

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 \$18.00

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 \$18.00
assorted wraps . savory meats . deli cheeses . baby greens

PANINI ASSORTMENT \$21.00
ruebens . cubans . turkey & brie . grilled chicken . tomato caprese

BOXED LUNCH \$20.00
deli sandwich . pasta salad . fruit . chips . dessert

GOURMET BOXED LUNCH \$23.00
gourmet deli sandwich . pasta salad . fruit . chips . dessert

GOURMET SANDWICH ASSORTMENT \$20.00

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 \$4
TRIPLE CHOCOLATE BROWNIES \$4
ASSORTED MINI PASTRIES \$5
ASSORTED MINI CUPCAKES \$5
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 \$5.00
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 \$15.00
assorted bagels . croissants . danishes . scones
muffins . butter . jams . cream cheese

BUILD YOUR OWN YOGURT PARFAIT \$16.00
low-fat vanilla yogurt . mixed berries . honey . granola
sliced almonds

SMOKED SALMON DISPLAY \$20.00
scottish smoked salmon . capers . chopped egg . red onion
roma tomatoes . cucumber . cream cheese . fresh bagels

HOT BREAKFAST ENTREES Breakfast potatoes included.

ASSORTED BREAKFAST BURRITOS \$20.00
grilled tortilla wraps . farm fresh eggs . assorted fillings . cheese
choose from: veggie . sausage . applewood smoked bacon

ALMOND CRUSTED FRENCH TOAST \$20.00
almond crusted brioche . applewood smoked bacon
pork sausage . butter . maple syrup . powdered sugar

BUTTERMILK PANCAKES OR WAFFLES \$20.00
applewood smoked bacon . pork sausage . butter . maple syrup

BREAKFAST SANDWICH \$20.00
scrambled eggs . virginia smoked ham . cheddar . swiss
applewood smoked bacon . pork sausage
choice of: croissant . bagel . english muffin

FRITTATA OR QUICHE \$20.00
- bacon . tomato . cheddar
- spinach . mushrooms . goat cheese
- ham . green onion . gouda
- grilled asparagus . sun-dried tomato . feta

SCRAMBLED EGGS \$20.00
farm fresh eggs . sausage links . apple wood smoked bacon

BISCUITS AND GRAVY \$20.00
savory country sausage gravy . buttermilk biscuit . scrambled
eggs

ENTREE SALADS

All salads include seasonal fruit, artisanal rolls & butter, cookies & brownies.
Add: chicken \$5 shrimp \$8 salmon \$8 mahi \$8

GARDEN \$12.00
mixed baby greens . romaine . vine ripe tomatoes . julienne carrots
cucumbers . black olives

CAESAR \$12.00
romaine lettuce . seasoned croutons . asiago cheese

✈SILVER LINING \$14.00
baby greens . romaine . mandarin oranges . dried cranberries
candied pecans . gorgonzola cheese

SOUTHWEST FAJITA \$13.00
crisp romaine lettuce . grape tomatoes . pepper jack cheese black
bean-corn salsa . tortilla strips

CHOPPED ITALIAN \$13.00
romaine . tomatoes . olives . cucumbers . parmesan cheese
chickpeas . pepperoncini . red onion

MEDITERRANEAN \$13.00
baby greens . crisp romaine . olives . peppers . grape tomatoes
cucumbers . pepperoncini . feta cheese

ORIENTAL \$14.00
mixed greens . oriental vegetables . mandarin oranges
sliced almonds . scallions . asian fried noodles

SPINACH \$14.00
baby spinach . mushrooms . tomatoes . red onions . eggs . bacon

COBB \$19.00
romaine . chicken . bacon . avocado . eggs . tomatoes . carrots .
gorgonzola

✈TRIO SALAD \$20.00
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 \$20.00

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 \$23.00

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 \$23.00

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 \$21.00

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 \$18.00

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 \$20.00

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 \$5.00 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

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and offices. Please allow 24 hours notice for all orders and cancellations. We have a **\$300 minimum** and all prices are per
person. We look forward to having our team of professionals serve you.

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