



# IACOFANO'S

---

## IN-FLIGHT CATERING

---

★

### MENU

855.485.3663

[WWW.IACOFANOS.COM](http://WWW.IACOFANOS.COM)

[ORDER@IACOFANOS.COM](mailto: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; Sopresseta 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, Ciliegine 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 BRULÉE

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 • KWWO  
KMJX • KLOM • KMIV • KCKZ • KN87

### CLEVELAND, OH AREA AIRPORTS

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

## CONTACT US

855.485.3663

[WWW.IACOFANOS.COM](http://WWW.IACOFANOS.COM)  
[ORDER@IACOFANOS.COM](mailto:ORDER@IACOFANOS.COM)