



SILVERLINING



silverlining inflight catering

defining first class

Silver Lining Inflight Catering was created in 2003 when two hospitality and food service veterans discovered that they shared a revolutionary vision—providing gourmet meals with first class service to the aviation industry. Silver Lining, by adhering to this mission has created a new, deluxe standard for private travel.

We would like to welcome you into this exciting new world of inflight concierge service. Everyday, through our passion and unique creativity, Silver Lining's culinary team continuously works to earn your satisfaction.

From exotic flowers to personalized gift baskets, we provide anything and everything. Gourmet chocolates, wines, liquors, cabin amenities, just name it, we serve it, wrapped in a silver lining. 24 hours a day, 7 days a week, 52 weeks a year, every chef, every meal, every ingredient conveys the creativity and dedication needed to fulfill your every desire.

We don't simply provide meals, we provide you with the total travel experience. So sit back, relax and enjoy Silver Lining...we are here to make your flight special.

Thank you.

Mitch, Mike and the Gourmet Team

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24hour catering service FXE .. FLL .. BCT .. PBI .. MIA .. OPF .. TMB .. SUA [VRB .. MCO .. ORL *other surrounding airports*]



public relations

"A special thank you to Silver Lining... Mike Linder and his team kept our raters fed and happy with a delicious all-day buffet until the final test flight was over and the champagne began to flow."

*Private Air
January-February 2007*

"The firm operates 24 hours a day. In addition to the seared ahi tuna, its most requested menu items include a seafood tray that features 'fire cracker' seared shrimp and 'colossal' stone crab claws."

*Business Jet Traveler
October/November 2006*

"What a difference it makes in the passenger's perception of their flight experience...to have such excellent catering. I rank Silver Lining at the top of my best caterer's short list."

*Michelle Marceau, Captain,
Net Jets Aviation*

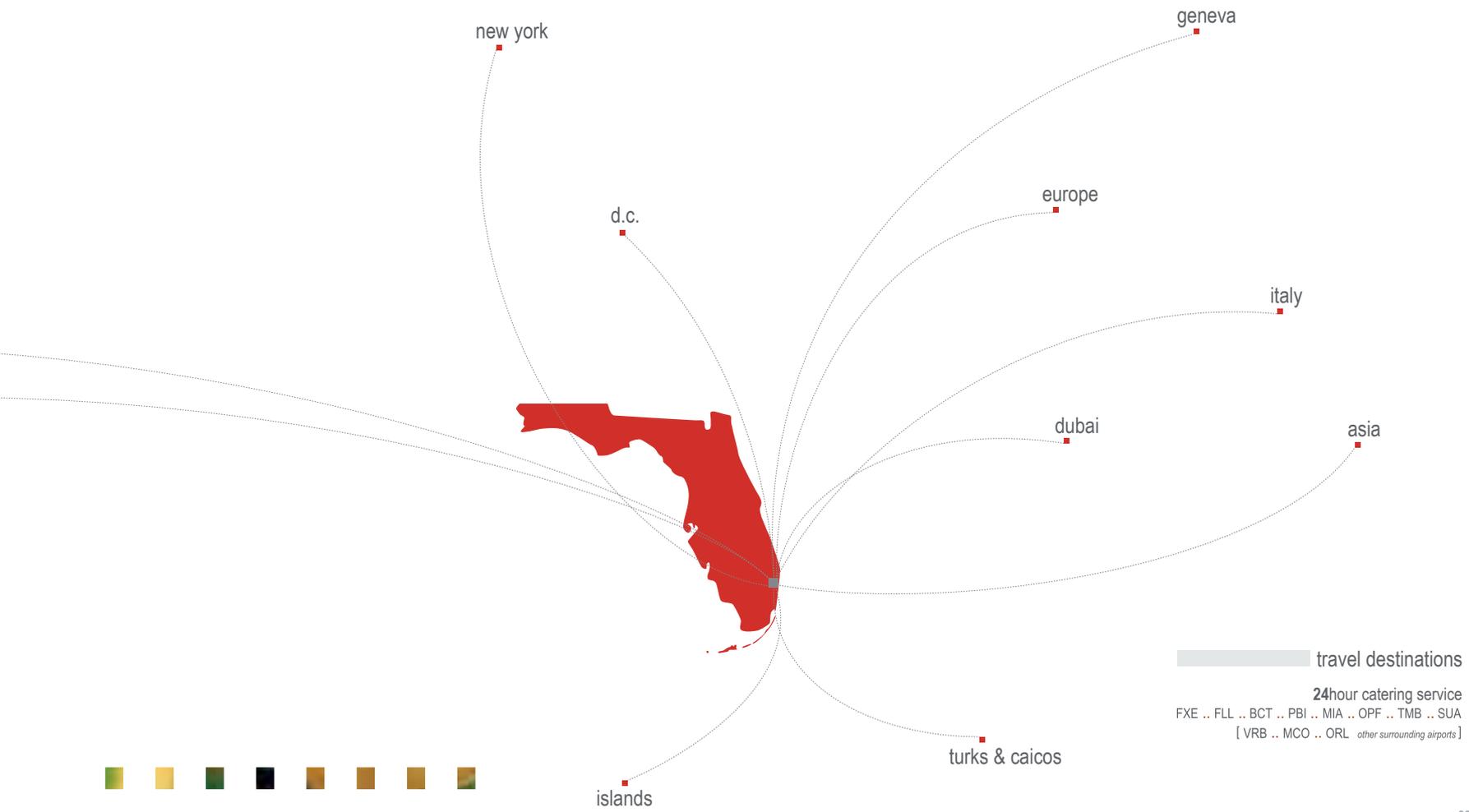
Silver Lining Inflight Catering receives the prestigious "service excellence award" from Net Jets. This award is given each year to the vendor who maintains the highest standards of consistency...was [also] recognized for the outstanding service provided during this year's Superbowl weekend.

September 2007

additional services

- fema providers
- hurricane relief efforts
- holiday parties
- hanger parties
- static displays for planes / yachts
- yacht catering / provisioning







mitch amsterdam

president

When flight attendants, pilots, and private jet passengers rave about the menu, food quality, and presentation, it all starts with Mitch. Constantly at work in the kitchen leading the Silver Lining team, Mitch creates the distinctive displays that separate Silver Lining from the rest.

“Silver Lining food and service is the finest. We provide our client with precisely what they want, when they want it, and you can’t get that anywhere else. You can always rely upon our executive chefs to help with any questions 24 hours a day, seven days a week, all year long.”



mike linder

vice president

Mike’s passion for the hospitality and customer service industry has catapulted Silver Lining to the number one South Florida In-Flight caterer. As a way to keep up with trends and ensure Silver Lining remains the market leader, Mike travels a minimum of one week a month, remaining in constant contact with the company’s client base in all 50 states.

“Silver Lining offers more than just premium food and presentation. We provide complete 24 hour concierge service.”



■ ■ menu

box breakfasts

your breakfast choice
served with fresh
squeezed orange
juice, yogurt, and
fresh fruit salad
(condiments and
utensils included)



a la carte side items

*jumbo pork sausage links or patties
smoked apple chicken sausage
hickory smoked ham steaks
grilled beefsteak tomatoes
hardwood smoked bacon
turkey bacon or sausage
canadian bacon
potato latkes
hash browns
home fries*

fresh from the bakery

try our chef's assortment of breakfast
breads that are baked to perfection
daily. *all of our pastries can be ordered
standard or mini and are served with an
assortment of jams, marmalades,
and spreads*

novelty items

white chocolate cranberry, blueberry
and apple caramel scones, croissants,
chocolate croissants, strawberry filled
croissants, assorted donuts, and a
variety of breakfast pound cakes





early departures

scottish smoked thinly sliced served with capers, hardboiled eggs, red onions, tomatoes, cucumbers accompanied with a basket of our fresh bagels

featured breakfast entrees
smoked salmon display
roasted tomato and asparagus frittata
oven baked, shaved spanish manchego cheese, topped with caramelized onions
egg soufflé
shrimp, asparagus and boursin or roasted tomato, asiago and artichoke hearts baked in a buttery croissant shell
apple cinnamon french toast
thick sliced brioche topped with candied cinnamon apples
sunrise orange ginger pancakes
served with real maple syrup
jumbo lump and asiago quiche
baked in a savory crust with fresh chives and shaved asiago cheese
over stuffed omelets
four egg omelets filled with whatever your palate desires
eggs your way
poached, scrambled, sunny side up, over easy, stirred
(egg whites and egg beaters are available at your request)
continental breakfast
assortment of breakfast breads with seasonal fruit salad, yogurt, and fresh squeezed orange juice, accompanied with cream cheese
danish
chocolate cigars, blueberry, cherry, savory cheese, apple turnover, coffee cake, almond pockets
muffins
cappuccino chocolate chunk, raisin bran, cranberry walnut, lemon poppy, blueberry, banana walnut
bagels
n.y. style plain, sun dried tomato, everything, sesame, marble, whole wheat, poppy, and cinnamon raisin.
*assortment of cream cheeses available upon request:
hazelnut, smoked salmon, garden vegetable,
scallion, and mixed berry*





inflight appetizers

beluga caviar

served with crème fraiche, chopped capers, egg whites, minced onion, toast points and blinis

colossal shrimp cocktail

jumbo shrimp seasoned and poached served with homemade cocktail sauce

thai chicken satays

chicken skewers seasoned and glazed with a thai peanut chili sauce

bruschetta with crostini

chopped vine ripe tomatoes, garlic, red onions, basil, balsamic vinegar and extra virgin olive oil

teriyaki beef satays

skewered chunks of fillet mignon seared and glazed with a homemade teriyaki glaze

fire roasted vegetable quesadilla

a combination of fresh grilled vegetables and boursin cheese melted on a flour tortilla

tri color tortilla chips

served with fresh salsa, guacamole and sour cream

baby lamb chops

frenched bone new zealand lamb marinated with dijon mustard, rosemary and garlic

marinated shrimp skewers

jumbo shrimp garnished with fresh lemon juice, garlic, extra virgin olive oil and fresh herbs

maryland crab cakes

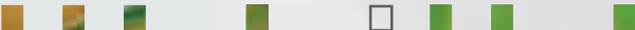
jumbo lump crab meat, bell peppers and fresh herbs served with our signature mustard sauce

signature kabobs

choice of beef, chicken or shrimp combined with seasonal vegetables, seasoned and grilled to perfection

chicken wings

buffalo, bbq, honey garlic, or sweet thai chili served with fresh carrots, celery and blue cheese





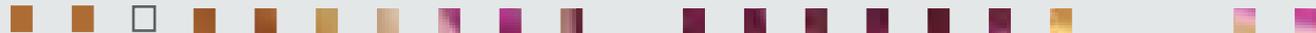
fruit tray
an array of fresh fruits skillfully displayed
accompanied by berries and a
raspberry yogurt dip



crudité
a wide assortment of vegetables straight
from the garden beautifully displayed
with a roasted garlic and herb dip



cheese tray
a variety of gourmet domestic and
imported cheeses served with an
assortment of crackers





cabin trays

fruit & cheese

imported and domestic cheeses paired with fresh seasonal fruits and berries

deluxe seafood tray

cold water lobster tails, jumbo shrimp, diver scallops, and crab claws, served with cocktail and mustard dipping sauces

stone crabs

jumbo crab claws pre-cracked for your convenience and paired with our signature mustard sauce

(seasonal availability: please inquire when you call)

brie en croute

creamy french brie wrapped in a flaky puff pastry filled with dried cranberries, almonds, and raspberry preserves

sushi & sashimi

assorted rolls and fresh cut sashimi served with wakame, pickled ginger, and wasabi

mediterranean display

grilled vegetables, feta cheese, mixed olives, hummus, and tabouli, served with a basket of fresh pitas

antipasti display

parma ham, assorted salami, balsamic marinated onions, caprese stack, marinated olives, imported cheese

accompanied by extra virgin olive oil & balsamic vinegar

cold sliced filet tray

grilled and roasted choice filet sliced and served with grilled vegetables, roasted tomatoes, and horseradish crème

prosciutto & melon

ripe seasonal melons wrapped with savory parma ham with grapes and berries

boneless chicken tender tray

strips of fresh chicken either grilled or breaded served with bbq and honey mustard dipping sauces

short flight snack tray

a combination of fresh cut vegetables, fresh berries and grapes, assorted sliced cheeses, and hard salami



salad box lunches

your choice of salad
served with fresh fruit
salad, assorted
crackers, and chef's
choice of dessert
*(condiments and
utensils included)*

tomato caprese
vine ripe tomatoes, fresh mozzarella,
basil, roasted red peppers, balsamic
marinated onions



*silver lining dressings: balsamic vinaigrette,
blue cheese, italian, raspberry vinaigrette, ranch,
thousand island, honey mustard, asian sesame
ginger, low fat vinaigrettes*





light fares

silver liner salad

mixed baby greens, crisp romaine, mandarin oranges, dried cranberries, walnuts, and gorgonzola cheese

caesar salad

crisp romaine lettuce, seasoned croutons, shaved asiago cheese

include: grilled chicken, fillet mignon, grilled shrimp, mahi mahi or fresh salmon

strawberry & candied pecan salad

mixed baby greens, crisp romaine, sliced strawberries, candied pecans, crumbled feta cheese topped with jumbo grilled shrimp

cobb salad

gorgonzola cheese, chopped bacon, avocado, sliced hard boiled eggs and vine ripe tomatoes topped with slice grilled chicken

poached pear salad

port wine poached pear over crisp mixed greens, tomatoes, savory prosciutto, and blue cheese, pine nuts, paired with smoked apple vinaigrette

cracked peppercorn dijon filet salad

mixed baby greens, crisp romaine, peppercorn crusted sliced fillet, balsamic grilled vegetables, and vine ripe tomatoes

garden salad

mixed baby greens, crisp romaine, vine ripe tomatoes, cucumber, shredded carrots, squash, zucchini and black olives

include: grilled chicken, fillet mignon, grilled shrimp, mahi mahi or fresh salmon

nicoise salad

mixed baby greens, crisp romaine, grilled ahi tuna, haricot verts, vine ripe tomatoes, boiled potato, and black olives

greek salad

feta cheese, kalamata olives, sliced bell pepper, pepperoncinis, vine ripe tomatoes, grape leaves and cucumber

oriental chicken salad

teriyaki glazed chicken, mixed oriental vegetables, mandarin oranges, sliced almonds, chopped scallion, & chinese fried noodles

served with a sesame ginger dressing

chef salad

sliced roasted turkey breast, honey baked ham, genoa salami, provolone, sliced cheddar & hard boiled egg

served over mixed baby greens, and crisp romaine

southwestern chicken salad

mixed baby greens, crisp romaine, cajun seasoned chicken, cilantro black bean corn relish, shredded cheddar, and vine ripe tomatoes



sandwich box
lunches

your deli choice served
with fresh fruit salad,
homemade pasta
salad, honey roasted
peanuts, peppermint
patty, and chef's
choice of dessert
*(condiments and
utensils included)*

deluxe box lunch

your choice of one of
our deli sandwiches or
salads, accompanied
by a fresh shrimp
cocktail, fresh fruit
salad, homemade
pasta salad, meat and
cheese skewers,
assorted crackers,
and a chef's gourmet
dessert selection
*(condiments and
utensils included)*

sandwich display
your choice of n.y. style deli
sandwiches and wraps displayed
served with condiments on the side



seafood salad

jumbo shrimp, lump crabmeat, and lobster tossed
in a savory dressing with crisp vegetables
served over our sun dried tomato bread





the deli

wrap it up tray

gourmet assorted wraps filled with savory meats, cheeses, and salads garnished with crisp vegetables

finger sandwiches

bite sized sandwiches with a light margarine spread filled with deli meats and assorted salads

meat and cheese

for those who like to do it themselves, all of your favorite meats and cheeses beautifully displayed
served with assorted breads and condiments on the side

parma prosciutto

thinly sliced parma ham, manchego cheese, raspberry preserves, and crisp leaf lettuce
served on a fresh baguette

smoked salmon

scottish smoked salmon, capers, cream cheese, fresh dill, lettuce and tomatoes
served on thick sliced marble rye

tenderloin sandwich

thinly sliced filet of beef cooked to your preference accompanied by lettuce, tomatoes, red onion, and horseradish cr me
served on a fresh ciabatta roll

caprese

fresh mozzarella, beefsteak tomatoes, sweet basil, and baby greens, finished with a balsamic mayo
served on a fresh baguette

hot off the runway

cuban sandwich

oven roasted pork, honey baked ham, swiss cheese, sour pickle, and mustard
served on pressed cuban bread

beef tenderloin philly cheese steak

sliced filet mignon, saut ed sweet onions, roasted peppers, topped with melted provolone

prosciutto mozzarella tomato and basil panini

thinly sliced parma ham, fresh mozzarella, vine ripe tomato, and chiffonade basil
pressed on a ciabatta roll and served with a balsamic vinaigrette

herb grilled chicken panini

herb scented boneless chicken breast, oven roasted tomatoes, grilled portobello mushrooms, thin sliced red onion, fresh arugula and shaved asiago cheese
pressed on ciabatta roll served with an italian vinaigrette



hot box dinners

your signature choice served with a side salad with choice of dressing, fresh dinner roll, and chef's choice of dessert (condiments and utensils included)

sides

mashed potatoes
roasted cinnamon sweet potatoes
maryland crab bisque
minestrone
creamy potato leek
oriental vegetable mix
green bean almondine
sautéed spinach with garlic and sea salt
vegetable fried rice
risotto milanaise
brown rice
twice baked potatoes



from the land

some of our available choices include:
rotisserie free range half chicken
fresh boneless chicken breast
center cut fillet mignon 10 oz
bone-in rib eye steak 16oz
new york strip steak 12 oz
maple leaf duck breast
boneless pork chops
colorado lamb chops
bone-in veal chop
full rack of lamb
pork tenderloin
veal tenderloin

from the water

some of our available choices include:
atlantic farm raised salmon
jumbo tiger shrimp
u-10 diver scallops
maine lobster tails
chilean sea bass
fresh swordfish
florida grouper
mahi mahi
ahi tuna

seafood risotto

lobster, shrimp, scallops, and fish cooked in a saffron broth with fresh herbs and finished with asiago parmesan
sea bass au poivre
fresh chilean sea bass crusted in a peppercorn mélange drizzled with a port wine reduction
honey lime glazed salmon
grilled atlantic salmon finished with an orange blossom honey and lime glaze
vanilla poached lobster
twin lobster tails slow poached in a vanilla crème finished with grande marnier syrup





■ ■ signatures

beef

fillet oscar

two fillet medallions topped with fresh jumbo lump crab, and asparagus spears served with hollandaise sauce

new york strip

center cut strip steak served with caramelized vidalia onions and worcestershire mushrooms

steak diane

tender fillet tips sautéed with mushrooms and served with a dijon mustard demi glaze sauce

surf and turf

10oz center cut fillet grilled to perfection served with a 7oz maine lobster tail accompanied with drawn butter and demi glaze

pork

jamaican pork tenderloin

tossed in a walkers wood jerk seasoning and grilled to perfection served with a tropical salsa and demi glaze

teriyaki boneless pork chops

thick cut pork loin seared and coated with a teriyaki glaze served with grilled pineapple

stuffed pork chops

granny smith apples, golden raisins, brown sugar and cinnamon served with a rosemary brandy sauce

grilled pork tenderloin medallions

seasoned and grilled served with port braised pear and demi glaze

veal and lamb

stuffed veal

veal scallopines pounded and stuffed with gorgonzola, pine nuts and prosciutto, then lightly breaded served with a fresh bruschetta

veal chop

bone in center cut veal chop served with a porcini mushroom reduction and topped with melted gorgonzola

rack of lamb

crusted with fresh herbs and goat cheese, served with a rosemary demi glaze

poultry

caribbean chicken

sweet & spicy marinated chicken breast pan roasted and served with a fresh mango salsa

chicken roulade

lightly breaded and filled with spinach, roasted peppers, and goat cheese

crispy duck

crispy long island duck breast cooked medium rare, glazed with an orange cognac reduction

pasta and noodles

rigatoni ala vodka

fresh prosciutto, summer peas, and shallots, sautéed with vodka finished with a marinara sauce and a touch of cream

wild mushroom ravioli

stuffed with an assortment of blended mushroom and cheese served with a fresh tomato cream sauce

pad thai noodles

thin flat rice noodles, savory vegetables, roasted peanuts and scallions tossed in a sweet and spicy blend





late night delights
sorbets and assorted ice creams
tiramisu



late night delights
crème brulee
chocolate molten cake
n.y. style cheesecake



late night delights
assorted fresh fruit tarts
lemon bars





■ ■ final approach

double chocolate brownie tray

extremely rich chocolate brownies served with or without nuts

cookie and brownie tray

a display of our two decadent treats combined

chocolate covered strawberries

long stem strawberries dipped in tempered semi-sweet chocolate coated with white chocolate, toasted coconut, and/or assorted nuts

mini pastries

our chef's finest choices:

chocolate covered strawberries

assorted fruit tarts

mini cheesecake

hazelnut cake

key lime tarts

opera cake

cannolis

napoleons

gourmet cookie tray

an assortment of your favorite fresh baked cookies

including: chocolate chip, macadamia white chocolate, oatmeal raisin, sugar, peanut butter, and cranberry walnut and double chocolate

(please inquire about our selection of low-carbohydrate desserts)



peanut butter & jelly
white, wheat or texas toast





junior pilots

assorted cereals

served with a pint of milk and fresh fruit salad

silver dollar pancakes

served with fresh fruit salad, butter, syrup and a pint of milk or orange juice

deli sampler

assorted rolled meats and cheeses served with vegetables and a snack

chicken fingers

boneless chicken strips served with dipping sauces, fresh fruit salad and a snack

mini bagel pizzas

bite size bagels topped with marinara sauce and mozzarella cheese

sandwich sampler

assorted deli meats on mini dinner rolls served with vegetables and a snack



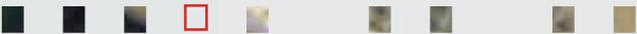
customized gift baskets





above the clouds

international and domestic newspapers and magazines
kosher, arabic, oriental and other international cuisines
organic, gluten free and wheat free products
fresh flowers and arrangements
culinary training classes
personalized shopping
china and glassware
customized menus
dry ice
cigars
liquor



we provide all beverages including:
fresh squeezed oj
bottled water
sodas
juices
milk
tea





beverages

we provide all imported & domestic beers:

- samuel adams
- amstel light
- budweiser
- newcastle
- heineken
- guinness
- corona
- miller
- coors

wines and champagnes:

whites

- santa margarita
- cakebread
- duck horn
- ggrich hill
- far niente
- mer solei
- chalk hill

reds

- cakebread
- opus one
- caymus
- insignia
- jordon

champagnes

- moet + chandon
- vueve clicquet
- ace of spades
- dom perignon
- cristal





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