

JET DELI

All deli items served with pasta salad, kettle chips, homemade cookies & brownies. Deli sandwiches served with lettuce, mayonnaise & mustard.

WRAPS & DELI SANDWICHES

THE DELI ASSORTMENT \$20

stacked deli sandwiches & assorted wraps to include:
oven roasted turkey . virginia honey ham . grilled chicken
albacore tuna salad . chicken salad . roast beef

WRAP IT UP \$20
assorted wraps . savory meats . deli cheeses . baby greens

PANINI ASSORTMENT \$23
ruebens . cubans . turkey & brie . grilled chicken . tomato caprese

BOXED LUNCH \$23
deli sandwich . pasta salad . fruit . chips . dessert

GOURMET BOXED LUNCH \$26
gourmet deli sandwich . pasta salad . fruit . chips . dessert

GOURMET SANDWICH ASSORTMENT \$23

Choose **four** options from the selections below. Served with pasta salad, kettle chips, homemade cookies & brownies.

CAPRESE
sliced tomatoes . basil . buffalo mozzarella . basil pesto
balsamic reduction . rustic baguette

THE SOBE
black forest ham . fresh sliced mozzarella . sweet pineapple . mango
preserves . sweet roll

CHICKEN WALDORF
chicken breast . grapes . apples . toasted walnuts . croissant

BBQ CHICKEN
grilled chicken . smokey bbq sauce . banna peppers . lettuce .
tomato . jack cheese . sweet roll

ROAST BEEF
sliced roast beef . manchego . arugula . caramelized onions .
horseradish . grilled baguette

TURKEY CLUB
roasted turkey breast . applewood smoked bacon . bibb lettuce
tomato . gouda . pretzel roll

ITALIAN
black forest ham . salami . capicola . lettuce . tomato . provolone .
pepper relish . hoagie roll

AFTERNOON DELIGHTS

CRUDITE TRAY \$8
SEASONAL FRUIT TRAY \$9
CHEESE & CHARCUTERIE DISPLAY \$14
HOMEMADE GUACAMOLE, CHIPS, & SALSA \$10
ASSORTED COOKIES \$5
TRIPLE CHOCOLATE BROWNIES \$5
ASSORTED MINI PASTRIES \$6
ASSORTED MINI CUPCAKES \$6
CHOCOLATE COVERED STRAWBERRIES \$10
ASSORTED MINI BUNDT CAKES \$10

BEVERAGES

All beverages are \$3
COKE
DIET COKE
SPRITE
BOTTLED WATER
UNSWEET TEA
LEMONADE

COFFEE SERVICE \$6
regular or decaffeinated



SILVER LINING

STAY IN TOUCH
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GOOD MORNING

All breakfasts served with fresh squeezed orange juice, seasonal fruit and breakfast breads. Sub egg whites \$2

COLD DISPLAYS

CONTINENTAL BREAKFAST \$19
assorted bagels . croissants . danishes . scones
muffins . butter . jams . cream cheese

BUILD YOUR OWN YOGURT PARFAIT \$19
low-fat vanilla yogurt . mixed berries . honey . granola
sliced almonds

SMOKED SALMON DISPLAY \$24
scottish smoked salmon . capers . chopped egg . red onion
roma tomatoes . cucumber . cream cheese . fresh bagels

HOT BREAKFAST ENTREES Breakfast potatoes included.

ASSORTED BREAKFAST BURRITOS \$21
grilled tortilla wraps . farm fresh eggs . assorted fillings . cheese
choose from: veggie . sausage . applewood smoked bacon

ALMOND CRUSTED FRENCH TOAST \$21
almond crusted brioche . applewood smoked bacon
pork sausage . butter . maple syrup . powdered sugar

BUTTERMILK PANCAKES OR WAFFLES \$21
applewood smoked bacon . pork sausage . butter . maple syrup

BREAKFAST SANDWICH \$21
scrambled eggs . virginia smoked ham . cheddar . swiss
applewood smoked bacon . pork sausage
choice of: croissant . bagel . english muffin

FRITTATA OR QUICHE \$21

- bacon . tomato . cheddar
- spinach . mushrooms . goat cheese
- ham . green onion . gouda
- grilled asparagus . sun-dried tomato . feta

SCRAMBLED EGGS \$21
farm fresh eggs . sausage links . apple wood smoked bacon

BISCUITS AND GRAVY \$21
savory country sausage gravy . buttermilk biscuit . scrambled
eggs

corporate catering

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ENTREE SALADS

All salads include seasonal fruit, artisanal rolls & butter, cookies & brownies.
Add: chicken \$6 shrimp \$9 salmon \$9 mahi \$11

GARDEN \$14
mixed baby greens . romaine . vine ripe tomatoes . julienne carrots
cucumbers . black olives

CAESAR \$14
romaine lettuce . seasoned croutons . asiago cheese

✈SILVER LINING \$16
baby greens . romaine . mandarin oranges . dried cranberries
candied pecans . gorgonzola cheese

SOUTHWEST FAJITA \$16
crisp romaine lettuce . grape tomatoes . pepper jack cheese black
bean-corn salsa . tortilla strips

CHOPPED ITALIAN \$16
romaine . tomatoes . olives . cucumbers . parmesan cheese
chickpeas . pepperoncini . red onion

MEDITERRANEAN \$16
baby greens . crisp romaine . olives . peppers . grape tomatoes
cucumbers . pepperoncini . feta cheese

ORIENTAL \$16
mixed greens . oriental vegetables . mandarin oranges
sliced almonds . scallions . asian fried noodles

SPINACH \$16
baby spinach . mushrooms . tomatoes . red onions . eggs . bacon

COBB \$21
romaine . chicken . bacon . avocado . eggs . tomatoes . carrots .
gorgonzola

✈TRIO SALAD \$21
chicken, tuna, & egg salad . boston hydro bib lettuce . smoked
apple bacon vinaigrette

DRESSINGS: balsamic vinaigrette . buttermilk ranch . house italian
creamy blue cheese . sesame ginger . caesar . cilantro lime

ENTREES

All entrees include two sides, garden or caesar salad, artisanal rolls
with butter, cookies & brownies. Gluten free additional \$2.

CHICKEN \$23

CHICKEN MARSALA
chicken medallions . mushrooms . marsala wine sauce

CARIBBEAN CHICKEN
grilled chicken breast . jerk marinade . tropical salsa

ROMANO CRUSTED CHICKEN
breaded chicken breast . romano cheese . pesto cream sauce

CHICKEN PICATTA
pan seared chicken . lemon butter-caper sauce

✈CHICKEN ALA BRUNO
marinated pan seared airline chicken breast . dijon white
wine . beurre blanc . fresh parsley

✈CHICKEN BRUSCHETTA
chicken cutlet . diced tomatoes . basil . balsamic glaze

ORANGE CHICKEN
tempura chicken . orange-ginger sauce . scallions

SEAFOOD \$26

MISO GLAZED SALMON
grilled cut salmon filets . miso-citrus glaze

PLANTAIN CRUSTED MAHI
pan fried mahi . crispy plantains . tropical salsa

✈TIGER SHRIMP SCAMPI
sauteed gulf shrimp . campari tomato . garlic . lemon . white
wine . crushed reed pepper . linguine

MEDITERRANEAN SALMON
grilled salmon . artichoke hearts . capers . peppers . olives . feta

SHRIMP STIR-FRY
jumbo shrimp . asian vegetables . teriyaki-ginger glaze

ENTREES

All entrees include two sides, garden or caesar salad, artisanal rolls
with butter, cookies & brownies. Gluten free additional \$2.

BEEF \$26

MONGOLIAN BEEF
wok seared beef tips . ginger-soy glaze . scallions

BEEF STIR-FRY
seared beef . asian vegetables . teriyaki sauce

BEEF FAJITAS
grilled steak . onions . peppers . flour tortillas . accoutrements

SHORT RIB
slow braised beef . sweet & tangy bbq sauce

SOUTHWEST MEATLOAF
ground beef . pork . sauteed onions . herbs . signature bbq sauce

BEEF STROGANOFF
sauteed beef tips . herbs . mushrooms . egg noodles . cream sauce

✈CHURRASCO STEAK
marinated skirt steak . green herb chimichurri . lime

PORK \$24

HONEY-MAPLE GLAZED PORK LOIN
center cut pork loin . smokey sweet maple glaze

✈GARLIC & LIME PORK
cuban style pork . confit garlic . cilantro . lime

PULLED PORK
slow braised pulled pork . chipotle bbq . roasted garlic mojo sauce

TERIYAKI GLAZED PORK CHOPS
grilled pork chops . sweet pineapple-teriyaki glaze

ENTREES

All pasta entrees include one side, garden or caesar salad, artisanal
rolls with butter, cookies & brownies. Gluten free additional \$2.

PASTA \$21

TRICOLOR TORTELLINI PRIMAVERA
three cheese tortellini . garden vegetables . roasted tomatoes
parmesan-basil sauce

✈MUSHROOM RAVIOLI
artichoke hearts . mushrooms . parmesan . sundried tomato garlic
pesto cream sauce . parsley

VEGETABLE LO MEIN
scallion . ginger . shiitake mushroom . snap peas . bell pepper .
onion . sesame ponzu

PREMIUM PASTAS \$24

PENNE A LA VODKA
penne pasta . tomato cream sauce . fresh spring peas
prosciutto . grilled chicken . parmesan

RIGATONI BOLOGNESE
ground beef . garden vegetables . herbs . cabernet wine sauce
julienne basil . parmesan . whipped ricotta

LASAGNA BOLOGNESE
basil infused ricotta . red wine meat sauce
mozzarella . basil . parmesan

✈SPAGHETTI & MEATBALLS
mix of ground chuck and pork . garlic . onion . basil . san
marzano tomato sauce

ENTREE SIDES \$6 a la carte

GARLIC MASHED POTATOES
ROASTED RED POTATOES OR SWEET POTATOES
WILD RICE PILAF, VEGETABLE FRIED RICE, OR STEAMED BROWN RICE
BLACK BEAN SOFRITO & JASMINE RICE
MAPLE-BROWN SUGAR BAKED BEANS
SUCCOTASH
BABY GLAZED SPICED CARROTS
GRILLED VEGETABLES
ROASTED GARLIC SCENTED BROCCOLI
GREEN BEAN ALMONDINE
ORIENTAL STIR-FRY VEGETABLES
MEXICAN STREET CORN
SALTED CREAMER POTATOES

ORDERING DETAILS



SL FAVORITES

Available Monday - Friday 7 am - 3 pm

Serving all of South Florida, Jet Runway Cafe Corporate Catering is licensed and insured to deliver catering to all corporations
and offices. Please allow 24 hours notice for all orders and cancellations. We have a **\$300 minimum (not including Service
Charge, Delivery, and Tax) after the work minimum** and all prices are per person.
We look forward to having our team of professionals serve you.

Call Us To Order >> 954.990.1939 View our Online Catering Menu >> www.SilverLiningCatering.com

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of food borne illness.