



IACOFANO'S

IN-FLIGHT CATERING
★

MENU

855.485.3663

WWW.IACOFANOS.COM

ORDER@IACOFANOS.COM

At Iacofano's our mission is to bring you the finest quality of food with the freshest ingredients. Our highly trained chefs and kitchen staff work around the clock to ensure that your meal is elegant, delicious and delivered on time.

John Iacofano

Breakfast

CONTINENTAL

An assortment of Bagels, Muffins and Breakfast Pastries accompanied by Orange Juice, Low Fat Yogurt and our Seasonal Fruit Cup

HEALTHY START

Mini Boxes of Cereal or Low Fat Granola, Banana, Skim Milk, Low Fat Yogurt and Bran Muffin accompanied by Whipped Butter and Fruit Preserves

ASSORTED BAGELS

N.Y. Style Freshly Baked Bagels with Butter, Whipped Cream Cheese and Fruit Preserves

BREAKFAST BREAD TRAY

An assortment of Fresh Baked Favorites such as Danish, Breakfast Breads, Mini Croissants and Muffins, served with Whipped Cream Cheese, Whipped Butter and Fruit Preserves

CROISSANT BASKET

Buttery, Flaky Crescents accompanied by Whipped Cream Cheese, Flavored Whipped Butter, Honey and Fruit Preserves

LOX & BAGEL TRAY

Thin Sliced Scottish Smoked Salmon and N.Y. Style Bagels accompanied by Hard Boiled Egg Whites, Hard Boiled Egg Yolks, Sliced Red Onion, Sliced Tomatoes, Capers, Whipped Cream Cheese & Lemon Wedges

FRESH FRUIT BREAKFAST PARFAIT

Vanilla, Plain or Fruit Flavored Yogurt layered with Fresh Berries and Honey Kissed Granola

MINI FRITTATA TRAY

Spinach & Feta
Bacon, Tomato, Red Onion & Cheddar



BREAKFAST MEALS

Available a-la-carte or as a Meal. Meal served with your choice of two items: Orange Juice, Whole Fruit, Yogurt, 2 Hard Boiled Eggs, Wheat Toast, Cinnamon Raisin Bagel or English Muffin

BREAKFAST SANDWICH

Farm Fresh Eggs with your choice of protein, Cheese served on Bagel, Biscuit, English Muffin, Wrap, Toast or Croissant

FARM FRESH THREE EGG OMELETTE

With your choice of fillings:

Bacon	Sausage	Turkey Sausage
Ham	Turkey Bacon	Mushrooms
Onions	Bell Peppers	Spinach
Feta	Swiss	Mozzarella



**SOUTHWEST
BREAKFAST BURRITO**

Scrambled Eggs, Monterey Jack Cheese, Scallions, Spicy Sausage and Diced Tomato wrapped in a Flour Tortilla served with Salsa, Sour Cream and Guacamole

BREAKFAST BURRITO YOUR WAY

Farm Fresh Eggs with Ham, Bacon or Sausage, and Cheese wrapped In a Flour Tortilla served with Salsa, Sour Cream and Guacamole

CORNED BEEF & PASTRAMI HASH

Our Housemade Blend of Irish Corned Beef and Pastrami served with Eggs Any Style

SHRIMP AND GRITS

Sautéed Shrimp in a Cream Based Gravy, Stone Ground Grits, Buttermilk Biscuits

STEAK & EGGS

Seared Petite Beef Filet and Poached Eggs

**HAM LORRAINE OR
FLORENTINE QUICHE**

Custard Baked Favorites in our Flaky, Savory Crust

PASSPORT BREAKFAST

Any Style Eggs, Homemade Buttermilk Pancakes, choice of Ham, Bacon or Sausage, Breakfast Potatoes, Fresh Fruit Salad, Whipped Butter and Maple Syrup

GOLDEN TEXAS FRENCH TOAST

Custard dipped slices of Country Bread, caramelized to a golden brown served with Whipped Butter and Real Maple Syrup

BANANA NUT PANCAKES

Fluffy Buttermilk Pancakes served with Ripe Banana, Chopped Georgia Pecans and Maple Syrup

CHEESE BLINTZES

Super-Thin, Egg-Batter Pancakes filled with Sweet Cheese and dusted with Powdered Sugar



Snack Trays

BREAKFAST SIDES

- CINNAMON ROLL
- HARD BOILED EGGS
- INDIVIDUAL GREEK YOGURT
- TURKEY SAUSAGE
- HICKORY SMOKED BACON
- GRILLED COUNTRY HAM
- SAUSAGE PATTIES
- HOMESTYLE BREAKFAST POTATOES
- STONE GROUND GRITS
- STEEL CUT OATMEAL
- SWEET POTATO HOME FRIES

SNACK TRAYS

ASSORTED SANDWICHES & WRAPS

A savory assortment of Classic Sandwiches and Wraps

FINGER SANDWICH

Choose 3 types:

- B-L-T
- Lemon Crab Salad
- Egg Salad
- Sesame-Crusted Chicken
- Cucumber Watercress Cream Cheese
- Steak AuPoive

NEW YORK DELI

An artfully arranged selection of your favorite Deli Meats and Cheeses with Fresh Baked Breads and Condiments on the side

IMPORTED & DOMESTIC CHEESE

A variety of Imported Hard and Soft Cheeses including a selection of Imported Crackers and Breadsticks

FRESH SLICED FRUIT

Seasonal Sliced Fruits and Berries with our Tangy Yogurt Dip

FRUIT & CHEESES

Imported and Domestic Cheeses paired with Fresh Fruits and Berries





VEGETABLE CRUDITÉS

A large variety of Fresh Seasonal Vegetables with Hummus and Ranch Dipping Sauce

CHICKEN TENDERS

Grilled or Fried, Celery, Honey Mustard, Bbq Sauce & Lemon

JUMBO SHRIMP COCKTAIL

Chilled White Gulf Shrimp served with Lemon Wedges and Tangy Cocktail Sauce

CHIPS & SALSA BASKET

Served with Tomato Salsa, Guacamole and Queso

POACHED SALMON TRAY

Cucumbers, Roma Tomatoes, Asparagus, Lemons, Dill Sauce, assorted Gourmet Crackers & Sliced Baguettes

RUSTIC FLATBREADS

- Margarita - Sliced Mozzarella, Roma Tomatoes, Olive Oil, Fresh Basil, Balsamic Reduction
- Smoked Salmon - Fresh Dill Sprigs, Lemon Dill Cream, Cream Cheese, Red Onion Marmalade, and Capers
- BBQ Chicken - Cheddar and Jack Cheese, Grilled Chicken, Tangy BBQ Sauce, Fresh Scallions

SNACK PACKS

- Paleo - Berry Cup, Mini Crudité, Dried Fruit, Hard Meats, Kind Bar, and Roasted Unshelled Tree Nuts
- Gluten Free - Fruit Cup, Mini Crudité with Hummus, Hard Meats, Dried Fruit, Rustic Sliced Cheese, and Gluten Free Crackers
- Chocolate Lovers - Chocolate Mousse, Chocolate Covered Strawberries, Chocolate Covered Pretzels, Brownie, Ghirardelli Dark Chocolate Square, Chocolate Biscotti, and Chef's Choice Chocolate Dipped Seasonal Fruit

GOURMET PIZZA

An individual pizza with your choice of 3 toppings

HUMMUS AND PITA CHIPS

Classic or Roasted Red Pepper Hummus with a basket of Fresh Toasted Pita Chips

SEVEN LAYER DIP

Seven Layer Mexican style dip, served with Tri-colored Tortilla Chips





Snack Trays

ASSORTED DELI SALAD TRAY
Tuna, Chicken, Egg & Potato Salad served on a bed of Mixed Greens with Fresh Baked Bread and Rolls

SEAFOOD TRAY
Chilled Jumbo Shrimp, Maine Lobster Tail, Smoked Trout and Snow Crab Claws served with Lemon Wedges and Tangy Cocktail Sauce

CAVIAR TRAY
Your choice of Caviar with Crème Fraiche accompanied by Blinis, Garlic Toast Points, Chopped Egg Whites, Chopped Egg Yolks, Minced Red Onion and a Mother of Pearl Spoon

PÂTÉ SAMPLER
A Trio of Pâté served with Cornichons & Toasted Crostini

MIDDLE EASTERN SAMPLER
Classic Hummus, Baba Ganoush, Tabouli Salad, Feta Cheese, Stuffed Grape Leaves and Mediterranean Olives served with Pita Bread

SUSHI & SASHIMI
Assortment of Sushi and Sashimi with Fresh Ginger, Wasabi and Soy Sauce

BRUSCHETTA WITH GRILLED CROSTINI
Vine Ripe Tomatoes, Red Onion, Garlic, Fresh Basil and Olive Oil

THAI SATAYS
Seasoned Chicken, Beef or Shrimp Satays Served with Peanut and Plum Sauce

CAPRESE SKEWERS
Individual Skewers with Fresh Mozzarella, Tomato & Fresh Basil served with Balsamic Glaze

BAKED BRIE
Creamy Brie Cheese In golden Puff Pastry with Fresh Berries, Crostini Bread & Gourmet Crackers

ANTIPASTO
Prosciutto; Salami; Sopressetta Grande; Fresh Mozzarella, Tomato and Basil Caprese Stack, Marinated Artichoke Hearts, Roasted Peppers, Gourmet Olives; Grilled Portobello Mushroom; Hard Boiled Egg; Mini Bottle Olive Oil; Bread Basket of Crostini

COLD CANAPE DISPLAY
Choose 3 Types

- Japanese Cucumber - Spicy Tuna in a Cucumber Cup with a Ginger Aioli
- Mango Crab Stack - Wasabi, Lump Crab Meat, Red Pepper, Cilantro on a Toasted Brioche Round
- Filled Cherry Tomato - Grilled Shrimp and Corn, Mixed Olive Salad or Blue Cheese & Pecan
- Caprese Skewer - Cherry Tomato, Basil, Ciliagine Mozzarella with Pesto & Balsamic Glaze
- Zucchini Bites - Rye Bread, Grilled Zucchini, Roasted Red Peppers, Feta Cheese
- Shrimp, Cucumber and Dill Butter on Toast Points
- Beef Carpaccio - Arugula, Parmesan Capers, Aioli on Toast Points



AMUSE BOUCHE CUPS

Choose 2 Types

- Watermelon Balls, Mint, Feta & Balsamic Glaze
- Shrimp with Cocktail Sauce
- Hummus with Red Pepper and Cucumber Sticks
- Prosciutto Wrapped Honeydew with Balsamic Glaze
- Caramelized Onion and Boursin Tartlet
- Endive with Goat Cheese, Craisins and Spiced Walnuts
- Smoked Salmon and Cream Cheese Pinwheels

HOT HORS D'OEUVRES

Choose 3 Types

- Chicken and Beef Satay with Teriyaki and Red Chili Sauce
- Figs in a Blanket - Bacon Wrapped Figs with Balsamic Glaze
- Mini Crab Cakes with Remoulade and Cocktail Sauce
- Lobster & Mushroom Quesadilla with Sautéed Spinach, Tarragon, Ricotta Cheese with Chive Butter
- Shredded Chicken & Goat Cheese Quesadilla with Peach Salsa





Salads & Sandwiches

SALADS

Served with a Roll and Butter

Available as a Box or Bowl.

Elevate any Salad with Grilled Chicken, Steak, Shrimp, Salmon or Tuna Steak.

GARDEN

Spring Mix, Cucumbers, Grape Tomatoes, Artichoke Hearts, Julienne Peppers and Carrots, Balsamic Vinaigrette.

CAESAR

Hearts of Romaine, Garlic Croutons, Creamy Parmesan Dressing

COBB

Grilled Breast of Chicken, Avocado, Cheddar Cheese, Diced Tomatoes, Bacon, Chopped Egg & Crumbled Bleu Cheese served over Crisp Greens with your choice of Dressing

CHEF

Crisp Greens topped with Smoked Turkey Breast, Baked Ham, Cheddar & Swiss Cheese, Hard Boiled Egg Wedges & Seasonal Vegetables, served with your choice of Dressing.

SPINACH

Fresh Spinach, Cucumbers, Hard Boiled Egg, Chick Peas, Julienne Peppers, Feta, Dried Cranberries, Candied Pecans, Tomatoes, Raspberry Vinaigrette

QUINOA

Spring Mix, Quinoa, Feta, Grape Tomatoes, Kalamata Olives, Carrots, Cucumbers, Greek Vinaigrette

MEDITERRANEAN GRILLED VEGETABLE

Grilled Marinated Vegetables, Feta Cheese, Tomatoes, Olives, Pepperoncini & Red Onion served over Crisp Romaine Lettuce with Lemon Vinaigrette Dressing.

ASIAN CHICKEN

Chilled Breast of Chicken over Fine Rice Noodles, Green Onion, Almonds, Julienne Carrots, Baby Corn, Bean Sprouts, Crisp Wontons with our Asian Plum Dressing

SANTA FE

Mixed Greens, Cheddar and Jack Cheese, Roasted Corn, Black Beans, Tomato and Crisp Tortilla Threads served with Avocado Ranch Dressing.

GREEK

Crisp Romaine Lettuce, crumbled Feta Cheese, Tomatoes, Kalamata Olives, Pepperoncini, Cucumbers & Red Onion, Lemon Olive Oil Vinaigrette

NICOISE

Seared Tuna, French Green Beans, Hard Cooked Egg, Olives, Red Onion and Baby Potatoes, Fresh Herb Vinaigrette



SANDWICHES

Available a la carte, as a Tray or Box Meal. Meal served with your choice of 2 sides: Cheese & Crackers, Mini Crudité & Ranch, Hummus & Pita Chips, Whole Fruit, Sliced Fruit, Cole Slaw, Potato or Pasta Salad

CAPRESE

Fresh Mozzarella, Prosciutto, Tomatoes, Roasted Red Pepper, Balsamic Glaze, Pesto, Baguette

MEDITERRANEAN TURKEY

Roasted Turkey Breast, Roasted Red Peppers, Hummus, Mixed Greens, Tomato, Cucumber, Kalamata Olives, Flavorful Wrap

CLASSIC HAM & TURKEY CLUB

Black Forest Ham, Oven Roasted Turkey Breast, Applewood Smoked Bacon, Swiss, Lettuce, Tomato, Whole Grain Wheat

SLOW COOKED ROAST BEEF

Roasted Red Peppers, Provolone, Mixed Greens, Tomato, Baguette

TURKEY BLT

Oven Roasted Turkey Breast, Mixed Greens, Applewood Smoked Bacon, Whole Grain Wheat

ITALIAN BAGUETTE

Genoa Salami, Pepperoni, Hot Capicola, Roasted Red Peppers, Banana Peppers, Provolone Cheese, Lettuce, Tomato, Balsamic Vinaigrette

GRILLED CHICKEN WRAP

Swiss, Lettuce, Tomato, Flavorful Wrap

GRILLED PORTOBELLO WRAP

Fresh Mozzarella, Roasted Red Peppers, Lettuce, Tomato, Balsamic Vinaigrette in a Toasted Wrap

MOROCCAN PITA

Mediterranean Roasted Vegetables, Hummus, Mixed Greens stuffed into a Pita Pocket

ALL BEEF BURGER

Served on an Artisan Roll with Red Onion, Lettuce & Tomato. Cheese available upon request

CLASSIC GRILLED CHEESE

Toasted Golden Brown, available with Deluxe Ham or Applewood Smoked Bacon

CRAB CAKE SANDWICH

Maryland Jumbo Lump Crab Cake with Pickled Aioli on a Kaiser Roll

PHILLY CHEESESTEAK

Smothered in Grilled Onions, Green Peppers, Mushrooms, and Provolone on a Sourdough Hoagie



Dinner Entrees

DINNER ENTREES

Entrées served with your choice of 2 sides, dinner roll & butter.

Also available as a complete meal served with your choice of 2 sides, side salad, dinner roll & butter and dessert.

GRILLED SHRIMP SCAMPI

Roasted Garlic, Fresh Herbs, Finished in a Chardonnay Lemon Butter Sauce

BLACKENED TUNA

With Orange-Ginger Sauce and Garlic-Lime Aioli

MESQUITE GRILLED SALMON

Honey Dijon Glaze

STUFFED FILLET OF SOLE

Filled with Maryland Crabmeat Stuffing

SOUTHERN STYLE CRAB CAKES

Our famous Maryland Jumbo Lump Crab Cakes with Lobster Sauce

CAJUN JAMBALAYA PASTA

White Gulf Shrimp and Chicken Jambalaya in a spicy Cajun Sauce

GRILLED BREAST OF CHICKEN

With choice of two sauces: Pesto Sauce, Mango Salsa, Lemon Cream Sauce or Chimichurri

CHICKEN & FETTUCCINI WITH SUN DRIED TOMATO

Creamy Sun Dried Tomato Parmesan Sauce

PICCATA CHICKEN

In a buttery Lemon Herb Sauce

GREEK BAKED CHICKEN

Herb Marinated Breast of Chicken with toasted Pine Nuts

PARMESAN AND PEPPERCORN CRUSTED CHICKEN

With Chicken Mushroom Veloute and Herb Butter Sauce

CHICKEN ROULADE

Chicken Breast rolled with Brie Cheese and Fresh Herbs baked to perfection

CHICKEN & FARFALLE

Grilled Breast of Chicken, Crispy Pancetta, Sweet Peas, Caramelized Onions, and Mushrooms tossed in a Garlic Cream Sauce

CRISPY ROAST DUCK

Grand Marnier Demi Glace and Sun Dried Cherries

VEAL SCALLOPINI

Forest Mushroom Ragout

GRILLED LAMB CHOPS

New Zealand Lamb Chops with Balsamic Onions

ROASTED PORK LOIN MEDALLIONS

Toasted Georgia Pecans, Tart Dried Cranberries and Gorgonzola Cheese and drizzled with Apricot Infused Vinaigrette



NEW YORK STRIP

With Gorgonzola Cream Sauce and Red Wine Shallot Sauce

GRILLED FILET MIGNON

With Horseradish Crème Sauce

SURF & TURF

Seared Filet Mignon and Prosciutto Wrapped Jumbo Shrimp

BURRITO SUPREME

Black Beans and Spanish Rice in a Flour Tortilla. Your choice of Chicken, Beef, Shrimp or Grilled Vegetables

PAD THAI NOODLES

Thin Rice Noodles, Slivered Green Onions, Garlic Chili Peppers, Tofu and Peanuts in a Pad Thai Sauce. Available with Grilled Chicken, Tenderloin, Shrimp or Tuna Steak

VEGETARIAN LASAGNA

Roasted Garden Vegetables layered with Béchamel Sauce

SIDES

ROASTED ROOT VEGETABLES

SOUTHERN GREEN BEANS

YELLOW, BROWN OR WILD RICE

BAKED SWEET POTATO

SOUTHERN CANDIED SWEET POTATOES

HERB & GARLIC ROASTED RED POTATOES

STONE GROUND CREAMY GRITS

ZITI, ANGEL HAIR OR BOW TIE PASTA

COLE SLAW

POTATO SALAD

PASTA SALAD

TOMATO & CUCUMBER SALAD





KIDS MENU

All kids' dinners served with Veggie Ranch Dippers or Savory Salad, Cookie and Juice Box

ASSORTED CEREALS

Served with a pint of Milk and Fresh Fruit Salad

SILVER DOLLAR PANCAKES

Served with Fresh Fruit Salad, Whipped Butter, Syrup and a pint of Milk or Orange Juice

HOMESTYLE MACARONI AND CHEESE

Served with French Fries

HOT DIGGITY DOG

Classic All Beef Dog served with Fries or Chips

ALL AMERICAN BURGER

Served with Fries or Chips, available with Cheese



CHICKEN FINGERS

Boneless Chicken Strips served with Dipping Sauces, Fresh Fruit Salad and a Dessert

PERSONAL PIZZA

Small Pizza customized with client's choice of Topping

PEANUT BUTTER & JELLY

White, Wheat or Texas Toast

DESSERTS

GOURMET COOKIE TRAY

An assortment of Fresh Baked Chocolate Chip, Peanut Butter, Sugar, Snickerdoodle, Oatmeal Raisin, White Chocolate Macadamia

CHEWY DOUBLE FUDGE BROWNIES

With or without Walnuts

GOURMET COOKIE & BROWNIE TRAY

ASSORTED DESSERT TRAY

Miniature Tartlets, Bars, Eclairs & Creampuffs

CHOCOLATE COVERED STRAWBERRY TRAY

Large Driscoll Strawberries dipped in Melted Milk Chocolate

NEW YORK STYLE CHEESECAKE

Graham Cracker Crust and Rich Creamy Filling served with a Seasonal Fresh Fruit Compote

TIRAMISU

Layers of Creamy Custard set atop Espresso-Soaked Ladyfingers

CARROT CAKE

A local favorite made with Fresh Carrots and Toasted Walnuts, Filled and Frosted with Cream Cheese Icing

CRÈME BRULEE

Rich Vanilla Custard in a Burnt Sugar Crust

CLASSIC CHOCOLATE CAKE

Traditional Devils Food Cake with creamy Dark Chocolate Butter Cream

BERRIES & CREAM

Trio of Berries and Vanilla Chantilly Cream





ADDITIONAL SERVICES

LINEN & LAUNDRY SERVICE

FRESH FLOWERS & ARRANGEMENTS

GLASSWARE & CHINA

HANDWRITTEN & CUSTOMIZED MENUS

A FULL LINE OF CABIN SUPPLIES

CUSTOMIZED GIFT BASKETS

FOREIGN & DOMESTIC MAGAZINES & NEWSPAPERS

INTERNATIONAL CUISINES

GLUTEN, WHEAT-FREE AND ORGANIC PRODUCTS

DRY ICE

PERSONAL SHOPPING

BEER, WINE AND LIQUORS

CANCELLATION POLICY

Orders must be cancelled a minimum of 24 hours prior to delivery time. A 75% cancellation fee will apply to orders cancelled with less than 24 hours notice. Any order placed within 24 hours of delivery time cannot be cancelled without incurring the full invoice fee. All Special Orders (Items not on the menu) are final and cannot be cancelled without incurring the full invoice fee.





IACOFANO'S

IN-FLIGHT CATERING

LOCATIONS WE SERVE

CHARLESTON, SC AREA AIRPORTS

KARW • KCHS • KCRE • KMYR • KGGE • KHXD • KJZI • KRBW • KSAV

COLUMBIA, SC AREA AIRPORTS

KAGS • KAIK • KDNL • KHQU • KCAE • KCUB • KFLO
KGRD • KOGB • KHVS

CHARLOTTE, NC AREA AIRPORTS

KCLT • KAVL • KEQY • KGMU • KGSO • KGSP • KGYH • KHKY
KINT • KIPJ • KJQF • KSPA • KUZA • KSVH

PHILADELPHIA, PA & NEW JERSEY AREA AIRPORTS

KPHL • KTTN • KPNE • KILG • KMQS • KABE • KACY • KRDG • KWWD
KMJX • KLOM • KMIV • KCKZ • KN87

CLEVELAND, OH AREA AIRPORTS

KCLE • KCAK • KBKL • KCGF • KAKR • KYNG • KLNN
KLRR • KBJJ • KMFD • KTOL • KERI

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