PACKITCHEN
Delicious Food, on Airplanes

CATERING MENU

WAYS TO ORDER:
o Order on our website at PAC-Kitchen.com
o Email us at catering@provoaircenter.com
o Via FlightBridge
o Via DeliSky
o Via AviaConnexion

We prefer 72-hour notice for all orders. For orders less than 24 hours before flight, please contact us directly at catering@provoaircenter.com for suggestions.

Our new menu planning service is complimentary! Let our chefs help you choose the freshest and best local ingredients for customized menus tailored to your exact requirements.

We're always happy to plate directly on your own platters and dishware to save you time on board…we'll even give you a discount!

NEW! Our catering is available for inbound as well as outbound flights – let us stock your fridge/freezer so you can spend your first day relaxing!

Cancellations must be received 24 hours prior to the requested delivery time (not flight departure time).
Special (named) wine, beer and liquor cannot be canceled once order is placed, as the suppliers will not accept returns.

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BREAKFAST/EARLY MORNING

PLATTERS/BOARDS

EUROPEAN BREAKFAST
Aged cheddar, creamy gouda, deli-style ham, oven-roasted turkey, served with hard-boiled eggs, dried fruit, candied nuts, fresh baked croissant, and yogurt parfait

HOUSE SALMON TRIO
Scottish smoked salmon, vodka, beet and caraway house-cured gravlax, whipped salmon rillettes, with whipped scallion and plain cream cheeses, capers, sliced red onion, garden tomato, arugula, and lemon
Plain or everything bagel available

FRESH SLICED FRUITS
Assorted fresh sliced fruits and berries **selection may vary based on season and availability*

BAKERY

BREAKFAST PASTRIES BASKET
Mini plain and chocolate croissants | Danish | house-baked sweet and savory muffins and scones
butter | preserves | Nutella
Chef's mix or choice of croissants, muffins, and scones

BREADS + BAGELS
Seed bread | sourdough | baguette (full or demi) | white or whole wheat pullman | bagels: plain, poppyseed, everything **sliced or whole loaf, options may vary based on availability*

HEALTHY START

OVERNIGHT OATS OR CHIA PUDDING 200g

MIXED BERRY
Almond milk, vanilla, mixed berry compote, fresh berries, topped with house granola

MANGO PASSION
Mango, passionfruit, coconut milk, toasted coconut, roasted almonds

GREEK YOGURT PARFAIT 150g
Thick Greek yogurt, house-made berry compote, granola, fresh berries, served in a glass jar

HOUSE GRANOLA 150g
Oats, nuts, seeds, dried cranberries, maple syrup drizzle

BREAKFAST EXTRAS

Bonne Maman jams and jellies 28g | whipped butter 28g (salted, unsalted, or honey) | flavoured yogurt in original packaging (Chobani, Fage, Siggi's, or comparable) | individual cereal boxes | hard-boiled eggs

A LA CARTE HOT BREAKFAST

CINNAMON SWIRL FRENCH TOAST
Brioche baked in a cinnamon egg custard, served with cream cheese drizzle and fresh strawberries

LEMON RICOTTA PANCAKES
Served with limoncello-berry syrup and fresh blueberries

BREAKFAST SANDWICH
Over easy organic free-range egg, aged cheddar, maple peppercorn bacon, arugula, sliced tomato

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CAVIAR BREAKFAST
Soft scrambled eggs, served over a crisp potato rosti, topped with caviar and crème fraiche – pure indulgence! **Serve with a 2013 Dom Perignon for the most perfect, decadent breakfast treat!*

SHAKSHUKA *chef's favourite*
Three eggs poached in a spiced tomato sauce, served with sourdough toast, thick yogurt, feta cheese, chickpeas, and fresh herbs

WHOLE EGG FRITTATAS/OMELETS **egg whites available*
Mediterranean – kale | cremini | tomato | feta | fresh herbs
Ham + Cheese – black forest ham | Emmenthal | fresh basil
Smoked Salmon – Scottish smoked salmon | cream cheese | scallions | fresh herbs

BREAKFAST SIDES
Maple peppercorn bacon | turkey bacon | house chicken + apple sausage | Scottish smoked salmon
sauteed breakfast potatoes | roasted cherry tomatoes

KIDS' BREAKFASTS

Served a la carte or as breakfast trays with Juicy Juice box (apple or orange), Goldfish crackers, fresh fruit, and a yogurt smoothie.

PANCAKES
Classic buttermilk pancakes served with maple syrup

CREAMY SCRAMBLED EGGS
Two softly scrambled eggs, served with bacon or sausage and toast

BEVERAGES

MILK **pint or half pint bottles*
Organic whole | organic lactose free | 2% | skim | oat | almond | coffee creamer

JUICES **pint or half pint bottles*
Freshly squeezed orange or grapefruit *specify with pulp or strained | apple | cold pressed green juice | lemonade | Flu Shot – ginger, turmeric, lemon 60ml

SMOOTHIES **pint or half pint bottles*
Green Machine – spinach | kale | banana | pineapple | almond milk
Red Berry – mixed berries | yogurt | banana | honey

TEA/COFFEE
Our service experts prepare dark roast coffee, sustainably sourced, for all flight requests as a complimentary service. We always serve organic premium brand teas. Also available – single serve thermoses, Nespresso pods/capsules (sleeve of 10), and cold brew.

ALL DAY TO SHARE + SNACK

DISPLAYS + BOARDS

CHARCUTERIE + CHEESE BOARD
Hard, soft, aged and bleu cheese and cured meats with dried and fresh fruits, nuts, chutneys, marinated vegetables, olives, mustards, breads, and artisanal crackers. Cheese only, charcuterie only, or a combination

MEDITERRANEAN BOARD
Marinated feta, grilled marinated vegetables, olives, hummus, baba ghanoush, spicy tomato relish, seasoned yogurt, jeweled couscous and flatbreads

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SEASONAL SEAFOOD DISPLAY
Fresh local lobster *(when in season)*, poached shrimp, local conch salad, with lemons, cocktail sauce, and remoulade

HOUSE SALMON TRIO
Scottish smoked salmon, vodka, beet and caraway house-cured gravlax, whipped salmon rillettes, with whipped scallion and plain cream cheeses, capers, sliced red onion, garden tomato, arugula, lemon, served with sourdough toast

TEA SANDWICHES
Assorted mini open faced and finger sandwiches, your choice or chef's daily inspiration
**minimum 2 per type*
Please advise on any allergies/preferences.

CHICKEN TENDERS
Grilled or fried and served with bleu cheese, honey mustard, BBQ, or buffalo sauces, served with carrots and celery

CAVIAR **available on request*
Royal Persicus Petrossian, served in 50g portions on ice in a cooler bag with classic accoutrements – blinis or waffle soldiers, crème fraiche, lemon, egg, shallot, and mother of pearl spoons

CANAPES

*Chef's choice or choose from below. *Please advise on any allergies/preferences*

COLD

PARMA HAM – bruschetta | fig jam | goat cheese

HOUSE-CURED GRAVLAX - potato rosti | herbed creme fraiche | garden radish

CAICOS CONCH CEVICHE CUPS – our most iconic local dish: fresh sweet conch | diced peppers | tomatoes | onions tangy citrus dressing | plantain chips

CAPRESE SKEWERS - baby bocconcini | grape tomatoes | basil | balsamic glaze | smoked sea salt

VIETNAMESE SUMMER ROLLS - sweet chili sauce | scallion confetti
ADD: lobster | chicken | prawn |crab

HOT

ANGUS BEEF SLIDERS - aged cheddar | tomato jam | garlic aioli | caramelized onion | micro arugula

INDONESIAN-STYLE CHICKEN SATAY - coconut peanut sauce | crushed peanuts | herbs | green onion

MINI MARYLAND CRAB CAKES - lemon chutney |saffron aioli

ARANCINI - parmesan cheese | arugula pesto | tomato sauce

LIGHT BITES

SIGNATURE SANDWICHES or WRAPS

A la carte, or available as lunchboxes, served with Yukon Gold potato salad, sweet treat, fresh fruit, cutlery, and a cold towel. Served on a fresh-baked demi baguette, unless stated below, or wrap upon request. (Perfect for a short flight or trips without cabin crew!)

ROASTED TURKEY – oven roasted turkey breast, green goddess aioli, mozzarella cheese, smashed avocado, baby sprouts, cucumber

ROAST BEEF – shaved roast beef, aged cheddar cheese, caramelized onions, baby arugula, horseradish mayo

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EGG SALAD – farm fresh egg salad, curried mayonnaise, mango chutney, butter lettuce on croissant

SMOKED SALMON – Scottish smoked salmon, scallion cream cheese, capers, arugula, tomato, arugula on toasted bagel

THE RACHEL – a deli classic served chilled, pastrami, sauerkraut, dill pickle, Swiss cheese, Russian dressing on rye bread

ITALIAN HOAGIE – Soppressata, prosciutto, Genoa salami, provolone, herb vinaigrette, pickled banana pepper rings, sliced tomato, shaved red onion

MEDITERRANEAN CHICKPEA SALAD – smashed avocado, za'atar spiced chickpea salad, yogurt sauce, tomato, pickled onion, cucumber, baby greens, wrapped in a soft pita

ULTIMATE CLUB – maple peppercorn bacon, roasted turkey, bibb lettuce, over-easy fried egg, vine tomato, herb crema, on toasted sourdough

CUBANO PANINI – black forest ham, mojo-roasted porchetta, Dijon mustard, pickles, Swiss cheese

KOREAN-STYLE BBQ CHICKEN *(spicy)* – diced chicken breast marinated in a sweet and spicy gochujang adobo, pickled vegetables, fresh herb, avocado aioli

CLASSIC TUNA SALAD – nostalgic and comforting with a hint of spice

CAICOS LOBSTER ROLLS *(when in season)* – poached lobster, lemon-chive mayo, pickled radish

SOUPS

**Served in 500ml microwavable container*

SANCOCHO
Our own Chef Wendy's authentic version of the Dominican soul-feeding soup with chicken, beef, pumpkin, corn, and yucca, served with white rice

TAMMY MILLER'S CONCH BISQUE
Caicos conch and lobster*, tomato sherry cream soup, fresh herbs
**Lobster included when available in season*

CHICKEN NOODLE SOUP
The ultimate healing soup: chicken broth, roasted chicken, orzo, vegetables, herbs

MOM's TOMATO SOUP
Nostalgic creamy tomato soup

FLATBREADS

11x7" flatbread – serves 1 as a filling lunch or 2 as a snack

MUSHROOM – garlic-sauteed assorted mushrooms | goat cheese | micro greens

PROSCIUTTO – sliced prosciutto | fig preserves | arugula

CAPRESE – ripe baby tomatoes | fresh mozzarella | garlic basil oil | fresh basil

BBQ CHICKEN – chicken breast | pickled onion | feta | cilantro

SALADS

Add to any salad: roasted chicken | poached shrimp | seared salmon | petite filet mignon

CLASSIC CAESAR
Tender baby romaine lettuce, white pickled anchovy, prosciutto crisp, focaccia crouton, parmesan cheese, creamy lemon-garlic dressing

CAPRESE
Colorful tomato medley, fresh mozzarella, pesto and balsamic drizzle with garden micro basil

GREEK SALAD
Locally grown cucumbers, cherry tomato, Kalamata olive, marinated feta, pickled red onion, herbed dressing, pita bread and dolmas

SALADE NICOISE
Spice-seared tuna, haricot verts, roasted tomatoes, herb dressed baby potatoes, Mediterranean olives, jammy egg, and lemon aioli

LOBSTER COBB SALAD *(when in season)*
Butter poached Caicos lobster, crispy bacon, avocado, grape tomatoes, sweet corn kernels, cucumber

ROASTED BEET & CITRUS
Roasted beets, fennel, orange segments, candied nuts, arugula, goat cheese, and honey mustard drizzle

CAICOS CONCH SALAD
Local favourite - tender fresh conch in a lime dressing with onion, peppers, fresh tomato, seasonings, garnished with lime and hot pepper

ASIAN NOODLE SALAD
Soba noodles, peanut-lime-ginger dressing, edamame, green onion, red peppers, carrot spirals, roasted peanuts, sesame seeds, fried wonton strips

MESCLUN MIXED GREENS
Shallot-sherry vinaigrette, local cucumbers, cherry tomatoes, pumpkin seeds, roasted pumpkin, beet spirals

KIDS' LUNCHBOXES
*All kids' lunchboxes include Juicy Juice box (apple or orange), potato chips, fresh fruit, chocolate chip cookie

CLASSIC SANDWICHES
Choice of ham, turkey, roast beef, or plain cheese with cheddar on white bread

PB + J
White bread, peanut butter, grape jelly

CHICKEN TENDERS
Fried or grilled chicken tenders (3), with ranch dressing and BBQ sauce

ENTREES

MEATS, POULTRY + FISH

PRIME BEEF FILET
Prime Angus beef tenderloin 225g cooked medium-rare, topped with compound butter and cognac peppercorn sauce | mashed potato + seasonal vegetable
ADD: butter poached Caicos lobster tail when in season

RACK OF LAMB
Dijon and herbed crumb crusted rack of lamb 345g cooked medium-rare, served with merlot demi-glace | potato dauphinoise + glazed carrots

BISTRO ROAST CHICKEN
Half roasted chicken 510g, seasoned with thyme, lemon and butter, carved into quarters and served with rich chicken jus | polenta squares + baby vegetables

GRILLED GOCHUJANG CHICKEN THIGHS
Boneless, skinless chicken thighs, marinated and grilled in sweet and spicy gochujang, with scallion and cilantro chimichurri | sticky rice + broccolini

CHILEAN SEABASS OR BUTTERFLIED BRANZINO
Oven roasted seabass 200g, or whole butterflied seabass with lemon beurre blanc | roasted new potatoes + baby spinach

ATLANTIC SALMON FILLET
Atlantic salmon 225g, lightly seasoned and pan roasted, with grape tomato banchan | herbed quinoa + steamed vegetables

CAICOS LOBSTER TAIL
Butter poached local lobster tail with creole butter and lemons | sweet corn succotash
**when in season*

PASTAS + RISOTTOS

BUTTERNUT SQUASH RAVIOLI
Homemade ravioli filled with butternut puree, ricotta and parmesan cheeses, lemon beurre blanc, tomato fondue, goat cheese, fresh herbs

LOBSTER MAC + CHEESE *(or traditional plain)*
Cavatappi pasta baked with butter poached lobster, creamy five-cheese sauce, topped with herb crumble **when in season*

BEEF LASAGNA
Layers of pasta, beef ragout, tomato sauce, ricotta and mozzarella cheeses

MUSHOOM RISOTTO
Wild mushroom blend, truffle cream, parmesan cheese, and micro arugula

KIDS' DINNER MENU

*All kids' dinner trays include Juicy Juice box (apple or orange), Goldfish crackers, cucumber and carrots with ranch dressing, fresh fruit, brownie

PENNE PASTA
Plain with butter, marinara sauce, or classic Bolognese, served with parmesan cheese

GRILLED CHICKEN BREAST
Grilled chicken 170g with mashed potatoes and broccoli

GRILLED FILET MIGNON
Petit beef tenderloin 150g with mashed potatoes and broccoli

PATISSERIE

INDIVIDUAL DESSERTS

CHOCOLATE CARAMEL TART
Chocolate ganache tart, caramel

LEMON MERINGUE TART
Topped with fresh raspberries

KEY LIME MOUSSE
Sweet key lime pie inspired dessert with graham short crust and whipped cream

TIRAMISU
Lady fingers soaked in coffee liqueur, layered with mascarpone cream

CHEESECAKE
Vanilla cheesecake with raspberry Chambord sauce

STRAWBERRY SHORTCAKE
Vanilla sponge with fresh strawberries, strawberry sauce, whipped Chantilly cream

SALTED CARAMEL PANNA COTTA
Crunchy Biscoff crumble and salted caramel topping

COOKIES + SQUARES

**minimum ½ dozen of each*
Classic chocolate chip | oatmeal raisin | white chocolate macadamia nut | classic brownies | lemon squares | macarons in assorted flavors

ASSORTED PETIT FOURS

Assorted chef-inspired petit fours, minimum ½ dozen of each selection. Advise of any dietary preferences or restrictions at time of ordering.

CELEBRATION CAKES

Please inquire about our celebration cakes.

WINE, FLOWERS, NEWSPAPERS

WINES + SPIRITS

Our wine portfolio, expertly curated by our in-house WSET trained wine professional, compliments our menus perfectly. Please remember, this is just a starting point. We have access to a large inventory of wines and spirits through our local partners. We offer a wide range of sparkling, champagne, rose, white, and red wines. Please refer to our wine list for inspiration and suggestions.

WINES LIST

SPARKLING
Schramsberg Blanc de Blancs – NV Napa Valley, California, USA
traditional method American sparkling, crisp and subtle tartness with a creamy finish

Moët & Chandon Brut Rosé – NV Epernay, France

Moët & Chandon Brut Imperial – NV Epernay, France

Veuve Clicquot Yellow Label – NV Reims, France

Billecart-Salmon Brut Réserve – NV Epernay, France

Taittinger Comtes de Champagne – Blanc de Blancs NV Reims, France
notes of gingerbread, toasted sugar, creamy texture with a mineral finish

Louis Roederer Brut Nature – Blanc de Blancs 2015 Avize, France
aromas of jasmine and orange blossom, zesty juicy fruit, smokey notes of nuts

Louis Roederer Cristal – 2015 Champagne, France
remarkably balanced and refined with minerality typical to the region, the perfect balanced Champagne

Dom Pérignon – 2013 Epernay, France
late harvest vintage, with elegant notes of plum, apricot, warming spices and licorice

WHITE WINE
Santa Margherita Pinot Grigio – Valdadige, Alto-Adige, Italy

Cakebread Sauvignon Blanc – Napa Valley, California, USA

Clos Henri Estate Sauvignon Blanc – Wairau Valley, Marlborough, NZ

Comte Lafond Sancerre de Ladoucette – Loire Valley, France

Château-Fuissé Tête de Cuvée – Pouilly-Fuissé, Burgundy, France

Cakebread Chardonnay – 2023, Napa Valley, California, USA

Stag's Leap Karia Chardonnay – Carneros, Napa Valley, California, USA

ROSE WINE
Domaine Ott Clos Mireille Rosé – 2024, Côtes de Provence, France

Château Minuty Prestige Rosé – 2024, Côtes de Provence, France

RED WINE
Metier Red Blend – Columbia Valley, Washington, USA

Marqués de Cáceres Rioja Reserva – Rioja, Spain

Merry Edwards Sonoma Coast Pinot Noir – Sonoma County, California, USA

Domaine Drouhin Laurène Pinot Noir – Dundee Hills, Oregon, USA

Joseph Drouhin Laforêt Pinot Noir – Burgundy, France

Giuseppe Cortese Barbaresco Rabajà – Langhe, Piedmont, Italy

Antinori Pian delle Vigne Brunello – Montalcino, Tuscany, Italy

Gaja Magari Bolgheri – Tuscany, Italy

Duckhorn Merlot – Napa Valley, California, USA

Cakebread Cabernet Sauvignon – Napa Valley, California, USA

Martin Ray Synthesis Napa Cabernet – Napa Valley, California, USA

Stag's Leap Artemis Cabernet Sauvignon – Napa Valley, California, USA

Château Grand-Puy-Lacoste – Pauillac, Bordeaux, France

Château La Nerthe Châteauneuf-du-Pape – Châteauneuf-du-Pape, Rhône Valley, France

FLOWERS
From a simple classic arrangement to a tropical centerpiece. We can provide requests for same day, however, for morning flights, we require orders to be confirmed by 12:00 the day before flight.

NEWSPAPERS
We print daily editions of most international newspapers. Kindly add specific publication request to catering orders.

CREW MEALS

BREAKFAST ITEMS

FLUFFY PANCAKES
Served with maple syrup and fresh berries

BREAKFAST SANDWICH
Over easy organic free-range egg, aged cheddar, maple peppercorn bacon, arugula, sliced tomato

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BREAKFAST BURRITO BOWL
Shredded potato hashbrowns, scrambled egg, spiced turkey sausage, cheddar cheese, tomato salsa, guacamole, crispy tortillas

THREE EGG OMELET
Please specify fillings, served with choice of bacon, pork, or chicken sausage, and toasted sourdough

EUROPEAN BREAKFAST
Aged cheddar, creamy gouda, cooked ham, roasted turkey, hard-boiled egg, dried fruit, candied nuts, fresh baked croissant and mini yogurt parfait

GREEK YOGURT PARFAIT *150g*
House-made fruit compote, granola, and fresh berries

SIGNATURE SANDWICH BOXES

Any of our signature sandwiches (see Light Bites), served on a hoagie roll or flour tortilla, with Yukon Gold potato salad or potato chips, and a fresh baked cookie

SALADS + LIGHT MEALS

CLASSIC CAESAR | GREEK SALAD | MESCLUN MIXED GREENS
ADD: roasted chicken | poached shrimp | seared salmon

MEZZE BOWL
Marinated feta, marinated vegetables, olives, house-made hummus and baba ghanoush, seasoned yogurt, spicy tomato relish, tabouleh, and flatbreads

CRUDITES + DIPS
Seasonal vegetables with ranch dressing and house-made hummus

CHEESE + CRACKERS
Cheddar, gouda, and Swiss cheeses with selection of crackers and fresh grapes

READY-MEALS

Our ready-meals are available any time of the day or night and can be reheated on-site or taken to your hotel or home for late arrivals. We use locally sourced ingredients whenever possible! Selections change on a regular basis, please refer to concierge or catering department for options and availability.

ALWAYS ON

COCONUT CURRIED GROUPER
Locally caught grouper and vegetables in a light curry sauce, served with jasmine rice, mango chutney and papadum

ROASTED CHICKEN A LA MOUTARDE
Classic French bistro dish of tender chicken, creamy Dijon mustard sauce with velvety mashed potatoes and grilled vegetable mélange

PASTELON CARNITAS
Traditional Dominican comfort food: spiced beef and olive layer, plantain, and cheddar cheese

BEEF LASAGNA
Layers of pasta, beef ragout, tomato sauce, ricotta, and mozzarella cheeses