



Airline Catering Menu

EYE OPENERS

Continental	\$13
Fresh muffins and pastries with butter and preserves	
Bakers Basket	\$11
Assorted breads, bagels, croissants and scones with butter and preserves	
Deli Sampler	\$14
Fresh sliced meats and cheeses with cornichons and Coleman's mustard	
Sliced Fruits	\$10
Honeydew, cantaloupe, and pineapple accompanied by red grapes	
Berry Bowl	<i>Market price</i>
Strawberries, blueberries, raspberries and blackberries with crème fraiche	

BREAKFAST SELECTIONS

From the Griddle		Healthy Starts	
Belgian Waffles	\$12	Whole Wheat Pancakes	\$12
Buttermilk Pancakes	\$12	Tropical Fruit-Filled Crepes	\$15
Cornflake Crusted French Toast	\$14		

*Above served with butter and maple syrup

*Fruit toppings can be added

Create Your Own Omelette \$13

A two egg omelette French-rolled with your choice of cheddar, swiss, mushrooms, peppers, onions, tomatoes, ham, bacon

* Comes with a choice from A La Carte

A La Carte \$4

Two Eggs, Grilled Ham, Hickory Bacon, Link Sausage, Breakfast Potatoes, Scrapple, Cottage cheese, Assorted Yogurts

COLD SALADS

Chicken Salad	\$10
Lobster Salad	<i>Market price</i>
Caesar Salad	\$10
Spinach Salad	\$11
House Salad	\$ 9
Thai Calamari Ceviche	\$13
Tomato, Mozzarella and Basil	\$13
Balsamic Vegetable Cous Cousins	\$10
Goat Cheese, Tomato and Basil Farfalle	\$11

*can add grilled chicken or ahi tuna

*all salads made for 6 or more

COLD PLATTERS

Grilled Beef Tenderloin	\$15
Assorted Deli Sandwiches	\$12
Italian Antipasta	\$12
Seafood Sampler	<i>Market price</i>
Marinated Vegetables	\$10
Ahi Tuna Carpaccio	\$14
Imported Cheeses	\$11
French Charcuterie	\$14
Garden Fresh Vegetables	\$9
Smoked Salmon	\$12

GOURMET ENTREES

Jerk Chicken with black bean and corn salsa	\$21
Thai Chicken Curry stir fried with red curry and coconut	\$22
Grilled Marinated Chicken Breast with artichokes and sun dried tomatoes	\$23
Beef Stroganoff with wild mushrooms and sour cream	\$22
Tuscan Pot Roast with roma tomatoes and rosemary	\$21
Char-grilled Striploin Steak with a green peppercorn sauce	\$32
Center Cut Pork Chops stuffed with apples and almonds	\$26
Grilled Pork Tenderloin in a whole mustard demi-glace	\$29
Seafood Kabobs with a mango chutney	\$26
Baked Mahi-Mahi in a West Indian creole sauce	\$21
Grilled Salmon with dill	\$24
Anegada Swordfish with capers and sun dried tomatoes	\$26
Penne Marinara (also with ground beef)	\$14
Spinach Cannelloni Tomato and Basil Fresca	\$21
Ziti Primavera with fresh vegetables and herbs	\$19

SWEET TREATS

Assorted Cookies, Brownies or Blondies, Mini Petit Fors, Mini Fruit Tarts, Opera Torte
\$3 each

Double Chocolate Mousse, New York Cheesecake, Chocolate Pecan Pie, Carrot Cake
\$8 each

OTHER SERVICES

Blue Iguana Catering is more than happy to pick up any last minute items you and your guests may need, such as ICE, magazines, papers, fresh flowers, etc. If it is on Tortola, we will find it. We'll even wash your dirty dishes! Every effort will be made to fulfill your special requests.

Substitutions may need to be made.