



villagepantrycatering.com

Breakfast Menu For Private Jet Catering

All orders require a 24-hour advanced notice

Anything less than 24-hours will be subject to substitution but within the same meat/protein family

To Place an Order Monday-Saturday Between the hours of 9am-5pm Contact Our Office 513-965-0511

For After Hours Orders, Please Contact Jill Heltman 513-520-7738 or Scott Brandt 513-609-9844

CHEESY SCRAMBLED EGGS

Served with Homemade Salsa on the side
Fresh Fruit and Two Side Items

SOUTHWESTERN BREAKFAST BURRITO

Made with Scrambled Eggs,
Peppers, Onions and Cheese
Served with Homemade Salsa on the Side
Fresh Fruit and Two Side Items

BUTTERMILK BISCUITS

Sawmill Sausage Gravy
Fresh Fruit and Two Side Items

LOW-CARB/ LOW-FAT

Spinach, Feta and Egg White Frittata
Fresh Fruit and One Side Item

QUEEN CITY CLASSIC

Goetta, Egg and Cheese Sandwich
Roasted Potatoes with BBQ Sauce
Fresh Fruit

INDIVIDUAL CONTINENTAL BREAKFAST

Healthy Cereal and Milk
Pastries with Butter and Jam
Fresh Fruit and Orange Juice

FRENCH TOAST

Served with Maple Syrup
Fresh Berries and Two Side Items

FRUIT PARFAIT

Made with Greek Yogurt
Served with Berries and Granola



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Luncheon Menu For Private Jet Catering

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PULLED PORK SANDWICH

Served on a Bakery Bun
with Canyon Ranch BBQ Sauce
Cole Slaw and Fresh Fruit Salad

CALIFORNIA CLUB CROISSANT

Includes Ham, Turkey, Bacon, Lettuce and Tomato
Served with Mini Mayonnaise Condiment Jar
Chef's Choice of Two Side Items

VEGETARIAN CHILI

Served with Shredded Cheese
Oyster Crackers
Side Salad with Dressing

CINCINNATI CHILI

Served with Spaghetti and Shredded Cheese
Oyster Crackers
Side Salad with Dressing

FISH TACOS

Served on Two Flour Tortillas
with Lettuce and Black Beans
Salsa and Chips

BLACK BEAN BURGER

Served on a Bakery Bun
with Lettuce, Tomato, Red Onion and Chipotle Aioli
Chef's Choice of Two Side Items

SOUTHWEST QUINOA SALAD

On a Bed of Lettuce
Served with Fresh Pineapple Salsa
Chef's Choice of Two Side Items

CHICKEN CAESAR WRAP

Served with Dressing on Side
Chef's Choice of Two Side Items

CHICKEN OR BEEF TERIYAKI WRAP

Served with Dressing on the Side
Chef's Choice of Side Items

LOW-CARB/ LOW-FAT SHRIMP

Grilled Chipotle Rubbed Shrimp on a Bed of Greens
Served with Cilantro Aioli
Dried Fruits and Nuts
Vegetable Crudité with Hummus

CURED MEATS AND GOURMET CHEESE TRAY

Served with Crackers and Sliced Baguette
Garnished with Dried Fruits and Nuts

CAESAR SALAD

Your Choice of Grilled Chicken or Salmon
Roll and Butter
Chef's Choice Dessert

GREEK SALAD

Your Choice of Grilled Chicken or Salmon
Roll and Butter
Chef's Choice Dessert



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Dinner Menu For Private Jet Catering

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HOMEMADE MEATLOAF

Served with Gravy

Potatoes and Vegetable du Jour

Roll and Butter

Chef's Choice Dessert

HOMEMADE CHICKEN POT PIE

Served with Side Salad and Dressing

Roll and Butter

Chef's Choice Dessert

BONELESS BRAISED BEEF SHORT RIBS

Served with Merlot Sauce

Potato and Vegetable du Jour

Roll and Butter

Chef's Choice Dessert

WHITEFISH VERA CRUZ

Garnished with Onions & Peppers

Starch and Vegetable du Jour

Roll and Butter

Chef's Choice Dessert

PORK TENDERLOIN

Served with Honey Dijon

Starch and Vegetable du Jour

Roll and Butter

Chef's Choice Dessert

BAKED VEGETARIAN LASAGNA

Served with Side Salad and Dressing

Roll and Butter

Chef's Choice Dessert

GRILLED CHICKEN PARMESAN

Served with Marinara

Pasta and Vegetable du Jour

Roll and Butter

Chef's Choice Dessert

LOW-CARB/LOW-FAT SHRIMP

Grilled Chipotle Rubbed Shrimp on a Bed of Greens

Served with Cilantro Aioli

Dried Fruits and Nuts

Chef's Choice Dessert

CURED MEATS AND GOURMET CHEESE DISPLAY

Served with Crackers and Sliced Baguette

Garnished with Dried Fruits and Nuts

CAESAR SALAD

Your Choice of Grilled Chicken or Salmon

Roll and Butter

Chef's Choice Dessert

GREEK SALAD

Your Choice of Grilled Chicken or Salmon

Roll and Butter

Chef's Choice Dessert