In Flight Menu Favorites

Breakfast

American Breakfast
A hearty breakfast that includes scrambled eggs, smoked bacon, buttermilk pancakes and breakfast potatoes

Yogurt Parfait
Greek Yogurt, Seasonal Fresh Berries, Woody's Signature Housemade Granola

Smoked Salmon & Bagel
Artisanal Smoked Salmon with traditional accompaniments, fresh bagel, cream cheese

Woody's Breakfast Burrito
Grilled Tortilla filled with Eggs, Cheese, Baker's Bacon, Virginia Ham, Roasted Peppers, Country Style Potatoes

Continental Breakfast
Chef's Selection of Breakfast Pastries, Butter, Preserves, served with Fresh Fruit

European Continental Breakfast
Selection of sliced meats, hard oiled eggs, and cheese served with croissant and seasonal fresh fruit

Appetizers

California Caprese Skewer
Heirloom Tomato, Bocconcini Mozzarella, Basil, Garden Pesto, Aged Balsamic

Shrimp Cocktail
Jumbo Chilled Prawns, House-Made Cocktail Sauce, Lemon

Bruschetta
Bruschetta, Tomato, Garden Basil, Balsamic Glaze

Chef Tim's Famous Honey Chili Chicken Wings
Scallions, Crunchy Sea Salt

Chicken Tenders
Served with Ketchup or Housemade Ranch

Woody's has extensive background in aviation catering. Nothing is off limits. If you want something we can definitely make it happen

Shareables

Antipasto Display
A collection of Italian cured meats, hard Italian cheeses, caprese skewers, grilled and pickled vegetables and olives served with a toasted crostini

Fruit Display
Selection of seasonal fresh and local fruits and berries

Hummus & Pita
Toasted Pita with Traditional Garlic and Lemon Hummus

Finger Sandwich Display
An assortment of mini sandwiches filled with Turkey, Swiss, Tuna & Mayo, and Chicken & Mayo

Crudite Display
Selection of Seasonal Garden Fresh Vegetables served with hummus

Chips & Salsa
Housemade Chips Served with Housemade Pico de gallo & Guacamole

Charcuterie & Cheese Display
Cheeses Chef's Selection of Cheeses and Charcuterie, Happy Girl Kitchen Jams and Spreads, Grilled Olive Oil Country Bread, Crackers, Olives, Selection of Nuts, Champagne Grapes, Carmel Valley Honey

Visit our Website for our Full Menu

In Flight Menu Favorites

Salads

Now That's a Cobb Salad
Pasture Raised Chicken, Baker's Bacon, Blue Cheese, Farm Egg, Tomato, Avocado, Cucumber, Sweet Chili Vinaigrette

Artisanal Green Salad
Heirloom Tomatoes, Persian Cucumbers, Watermelon Radish, Carrots, Sherry Olive Oil Vinaigrette

Chef's Salad
Crisp Greens topped with Ham, Turkey, Swiss Cheddar, Hard Boiled Egg, Cherry Tomatoes, Cucumbers, Olives served with housemade ranch dressing

Caesar Salad
Baby romaine hearts, Parmigiano-Reggiano, Oven-Roasted Garlic Crouton, House-Made Caesar Dressing

Caprese Salad
Sliced Vine Ripe Tomatoes, Mozzarella, over fresh garden greens served with basil pesto and aged balsamic glaze

Main Course

Chicken Parmesan
Crispy parmesan herb breaded chicken topped with melted mozzarella, rich marinara sauce, served over spaghetti

Traditional Lasagna
Ground Beef, Italian Sausage, Jersey Ricotta, Mozzarella, Marinara

Dungeness Crab Cakes
Red Pepper Remoulade

Chicken Fettuccine Alfredo
Herb Seared Chicken, slow cooked in a parmesan cream sauce served over fettuccine

Boxed Lunches

Chef Salad Box
Diced turkey, ham, cheddar cheese, Swiss cheese, hardboiled eggs served over a bed of greens with housemade ranch dressing, bread butter, fresh fruit and a Chef's choice dessert

George the Greek Salad Box
Pasture Raised Chicken, Kalamata Olives, Feta Cheese, Roasted Peppers, Pickled Red Onions, Cucumbers served with fresh fruit, bread and butter with Chef's choice dessert

Cobb Salad Box
Pasture Raised Chicken, Baker's Bacon, Blue Cheese, Farm Egg, Tomato, Avocado, Cucumber, Sweet Chili Vinaigrette served with seasonal fruit, bread and butter and Chef's choice dessert

Desserts

Cheese Cake
Traditional New York Style cheesecake served with berry compote

Brownies
Housemade brownies

Chocolate Chip Cookies
Served with fresh berries

Visit our Website for our Full Menu