

A dark blue oval logo with an orange border. Inside, the word "ARISTA" is written in large, white, bold, sans-serif capital letters. Below it, the word "CATERING" is written in smaller, orange, sans-serif capital letters. At the bottom of the oval, the phone number "888-98-CATER" and the website "cateringseattle.com" are written in orange, sans-serif font.

ARISTA

CATERING

888-98-CATER

cateringseattle.com

A close-up photograph of a charcuterie board. In the foreground, there are skewers of white mozzarella cheese and red cherry tomatoes. To the left, a large slice of watermelon with a green rind and pinkish-red flesh is visible. In the background, there are various meats, including what appears to be a ham slice, and other cheeses. The lighting is warm and the colors are vibrant.

inflight menu

Seattle, WA



MENU

Private Jet Menu



Arista

In-flight Snacks

Whether you're craving a quick bite or a shareable platter, Arista offers a selection of gourmet snacks to suit every preference.

Meals

From breakfast favorites to premium steaks and seafood, Arista provides expertly crafted meals to elevate your journey.

Dessert

Indulge in a sweet treat—we always have something delicious to make your flight even more enjoyable.

Coffee

Enjoy in-flight coffee service featuring selections from Seattle's finest coffee roasters.

Floral

Enhance your flight with a beautiful floral arrangement or surprise someone with a thoughtful gift—crafted by local vendors.

Perfect Touch

Arista offers thoughtful extras to make your journey as comfortable as possible. Let us know how we can elevate your experience.



BREAKFAST



Bagel with Cream Cheese

Sliced bagel, toasted, sliced, and served with a side of cream cheese. May substitute for butter, peanut butter, or jam.

Bakery Platter

Assorted housemade breakfast pastries

Yogurt Parfait

Plain or vanilla greek yogurt, granola, and assorted fresh berries.

Continental Breakfast

1 breakfast pastry with a side of butter and jam, mixed fruit, individual box of cereal, 2% milk, and vanilla yogurt. (presented in a medium bowl)



Bacon, Egg, and Cheese Croissant Sandwich

Croissant or toasted bagel with ham, and cheddar cheese

Pancakes

3 pancakes served with maple syrup and butter.

French Toast

2 slices of Texas toast or Challah French toast served with maple syrup and butter.

Breakfast Omelet

Your choice of garden or classic

Fruit Cup

Side of seasonally available fresh fruit



In-Flight Snacks



Seafood Platter

Shrimp, lobster tails, and crab served with cocktail sauce, Dijon mustard, and Tobasco sauce.

Smoked Salmon Platter

Smoked salmon served with bagels, cream cheese, capers, diced red onion, and hard boiled eggs.

Antipasto Platter

Prosciutto, salami, sopressata, fresh mozzarella, caprese stack of tomato and basil, marinated artichoke hearts, roasted red peppers and olives, grilled portobello mushrooms and served with crostinis and grissini breadsticks and a mini bottle of olive oil.

Seasonal Fruit Platter

Seasonal fruit selection including melon, pineapple, strawberries, blackberries, blueberries, dragon fruit, and grapes.



Artisan Cheese Platter

A platter of artisan cheeses including goat cheese, brie, bleu cheese, aged white cheddar and manchego served with dried figs and a cracker basket.

Mediterranean Meze Platter

Pita bread served with hummus, tabbouleh, baba ganoush, olives, sliced feta cheese, dolmathes, roasted red peppers and marinated artichokes.

Crudite Platter

Cherry tomatoes, celery, cucumber, radish, carrots, yellow and red peppers, yellow squash and zucchini served with ranch dressing and hummus dip.



LUNCH

Salads

Chef's Salad

Romaine, chopped turkey, ham, salami, swiss cheese, hard boiled egg, tomatoes, and cucumber. Served with a vinaigrette dressing and a roll on the side.

Chicken or Salmon Caesar Salad

Grilled chicken or salmon, romaine, parmesan, croutons, and cracked pepper. Served with a Caesar dressing and a roll on the side.

Asian Chicken Salad

Grilled chicken, romaine, carrots, red and yellow pepper mix, cucumber, orange supremes, snap peas, and almonds. Served with an Asian sesame dressing, crispy wontons and a dinner roll on the side.

Garden Salad with Grilled Salmon

Grilled salmon, romaine and spring lettuce mix, and chilled seasonal vegetables. Served with a vinaigrette dressing and a roll on the side.

Greek Salad

Romaine lettuce, grape tomatoes, stuffed grape leaf, cucumber, kalamata olives, pepperoncini, feta cheese, croutons, and red and yellow peppers. Served with a Greek vinaigrette and a side of pita bread.



Sandwiches

Sandwich Deli Lunch Tray

Sandwich rolls, assorted deli meats and cheeses, cornichons or gherkins, tomato slices, lettuce, and served with mayonnaise and mustard

Deli Sandwich

Deli sandwich on wheat or whole grain bread with sliced cheese, your choice meat, tomato slices, lettuce, and served with mayonnaise and mustard

Deli Party Tray

Sandwich rolls, assorted deli meats and cheeses, cornichons or gherkins, tomato slices, lettuce, and served with mayonnaise and mustard.



Tea Sandwich Tray

3 tea sandwich varieties with flavorful spreads, served with olives and roasted red peppers and cornichon mix.

Mini Deli Tray

Assorted mini deli sandwiches on artisan rolls, served with gherkins, olives, grape tomatoes, cornichon mix, sliced roma tomato, lettuce, and mustard and mayonnaise.

Deli Party Tray

Sandwich rolls, assorted deli meats and cheeses, cornichons or gherkins, tomato slices, lettuce, and served with mayonnaise and mustard.



DINNER

Main Course

Filet Mignon

Grilled filet mignon with grilled vegetables, potato salad, and horseradish cream sauce. Served with a roll and butter.

Chicken Tenders

Your choice of grilled breaded chicken breast tenders and grape tomato skewers. Served with BBQ and honey mustard sauce.

Grilled Salmon

Salmon served with rice and grilled vegetables.

Pacific Halibut Fillet

Served with rice and grilled vegetables

Grilled Chicken Breast

Served with rice and vegetables

Grilled Chicken Breast

Fettuccine pasta tossed in a rich tomato and meat sauce





DESSERT

Fresh Baked Cookie

House-made chocolate chip, chocolate royal, or cinnamon walnut raisin

Fruit Cup

Side of seasonal fresh fruit

Cheesecake

Served with fresh berries or chocolate sauce

Vegan Dessert Bars

Chocolate nut or lemon creme

