

TRIUMPH
CATERING

IN-FLIGHT MENU

ABOUT TRIUMPH CATERING

Triumph Catering provides thoughtfully prepared inflight cuisine for private, chartered, corporate, and executive aviation. Our approach brings together culinary excellence and attentive hospitality to create a dining experience designed specifically for the journey from departure through the final course at altitude.

We understand that aviation catering requires a different level of precision. Every order receives individualized attention, whether it is a simple passenger breakfast, an executive luncheon, a multi-course dinner, or a customized crew meal. Special requests and dietary preferences are welcomed, with each menu thoughtfully prepared to complement the passenger experience and the unique considerations of inflight dining.

Our culinary team is committed to using fresh, quality ingredients, proper preparation techniques, and refined presentation. Meals are carefully portioned, packaged, labeled, and arranged with aircraft service in mind, allowing flight crews to serve with ease while maintaining the integrity and presentation of each dish.

From beautifully composed entrées and fresh salads to breakfast selections, sandwiches, grazing accompaniments, desserts, beverages, and specialty requests, Triumph Catering offers the flexibility to accommodate both familiar favorites and elevated dining experiences.

Above all, our standard is rooted in *quality, accuracy, discretion, and service*. Regardless of the size of the order or complexity of the request, our goal remains the same: to deliver a seamless culinary experience worthy of the passengers we serve.

Triumph Catering
Exceptional cuisine. Thoughtful service. Elevated at every altitude.









BREAKFAST

challah french toast
challah slices soaked and griddled to golden perfection, served with syrup

buttermilk pancake stack
fluffy pancakes stacked and served with syrup

cheese & egg breakfast quesadilla
grilled quesadilla filled with egg, cheese, and peppers

fresh start breakfast box
a lighter fare: boiled eggs, fruit, greek yogurt, and granola

european continental selection
a classic breakfast with pastries, fruit, jams and preserves

folded omelet with herbs
french-style omelet filled with cheeses, herbs, and vegetables

layered yogurt parfait with berries
creamy greekyogurt layered with seasonal erries and crunchy granola

luxe smoked salmon and bagels
premium smoked salmon with assorted bagels

soft scrambled eggs
fluffy scrambled eggs, topped with fresh chives

southwest breakfast burrito
tortilla filled with scrambled eggs, cheese, roasted vegetables





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BOX LUNCHES

the executive turkey club
oven-roasted turkey breast, smoked bacon, aged cheddar on buttery croissant

the california chicken
grilled chicken breast, avocado ranch, provolone, mixed greens on spinach wrap

the new york roast beef
thinly sliced toast beef, provolone, caramelizen onion, on ciabatta

the southern chicken salad croissant
house chicken salad with herbs on flaky buttery croissant

the italiano
salami, capicola, smoked ham, provolone, peppers, italian vinaigrette on hoagie

mediterranean grilled vegetable wrap
grilled zucchini, roasted peppers, cucumber, tomato, spinich, on herb tortilla

caprese pesto sandwich
fresh mozzarella, tomato, basil, arugula, pesto, on ciabatta

elevated ham and cheese
classic honey forest black ham with swiss cheese on croissant

afternoon tea finger sandwiches
dainty, crustless classics: cucumber, egg, smoked salmon

Gluten-Free & Vegetarian: Most boxed lunches may be modified upon advance request. Gluten-free selections are prepared using gluten-free ingredients; please advise of allergies or dietary restrictions when ordering.

Box Accompaniments

southern style potato salad

macaroni pasta salad

italian pasta salad

garden salad

sea salt kettle chips

fruit side

southern style cole slaw



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SHAREABLES

artisan cheese & creacker
a curated selection of gourmet cheeses paired with crackers, fruits and nuts



italian antipesto tray
an assortment of italian meats, cheeses, and marinated vegetables

continental charcuterie
an assortment of cured meats, cheeses, nuts, fruit, and accountrements

garden vegetable platter
a selection of colorful raw vegetables paired with creamy dip

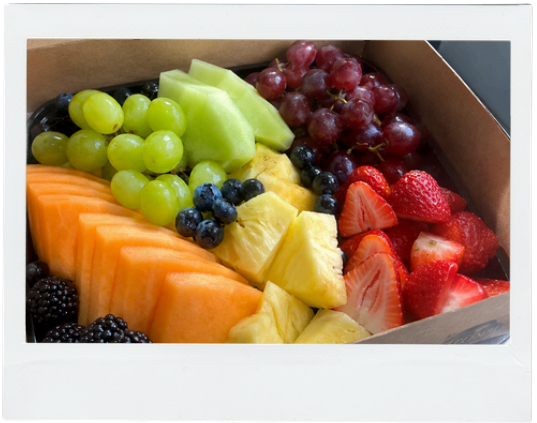
hummus & pita wedges
creamy hummus paired with soft pita wedges and mediterranean garnish



seafood sampler
an arrangement of shrimp, salmon, and seasonal seafood with gourmet sauces

seasonal fruit arrangement
medley of fresh-cut seasonal fruits, artfullt arranged and ready to enjoy

shrimp cocktail
classic honey forest black ham with swiss cheese on croissant



tortilla trio with salsa
plump and freshly steamed served with lemon, cocktail sauce, and remoulade

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SALADS & SOUPS

california chopped salad
mixed greens, avocado, corn, tomato, egg, tortilla strips

chef's cobb salad
mixed greens, chicken, egg, tomato, bacon, bleu cheese

classic caesar salad
romaine, parmesan, croutons, caesar dressing

garden salad
fresh greens, tomatoes, cucumbers, carrots, ranch

greek salad
romaine, tomato, cucumber, red onion, feta, olives, chicken

grilled chicken salad
classic caesar with grilled chicken

heriloom caprese salad
sliced tomato, mozzarella, and basil with balsamic

wedge salad
iceburg wedge, creamy bleu cheese, smoky bacon, tomato, cucumber

super greens salad
chopped kale, romane, spinach, cranberries, walnuts, vinaigrette

chicken noodle
roasted chicken, vegetables, and warm egg noodles in broth

chicken and pastry
shredded chicken, rolled pastry layers, in savory gravy

new england clam chowder
rich and creamy broth with clams and potatoes

roasted tomato basil
creamy slow-roasted tomatoes blended with aromatic basil

velvet butternut squash
roasted squash puree with warm spices

zupa toscana
italian sausage, tender kale, golden potatoes

brunswick stew soup
shredded stewed beef, corn, potatoes, tomatoes

caldo de pollo
mexican chicken soup with chunky garden vegetables

wonton soup
delicate pork wontons in a clear, seasoned ginger broth

MAINS

chef's seasonal pasta
handcrafted pasta tossed with fresh vegetables, protein, and sauce

bbq glazed chicken
chicken breast, macaroni and cheese, green beans, cornbread

caribbean jerk chicken
marinated in island herb with rice and peas, steamed cabbage, fried plantains

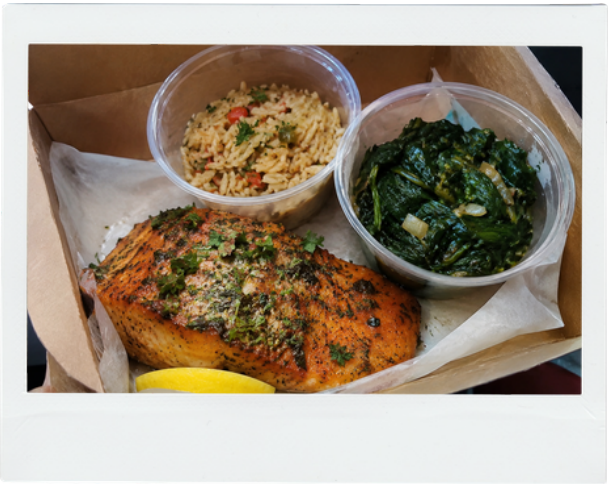
grilled filet mignon
premium grilled, mashed potatoes, steamed broccoli, grilled toast



herb crusted salmon
atlantic salmon pan-seared, rice pilaf, sauteed spinach

slow braised pot-roast
beef pot-roast slow cooked with mashed potatoes and glazed carrots

southern smothered chicken
pan fried crispy chicken thighs, with white rice and collard greens



thai coconut chicken
tender chicken simmered in creamy coconut curry with jasmine rice and bok choy

turkey taco bowl
lean turkey ove saffron rice with lime, black beans, corn, and salsa

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KIDS & DESSERTS

kids: grilled cheese
melted american cheese on buttery toasted bread

kids: chicken tenders & fries
golden chicken tenders with crispy French fries.

kids: cheese pizza
classic tomato sauce and melted mozzarella

kids: pb&j
creamy peanut butter and sweet jelly on soft bread.

kids: chicken alfredo
grilled chicken and pasta in creamy alfredo sauce.

kids: pinwheel sandwich
bite-sized deli meat and cheese tortilla roll-ups.

kids: gourmet mac & cheese
elbow macaroni in a rich, three-cheese sauce.

kids: pigs in a blanket
miniature franks wrapped in golden, buttery pastry

bread assortment
a selection of freshly baked artisan breads and rolls

cookie assortment
an assortment of freshly baked gourmet cookies

pastry assortment
a selection of flaky croissants, Danish pastries, and sweet delights

cupcake assortment
assorted cupcakes topped with decadent frosting

dessert arrangement
an elegant selection of bite-sized desserts and sweet indulgences

personal 8 inch cake
a beautifully decorated cake in your choice of available flavors

gourmet cheesecake
rich, velvety cheesecake with a buttery graham cracker crust