



Fly cuisine is professionally prepared, fresh daily, for your health. Enjoy.
Please use this as a guide. We are happy to consider any special requests.
Please reach out to see what we got in fresh at the moment.
Items on this menu may change without notice or may not be available based on
the season and availability through our purveyors.

* Consuming raw or undercooked meats may increase your risk of foodborne illness, especially if you have certain medical condition

BOARDING APPETIZERS

- *Wellness Shots
- *Fresh Squeezed Orange Juice
- *Mini Pancake Stack
- *Smoked Salmon Flowers
On Caper Blini With Crème Fraiche

OMELETTES *(Egg Whites Available Upon Request)*

- *Omelette Bar
Omelette Shells provided and toppings of your choice supplied bulk.
- *The Caprese
Heirloom Tomatoes, Fresh Mozzarella, Basil
- *Emily's
Roasted Vegetable Ratatouille, Homemade Boursin
- *Debi's
Asparagus, Havarti, Fresh Dill

SANDWICHES *(Egg Whites Available Upon Request)*

- *Sunrise Breakfast Sandwich
On an an Extra Large Croissant Filled With Scrambled Eggs, Your Choice Of Meat and Cheese.



FRITATTAS *(Egg Whites Available Upon Request)*

- *Build Your Own
Let us know your favorite ingredients
- *Farmer
Spinach, Broccoli, Caramelized Onion, Tomatoes, Cheddar Cheese
- *Jimmy the Greek
Chicken, Feta, Oven Roasted Tomato, Red Onion, Oregano, Tzatziki Sauce

- *Broccoli and Cheese
Sharp Cheddar, Tender Steamed Broccoli

BURRITOS *(Egg Whites Available Upon Request)*

- *Build Your Own
Eggs, Cherrywood Bacon, Sausage, Ham, Cheddar
- *Lumberjack
Eggs, Cherrywood Bacon, Sausage, Ham, Cheddar
- *South of the Border
Eggs, Shredded Chicken, Onion, Cilantro, Jack Cheese, Salsa
- *Vegetarian
Roasted Tomatoes, Spinach, Mushrooms, Zucchini, Swiss Cheese
- *The Line Guy
Eggs, Chorizo, Sharp Cheddar

QUICHE *French Style Deep Dish*

- *Lorraine
Bacon and Sharp Cheddar
- *Vegetable Of The Day

PANCAKES (3 each)

Served with 100% Pure Maple Syrup, Sweet Cream Butter, Vegan and Gluten Free Available

Buttermilk

Traditional Flapjacks

Whole Wheat

Rolled Oats

Blueberry

Blueberry Compote

BREAKFAST PLATTERS

Assorted Pastries

Assortment of Various Breakfast Pastries, Breads and Danish

Bagel and Lox

Assorted Bagels, Nova Lox, Capers, Tomatoes, Red Onion, Cucumber, Cream Cheese

Fruit

A Beautiful Seasonal Selection of Fresh Sliced Fruit
Cantaloupe, Honeydew, Pineapple, Watermelon, Mango, Kiwi

CONTINENTAL BREAKFAST BOX

Individual Yogurt, Fresh Fruit Cup, Breakfast Pastry, Mini Bagel, Cream Cheese, Hard Boiled Egg, Fresh Squeezed Orange Juice, and a Utensil Roll Up.



A LA CARTE

Side Offerings

Steel Cut Oatmeal
Greek Yogurt Parfait
Breakfast Potatoes
Grilled Asparagus
Heirloom Blistered Tomatoes
Cottage Cheese *Hard Boiled Egg
Assorted Yogurt Flavors
Cold Cereal Selection
Bagel with Lox
Baked Roma Tomato With
Herbed Bread Crumbs

Meats

Cherrywood Smoked Bacon
Turkey Bacon
*Sausage Patties
*Organic Chicken Apple Sausage Links
*Andouille Sausage

Seasonal Fruit

Sliced Fruit
Fresh Fruit Cup
Assorted Fresh Berries
Whole Fruit Basket

Bakery

Breakfast Pastries
Bagel
English Muffin
Croissant

Drinks

Fresh Squeezed Orange Juice
Fresh Squeezed Grapefruit
Juice
V-8 Juice
Mile: Skim, 1%, 2%, Whole,
1/2&1/2
Coffee: Regular or Decaf

FLY CUISINE BOX LUNCH

Includes:

Your Favorite Deli Sandwich or Wrap
Homemade Potato Chips

Fruit

Fresh Baked Cookies

Basil Pasta Salad, Potato Salad OR
Macaroni Salad

(Deli Sandwiches Also Available A La Carte)

DELI SANDWICHES & WRAPS

Build Your Own

Gluten Free Available

Scottsdale

Roasted Turkey, Avocado, Swiss Cheese, Tomato,
Sprouts, Field Greens, Uniquely Sharp Honey Mustard On a
Knot Roll.

Rick's Wrap

Roast Beef, Roasted Tomatoes, Grilled Asparagus,
Pepper Jack Cheese, Horseradish Sauce, Fried Onions

Italian Sub

Salami, Hot Capicola, Sopressata, Ham, Bobo's Relish,
Provolone

***Emily's Prime**

Shaved Prime Rib, Horseradish Havarti, Red Onion, Arugula,
Mayonnaise on French Bread

***Mile High Club**

3 Toasted Layers Stuffed With Our Thick Cut Cherry Wood
Smoked Bacon, Lettuce and Beef Steak Tomatoes, Thin
Sliced Turkey & Swiss Up Top.

***Chicken Caesar**

Sliced Chicken, Caesar Dressing, Parmesan Cheese,
Romaine

FINGER SANDWICHES

Choose 3 of the following:

Chicken Salad,

Egg Salad

Tuna Salad Salad

Vegetarian

Ham, Swiss, Pickle

Roast Beef, Arugula, Red Onion, Havarti

Turkey Wrap, Sprouts, Tomato,

Cucumber

Peanut Butter & Jelly

Smoked Salmon, Cream Cheese

DELI PLATTER

A Selection of Our Best Quality Deli Meats
With Relish Tray and Bakery Fresh Breads



HOT & COLD SELECTIONS

*Maine Lobster Roll

Poached Lobster Salad, Butter Lettuce

*Hamburger, Cheeseburger or Turkey Burger

Lettuce, Tomato, Onion, Pickle

Hot Dog

New York, Chicago or Coney Style

*Grilled Chicken Breast

Blackened, Buffalo, Ciabatta Roll

*Buffalo Chicken Wrap

Cubed Chicken, Buffalo Sauce, Carrots, Celery,
Romaine, Ranch Dressing

*French Dip

Shaved Prime Rib, Provolone, Au Jus

*Blackened Mahi

Lemon Aioli, Micro Greens, Tomatoes On A Brioche Roll

*Mini Skirt

Skirt Steak, Bacon, Blue Cheese Crumbles,
Crispy Onions, Romaine, Italian Vinaigrette

Tuna Melt

Cheddar Cheese, Sprouts, Tomatoes, English Muffin

Reuben

Hot Pastrami or Corned Beef, Sauerkraut, Swiss, 1000 Island

You may choose to turn any of our Specialty Sandwiches into a
Boxed Lunch

PANINIS

*Filet Mignon

Cambozola, Caramelized Sweet Onion

Prosciutto

Arugula, Fontina, Basil Pesto

Ham and Swiss

Sevillo Tomatoes, Red Onion, Spinach

Grilled Vegetable

Sundried Tomato Pesto, Provolone

*Cuban

Ham, Roasted Pork, Pickles, Swiss Cheese and Mustard



Add *Chicken, *Filet Mignon, *Grilled Prawns, *Sushi Grade Ahi Tuna or *Salmon
to any Salad of Your Choice

House Salad

Mixed Greens, Boursin, Tomatoes, Radish, Bell Pepper,
Carrot, Cucumber, Croutons, Choice of Dressing

Caesar

Romaine, Shaved Parmesan, Croutons

Wedge

Iceberg, Tomato, Onions, Bacon, Blue Cheese Dressing

Chopped Salad

Salami, Chicken, Garbanzo Beans, Scallions,
Tomatoes, Cotija Cheese, Italian Vinaigrette

*Oriental Chicken

Shredded Carrots, Scallions, Mandarin Oranges,
Cucumber, Chopped Peanuts, Sesame Vinaigrette

Spinach Salad

Mushrooms, Red Onions, Tomato, Hard Boiled Egg,
Warm Bacon Vinaigrette

Heirloom Caprese

Thick Sliced Heirloom Tomatoes, Fresh Mozzarella,
Balsamic Reduction

Greek

Romaine Lettuce, Tomato, Cucumber, Kalamata Olives,
Red Onion, Pepperoncini's, Feta, Oregano Vinaigrette

*Cobb

Diced Chicken, Bacon, Blue Cheese, Cucumber,
Hard Boiled Egg, Tomato, Ranch Dressing

Roasted Beet Salad

Field Greens, Hazelnut Crusted Goat Cheese,
Champagne Vinaigrette

Nuts and Berries

Mixed Greens, Assorted Dried Berries, Sunflower Seeds,
Nuts, Pomegranate Vinaigrette

*Prawn Citrus Salad

Grilled Jumbo Prawns, Mixed Greens, Tomato, Avocado,
Cumin Lime Vinaigrette

Nicoise

Baby Greens, Ahi Tuna Steak, Green Beans, Tomatoes,
Baby Potatoes, Hard Boiled Egg, Nicoise Olives,
Caper Vinaigrette

*Grilled Steak Salad

Sliced Filet Mignon, Crispy Onion, Grilled Fennel, Seville
Tomatoes, Blue Cheese Crumbles, Balsamic Vinaigrette



PLATTERS

Fruit and Cheese

Beautiful Arrangement of Fresh Fruit, Specialty Cheeses, Gourmet Crackers

Specialty Cheese

Assorted Imported and Domestic Cheeses, Dried Fruits, Olives, Nuts, Gourmet Crackers

VIP Charcuterie & Cheese

Take it up a few notches with some of the finest Cheeses and Imported Meat selections

*Deluxe Chilled Seafood

Sweet Prawns, Chick Lobster Tail, King Crab Legs, *Stone Crab Claws*, Oysters on the Half Shell
(All upon Availability)

*Prawn Cocktail 5 Prawns

House Made Atomic Cocktail Sauce

Crudité

An Elegant Selection of Crunchy Vegetables, Creamy Dill Ranch or Cusabi Dipping Sauce

VIP Crudité & Hummus Duo

An Elegant Selection of Crunchy Vegetables, and two flavors of our Creamy Hummus With Creamy Dill Ranch or Cusabi Dipping Sauce

Grilled Vegetables

Seasons Finest Vegetables grilled to Perfection Drizzled with a delicious Honey Balsamic Glaze

Mediterranean

Creamy Hummus, Tabbouleh, Tzatziki, Grilled Pita, Feta, Tomatoes, Olives, Dolmades and Cucumbers

Salsa Trio & Chips

Pico de Gallo, House Salsa, Guacamole, Tri-Colored Tortilla Chips

Brownies and Cookies

Fresh Baked Bite Sized Assortment

Truffle and Petit Fours

Assorted Truffles and Mini Desserts and Other Sweet Treats

STREET TACOS

(Individual Serving 2 Per Order)

*Shrimp

Mango Salsa, Cabbage Cilantro Slaw, Chipotle Crema

*Carne Asada

Pickled Red Onion, Cotija, Tomatillo Salsa

*Shredded Chicken Tinga

Cotija, Mexican Crema

*Steak Fajita

Peppers, Onions

*Carnitas

Cilantro, White Onion

*Blackened Mahi Mahi

Cabbage Cilantro Slaw, Mango Salsa, Fresh Lime, Chipotle Crema



BRUSCHETTA

Individual Serving is 4 per Order.

Only sent bulk

-Fig, Prosciutto, Mascarpone Cheese

-Tomato, Basil, Garlic, Capers, Kalamata Olives

-Honey Roasted Heirloom Tomatoes, Ricotta, Fresh Thyme

SEAFOOD

*Thai Summer Rolls

Sweet Prawns, Vermicelli, Fresh Mint, Rice Paper,
Spicy Peanut Dipping Sauce

*Tuna Tartar

Sushi Grade Ahi Tuna, Radish, Cilantro, Chives,
Lemon Soy Dressing, Wonton Crisps

Smoked Salmon

Caper Blinis, Crème Fraiche, Dill, Lemon Zest

*Shrimp Ceviche

Marinated Rock Shrimp, Cucumber, Peppers,
Avocado, Tomato, Lime Juice, Corn Tostadas

*Prawn Cocktail

Jumbo Prawns, Atomic Cocktail Sauce

* "Nuvo Sashimi"

Seared Yellowtail Hamachi, Jalapeños, Ponzu Sauce

*Ahi Tuna

Sesame Crusted Ahi Tuna,

Crab Tower Stacks

Lump Crab, Lemon Crème Fraiche, Avocado,
Heirloom Tomato

Caviar (Requires 72 hour notice)

Traditional Accoutrements, Brioche Toast

VEGGIE

Caprese Skewers

Grape Tomatoes, Fresh Mozzarella, Basil

Hummus Trio

Traditional, Red Pepper, Jalapeño Hummus, Pita

Burrata Cheese

Fresh Mozzarella filled with Cream Served With Roasted Tomatoes,
Roasted Garlic, Grilled Baguette

MEAT

Prime Rib Cigars

Sliced Prime Rib, Horseradish Boursin

Prosciutto Wrapped Melon

Italian Prosciutto di Parma over Cantaloupe Wedges

Filet Mignon Sliders

Arugula, Creamy Horseradish



SEAFOOD

Crab Cakes
Spicy Remoulade

*King Crab Legs
Center cut(Merus) cracked legs, Honey Mustard, Cocktail Sauce

*Teriyaki Salmon Skewers

*Bacon Wrapped Prawns or No Bacon
Thai Chili Glaze

VEGGIE

Baked Artichoke Bottoms
Filled with Brie, Seasoned Bread Crumbs

Edamame
Steamed Soy Beans with Sea Salt

*Mini Quesadillas (4 pieces per order)
Steak, Chicken, Shrimp or Veggie

MEAT

Spanish Stuffed Dates
Manchego Cheese wrapped in Cherrywood Bacon

*Pork Satay
Lemongrass Skewers, Spicy Peanut Sauce

Stuffed Mushroom Caps
Italian Sausage, Parmesan, Fresh Herbs

*Lollipop Lamb Chop
Kona Rubbed with Balsamic Glaze

*Filet Mignon and Brie Crostini
Grilled Filet Mignon topped with Melted French Brie



Pigs in a Blanket
Dog of the Hot, Wrapped in the Puff of the Pastry

Filet Mignon Sliders
Horseradish, Au jus

*Steamed Dumplings (6 pieces per order)
Pork, Shrimp or Vegetable, Asian dipping Sauce

Fly Cuisine is proud to offer an extensive selection of
Homemade Soups.

Some Specialty Soups May Require 24 notice based on
Season and Availability

Lobster Bisque with Sherry

Regular or Spicy Wonton Soup

Chicken Soup

Choice of Matzo Ball, Noodle or Kreplach (Dumpling)

My Mother's Tortilla Soup

Split Pea

Chili

Beef or Vegetarian

Hearty Italian Minestrone

Butternut Squash

Miso

Creamy Mushroom & Brie

Asparagus Puree, With or without Cream

Baked Potato

Black Bean

Italian Wedding

Chipotle Corn Chowder

Puree of Cauliflower With Truffle Oil Drizzle

Lemon Chicken & Rice (Avgolomono)



SOUTH OF THE BORDER ENTREES

Served with Refried Beans and Rice

Enchiladas

Corn Tortilla, Red Enchilada Sauce, Melted Cheese. Filled with Choice of: Chicken, Spinach & Sour Cream, or Seafood

*Burritos

Flour Tortilla, Shredded Lettuce, Cheese, Salsa, Sour Cream. Filled with Choice of: Chicken, Spinach & Sour Cream, Seafood, or Ground Beef

*Carne Asada

Grilled Skirt Steak, Vegetables, Tortillas

Carnitas

Tender Cooked Pork, Grilled Onions, Tortillas

*Lucy's Stuffed Bell Peppers (Can be Vegan or Vegetarian)

Shredded Chicken, Rice, Tomatoes, Peppers, Onions, Cheese inside a Bell Pepper, Red Pepper Sauce

Fajitas

Onions, Peppers, Cilantro, Tortillas, Salsa, Sour Cream, Guacamole, Choice of: Steak, Carne Asada, Carnitas, Chicken or Shrimp



ITALIAN SPECIALTIES

Spaghetti Bolognese

Home Style Italian meat sauce

*Butternut Squash Ravioli

With Brown Butter Sage Sauce

*Chicken or Eggplant Parmesan

Marinara, Mozzarella, Angel Hair

Short Rib Stuffed Ravioli

Light Brown Sauce, Basil

*Basil Pesto Chicken

Penne Pasta, Seasonal Vegetables

Pasta Primavera

Penne Pasta With Assorted Seasonal Vegetable

*Thybo Chicken

White Wine Sauce, Mushrooms, Artichokes, Tomatoes, Fresh Basil, Angel Hair

Chicken Piccata

White Wine Lemon Caper Sauce

Salmon Piccata

White Wine Lemon Caper Sauce

HOMEMADE BAKED PASTAS

Manicotti

Stuffed with Spinach, Homemade Ricotta, Fresh Mozzarella, Tomato Sauce

Meat Lasagna

Traditional Lasagna with Bolognese and Béchamel Sauce

Mac N Cheese

Traditional, Truffle or Lobster

FISH

* Chilean Sea Bass “Hong Kong” Style
Steamed With a Soy Sherry Broth

*Chilean Sea Bass Arrabiata
Spicy Marinara, Braised Fennel, Crispy Leeks, Capers

*Alaskan Halibut
Tarragon Cream Sauce

*Dover Sole
Lemon Butter Sauce, Toasted Almonds

*Salmon Grilled

*Ahi Tuna Steak
Ginger Miso Sauce

Miso Glazed Black Cod

LAMB

*Rack
Kona Rubbed, Balsamic Reduction

*Shank
Moroccan Braised, Cous Cous

PORK

*Thick Cut Bone-In Chop
Braised Apple Cider Red Cabbage

*Loin Roulade
Wrapped around Spinach, Feta
Cheese, Pine Nuts, Seville Tomatoes

BEEF

* Filet Mignon Center Cut 8oz
cooked to Perfection, with Au Jus

*Rib Eye
12oz Center Cut

*Skirt Steak
8oz Grilled Skirt Steak, Charred Onions

*Red Wine Braised Short Rib
Herb Roasted Root Vegetables

*Prime NY Strip



ENHANCE YOUR STEAK

Oscar – Lump Crab, Grilled Asparagus, Hollandaise

Porcini Rub – Porcini Mushroom, Balsamic Glaze

Kona Coffee Rub – Caramelized Shallot Butter

Classic Béarnaise – Butter, Wine Sauce, Fresh Tarragon

Red Wine Demi

Blue Cheese – Gorgonzola, Fresh Herbs

Compound Butter

Au Poivre

POULTRY

*Rotisserie Half Chicken

Free Range Chicken, Lemon Juice, Garlic

*Chicken Arrabiata

Spicy Marinara, Honey Braised Fennel, Crispy Leeks, Capers

*Stuffed Dijon Chicken

Black Forest Ham, Jarlsberg Swiss, Red Dragon Mustard Cheese Sauce

*Coq au Van

Red Wine Braised Chicken, Pearl Onions, Domestic Mushrooms

*Chicken Picatta

White Wine Lemon Caper Sauce

*Chicken Parmesan

Marinara, Mozzarella, Angel Hair

*Chicken Pot Pie

Seasonal Vegetables, Puff Pastry

VEAL

*Rib Chop

Choice of: Roquefort Butter or Red Wine Demi Glaze

*Saltimbocca

Wrapped with Sage Leaves and Prosciutto

*Parmesan

Marinara, Mozzarella, Angel Hair

SIDES

Vegetables

Seasonal Vegetables

Sautéed Spinach

Creamed Spinach

Green Bean Almandine

Roasted Wild Mushrooms

Maple Glazed Carrots

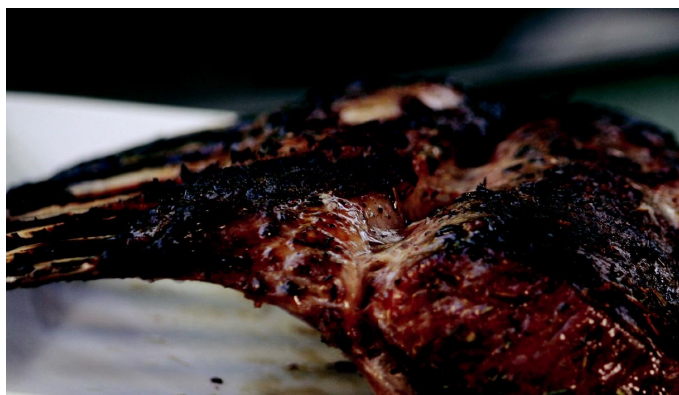
Grilled Asparagus

Sugar Snap Peas With Garlic and Sesame Seeds

Steamed Bok Choy

Herb Roasted Potatoes

Creamed Corn



Starches

Mashed Potatoes

Au Gratin Potatoes

Baked Sweet Potato

Baby Potatoes with Parsley Butter

Seasonal Risotto

White, Brown or Wild Rice

Macaroni and Cheese Traditional, Lobster, or Truffle

DESSERTS

New York Cheesecake

Flourless Chocolate Espresso Cake

Tiramisu

Molten Lava Cake

Cannolis, mini and large

Strawberry Short Cake

Lemon, Passionfruit, or Vanilla Panna Cotta

Chocolate Covered Strawberries

Assorted Brownies

Assorted Cookies

Assorted Mini Desserts

Custom Birthday Cakes & Cupcakes Available

CONTACT

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-Any special catering requests are always welcomed! Give us a call.

-We can also assist with any of your concierge needs. Based on availability.

