAD

Romaine hearts, sliced strawberries, pine nuts, chopped cucumber, dried cherries, crumbled blue cheese, and a sweet tarragon vinaigrette

TUSCAN BEAN TUNA SALAD

Cannellini beans, albacore tuna, celery, onion, sage, and parsley drizzled with olive oil and fresh lemon juice served over a bed of romaine lettuce topped with shaved romano cheese

STRAWBERRY SPINACH SALAD

Spinach, grilled chicken, sliced strawberries, goat cheese, candied pecans, balsamic dressing





BOX LUNCHES

TRADITIONAL BOX LUNCH

A hearty sandwich of your choice, fresh fruit salad, chef's choice deli salad, chips, and dessert

DELUXE BOX LUNCH

A traditional box lunch that also includes jumbo shrimp cocktail and gourmet cheese and crackers

CHICKEN TENDER BOX LUNCH

Seasoned chicken tenders (breaded or grilled) served with bbq sauce and honey mustard sauce on the side

TUNA STUFFED TOMATO

A fresh tomato crowned and stuffed with our specialty blend albacore tuna salad over mixed greens and fresh vegetables

ROASTED TURKEY AND AVOCADO WRAP

Sliced roasted turkey, avocado, crumbled bacon, lettuce, honey mustard dressing

MARINATED SLICED FILET MIGNON

Filet mignon, red onions, and sliced aged cheddar, served on a baguette with our horseradish sauce on the side

VEGETARIAN WRAP

A variety of grilled seasoned vegetables wrapped in a flour tortilla with greens and hummus

GRILLED CHICKEN ROMESCO

Grilled chicken, provolone cheese, romesco sauce, served on a baguette

STEAK SANDWICH

Grilled flank steak, Brie cheese, cabernet onions, greens, roasted shallot vinaigrette, served on a baguette

CAPRESE PANINI

Fresh roma tomatoes, basil, fresh mozzarella cheese, pesto, balsamic, foccacia

SANDWICH TRAYS

MINIATURE DELI SANDWICH TRAY

A variety of deli style sandwiches on miniature rolls, garnished with fresh vegetables, served with condiments on the side

TRADITIONAL SANDWICH TRAY

Assorted deli style sandwiches including roasted turkey, ham, seasoned grilled chicken, tuna salad, chicken salad, egg salad, roast beef, corned beef, and a variety of sliced cheeses, served with tomatoes, gourmet relish tray and condiments on the side

FINGER SANDWICH AND PINWHEEL TRAY

Bite size sandwiches and wraps filled with deli meats, cheeses, and vegetables

MAKE YOUR OWN DELI SANDWICH PLATTER

Assorted sliced deli meats and cheeses with fresh baked breads and rolls to build your own sandwich, served with tomatoes, gourmet relish tray and condiments on the side



EXECUTIVE PLATTERS

SURF & TURF

Succulent lobster tail, jumbo shrimp with a side of spicy cocktail sauce and lemon wedges, Cajun style scallops, sliced filet mignon with our horseradish sauce, and garlic and herb grilled chicken tenders

MARINATED STEAK AND CHICKEN

Sliced filet mignon, garlic and herb chicken, and grilled vegetables served with our horseradish sauce and romesco

DELUXE SEAFOOD

Succulent lobster tail, jumbo shrimp, jumbo lump crab, and Cajun style scallops served with a side of lemon wedges, spicy cocktail sauce, tabasco and our homemade remoulade sauce

JUMBO SHRIMP COCKTAIL

Served with lemon and lime wedges and our spicy cocktail sauce

HUMMUS, GRILLED VEGETABLES AND PITA

Traditional style hummus, grilled pita, grilled vegetables

BRIE AND ARTICHOKE DIP

Chef's recipe of Brie and artichoke dip served with grilled pita

SLICED FILET MIGNON WRAPPED IN BACON

Grilled, roasted filet mignon wrapped in applewood smoked bacon, hand-carved and served with our horseradish sauce, garnished with grilled vegetables

IMPORTED AND DOMESTIC CHEESE

Assorted imported and domestic cheeses, nuts, and dried fruits served with a cracker basket

VEGETABLE CRUDITÉS

A mix of our fresh vegetables including celery sticks, carrots, seedless cucumbers, cherry tomatoes, broccoli, zucchini, squash, assorted bell pepper strips and other seasonal vegetables served with ranch dip

ITALIAN MEAT AND CHEESE

Assorted cured meats ranging from prosciutto and sopressata to peppered salami and a variety of gourmet cheeses served with dried fruits, nuts, and cracker basket

FRESH SLICED FRUIT

Assorted melons, citrus fruits, berries, and other seasonal fruits

ANTIPASTO

Stuffed grape leaves, roasted red peppers, sundried tomatoes, prosciutto stuffed peppers, assorted olives, and cured meats, served with gourmet crackers and grilled flatbread basket

JAPANESE SUSHI AND SASHIMI

Assorted fresh sushi and sashimi served with wasabi, fresh ginger, and soy sauce

BONELESS CHICKEN TENDERS

Seasoned chicken tenders (grilled or breaded) served with southwestern bbq sauce, ranch dressing, and creamy honey mustard dipping sauces

CRISPY CHICKEN WINGS

Choose from traditional buffalo, honey jalapeño, garlic Parmesan, honey bbq, and Cajun, served with ranch dressing or bleu cheese dressing, and celery and carrot sticks on the side

DELUXE CANAPÉS

Chef's selections include:

Beef crostini, Brie, cabernet onions, greens, roasted shallot vinaigrette
Belgian endive with chevre cheese, spiced pecans, roasted red peppers
Smoked salmon, cucumber, herb cream cheese, dill
Mini crab cakes, lemon garlic aioli, pea shoots
Seared tuna, whole grain pancake, Asian slaw
Fresh mozzarella, sundried tomato relish, crostini



APPETIZERS, SOUPS & SIDES

APPETIZERS

Bacon Wrapped Stuffed Shrimp
Moroccan Chicken Skewers, Cumin Yogurt Dip
Arancini with Marinara
Homemade Pierogies with Caramelized Onions
Stuffed Baby Portobello Mushrooms - *Spinach and Cheese or Crabmeat*
Coconut Shrimp, Tropical Salsa
Crispy Wonton, Turkey, Ginger, Garlic, Sweet 'n Sour
Caprese Skewers, Pesto, Balsamic Reduction
Beef Crostini, Brie, Cabernet Onions, Greens, Roasted Shallot Vinaigrette
Spicy Lamb Pie, Pita, Tzatsiki
Crab and Chorizo Fritter, Cajun Remoulade
Cornmeal Jalapeño Waffle, Buttermilk Fried Chicken, Blueberry Honey

SOUPS

Clam Chowder:
New England or Manhattan
Italian Wedding
Chicken Noodle
Garden Vegetable
Baby Portabella
Fire Roasted Tomato with Basil
Beef Barley
Caramelized Onion with Gruyere
crouton
Roasted Butternut Squash
Roasted Cauliflower
Corn and Crab Chowder
Sausage, Kale, Potato

POTATOES

Redskin Mashed Potatoes
Roasted Garlic Mashed Potatoes
Lemon Rosemary Roasted Red Potatoes
Parsley Buttered Potatoes
Lyonnais Potatoes
Potatoes au Gratin
Smoked Chili and Sweet Potato Au Gratin
Twice Baked Potato
Hasselback Sweet Potatoes



RICE & GRAINS

Steamed White or Brown Rice
Long Grain Wild Rice
Rice Pilaf
Quinoa
Mixed Grains
Barley, Butternut Squash, Herbs
Risotto Primavera
Parmesan Asparagus Risotto
Mushroom Pea Farro Risotto

VEGETABLES

Asparagus - grilled or steamed
Broccoli and Cauliflower with Herb Crumb
Seasonal Mixed Vegetables - steamed, grilled, roasted
or sautéed
Wilted Spinach with Olive Oil and Fresh Garlic
Creamed Spinach au Gratin
Sautéed Green Beans, Soy, Garlic, Honey
Grilled Half Tomato with Parmesan Cheese





ENTREES ~ POULTRY

TWIN GARLIC AND HERB BREAST OF CHICKEN

Sautéed with olive oil, garlic, and herbs (gf)

CHICKEN LIMÓN

Medallions of white meat chicken sautéed with fresh lemon and white wine in a light herb butter sauce

CHICKEN SALTIMBOCCA

Chicken breast, prosciutto, oven dried tomatoes, garlic, roasted mushrooms, fresh herbs (gf)

PARMESAN CRUSTED CHICKEN AND TOMATO BASIL SALSA

Parmesan herb crusted chicken breast topped with a tomato basil salsa, fresh mozzarella

TUSCAN CHICKEN

Chicken breast stuffed with roasted red peppers, mushrooms, Parmesan cheese, and fresh herbs, wrapped in prosciutto (gf)

CHICKEN MARSALA

Seasoned chicken breast sautéed in Marsala wine sauce with mushrooms

Complete Entree Dinner

Served with a side salad, roll with butter, chef's choice dessert and your choice of hot entree and sides

(gf) - Gluten-free



ENTREES ~ CARNE

GRILLED FILET MIGNON

A thick center cut 10 oz. filet cooked to your liking (gf)

FILET MEDALLIONS

With caramelized onions and red wine demi glaze (gf)

STRIP STEAK

Grilled with your choice of traditional, gorgonzola crusted, or herb butter compound (gf)

ANCHO LIME FLANK STEAK

Grilled thin sliced flank steak, ancho rub, garlic, lime, salsa verde (gf)

BBQ BACON MEATLOAF

Seasoned ground beef, tangy bbq glaze and wrapped in applewood smoked bacon

RUBBED PORK TENDERLOIN WITH ROMESCO

Chef's recipe rub, grilled pork tenderloin, roasted red pepper romesco sauce (gf)

MARINATED PORK TENDERLOIN

Hoisen, green onion, sesame seeds (gf)

STUFFED PORK CHOP

Stuffed with apples, chorizo, cornbread



ENTREES ~ SEAFOOD



JUMBO LUMP CRABCAKES

Lemon garlic aioli, lemon wedges, pea shoots

STEAMED TILAPIA

Garlic, tomatoes, fresh basil, white wine (gf)

HONEY GARLIC SRIRACHA SHRIMP

Served with tropical salsa (gf)

GRILLED ATLANTIC SALMON

Traditional, miso glazed, hoisen glazed or romesco (gf)

COCONUT CURRY BRAISED MAHI

Served with tomato jam (gf)

ENTREES ~ VEGETARIAN

STUFFED PORTABELLA MUSHROOM

Stuffed with spinach, oven dried tomatoes, garlic, goat cheese

GRILLED VEGETABLE NAPOLEON

Layered grilled vegetables, herb cheeses, tomato basil sauce, Parmesan cheese (gf)

RICE NOODLE BOWL

Miso broth, mushrooms, spinach, cilantro, radish, lime, chile (gf)



ENTREES ~ PASTA

THREE MEAT LASAGNA

VEGETABLE LASAGNA

LINGUINI WITH PESTO

SPAGHETTI BOLOGNESE

FETTUCCINE WITH ROASTED TOMATO ALFREDO

ORIECHETTA, BUTTERNUT SQUASH PUREE, BACON, SAGE

PENNE WITH GARLIC, SPINACH AND SUNDRIED TOMATO CREAM SAUCE

**Whole wheat and gluten free pastas available upon request*



DESSERTS

ASSORTED FRESH BAKED COOKIES

Chocolate chip, oatmeal raisin, sugar, macadamia nut, peanut butter and many more

DOUBLE FUDGE CHOCOLATE BROWNIES

TUXEDO STYLE CHOCOLATE COVERED STRAWBERRIES

ASSORTED DESSERT BARS

7 layer, hazelnut, apple cinnamon, lemon, cookies and cream, summer berry

CHOCOLATE FUDGE TORTE CAKE

CHEESECAKE ASSORTMENT

Ask about our flavored cheesecakes

BERRIES & CREAM

Angel food cake with fresh mixed berries, berry coulis and whipped topping

CRÈME BRÛLÉE

Pistachio, mixed berry or mocha

ASSORTED FRUIT TARTLETS

MINI DESSERT TRAY

Chef's selection to include mini cheesecakes, mini opera cakes, fruit tarts, petit fours, cannolis

**Special requests and dessert recipes are welcomed.*



SPECIAL SERVICES

Special wines and liquors

Linen and laundry service

International and ethnic cuisine

Special occasion gift baskets

Fresh flowers and arrangements

Customized menus

Special request recipes

Cabin supplies

Personal shopping

Dry ice

Professional sports charters

Restaurant pick-up service

EVENT CATERING

Make your next event extraordinary! Whether you are planning a wedding, corporate meeting, or charity gala, our First Class Caterers team will ensure exquisite flavor and superb service.

Understanding the importance of creating a memorable experience for you and your guests, our knowledgeable staff will work with great care to accommodate your needs as you plan your special day.

Contact our catering representatives today so we can begin helping you plan your event.

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