

Breakfast

Smoked Salmon & Bagels
Cream Cheese, Tomatoes,
Capers, Sweet Onions

Island Fresh Eggs
Frittatas, Omelettes, Scrambles
Any Style

**Breakfast
Breads & Pastries**

Assorted Bagels Basket
Cream Cheese,
Jams, Butter

**Portuguese Sausage &
Maui Onion Frittata**

Pancakes
Multigrain or Buttermilk,
Maple Syrup, Butter

**Hawaiian Sweet Bread
French Toast**
Coconut Syrup, Macadamia Nuts

Yogurt Parfait
Granola, Berries

**Stuffed Breakfast
Croissant Sandwiches**

Breakfast Burritos
Salsa, Sour Cream

Aloha!

Welcome to our tropical paradise! It is our goal to work with you to ensure that the cuisine we cater for each & every flight is a success. Please note this menu is merely a **guide** - not a limitation - to what we can do. Please call us to discuss the possibilities as some items do vary between our three locations.

We are fully USDA & FDA certified & provide you with food in full legal compliance as well as industry-standard packaging. Please contact our chefs to place an order with us!

**Kona
(PHKO)**

**Maui
(PHOG)**

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Deluxe Boxed Meals

in Island style Lauhala Baskets

Hot Box Breakfast
Breakfast Sandwich or Burrito
Tropical Fruit, Yogurt,
Granola, OJ

**Continental Box
Breakfast**
Breakfast Breads/Pastries Jam
Butter, Yogurt with Granola &
Berries, Tropical Fruit, OJ

Deluxe Box Lunch
Choice of Sandwich,
Wrap, or Entree Salad

Tropical Fruit, Chips, Savory
Salad, Macadamia Nut
Bar, Beverage & Dessert

Soups

Organic Tomato-Basil

Turkey-Kale Chili

Minestrone

New England
Clam Chowder

Garden Vegetable

Thai Hot & Sour Shrimp

Tomato Garlic
Crab Bisque

Federal Compliance Agreement

The United States Department of Agriculture (USDA) requires that all Mainland, imported fruits & vegetables for use on outbound be considered "Safe Guarded" or quarantined products. It is required that all

quarantined items be sealed upon delivery & have a "Limited Permit Stamp" printed on every package. All orders are also subject to inspection by the USDA prior to departure. Lastly, we are required to inform all outbound

flights not to open the sealed items until airborne. If you have any questions about this regulation, please call us or ask your ground service agent handler.

* Consuming raw or undercooked foods may increase your risk of foodborne illness



TWIN ENGINE
CATERING
KONA MAUI

www.twinengine.catering



Crew Food

Industry standard packaging of breakfast, lunch, and dinner crew meals.

Cold Platters

Deluxe Seafood Sampler
Lobster Tail, Jumbo Shrimp
Crab Claws, Scallops

Tuna Tataki
Yuzu Ponzu

Shrimp Cocktail Japonaise
Sake-Ginger poached Shrimp
Wasabi-spiked Cocktail Sauce

Classic Jumbo Shrimp Cocktail

Sushi & Sashimi *
Sashimi, Nigiri, Maki Rolls,
Wasabi, Soy Sauce

Sashimi grade Shoyu Ahi Poke *

Shrimp or Tofu Summer Rolls

Fresh Tropical Fruit & Berries

Gourmet Cheese Board
Roasted Nuts, Dried Fruit
Cracker Basket

Vegetable Crudites
Assorted Dips

Classic Antipasti
Cured Italian Meats, Cheeses
Veggie Garnitures

Mediterranean
Hummus, Olives, Feta, Tabouleh,
Dolmas, Flat Bread

Roast Beef Tenderloin
Horseradish Sauce

Tortilla Chips with Salsa and Guacamole

Hummus with Flat Bread

Hot Appetizers

Crab Cakes
Roasted Red Pepper Aioli

Kalua Pork Quesadillas
Tropical Fruit Salsa,
Hawaiian Chile Water Aioli

Chicken or Cheese Quesadillas

Indonesian Chicken Satay

Greek-style Souvlaki Kebobs
Tzaziki

Teriyaki Beef or Chicken Skewers

BBQ Baby Back Ribs

Chicken Fingers

Canapés

Smoked Salmon, Boursin Cucumber Cups

Goat Cheese "Truffles"

Prosciutto-wrapped Asparagus, Boursin

Crab-stuffed Mushrooms

Spanakopita Triangles

Mini Quiche Bites

Caprese Skewers

Melon with Mint and Prosciutto

Entrées

Macadamia Nut Crusted Mahimahi
Fruit Salsa, Red Cargo Rice

Sweet Ginger Seared Ahi
Hawaiian BBQ Sauce

Prime NY Strip
Cabernet-Thyme Demiglace, Blue
Cheese-Balsamic Onion Topping

Filet Mignon
Porcini-dusted, Bacon-Hamakua
Mushroom Bread Pudding,
Truffled Veal Demiglace

Kona Coffee Rubbed Pork Tenderloin
Pipeline Porter BBQ Sauce

Tuscan Rack of Lamb
Rosemary-Citrus Reduction

BBQ Babyback Ribs
Cole Slaw, Potato Salad

Herb-Roasted Chicken
Wild Mushroom-Marsala Reduction

Pasta
Marinara, Bolognese, Arrabiata, Alfredo,
Pesto, Primavera, Garlic & Olive Oil

Penne
Roast Veggies, Goat Cheese
Roasted Red Bell-Chardonnay
Cream Sauce

Meat or Vegetarian Lasagna

Chicken Piccata, Marsala, Parmigiana

Asian Stir Fry
Beef, Chicken,
Shrimp or Vegetable

Ala Carte

Local Fish (as available): Opakapaka, Ahi, Mahimahi, Ono, Opah, Monchong ♦ Prime NY Strip, Filet Mignon
Pork Tenderloin ♦ Rack of Lamb ♦ Lobster Tail
Colossal Shrimp

Sides

Veggies (Steamed, Grilled, Stir Fried)
Rice (White, Brown, Red Cargo, Wild Rice Pilaf)
Mashed Potatoes, Herb Roasted Potatoes
Pasta ♦ Quinoa ♦ Couscous

Sauces

Cabernet-Thyme Demiglace
Truffled Porcini-Marsala Reduction
Rosemary/Citrus Reduction
Tropical Fruit Salsa
Hawaiian BBQ Sauce
Pipeline Porter BBQ Demiglace

Salads

Wok Charred Shrimp on Tropical Fruit Quinoa Salad
Sesame Vinaigrette, Goat Cheese

Italian Chef's Salad
Antipasti Meats, Cheeses
Artichokes, Olives
Roasted Red Bell Peppers
Romaine Lettuce, Italian Vinaigrette

Spinach Salad
Feta, Cucumber, Sweet Pepper
Mac Nuts, Cherry Tomatoes,
Papaya Dressing

Asian-Grilled Vegetable Salad
Organic Upcountry Greens,
Light Soy-Mirin Vinaigrette
Furikake-crustad
Goat Cheese Medallions

Macadamia Nut Pesto Pasta Salad
Asparagus, Sun-dried Tomatoes
Artichokes

Togarashi-seared Ahi with Buckwheat Soba *
Asian Dressing, Mango

Classics

Mixed Garden Greens ♦ **Caesar** ♦ **Caprese**
Chicken Cobb ♦ **Chinese Chicken** ♦ **Greek**
Classic Chef ♦ **Hawaiian Potato Salad**

Dressing choices include Italian, Bleu Cheese, Papaya, Ranch, Balsamic Vinaigrette, Asian. Others available upon request

Sandwiches/Wraps

Deconstructed Sandwich Presentation
Meat & Cheese Platter, Condiment Tray, Bread Basket

Dry Sandwich Presentation
Assembled Dry Sandwiches, Condiment Tray

Chef's Selection Finger Sandwich Platter
Dressed, ready to eat. No Condiment Tray

Desserts

Lilikoï Cheesecake ♦ Pineapple Upside Down Cake ♦ Hawaiian Sweet Bread Chocolate/Banana Mac Nut Pudding ♦ Lemon Tart with Fresh Berries ♦ Chocolate Lava Cake
Chocolate Dipped Strawberries ♦ Assorted Cookies & Brownies ♦ Frozen Ice Creams/Sorbets packed in a cooler with dry ice